The O'Donohue Family Stanford Educational Farm

Basil
Fennel
Thyme
Rosemary
Dill flower
Swiss chard
Horseradish

Locally grown

Peaches
Purple mizuna
Lemon cucumbers
Cranberry beans
Figs
Strawberries
Carola potatoes
Celery
Onions
Garlic
Corn
Nantes bunched carrots

From the bakery

The Midwife and the Baker baguette
July's Featured Produce

Cranberry beans
Cranberry beans look similar to pinto beans but are larger with big maroon specks on a creamy white background. After cooking, the specks vanish and the beans take on a more even, darker color.

Purple mizuna
Mizuna’s taste is peppery like arugula and slightly bitter like frisee, yet it’s milder and sweeter than either of the more commonly found salad greens. It can be used in salads, soups, stir-frys and pasta recipes.

Lemon cucumber
Lemon cucumbers are round and yellow like lemons but taste like very mild cucumbers. They have a thin, tender skin and can be used in fresh salads as well as juiced and used in cocktails, agua frescas, and smoothies.