

# The Bailey News

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APRIL 2024



## April is National Florida Tomato Month!

At Baileys, we are known for our amazing tomatoes (so much so, that we made it part of our sign—yes the dot on the “i” is a tomato, folks). This month is National Florida Tomato Month, and we will be celebrating the humble tomato throughout the month.

Although native to South America and grown in more than 170 countries worldwide, tomatoes feel very Southern. According to author William Alexander, “The American tomato is a Southern tomato,” because the first place they were grown on American soil is on the Georgia and Carolina coasts. Tomato growing was introduced into the northern portion of Florida soon after the Civil War in the Arredondo section of Alachua County (near Gainesville).

Despite its botanical ambiguity, tomatoes are among the most popular plants in the backyard garden. All they really need is well drained, nutrient rich soil and sun, plenty of sun. As some varieties get a bit top heavy, you may need to tie the plant to a stake or trellis. Pruning some of the lower, non flowering branch can allow more energy to be sent to the fruit, making larger and tastier tomatoes.



### WHY A TOMATO IS A BERRY:

- IT GROWS FROM A SINGLE FLOWER WITH A SINGLE OVARY
- ITS OVARY BECOMES THE FLESHY PART WE EAT.
- ITS PACKED WITH TINY SEEDS



Many of us think of tomatoes as a vegetable and others refer to it as a fruit. It actually is a berry but more about that later. Legally though, it's a vegetable and that designation comes from the 1893 Supreme Court case of Nix v Hedden.

The Tariff Act of 1883 required a tax to be paid on imported vegetables but not fruit. It was Manhattan wholesaler Joh Nix who disputed the tax on the grounds that tomatoes were not technically vegetables and therefore, not subject to the tax.

Although the justices acknowledged the scientific classification, they couldn't pass on the tax opportunity, and thus ruled that, for tax purposes, the tomato was indeed a vegetable.

That doesn't mean the question is settled. Several states have rebelled: Tennessee and Ohio have named the tomato their state fruit — although New Jersey has made it the state vegetable, specifically citing Nix v. Hedden.

April Newsletter



# April is "Go Time" in the Garden!!

According to the 2023 USDA Hardiness Zone Map Pensacola, Florida is in Zones 9a (20°F to 25°F) and 9b (25°F to 20°F). April is "go-time"!



Boniato,  
Gingers,  
Roselle,  
Tomatillo,  
Tomatoes



Amaranth,  
Calabaza,  
Long Squash,  
Luffa, Papaya,  
Seminole  
Pumpkin,  
Sweet  
Potatoes



Beans (bush,  
lima, pole),  
Cantaloupes,  
Chayote, Corn,  
Cucumbers,  
Okra, Peanuts,  
Peas  
(southern),  
Squashes,  
Watermelon



Plant Citrus, Herbs & Perennials together to create a beautiful and happy habitat for all kinds of pollinators. Caterpillars love to munch on Milkweed, Parsley, Dill and Fennel. Butterflies and bees are attracted to flowers from Citrus, Nasturtium, Buddleia, Tickseed and Salvia. Together they make a perfect environment for the full life cycle of many pollinators and provide you with bountiful harvests of fruit herbs and edible flowers.



*Crystal Swilley is not only Chief of Staff at Baileys, she is also an amazing cook. You will see her leading events and tastings each Saturday, including a monthly event where she will show you how to pull together healthy, flavorful, AND simple recipes. Her latest is a fennel, walnut apple salad!*

## Fennel, Walnut, Apple Salad from Crystal



### Ingredients

- 3 tbsp lemon juice
- ½ tsp salt
- ¼ tsp black pepper
- ¼ cup extra virgin olive oil
- 3 large fennel bulbs
- 2 Granny Smith Apples
- 3 celery stalks
- 1/3 cup fennel fronds
- ½ cup toasted walnuts
- 5 oz baby arugula
- 3 oz parmesan

### Directions

- In a small bowl, whisk together the lemon juice, salt, black pepper, and olive oil until it is emulsified.
- Taste and add more lemon juice, salt, or pepper to taste.
- In a large bowl, slice the fennel bulbs, apples, and celery using a mandolin so that the slices are very thin.
- Toss the dressing and the fennel, apple, and celery.
- Fold in the fennel fronds and walnuts.
- Top with parmesan just before serving.

April Newsletter

## New Vendor Highlight



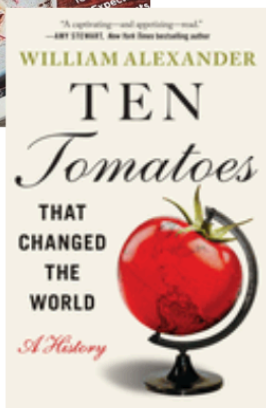
If you are looking for the perfect accompaniment for Baileys strawberries, we think Point Clear cakes from Fair Hope, Alabama will be a memorable one. This lovely light almond cake is understated and elegant, which makes it incredibly versatile for an afternoon tea cake or a light spring time desert.

Owner Helen Milteer began to bake in 2007. She and her family lived in Birmingham, where her husband attended medical school while she cared for their 3 small children. Helen loved baking and being a stay-at-home mom. With the help of her children (and a pile of patience), her amazing Almond Cake was born.

## And in the Book Nook...



How to Eat With One Hand is the perfect gift for a new parent. Excellent shortcuts for healthy meals.



It's back by popular demand. "Ten Tomatoes that Changed the World: A History" by William Alexander takes readers on a surprisingly twisty journey through the beloved tomato's history. This fascinating and erudite microhistory sheds light on the humble tomato, which has often been overlooked and disdained.

## Maintaining Tradition of Family

You may see a new face helping you in the Cupboard. That's Olivia Thero who recently joined Baileys as Head of our Specialty Foods Department. While Olivia loves a good cheddar and will debate whether gelato is better than sorbet, she is also pretty handy with math as she just completed an engineering degree graduating with honors from Colorado School of Mines in Golden, Colorado. Mr. Dan couldn't be happier!! (is it obvious?)



## A Spring Spruce Up in the Market!

We know the produce and plants steal the show around here but you may just notice a few eye-catching changes:

- The new photo mural came from the Bailey family which provided this photo of Helen Bailey in front of the original Curb Market at 2500 Palafox Street in 1950.
- Local muralist Eniko Ujj is putting finishing touches on a mural around the Jolly Green Guy and new street signs.
- We extended the path in the garden so it's accessible to all our customers
- New paint and produce signs.

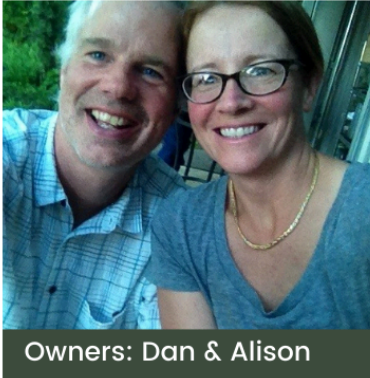


We aren't finished yet so thank you for your patience as we continue to freshen our space for you!!

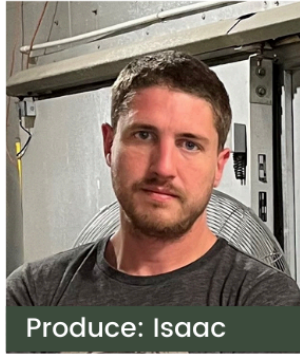




# Our Leadership



Owners: Dan & Alison



Produce: Isaac



Nursery: Kaija



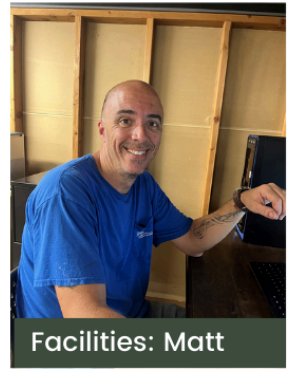
Specialty: Olivia



Chief of Staff: Crystal



Cashiers: Kathy



Facilities: Matt

## Let's Talk

The team at Bailey's strives to serve and support our community every day by offering produce, plants, and products that reinforce things that truly matter:

- nurturing Southern Traditions
- making connections with others through food
- harnessing the healing power of a garden
- supporting local, woman-owned, and minority-owned businesses

As an Insider at Bailey's, we value your input. What can we do to enhance the products and services we deliver to you? Fill in your thoughts below and drop it by the market. Don't forget to include your name and contact info so that we can thank you.

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