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Menu Planning for July 2018

If you're planning your menu for July, there are a few holidays to consider and many fresh fruits and vegetables coming into their summer peak.

July:

Full Moon on July 27th, called the Full Buck Moon or the Thunder Moon. July is also the month of Wimbledon and the Tour de France.

July is the National Month of: Blueberries, Hot Dogs, Horseradish and Ice Cream

- July 1st Canada Day
- July 4th Independence Day
- July 14th Bastille Day

Plan ahead for August

Full moon: August 7th called the *Sturgeon Moon*, the *Green Corn Moon*, the *Grain Moon* and the *Blueberry Moon*.

- National Picnic Month
- National Peach month

• August 1^{st} – Sweet Corn Day

• July 20th - National Ice Cream Day

July 25th – National Culinarians Day

- August 3rd National Watermelon Day
- August $3^{rd} 12^{th} 78^{th}$ Sturgis rally
- August 8th Sneak Some Zucchini onto your Neighbor's Porch Day

Tomatoes, Eggplant and Melons – Oh MY!!

The summertime vegetables of July are tomatoes, eggplant and peppers. Beautiful basil and other summertime herbs complement the flavors of heat-coaxed sugars in these vegetables. Finishing are the Rabes, Spinaches, Kales and the early alliums that got us through the spring and first days of summer. Now, settle into the Mediterranean diet and revel in summertime deliciousness. Pole and Bush beans start to respond to the heat and long days of sunshine: be ready for lots of Lima, Romano and Cranberry beans, early Crowder peas and Purple Hulled Pink-eyes. Toybox squashes, eggplant and tomatoes are tiny versions of their big cousins and add delicacy and a flavorful punch to menus and plates.

Did you know that tomatoes, eggplant, potatoes, and peppers are all related to one another in the nightshade family? Tomatoes will continue to ripen after they are harvested, so it's a delicate balance to harvest from the field and make it to the table – ripe and perfect. The best way to store tomatoes after the shipping process is completed is to keep them at *room temperature* and out of direct sunlight. Should one need to arrest the further development of flavors, tomatoes can be kept in a slightly chilly area but one should *avoid refrigeration*. Cold temperatures significantly impact flavor and texture in tomatoes and storage below 45'F should be avoided.

All types of cucumbers are abundant in July – old-style kirbys for pickling and delicate lemon cucumbers, long, thin-skinned Armenian, Japanese and European style cucumbers and the little pepinitos (teeny, tiny bite-sized cucurbits). We have even found *real* gherkins – in white and green – about 1 inch long!

Melons and Bush Berries (Boysenberry, Blackberry, Raspberry, Marionberry) become abundant and strawberries continue their run. Wild strawberries and Wild-*type* (cultivated by seed) strawberries are also available but we don't recommend shipping these delicate little aroma bombs. California produces almost three quarters of the US supply of strawberries, followed by Florida. Strawberries are high in vitamin C and fiber and low in calories – the classic summertime treat with shortcake or ice cream. Champagne grapes (Zante currants) also reign supreme in July with the heat and long days. We have access to three colors of currants, too! Melons (same family as cucumbers) are starting to proliferate – Pepino, Canary, Hammi, Crenshaw, Galia, Tuscan, honeydew Coosemans LA Shipping

Monthly seasonality calendar based on harvest histories, some items may not be available because of weather or other unforeseen circumstances.

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and watermelon (both red and yellow!), Charentais, French baby, Taiwan Papaya, Korean and more... Remember to always wash the outside of your melons before cutting into them.

Planning for July: (Italics below is the peak season and usually more economical.)

ArugulaCurrantsPeas - EnglishAvocadosDill WeedPeas - SnowBananasEggplantPeas - Sugar SnapBeans - CranberryEndive, BelgianPeppers - BellBeans - Dragon TongueFennelPeppers - Bell, RedBeans - FrenchFigs - Black MissionPeppers - padron/shishito
BananasEggplantPeas - Sugar SnapBeans - CranberryEndive, BelgianPeppers - BellBeans - Dragon TongueFennelPeppers - Bell, Red
Beans - CranberryEndive, BelgianPeppers - BellBeans - Dragon TongueFennelPeppers - Bell, Red
Beans – Dragon Tongue Fennel Peppers - Bell, Red
Beans – French Figs – Black Mission Peppers - padron/shishito
Beans - Green Figs – Brown Turkey Peppers - sweet
Beans – Purple Figs – Calmyrna Pineapple
Beans – Yellow Wax Garlic - Elephant Pineapple, Baby
Berry - Blackberry Garlic – new crop Potatoes - Red
Berry - Blueberry Gooseberries Potatoes - White
Berry - Boysenberry Grapes Radicchio
Berry - Raspberry Grape - Champagne Radishes
Berry - Strawberries Horseradish Rhubarb
Berry - Wild Strawberry Jicama Salanova
Broccoli Kiwano (Horned Melon) Shallots
Broccoli Rabe Kiwifruit – Imports Spinach
Broccolini Kiwifruit - Zespri Gold Spinach – Baby
Cabbage Loquat Squash
Cabbage - Napa Lychee – Mexico, Israel Squash - Chayote (Merliton)
Cactus Leaves Mangoes Squash - Summer
Cape Gooseberry Melon - Cantaloupe Stonefruit - Apricots
Carrots Melon - Honeydew Stonefruit - Cherries – (WA)
Cauliflower Melon - Watermelon Stonefruit - Cherries – (WA)
Celery Melon - Watermelon, Yellow Flesh <i>Stonefruit - Nectarines – Y & W</i>
Celery Root (celeriac) Mushroom - Black Trumpet Stonefruit - Peaches – Y & W
Chard Mushroom - Chanterelle Stonefruit - Peaches, Donut
Peppers - ChiliMushroom - LobsterStonefruit - Plums
Citrus - Limes Mushroom - Maitake Stonefruit - Pluots
Citrus - Oranges, Navel, Australia Mushroom - Trumpet Tamarillo
Citrus - Oranges, Valencia Okra Tomatoes
Corn Onions – Italian Sweet Tomatoes – Cherry Heirloom
Cucumber Onions – Walla Walla Tomatoes – Heirloom
Cucumber - English Papaya
Cucumber – Lemon Papaya – Mexican

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