

Pick Now!™

A seasonal freshness calendar to inspire all of your Pick, Mix & Serve adventures!

SEPTEMBER

fresh
figs



Indulge in these ancient treats during their short season of perfection. Fresh figs are fragile; look for slightly wrinkled and supple to the touch fruit. Plan on eating them within a day or two.

hatch
peppers



Sunny days, cool nights, high altitude and volcanic soil all work together in Southern New Mexico to grow these sought-after and celebrated long green chiles that pack great heat.

grimes
golden apples



This heirloom apple originated in West Virginia on the 1830's on the farm of Thomas Grimes. Crisp, aromatic and a little spicy, it's great for eating fresh— and makes for delicious applesauce and cider (but pass on it for baking).

Pick Now!™



Apples	Mangos
Beans, lima & green	Melons
Beets	Mushrooms
Blackberries	Mustards
Blueberries	Okra
Broccoli	Onions
Brussel sprouts	Parsnips
Cabbage	Peaches
Carrots	Pears
Cauliflower	Peas
Celery	Pecans
Chard	Persimmons
Chilies	Peppers
Collards	Plums
Cucumbers	Potatoes
Corn	Radishes
Cranberries	Raspberries
Eggplant	Scallions
Fennel	Shallots
Figs	Shell beans
Garlic	Spinach
Grapes	Southern peas
Hass avocado	Summer squash
Huckleberries	Sunflower seeds
Kale	Soybeans
Kiwi	Sweet potatoes
Kohlrabi	Tomatoes
Leeks	Tomatillos
Leaf lettuce	Turnip
	Watermelons

Alstromeria
Daffodil
Freesia
Gerbera
Hyacinthus
Iris
Kangaroo Paw
Lillium Stargazer
Magnolia
Orchid Paphionopedilum (Slipper)
Orchid Polymin (Mini Cymbidium)
Orchid Cymbidium
Roses
Snap dragon
Stock
Sunflowers
Zinnia