

Chef's TOYBOX



October 9th – 15th 2017

WARREN PEARS

299916 Single Layer

The Warren Pear is a deliciously sweet and juicy Pear. This variety was discovered by Thomas Oscar Warren as outside of a post office in Mississippi. The origin prior to his discovery is unknown and people have fallen in love with the delectable flavor and mysterious history. Warren's are soft and lack the grittiness of other pear varieties and is looked over by commercial growers due to the soft texture making it difficult to pack and transport in large quantities. The fruit is highly praised by chefs such as Alice Waters

FORELLE PEARS

274116 20#

Pears fall into two different classes. The familiar European type has the typical pear shape its flesh is soft and succulent, its skin yellow or red. Asian pears are generally round (the exception being the newcomer, Yali), with green-yellow or russet skin and crunchy flesh. Forelle Pears are one of the lesser-known commercial European pears. Forelle are a very old variety, and are thought to have originated sometime in the 1600's in northern Saxony, Germany. The name Forelle translates to mean "trout" in the German language. It is believed that the variety earned this name because of the similarity between the pear's brilliant red lenticles and the colors of a Rainbow trout. When ripe, their skin is a beautiful golden color with a dark red flush on one side of the pear. Their grainy flesh is crisp, with a fresh, perfumy flavor that goes well with cheese, but they are at their best when cooked.

CALÇOT ONIONS

512508 10#

The Calçot onion is not a specific variety, but refers to a traditional process that originated in the Basque Region of Spain. This process begins with a sweet onion variety saved from the prior season that is replanted. As the onion grows, dirt is mounding around the bulb, causing it to elongate and develop a longer than normal green top. Traditionally roasted and served with Romesco Sauce.

HEIRLOOM APPLES

195015 22#

Old school, flavorful and unique are three adjectives often used to describe heirloom apples. Grit describes them as such: "Apples came to North America with the first colonists and quickly became an important sweetener and source of juice for fermented beverages and vinegar. Early settlers established orchards by the thousands, often using apple seed or nursery seedlings grown from seed. Indeed, John Chapman, also known as Johnny Appleseed, was so passionate about preparing the way for civilization that he made it his life's work to plant orchards all over the country. From many of these seed-grown trees, producers identified and vegetatively propagated (mainly through grafting) untold apple varieties, some of which were specifically adapted to a farm's microclimate. Others among these so-called heritage apples had particularly delicate fruit or were perfect for making the best ciders, both sweet and hard."

CAROLINA GOLD RICE

4800475 20#

In 1685, a distressed merchant ship paid for repairs in Charleston with a small quantity of rice seed from Madagascar. Dr. Henry Woodward planted the seed in South Carolina, beginning the state's 200 year history as the leading rice producer in the United States. At the turn of the century, rice cultivation ended in the Low Country South because of a weak market, inadequate machinery, and competition from the Gulf States.

LOCAL FALL GLO TANGERINES

212085 120 count

The Fall Glo is the earliest variety of Tangerine picked in Florida. Prized for its sweet flavor and easy to peel zipper skin, the Fall Glo is a sought after fall treat. This variety was developed in 1962 and finally released in 1987. This variety a cross between a Bower Tangerine and a Temple Orange. Fun fact, this variety was developed by P.C. Reese and C.J. Hearn, both scientists in the USDA field office located right here in Orlando.

HONEYCRISP APPLES

112296 40#

These apples are so exceptional, they are patented! Characterized by an amazingly crisp and juicy flesh, Honeycrisp Apples have a well-balanced (sugar to acid), aromatic, spicy flavor. Their flesh is cream colored, and skin color is 60 to 90 percent mottled red over a yellow background. We cannot possibly overstate the qualities of this apple. They snap and crunch and deliver a wonderful spicy explosion of flavor! The Honeycrisp Apple is no accident. They were produced from a 1960 cross of the Macoun and Honeygold varieties, as part of the University of Minnesota apple breeding program. The original seedling was planted in 1962 at the University of Minnesota Horticultural Research Center. Honeycrisp is protected under the U.S. Plant Patent Act and may be propagated only by growers licensed by the University. Once you taste a HONEYCRISP (TM), you will understand why we're such fans.

SUBARASHI KUDAMON ASIAN PEARS

401266 Single Layer

"Asian Pears originated in Asia a millennia ago from roses, bestowing these unique pears with their great beauty. The intoxicating scent of their floral ancestry evolved into their modern day captivating flavors as edible fruit. Joel Spira, successful inventor and founder of Lutron Electronics Co., first tasted Asian Pear varieties in Japan in the 1970's. So enchanted with the Asian Pear, he brought back some of the fruit's seeds and grew them into Asian Pear trees in his own Pennsylvania backyard. Mr. Spira's wife, Ruth Rodale Spira, a trained botanist, diversified the Asian Pear trees into American-style Asian Pear varieties, further evolving the Asian Pears into what we call Subarashii Kudamono, Japanese for "wonderful fruit." Our Asian Pear trees now flourish on hundreds of acres in scenic Eastern Pennsylvania farmland."
– Subarashi Kudamono