The O'Donohue Family Stanford Educational Farm

- Kohlrabi
- Arugula
- Mustard greens
- Fava beans
- Green garlic
- Thyme
- Oregano
- Rosemary
- Savory
- Napa cabbage
- Early summer squash

Locally grown

- Chef’s mix mushrooms
- Ramps
- Purple asparagus
- Avocados
- Limes
- Jalapeno
- Roma tomato

- Cilantro
- Organic purple broccoli
- English peas
- Red onions
- Organic celery
- Organic carrots
- Leeks

From the bakery

The Midwife and the Baker’s olive fougasse
May's Featured Produce

**Ramps**
Ramps are wild onions that grow in Eastern Canada and the U.S., in-season for only a few weeks in the spring. Considered a culinary delicacy, their delicate shape and texture are met with bold flavors, making them versatile in dishes both fresh and cooked. Ramps can be thinly sliced and served raw in salads or as a finishing garnish.

**Purple asparagus**
This variety has a great sweetness compared to traditional asparagus. Spring ingredients such as morel mushrooms, green garlic, wild ramps, fennel, leeks, young lettuces and grapefruit are suitable pairings. Other complimentary ingredients include aged nutty cheeses such as pecorino and alpine cheeses.

**Kohlrabi**
Kohlrabi has the sweetness of broccoli with a bit of the peppery spice of turnips and radishes. The bulbs and leaves are all edible, though the bulb’s thick outer layer will need to be peeled and discarded. Shaved or shredded, its often used in salads or coleslaw. Kohlrabi can be cooked similar to potatoes – boiled, steamed, roasted or mashed and the leaves can be cooked like spinach.