

APRIL 8, 2026

LIPMANFAMILYFARMS.COM

ON THE HORIZON

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Consistent*

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industry updates

CROP & MARKET

INDUSTRY INFO





MARKET UPDATES

TOMATOES

Tomato availability remains limited across both domestic and import regions as the industry works through the impacts of earlier weather disruptions. Florida production is currently in a constrained window with reduced yields and lower packouts, while Mexico is supplying the market but with variable quality and sizing as older fields are harvested. Hothouse production has not yet ramped up enough to offset the shortfall. Overall supply is tight, particularly on larger sizes, but we expect gradual improvement over the next couple of weeks as new growing regions begin to contribute more volume.

BELL PEPPERS

Green and colored bell peppers remain in a tight supply position. Eastern production is limited, and western desert regions have not yet fully transitioned into volume. Mexico continues to supply, though quality and consistency can vary. Canadian greenhouse production is just beginning but is off to a slower start due to recent cold weather. Relief is expected as desert and greenhouse volumes increase over the next 10-14 days.

CUCUMBERS

Cucumber supply is steady to slightly constrained depending on region. Eastern supply is limited, while western and Mexican production is more available but still not at peak levels. Quality is generally fair, and we expect improved availability as seasonal transitions continue.

EGGPLANT

Eggplant supply is light but stable. Quality is generally fair, with better availability expected as we move further into spring production cycles.

ZUCCHINI & YELLOW SQUASH

Squash continues to be one of the more stable categories in the market. Availability is good across multiple regions, and quality remains strong. This is currently one of the most reliable items for consistent supply and performance.

CHILI PEPPERS

Chili pepper supply remains very tight across most varieties, with limited availability in both eastern and western growing regions. Demand continues to exceed supply, and we expect this category to remain constrained in the near term.

GREEN BEANS

Green bean supply is improving slightly in the East, though overall availability is still somewhat limited. Quality is generally fair, and we expect gradual improvement as additional volume comes online.

HARD SQUASH

Hard squash items such as butternut, spaghetti, and acorn are widely available with stable supply and consistent quality. This category continues to perform reliably in the current market.

LIPMAN FAMILY FARMS REMEMBERS ITS FORMER CEO, LARRY LIPMAN, AND HONORS A LEGACY THAT LIVES ON

ANDNOWUKNOW.COM

March 26, 2026



It is with heavy hearts that Lipman Family Farms shares the loss of its former Chief Executive Officer and longtime board Chairman, Larry Lipman. He passed away on Sunday, March 22, 2026.

Larry, affectionately known by employees as Uncle Larry, was a revolutionary in the tomato industry. Over more than five decades at Lipman Family Farms, he helped to grow the company from a regional tomato grower to a North American leader in tomato and vegetable production and packing.

Larry understood the produce business deeply because he lived it deeply. He held numerous roles across Lipman, beginning as a shipping manager in 1970, until his ascension to CEO. He loved the work, the people and building a business to last.

As CEO, Larry guided Lipman through two decades of growth from a tomato and vegetable grower into a vertically integrated produce service provider. He oversaw the development of Lipman's value-added division, investing in the company's first repacking and distribution business in 1994. Today Lipman is the largest tomato and vegetable re-packer in the country.

Larry also had the vision to create Lipman's Research & Development lab. Today, 95% of Lipman's field tomato seeds are developed in-house, including its award-winning Crimson variety.

Throughout his career, Larry never lost his focus on doing good for people and communities connected to the business. He understood that Lipman creates more than jobs; it nurtures families and strengthens livelihoods.

He enthusiastically engaged with his community, supporting services and organizations that brought opportunities to local children and families. That support included helping establish the Lipman library at the Guadalupe Center, investing in Redlands Christian Migrant Association (RCMA) and backing its charter school program. His commitment to literacy and education reached young people from elementary school to college, through the My First Book program and textbook reimbursements for college students. He also helped establish Lipman Scholarships that have provided tuition help for more than 150 students in Immokalee, FL.

Larry's industry leadership extended well beyond Lipman Family Farms. He served the industry through the Florida Tomato Committee, where he served as a Vice Chairman and Secretary. He also served as President of the Florida Growers Exchange. In everything he took on, his focus remained on family, hard work, humility and caring for others. His legacy is embedded in Lipman's culture and its foundational commitment to being Good from the Ground Up.

"Larry dedicated his life to the business," said Elyse Lipman, CEO of Lipman Family Farms and Larry's cousin, in the recent release. "His impact on Lipman Family Farms is immeasurable. He helped build not just a business, but an enduring foundation that continues to guide us today. For Larry, it was always simple: the business was family. He loved this company and its people dearly."

Larry Lipman will be greatly missed. Lipman Family Farms extends deep condolences to the Lipman family and Larry's many friends and colleagues.

[READ MORE HERE](#)

WAYS PRODUCE CAN KEEP YOU ENERGIZED DURING CONFERENCE SEASON

THEPRODUCENEWS.COM

APRIL 1, 2026



If you spend any time in the produce industry, you know that conference season can feel a little like living out of a carry-on. Flights before sunrise. Long days of meetings. Networking receptions that stretch late into the evening. Then you wake up the next morning and do it all again. Travel for work is exciting and energizing, but it can also quietly chip away at your wellness if you're not intentional about how you manage it. Anyone who travels frequently knows the common advice: maintain a routine when you can, try to fit in a walk or workout, and pack light so transitions between airports, hotels and meetings are easier.

But there's another tool for staying energized on the road that our industry understands better than most. Produce. When conference schedules get packed and food choices are often limited to what's quick and convenient, fruits and vegetables can play an outsized role in helping you maintain energy, hydration and have even better conversations while you're traveling.

Here are three simple ways produce can support your wellness when you're on the road:

1. Keep Produce on the Menu

When you're traveling for work, meals often happen in restaurants, hotel lounges or conference centers. It's easy to default to whatever is fastest or most convenient between sessions. Adding fruits and vegetables into those meals can make a significant difference in how you feel throughout the day.

2. Think of Fruit as Hydration

Dehydration is one of the most common contributors to fatigue during travel and it's easy to make it worse without realizing it. Coffee from the hotel lobby, cocktails at evening receptions and even some soft drinks act as diuretics that can further reduce hydration levels. Drinking water is essential, of course, but fruits can help as well. Many fruits contain high amounts of water, which can support hydration during busy travel days. Nutrition guidance highlights water-rich fruits such as watermelon, oranges, strawberries and peaches as foods that contribute to hydration while also providing nutrition and energy.

3. Let Produce Be Part of the Conversation

One of the best parts of conference travel is the chance to connect with colleagues, partners and new contacts across the industry. Anyone in produce knows food is often at the center of those interactions. Business meals and networking receptions are opportunities not just to talk about the industry, but to experience it together. Next time you're sitting down with partners or meeting someone new, consider scanning the appetizers or side dishes for produce-forward options and order straight down the menu to share with your party. It's a small choice, but it reflects something meaningful about our industry.

[READ MORE HERE](#)

UPCOMING EVENTS:

APRIL 27 - 29

IFPA RETAIL CONFERENCE

**SHERATON GRAND AT WILDHORSE PASS
PHOENIX, AZ**

COME VISIT US AT TABLE 9!

**[https://www.freshproduce.com/events/
the-retail-conference/](https://www.freshproduce.com/events/the-retail-conference/)**

MAY 27 - MAY 29

WEST COAST PRODUCE EXPO

**JW MARRIOTT DESERT SPRINGS RESORT
PALM DESERT, CA**

COME VISIT US AT BOOTH 405!

**[https://events.farmjournal.com/west-
coast-produce-expo-2026](https://events.farmjournal.com/west-coast-produce-expo-2026)**



TOMATO SNAPSHOT

ONCE YOU SPOT THE LIPMAN LABEL, YOU'VE DONE MOST OF THE WORK ... BUT HERE'S ONE WAY TO PICK THE BEST TOMATO IN THE STORE. HOLD IT NEAR YOUR NOSE AND TAKE A LITTLE SNIFF. IF IT'S GIVING OFF A SWEET AND FRAGRANT SCENT, PUT IT IN YOUR CART (BUT FIRST, SMELL IT AGAIN).

