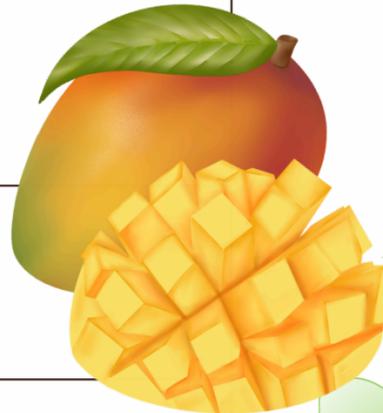


# March

# 2026

	Mon	Tue	Wed	Thu	Fri	
	<b>2</b> Mangos	<b>3</b> Celery w/Lite Ranch	<b>4</b> Tri Color Carrots	<b>5</b> Pineapple	<b>6</b> Snap Apple	
	<b>9</b> Off	<b>10</b> Garden Salad	<b>11</b> Granny Apple	<b>12</b> Strawberries	<b>13</b> Bananas	
	<b>16</b> Orange Wedges	<b>17</b> Cucumbers w/ Lite Ranch	<b>18</b> Grapes	<b>19</b> Mac Apples	<b>20</b> Snap Peas	
	<b>23</b> Watermelon	<b>24</b> Garden Salad w/ Lite Ranch	<b>25</b> Cherries	<b>26</b> Tri Color Carrots	<b>27</b> Crispin Apples	
	<b>30</b> Off	<b>31</b> Off				

\* EQUAL OPPORTUNITY EMPLOYER \*



- In many Latin American countries, mango on a stick with the skin peeled back is sold by street vendors.
- Mangos can be enjoyed with salt, lime juice, or chili powder for a unique flavor experience.
- Mangos have natural tenderizing properties, making them a perfect ingredient for marinades.
- Try the versatile mango in smoothies, salads, salsas, chutneys, on fish, chicken, or pork, as a desert or just plain as a delicious snack!

[www.mango.org](http://www.mango.org)