



Trading Places

There is a trend toward making USDA nutrition facts available to diners. For several years, congress has been looking for vehicles to disseminate USDA facts. So far it's not a requirement, per se. Recently, however, a global chain made headlines for including basic nutritional info on all it's sandwich papers.

Wise managers take heed of this type of change. So AgriExotic Trading now provides this information to you, twenty-four hours a day, via our website.

Agriexotic.com has grown up.

Point your browser to it and take a moment to explore the overhaul. Below is an actual screenshot of what you will find.

and there is a search function included as well.

Other changes included in the overhaul on page 2.

Products are grouped together alphabetically,

Actual screen shot from the retooled agriexotic.com. Take a look!



As promised....

Weird squash!

It's time to get your decoratives! Once again Agri is stocking all those loveably odd-looking squash that mean Thanksgiving is nigh! From the

turban squash (below left) to the hard, multicolored gourds, we have what you want for your displays.



Agri can also supply Indian corn, and other festive exotics that make the

mood come alive. Look inside for sweet pumpkins!



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Special points of interest:

- Agri website redux - better than ever.
- Thanksgiving & the late-year holiday season. Start planning!
- Caterer's corner on the back page. Banquets, dinners, and prepared foods? It's your time to shine!

Baby sweet pumpkins

These petite vegetables are a fall favorite. They come in shades of orange, yellow and white, and are fairly well graded. They have a hard shell like a gourd, with flesh and seeds similar to regular pumpkins.

Sweet pumpkins won't take up too much space on your plate when used as a bowl for soup, and they look amazing. Reserve caps for lids, and serve your favorite chestnut soup *en surprise* with the panache that sets you apart from the rest.



Baby sweet pumpkins (foreground) are ideal whole on-the-plate vessels. If used similarly, baby pumpkins (rear) should be flattened at the base to deter "roll-overs." Fill with soups, marinated artichokes or mushrooms, and the like.

Sweet pumpkins are a locally grown item, too. They are a common New Jersey & upstate New York vegetable that thrives in colder temperate environments. These are the same fine products distributed wholesale by Agri, from local farms to your kitchen.

Sweet pumpkins have a good shelf life when properly stored. Regular baby pumpkins have slightly less time.

Suggested storage and handling techniques (with proper temperature information) can be accessed at agriexotic.com, listed under the products link. This is yet another improvement in the latest version of agriexotic.com. We hope this kind of information can help you get the most out of the high-quality products AgriExotic Trading distributes.



... and more about agriexotic.com.

(from page 1)

We've increased the footprint of the areas found most useful by our key advisors - *YOU*, our clients. In addition to nutrition facts, we've added an area with a simple list of most of the products we regularly carry, and the corresponding order codes to ensure order accuracy.

You will find an expanded view of regular fresh-cut items, too. If there is something special you need, a different cut size, or a slightly different thickness, include it in your notes, or call the office to confirm the special order. Agri adapts to special requests routinely, and freshcut is an area where we want your total satisfaction.

Item	Ideal Temp	Keep moist	Keep well-ventilated	Keep dry	Produce large quantities of ethylene	Sensitive to ethylene
Apples	32-35° F	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Apricots	32-35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Artichokes	32-35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Asparagus	32-35	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Avocados (ripe)	40-50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Avocados (unripened)	65-70	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>






Storage and handling information chart. Screenshot from the remade agriexotic.com.

Other changes include links to our previous newsletters. Files formatted in PDF are downloadable for all of our prior articles, calendars, and charts accessible at your leisure. That article on onions? It's there. Want to print that chart of heirloom tomatoes for your crew? Download and print it any time.

We'd also like you to take note of the request and comment form. You can now send a note straight away, right when a question strikes you. If you want the regular email updates, you can request it via the check box, and get all the latest news.

The screenshot above is from the handling chart now included at agriexotic.com. Follow the "products" link from the home page. Product info listed here can help with cooler mapping to prevent spoilage. There is information about ethylene gas, what it does, and how it affects shelf life. Like Brix testing fruit, Agri applies science to operations, to ensure you get the best.

Harvest November/December 2005

SUN	MON	TUE	WED	THU	FRI	SAT
http://www.agmkt.state.ny.us/HarvestCalendar.html For general New York harvest info.			16	17	18	19
Produce from Agri-Exotic				<i>November</i>		Local winter squash harvest ends. Order now!
20	21	22	23	24	25	26
Harvesting of domestic truffles underway.				<i>Thanksgiving</i>	Biggest shopping days of the year.	
27	28	29	30	1	2	3
Local beet harvest ends. Commercial lady apples start.				<i>December</i>		
4	5	6	7	8	9	10
 Blood oranges.				Crabapples start.		
11	12	13	14	15	16	17
Most pumpkin crop harvested.			Second crop of local cauliflower ends.			
18	19	20	21	22	23	24
		End of most New York/ New Jersey crops. Cabbage, root vegetables, tubers, & squash remain.				
25	26	27	28	29	30	31
Hanukkah begins						<i>Christmas</i>
						<i>New Years' Eve</i>
1	2	3	4	5	6	7
<i>January 2006</i>						
8	9	10	11	12	13	14
A new crop of citrus from Florida & California commences.						
15	16	17	18	19	20	21

Top Secret

Stuffing comes in all sorts. It seems like everyone's recipe is just a little different, full of lore and history, and special care.

The standards call for old bread, onions, celery, butter, and stock. After that, paths diverge greatly. Methods may be different, amounts vary, and secret ingredients are whispers over steaming pots.

High quality, aromatic herbs from Agri, whether stuffed fresh or fresh-fried, add tremendous dimension to stuffing. The certified organic herbs Agri supplies have very strong properties, and big beautiful leaves that hothouse farming simply can't touch. If you haven't experienced them, ask for a sage sample. You'll never go back.



Large, plump leaves are a common trait amongst all our herbs. Thyme, rosemary & chives will all play well with your stuffing. Sage is shown here.

Agri-Exotic

Owner-operated fruit, vegetable, and specialty produce.

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Produce results.

Caterer's corner

It's the time of year when catering operations feel the heat. Our catering clients rely on us to deliver the best quality seasonals for gift baskets, displays, and high-end plates. Baby vegetables and other exotics are in stock year-round at Agri, and that gives us an advantage with our buyers.



This buying power is combined with the superb service Agri is known for. It's the combination behind the scenes that can make the difference and help your meals be the best. If you are the kind of chef that relishes a perfectly reduced demi-glace, a fine béarnaise, hand-cut garnish, and everything else that makes cooking an art, then Agri is the supplier of choice. When you want to know your food from farm to table, you can count on very few to help you. Agri is one of the few.

Organic lines are available to meet the demands of the specialty caterer, too. Agri carries what we consider to be the finest certified organic herbs available on the East Coast, for example. And with over *forty varieties* available to you, we can't imagine a chef getting bored. Find out what it's like to have the palate of painter. Call today!



Produced by admin@christopherbacher.com

Eat with your hands

This one is for all the cooks out there. We know being a cook is a hard job. When it's a really busy season, it's the little things that keep you going. If you didn't know it already, here's a little etiquette lesson courtesy of Agri; it's ok to eat asparagus with your hands.

White and green varieties, graded to your liking, are available from Agri as the



seasons permit.

As for preparation, a lovely woman from North Carolina said that soaking asparagus in some well-salted water, for about, oh, fifteen minutes or so, that's what takes away all the bitterness. Nice trick, eh? Who needs bitterness, after all.



Agri Exotic Trading Accounts

Call the office and ask for Regina Garrity, at extension 203, with questions regarding setting up and using your account.

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legally formed in 1996. For further corporate information, licenses, permits, insurance information or other questions, please contact Stu Kaminsky at the main number listed here. We appreciate your business.

