


Hearn Kirkwood's Specialty Produce

Where Freshness Is Always In Season

Week of February 20, 2012



Item #	Description	Pack Size
#322	Apples Cameo <i>Shanesville Fruit Farm - Shanesville, PA</i>	88/100 ct.
#193	Apples Golden Delicious <i>Colora Orchards - Colora, MD</i> <i>Rice Orchards - Gardners, PA</i>	88 ct.
#1180	Apples Red Delicious <i>Colora Orchards - Colora, MD</i> <i>Rice Orchards - Gardners, PA</i> <i>Shanesville Fruit Farm - Shanesville, PA</i>	88 ct.
#1287	Pears Bosc <i>Shanesville Fruit Farm - Shanesville, PA</i>	100 ct.
#2365	Sprouts Radish Daikon <i>ARC Greenhouse - Shiloh, NJ</i>	12/4 oz.
#2535	Sprouts Wheat Grass <i>ARC Greenhouse - Shiloh, NJ</i>	5 lbs.

Item #	Description	Pack Size
251	Lettuce Arcadia Mix	4/3 lbs.
2009	Asparagus White New	11 lbs.
#2104	Peas Snow	1/10 lbs.
#2666	Oranges Blood	1/18 lbs.
#1245	Nectarines	48 ct.
#1307	Peaches Yellow	48 ct.
#1305	Plums Tray Packs	60 ct.
#1062	Blueberries	12/6 oz.
#2187	Dried Blueberries	1 lb.
#2183	Dried Cherries 	1 lb.
#2188	Dried Cranberries	1 lb.
#2008	Dried Prunes	1 lb.



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Availability Subject to Harvest & Weather Conditions

Pack Sizes & Sizing may vary. Quantities may be limited. Please call for current pricing.

Hearn Kirkwood 7251 Standard Drive, Hanover, MD 21076 www.hearnkirkwood.com

410-712-6000 or 301-621-2992



White Asparagus

White Asparagus is a delicious treat, considered a delicacy by many. The succulent flavor of this vegetable is impossible to describe, but once tasted, its wonderfully distinctive taste will keep you coming back for more.

Asparagus is wonderful served cold in a green or bean salad, or hot as a savory featured side dish. Try White Asparagus broiled or baked with butter, the cheese of your choice and a little seasoning. Enjoy White Asparagus year-round with either hollandaise or dill sauce. It is also great blanched and served with a dipping sauce.

Preparing and Cooking White Asparagus

White asparagus spears are usually thicker than green asparagus. White asparagus also has a thicker outer layer that can be easily removed. Simply use a vegetable peeler to carefully remove the outer layer of each spear two-thirds the length of the spear towards the tip, then snap or trim off any woody end.



Whites Asparagus with Romesco Sauce



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