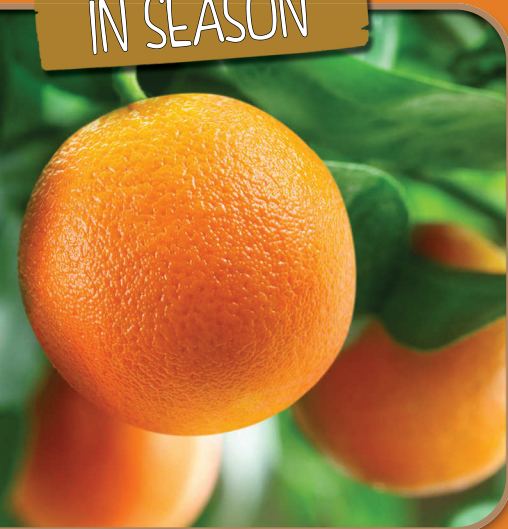


FRESH  
IN SEASON

# HEIRLOOM NAVELS



Heirloom navel, first introduced in the 1930s, reinvigorated the Californian citrus market because of their intense, candy-sweet taste. Heirloom navel are grown on “old line” Washington navel trees.

## USAGE TIPS

Use in salads, sauces, side dishes, marmalades, or simply peel and eat.

One medium navel orange yields 6 to 7 tablespoons juice, and 3 to 4 teaspoons grated zest.

The juice can be used in sorbets, sherbets and baked goods.



**Indianapolis  
Fruit**  
Distributors of Fruits  
Vegetables & Floral

*Fight Flu Season with citrus!*