



NORTH SIDE BANANA CO. PRESENTS The Banana Thyme's

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November 03, 2023

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Volume: 2023 Issue: 10

MARKET TRENDS

Good Buys

Broccoli
Celery
Cucumbers
Iceberg Lettuce
Green Onions
Russet Potatoes

Going Up

Yellow Corn
Garlic
Roma Tomatoes

Tomatoes 4x5

Coming Down

Green Beans
Eggplant
Okra
Red Bell Peppers
Cantaloups
Steady
Beets
Cauliflower
Coll/Must/Kale
Onions (Red/Yell/White)
Hot Peppers
Red Potatoes

Squash

Apples

Bananas

Grapes (Red & white)

Lemons/Limes

Oranges

High

Carrots



Let's Talk Side-Dishes

Even though the Turkey is the star of the show on Thanksgiving Day, there are plenty of Side Dishes that play a big supporting role. We will have your staple fruit & veggie items ready to go all month long. Try some of these...

-Sweet Potatoes

-Russet Potatoes

-Green Beans

-Onions (White/Yellow)

-Green Onions

-Celery

-Acorn Squash

-Butternut Squash

-Spaghetti Squash

-Sweet Dumpling

-Zucchini Squash

-Broccoli

-Apples

-Pears

-Persimmons

-Pomegranates

-Grapes

-Oranges (Valencia)

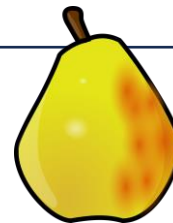
GREEN Tomatoes



Now Available

Pears!

Bosc (110 CT)
D'Anjou (110 CT)



-NEW-



Texas

Grapefruit
40 CT

FUN FACT

The average ear of sweet corn
has 800 kernels in 16 rows

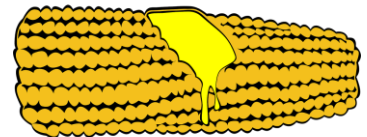
(www.mydadssweetcorn.com)



PEARL OF WISDOM

"Be careful the environment you choose for it will shape you; be careful the friends you choose for you will become like them."

-W. Clement Stone



Humor Corner

Q: How does a
Turkey Travel?

A: By Gravy Train!

Check Us Out At: www.NorthSideBanana.com



BACK DOCK

Thanksgiving Apple Pie!

Everyone has their favorite apple, but which variety is best for Apple Pie? Here is what the experts recommend. The firm and crisp **Granny Smith** and **Honeycrisp** varieties are popular apples to use in baking because they hold up to the heat. We have both in stock and ready to go for your holiday display.

INGREDIENTS

- 2 (9") pie crusts
- 7 large **Granny Smith** apples
(peeled, cored and sliced into ½ inch slices)
- ½ cup granulated sugar
- ½ cup light brown sugar (loosely packed)
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- 1 tablespoon lemon juice
(plus the zest of half of a lemon)
- 1 large egg (lightly beaten in a small bowl for egg wash)
- 2 tablespoons sanding sugar (optional)



- Start by preparing this [flaky pie crust](#) recipe which makes 2 (9") pie crusts, one for the bottom and one for the top of the pie. *The pie dough will need to chill for at least 1 hour before rolling out.* Or use a store-bought pie crust and follow package directions.
- Place oven rack in the center position and Preheat the oven to 400°F (204°C).
- In a large bowl, combine the sliced apples, granulated sugar, light brown sugar, flour, cinnamon, nutmeg, and lemon juice and lemon zest; toss to coat evenly.
- Remove the pie crust dough from the fridge and let rest at room temperature for 5-10 minutes. On a lightly floured surface, roll one disc into a 12" circle that is ⅛" thick. Carefully lay the crust into the bottom of a deep dish pie plate.
- Spoon the apple filling over the bottom crust and *discard* juices at the bottom of the bowl. Roll out the second disc of pie crust until it is ⅛" thick and lay it over the filling.
- Use a sharp knife to trim the dough along the outside edge of the pie plate. Lift the edges where the two pie crust meet, gently press to seal and fold them under. Rotate the pie plate and repeat this process until edges are neatly tucked under themselves. Cut 4 slits in the top of the dough to allow steam to vent and place on baking sheet.
- Brush the surface of the pie crust with the egg wash and sprinkle with sanding sugar. Cover the edges with a pie shield or a strip of foil to keep them from over browning during the first 25 minutes.
- Bake at 400°F (204°C) for 25 minutes. Carefully remove the pie shield, turn the oven down to 375° and continue to bake for an additional 30-35 minutes or until the top is golden brown and the juices are bubbly. Cool at room temperature for at least 3 hours.

INVENTORY BY CATEGORY

VEGGIES

Green Beans
Bunch Beets
Green Cabbage
Red Cabbage
Carrot's Bulk
Carrot's 1#
Carrot's 5#
Cauliflower
Corn (Tight Market)
Cucumber's
Kale/Coll/Must
Iceberg
Greenleaf
Romaine
Green Peppers
Bunch Radish

SQUASH

Yellow Squash
Zucchini Squash
Acorn
Butternut
Spaghetti
Sweet Dumpling **NEW**
Kaboucha

PEPPERS

Green Bell's
Jalapeno 35#
Poblano 20#
Serrano 35#

TOMATOES

Roma's XL
XL Bulk 25#
Green Bulk 25#

POTATOES

5 LB Bales (Idaho)
10 LB Bales (Idaho)
50 CT Russet's
Red A's
Red B's
Red C's
White's

ONIONS

Sweet's
3# Yellow (ID)
3# White Onions
Jumbo Yellow (ID)
Med White (ID)
Red's (25#) (ID)

FRUIT

Apples (All Varieties)
Pears, D'Anjou 110 CT (**NEW**)
Pears, Bosc 110 CT (**NEW**)
Bananas DM
Plantains
Cantaloupe 9 CT
Honeydews 5 CT
Grapes Red & White
Red Globe Grapes
Kiwi Fruit

CITRUS

Valencia's 56 CT
Valencia's 138 CT
Mandarin's
Lemon's/Limes
Texas Grapefruit