



SEASON'S BEST

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



BRENTWOOD CORN

CODE 12962

Brentwood growers produce some of the world's finest corn. The cool Delta nights help to enhance the sugars to produce an unmistakable sweet flavor. Because of this, Brentwood corn has generated a loyal following throughout the western U.S. Available now and for a limited time.

[LEARN MORE](#)



WATERLOUPE
CODE 31134 or 31137

Introducing Waterloupe, Melissa's newest melon to surprise your tastebuds. This hybrid has the crunchy, juicy texture of watermelon with the honey-sweet flavor of cantaloupe—its taste will make you double-take and send you back for more! Serve sliced and chilled as a refreshing side or blend into cocktails and mocktails to tame the summer heat.



DRIED MILD HATCH
CODE 17936

New Mexico's famous Hatch peppers are just weeks away from harvest—and we're fired up! Some consider this smoky, meaty pepper the best in the world! To bridge the gap between seasons, Melissa's proudly preserves Hatch flavor in various forms, such as dried, salsa, polenta and more. Mild, dried red Hatch has a fruit-forward flavor that marries well with tropical fruit, like pineapple, mango and coconut.

[LEARN MORE](#)



HOT HATCH SALSA

CODE 18998

How much heat are you hungry for? Spice up your menu with Melissa's Hot Hatch Salsa, made from peppers grown in the Hatch Valley. Hatch Valley is to chile peppers what the Napa Valley is to grapes. Its unique terroir creates a one-of-a-kind flavor not found in peppers anywhere else. This salsa balances heat and flavor with earthy undertones.

[LEARN MORE](#)



HATCH CHILE POWDER (MILD GREEN)

CODE 23176

There's chile powder, and then there's Hatch chile powder. Fertile farmland along the Rio Grande creates the perfect place for these full-flavor peppers to grow. Green Hatch chile powder is smoky up front with a zesty finish. Use it as you'd use ground black pepper to create complex seasonings and rubs.

[**LEARN MORE**](#)



HATCH POLENTA

CODE 28272

If you thought Hatch pepper mac n' cheese was a winning match, wait till you try Hatch Pepper Polenta! Diners seek out this uniquely Southwestern flavor, so play it up at breakfast for a grits-inspired dish, or slice and fry to make polenta French fries for savory lunch or dinner dishes.

[LEARN MORE](#)



PASSION FRUIT

CODE 1796

Passion fruit is easily identified in recipes by its lusciously sweet, tart and floral tasting notes. But before making show-stopping tarts or crave-worthy cocktails, you have to know when it's ripe. Just remember, wrinkly is ripe! Best pairings for this unique fruit are lamb, dill, mustard, peach, vanilla, thyme, honey, blue cheese and cream.

[**LEARN MORE**](#)



BABY BANANAS

CODE 146

Sometimes called ladyfingers, baby bananas are smaller and sweeter with a thinner peel than common Cavendish bananas. These babies caramelize to perfection under heat thanks to high sugar content and lend a lovely, toothsome texture to desserts and breakfast dishes. Unique pairings include bacon, blue cheese, and pomegranates.

[LEARN MORE](#)

GIVEAWAY SALSA CHALLENGE



PINKGLOW® PINEAPPLES
CODE 30817

WE'VE EXTENDED THE DEADLINE TO ENTER!

For a chance to win over **\$1000 worth in prizes**, create a Pinkglow® pineapple-based salsa, take a picture or video, and post it on social media. Tag @melissasproduce and use the hashtag #nationalsalsamonth. The contest ends on June 30, and the winners will be announced on July 6!

HOLIDAYS & EVENTS



Summer Solstice

June 21

Farmer Day

June 24

Bourdain Day

June 25

Independence Day

Melissa's Closed

July 4

**National Fresh Fruit and
Vegetables Month**

June

National Papaya Month

June

National Smoothie Day

June 21

National Food Truck Day

June 24



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