



Watermelons - Seedless

Watermelons-Seeded

Watermelons-Yellow Seedless

Watermelons - Mini (Personal) Seedless

Acorn Squash

Butternut Squash

Spaghetti Squash

Banana Squash

Kabocha Squash

Honeydews

Zucchini Squash

Yellow Squash

Cucumbers

Green Bell Peppers

Pumpkins

Al Harrison Commodities

Al Harrison COMPANY

Watermelons - Seedless



90 to 110 day crop from seed to harvest depending on growing region— Our top sellers! The fruit is often harvested out of fields and slot packed to ensure quality and size. Watermelons can be stored at various temperatures, from 50 to 75 degrees. Fruit stored at 50 to 55 degrees can be stored 15 to 21 days. Watermelons stored less than 45 degrees for a short period will cause chill injury. Watermelons are the leader in Lycopone and high in potassium and vitamin C and A. It's a great fat free fruit that contains 92% water.

Growing Regions - the Peak Seasons

- Colima – March
- Le Barra de Navidad – December - March
- Tuxpan – December - March
- Puerto Vallarta – December - March
- Los Mochis – March - April
- Obregon – March - May
- Guaymas – April - May
- Hermosillo – Oct. - Nov. & May – June
- Jalisco – Dec. – May
- Label: Si Senor

- Southern and Central Arizona – June – Sept.
- Northern California – June - July
- New Mexico – Aug. – Oct.
- Crossing thru Edinburg, Texas Dec- May
- Label: Harrison Fresh

The seedless watermelons are a round, light green with dark green stripes. Flesh should be firm, with a pink to good red color. Fruit may contain an occasional seed.

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Watermelons-Seeded



90 to 110 day crop from seed to harvest depending on Growing Regions - the Peak Seasons – Our top sellers! The fruit is often harvested out of fields and slot packed to ensure quality and size. Watermelons can be stored at various temperatures, from 50 to 75 degrees. Fruit stored at 50 to 55 degrees can be stored

Growing Regions - the Peak Seasons

Colima – March
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Southern and Central Arizona – June – Sept.
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Crossing thru Edinburg, Texas Dec- May
Label: Harrison Fresh

15 to 21 days. Watermelons stored less than 45 degrees for a short period will cause chill injury. Watermelons are the leader in Lycopone and high in potassium and vitamin C and A. It's a great fat free fruit that contains 92% water.

Seeded watermelons are oblong, dark green with light green stripes. Flesh should be firm, with a pink to good red color.

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Watermelon-Yellow Seedless



Growing Regions - the Peak Seasons

Colima – March
Le Barra de Navidad – December - March
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Puerto Vallarta – December - March
Los Mochis – March - April
Obregon – March - May
Guaymas – April - May
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Southern and Central Arizona – June – Sept.
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90 to 110 day crop from seed to harvest depending on Growing Regions - the Peak Seasons – Our top sellers! The fruit is often harvested out of fields and slot packed to ensure quality and size. Watermelons can be stored at various temperatures, from 50 to 75 degrees. Fruit stored at 50 to 55 degrees can be stored 15 to 21 days. Watermelons stored less than 45 degrees for a short period will cause chill injury. Watermelons are the leader in Lycopone and high in potassium and vitamin C and A. It's a great fat free fruit that contains 92% water.

Yellow seedless watermelons are round, with a light green color and dark stripes. Flesh should be firm and bright yellow in color, may contain an occasional seed.

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Watermelon - Personal Seedless



Growing Regions - the Peak Seasons

Colima – March
 Le Barra de Navidad – December - March
 Tuxpan – December - March
 Puerto Vallarta – December - March
 Los Mochis – March - April
 Obregon – March - May
 Guaymas – April - May
 Hermosillo – Oct. - Nov. & May – June
 Jalisco – Dec. – May
 Label: Si Senor

Southern and Central Arizona – June – Sept.
 Northern California – June - July
 New Mexico – Aug. – Oct.
 Crossing thru Edinburg, Texas Dec- May
 Label: Harrison Fresh

90 to 110 day crop from seed to harvest depending on Growing Regions - the Peak Seasons – Our top sellers! The fruit is often harvested out of fields and slot packed to ensure quality and size. Watermelons can be stored at various temperatures, from 50 to 75 degrees. Fruit stored at 50 to 55 degrees can be stored 15 to 21 days. Watermelons stored less than 45 degrees for a short period will cause chill injury. Watermelons are the leader in Lycopone and high in potassium and vitamin C and A. It's a great fat free fruit that contains 92% water.

These personal melons are round; some varieties are solid dark green and others are light green with dark green stripes. Flesh should be firm with a thin rind, pink to good red color.

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Acorn Squash



Growing Regions - the Peak Seasons

Obregon – December - April
 El Carrizo – January - March
 Guasave – December - April
 Hermosillo – November – December
 & April – May
 Label: Si Senor

75 to 90 days crop from seed to harvest – This is the most popular of the winter squashes. It should be a dull dark green color, free of blemishes with an occasional yellow to orange ground spot. The squash should feel heavy for its size and the flesh should be orange in color. Do not refrigerate, store in cool dry place. Acorn squash can last up to two months if stored properly.

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Butternut Squash



90 to 100 day crop from seed to harvest – Butternut squash, a favorite to consumers during fall, is bell shaped with a long neck and sometimes a bulb depending on the variety. Look for uniformly tan with no tinge of green. Should be smooth and dull in color. It should feel heavy for its size. There is no such thing as an “overgrown” butternut squash, the longer the squash grows the sweeter it becomes. Do not refrigerate below 50 degrees. Squash can be stored for up to 3 months if stored in cool dry place. Cooks love the many uses of Butternut Squash for soups, baked with butter or brown sugar, also a favorite baby food.

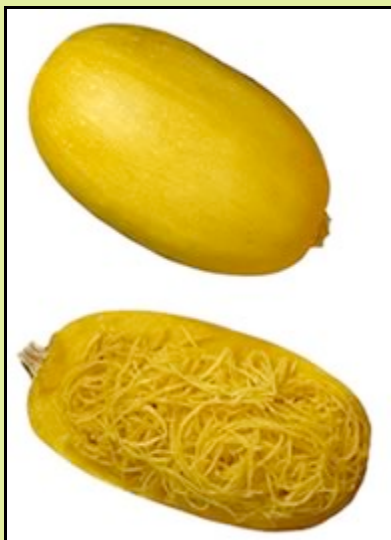
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Growing Regions - the Peak Seasons

Obregon – December - April
El Carrizo – January - March
Guasave – December- April
Los Mochis – January - April
Hermosillo –November – December
& April – May
Label: Si Senor

Wilcox, AZ – September- October
Label: Harrison Fresh

Spaghetti Squash



90 to 100 day crop from seed to harvest – Spaghetti squash is aptly named because when cooked, its creamy golden flesh separates into crisp tender spaghetti-like strands. Great with butter, spaghetti sauce, cheese, etc.

It should have a smooth skin, ivory to good yellow color and oblong in shape. Squash can range in various sizes from 2 to 8 pounds. Do not refrigerate. Squash can last up to a month in a cool dry place.

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Growing Regions - the Peak Seasons

El Carrizo – January - March
Los Mochis – January – April
Hermosillo – November – December
& April – May
Label- Si Senor

Wilcox, AZ – September- October

Banana Squash



90 to 100 day crop from seed to harvest – Banana squash is long, tubular in shape and should have a cream to pinkish tan color. The skin can also have a drab gray and blue/pink tint to it. Banana squash can grow up to 4 feet long and 12 inches in diameter. The flesh is usually a bright, sunny yellow to orange color. Banana squash is very high in water content. Store at around 50 degrees.

Growing Regions - the Peak Seasons

Obregon – December - April

Guasave – December - April

Label: Si Senor

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Kabocha Squash



90 to 100 day crop from seed to harvest – Kabocha squash has forest green skin with light tannish specks and stripes. Sizes can range from 6 to 12 inches in diameter. Kabocha has a hard, thick skin. Flesh is a light to deep orange color and very sweet. Do not refrigerate. Stored in a cool dry place it can last up to a month.

Growing Regions - the Peak Seasons

Obregon – December - April

Guasave – December- April

Label: Si Senor

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Honeydews



50 to 70 day crop from seed to harvest – Honeydews have smooth, light green to cream color skin with light green flesh. The seed cavity should be full, but with no liquid. Fruit can range in various sizes from 3 to 8 pounds. Perfectly ripe honeydews will have an almost indistinguishable wrinkling on the skins surface often only detectable by touch. Honeydews stored at 45 to 50 degrees can be stored 12 to 15 days. Fruit stored under 40 degrees for a couple of days can cause chill injury.

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Growing Regions - the Peak Seasons

Obregon – Dec. – April
Colima – Dec. – March
Texas– Dec. – May
Tuxpan – December – March
Label: Si Senor

Zucchini Squash



45 to 60 day crop from seed to harvest – This very popular squash should have a dark green color and a slight firm texture. Squash should be uniform in size and shape. Zucchini stored at 40 to 50 degrees should last 10 to 14 days. Storage below 40 degrees will cause chill injury.

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Growing Regions - the Peak Seasons

Obregon – December - April
Guasave – December - April
Label: Si Senor

Yellow Squash



45 to 60 day crop from seed to harvest – Squash should be deep yellow color and can be straight neck or crookneck. Should be uniform in shape and size and should be slight firm texture. Squash stored at 40 to 50 degrees should last 10 to 14 days. Storage below 40 degrees will cause chill injury.

Growing Regions - the Peak Seasons

Obregon – December - April
Guasave – December - April
Label: Si Señor

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Cucumbers



50 to 60 day crop from seed to harvest – Cucumbers, a salad favorite, should be dark green in color and firm with no softness on either end. It should have a waxy appearance and feel while being uniform in size and shape. Cucumbers should be stored at temperatures between 40 to 50 degrees. Storage below 40 degrees will cause chill injury.

Growing Regions - the Peak Seasons

Guasave – December - April
Label: Si Señor

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Green Bell Peppers



80 to 100 day crop from seed to harvest – Green Bell Peppers are mild but very flavorful. They should be light green colored and be uniform in size and shape. Some peppers are packed in different shapes and sizes and are called choppers. Stems should have fresh cut appearance. Peppers loose their moisture very rapidly, so always store between 40 and 45 degrees from 14 to 21 days. Stored above 45 degrees and they will loose moisture and shrivel. Below

Growing Regions - the Peak Seasons

Guasave – December - April
Label: Si Señor

40 degrees will cause chill injury.

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Pumpkins



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Growing Regions - the Peak Seasons

Wilcox, AZ Sept. - Oct.
Label: Harrison Fresh