

2025 BONDIPRODUCE
FALL PLANNER



Bondi

FALL SEASONAL ITEMS

WINTER SQUASH

As the weather cools, winter squash takes the stage — hearty, sweet, and versatile, with a depth of flavour that shines whether roasted, pureed, or folded into comforting fall dishes.

KALE

Kale really hits its stride in fall — sturdy, earthy, and sweetened by the cooling weather, perfect for tossing raw into salads, braising low and slow, or crisping up in the oven.

BEETS

Beets carry a natural sweetness and earthy intensity that deepens as the season shifts colder. Roasted, pickled, or shaved raw for crunch and colour, they're a workhorse vegetable that brings both vibrancy and substance to the plate.

JERUSALEM ARTICHOKE

Knobbly and unassuming on the outside, these tubers (also called sunchokes) hide a nutty, slightly sweet flavour with a texture somewhere between a potato and a water chestnut. Roast them, purée them into soups, or shave and fry them for added texture.

POTATOES

Specialty potatoes are in their prime — fingerlings, Amarosa reds, and new blondes hit peak flavour with the fall harvest. Thin skins, rich texture, and that just-dug freshness make them a chef's dream this time of year.

CARROTS

Whether roasted whole, shaved raw for crunch, or simmered into soups and stocks, they're a versatile staple that brings both colour and depth to the plate.

ROMANESCO

Part art, part vegetable — Romanesco's fractal florets bring visual drama to the plate along with a flavour that's somewhere between broccoli and cauliflower, but nuttier and more delicate. Roast it whole, break it into florets, or serve it raw to let its striking texture shine.

BRUSSELS SPROUTS

Cold weather brings out their best — tight, tender sprouts that caramelize beautifully when roasted. Slightly sweet, a little nutty, and endlessly versatile, they shine on their own or as the base for hearty fall sides and salads.

CABBAGES

Crisp and sturdy when raw, mellow and sweet when cooked low and slow. From slaws and salads to braises, soups, and ferments, cabbage brings both versatility and staying power to fall and winter menus.

APPLES

Crisp mornings bring crisp apples — Ontario orchards hit their stride in fall with varieties that range from tart and snappy to sweet and aromatic. Perfect for eating out of hand, baking into pies, or pressing into cider, apples are the true hallmark of the season.

PEARS

Juicy and elegant, pears ripen into buttery sweetness just as the weather cools. Their delicate flavour and soft texture make them a natural fit for cheese boards, poaching, baking, or simply enjoying fresh as a fall treat.

LOCAL HIGHLIGHTS

ENNIS, ON

COOKSTOWN GREENS

- Delicata Squash
- Mixed Beets
- Nantes Carrots
- Rainbow Carrots
- Jerusalem Artichokes
- Carrots
- New Blonde Potatoes
- Amarosa Potatoes
- Parsley Root

BEAMSVILLE, ON

NORTHERN ORCHARD

- Ginger Gold Apples
- Mutsu Apples
- Cortland Apples
- Macintosh Apples

WATERFORD, ON

BOSCO FARMS

- Koginut Squash
- Honeynut Squash

MARKHAM, ON

TOP TOMATO FARM

- Romanesco
- Puntarelle

BRANT COUNTY, ON

BOOTS

- Delicata Squash
- Brussels Sprouts
On Stalks

PORT BURWELL, ON

LAURENSSEN

- Coronation Grapes
- Champagne Grapes

HARLEY, ON

DROOGENDYK

- Black Kale
- Green Kale
- Red Kale

TOP FALL MENU PICKS

Fall delivers some of the year’s most dynamic ingredients – cool nights and crisp mornings bring out flavours you just can’t fake. Think hearty winter squash with nutty sweetness, earthy beets and carrots that brighten up plates, and frost-kissed kale at its peak. Brussels sprouts and cabbage come into their own, built for roasting and braising, while orchard fruit steals the spotlight with crisp apples and buttery pears. It’s the season for colour, comfort, and depth – the kind of ingredients that ground menus in a sense of place and time.



APPLES

	SPT	OCT	NOV	DEC
GINGER GOLD	○	●	●	●
MACINTOSH	○	●	●	●
MUTSU	○	●	●	●
CORTLAND	○	●	●	●
AMBROSIA	○	◐	◐	◐
COSMIC CRISP	◐	◐	◐	◐
FUJI	◐	◐	◐	◐
ROYAL GALA	◐	●	◐	◐
GOLD DELICIOUS	◐	●	◐	◐
GRANNY SMITH	◐	◐	◐	◐
HONEYCRISP	○	●	◐	◐
RED DELICIOUS	◐	◐	◐	◐
PINK LADY	◐	◐	◐	◐

ARTICHOKES

BABY ARTICHOKES	●	●	○	○
JERUSALEM ARTICHOKES	◐	●	●	◐

BEETS

RED	●	●	●	●
GOLD	●	●	●	●
STRIPED	●	●	●	●
MIXED	●	●	●	●

BROCCOLI

BROCCOLI	◐	◐	◐	◐
BROCOLETTE	●	○	○	○

● Available from CA ◐ Available Outside CA ○ Not Available

Please Note: This list is intended as a quick reference of fall highlights for our customers. It’s not exhaustive, and each season varies depending on weather and growing conditions. For the most current and complete information, please see our weekly Market Report or reach out to your sales rep!

**CABBAGE**

	SPT	OCT	NOV	DEC
RED	●	●	●	●
GREEN	●	●	●	●
SAVOY	●	●	●	●
NAPA	●	●	●	●
KOHLRABI	●	●	◐	◐

CARROTS

NANTES	●	●	●	●
HEIRLOOMS	●	●	●	●
BABY BUNCH	◐	◐	◐	◐

CAULIFLOWER

CAULIFLOWER	◐	◐	◐	◐
ROMANESCO	●	◐	◐	◐
CAULILINI	◐	◐	◐	◐

CITRUS

KUMQUATS	○	◐	◐	◐
FINGER LIMES	◐	◐	◐	◐
MEYER LEMON	○	○	○	◐
BLOOD ORANGE	○	○	○	◐
CARA CARA ORANGES	○	○	○	◐
ORRI TANGERINES	○	○	○	◐

CHARD

SWISS CHARD	●	●	◐	◐
RAINBOW CHARD	●	●	◐	◐

CHICORIES

PUNTARELLE	○	●	○	◐
ESCAROLE	●	●	●	◐
RADDICCHIO TREVISO	◐	◐	◐	◐
SPECIALTY RADICCHIO (CASTELFRANCO, ROSA, TARDIVO)	○	○	◐	◐
BELGIAN ENDIVE	◐	◐	◐	◐

GRAPES

CORONATION	●	●	○	○
CHAMPAGNE	●	●	○	○
BLACK	◐	◐	◐	◐

● Available from CA

◐ Available Outside CA

○ Not Available

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**KALE**

	SPT	OCT	NOV	DEC
BLACK	●	●	◐	◐
GREEN	●	●	◐	◐
RED	●	●	◐	◐

PEARS

BARTLETT	●	●	◐	◐
BOSC	●	●	●	◐
ABATI	○	◐	◐	◐

POTATOES (SPECIALTY)

AMAROSA POTATOES	●	●	●	●
BLONDE NEW POTATOES	●	●	●	●
FINGERLING	●	●	●	●

PUMPKINS & FALL DECOR

PIE PUMPKINS	●	●	○	○
CARVING PUMPKINS	●	●	○	○
DECORATIVE GUARDS	●	●	○	○
DECORATIVE CORN	●	●	○	○

SQUASH

DELICATA	●	●	●	◐
KOGINUT	○	●	●	○
HONEYNUT	○	●	●	○
KABOCHA	●	●	●	●
ACORN	●	●	●	●
SPAGHETTI	●	●	●	●
BUTTERNUT	●	●	●	●

SPECIALTY

QUINCE	●	●	●	●
FIGS	◐	◐	◐	◐
SHOGUN MAITAKE	●	●	●	●
BABY LEEKS	◐	◐	◐	◐
TRUFFLES	◐	◐	◐	◐

TURNIPS

BABY BUNCH	●	●	●	●
RUTABAGA	●	●	●	●

● Available from CA

◐ Available Outside CA

○ Not Available

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TOP FALL MENU PICKS

FROM THE PANTRY



ROSEWOOD WILDFLOWER HONEY

Ontario-harvested:

- HONEYCOMB (200G) | 6647
- HONEY (1KG) | 5468



PEFFERLAW MAPLE SYRUP

Ontario-harvested:

- MAPLE SYRUP 4L | 5382



DRIED NUTS - 5LB

ALMONDS

- MARCONA | 7249 & 7250
- BLANCHED WHOLE | 2817
- BLANCHED SLICED | 2814
- BLANCHED SLIVERED | 8014
- NATURAL WHOLE | 2813
- NATURAL SLICED | 7249

OTHER NUTS & SEEDS

- CASHEWS | 2819
- HAZELNUTS | 4121
- PEANUTS | 2825
- PECANS | 2829
- PINE NUTS | 5631
- PISTACHIO | 8546
- PUMPKIN SEEDS | 3730
- SUNFLOWER SEEDS | 2836
- WALNUT HALVES & PIECES | 2839



DRIED FRUITS - 5LB

- SULTANA RAISINS | 2454
- GOLDEN RAISINS | 2456
- MEDJOL DATES | 4163
- DRIED APRICOTS | 2428
- DRIED CRANBERRIES | 2438
- DRIED CHERRIES | 5632



SABATINO TRUFFLE PRODUCTS

An easy way to elevate fall pastas, risottos, and purées.

- BLACK TRUFFLE PASTE - 6/14OZ & 14OZ | 7070 & 7139
- CALABRIAN TRUFFLE CRUNCH - 22OZ | 11609
- WHITE TRUFFLE OIL - 6/1L & 1L | 6012 & 6013
- TRUFFLE HONEY | 6000



CASA CALYPSO EVOO

- CASE - 4/3L | 5674
- SINGLE TIN - 3L | 6100



KOZLIK'S MUSTARDS - 4L

- DAILY DIJON | 6194
- MARKET MUSTARD | 6192
- TRIPLE CRUNCH | 7621