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## ***SEASON'S BEST***

All seasonal items are subject to availability.  
Good supplies are available, but please plan ahead.

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**CANDY SWEETS® GRAPES**  
CODE 20028

With about 12% more sugar than regular table grapes, Candy Sweets® taste like a trip down the candy aisle without the artificial flavors. Grown on sun-drenched vines and harvested now, this petite and seedless amber-green grape is available for only a short time. Use it to wow tastebuds on charcuterie boards, cocktails and sorbet.

[LEARN MORE](#)

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**GUM DROPS® GRAPES**  
CODE 22465

This limited-season grape lives up to its name with a rich candy flavor and fruity finish that tastes like your favorite childhood treat. Kids (and adults) go crazy for this grape! Add this medium-small variety to your kid's menu, or pair it with rich, creamy cheese in salads and appetizers. Available now and for a short time.

[LEARN MORE](#)

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**COTTON CANDY® GRAPES**  
CODE 18796

Thanks to its satisfying crunch and candy sweetness, this insanely sweet grape has been the “it” grape for several years. Leave it to TikTok to introduce a new spin to enjoying this grape that can easily be translated into your pastry program. Meet Sour Patch grapes, a fun version of the popular kid’s candy, Sour Patch Kids. To make it, freeze grapes, then toss in lime juice and sugar until coated.

[LEARN MORE](#)

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**TIGER FIGS**  
CODE 18792

Sweet like honey with raspberry acidity, this intriguing fig is as delightful to look at as it is to eat. Add it to seasonal entrées, salads and desserts to inject dishes with a farmer's market appeal. Savor this prized late-summer fig now before the season ends!

[LEARN MORE](#)



**KUMQUATS**  
CODE 1774

Candied, pickled, preserved or dehydrated, this bite-sized citrus is a versatile ingredient with an unexpected “inside-out” flavor. Can’t decide on a sweet or savory application? Get the best of both by boiling whole kumquats in a sugar-heavy pickle brine for a creation that falls somewhere between pickled and candied.

[LEARN MORE](#)



**STARFRUIT**  
CODE 20262

Florida-grown starfruit bursts with sweet-tart flavors reminiscent of pineapple and plum mixed with grape and pear. This fruit ripens to a rich golden-yellow color that infuses brunch, fruit platters, desserts and cocktails with an instant tropical vibe.

[LEARN MORE](#)



**GOLD BABY BEETS**  
CODE 1968

When preserving the gilded hue of these gorgeous beets, follow Thomas Keller's lead and bake; don't boil. Boiling dilutes their flavor and color, while baking draws out moisture and concentrates flavors. Once baked and still warm, peel and season beets with salt and a splash of apple cider vinegar to amplify gold beets' sweet, earthy flavor.

[LEARN MORE](#)





**SPINACH SAVOY**  
CODE 20408

This ruffled spinach variety has sturdier leaves than standard flat-leaf varieties, making it an ideal choice for sautés, braises, soups and stews. Pair with onion and garlic when cooked and citrus and cheese when served raw.

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***HOLIDAYS & EVENTS***



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**National Farmer's Market  
Week**

August 8-15

**National Peach Month**

August

**National Sandwich Month**

August

**Black Business Month**

August

**National Zucchini Day**

August 8

**National Banana Split Day**

August 10

**Melon Day**

August 14

**National Lemon Meringue Pie  
Day**

August 15



**Melissa's/World Variety Produce, Inc.**

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