The O'Donohue Family Stanford Educational Farm

Cherry tomatoes
Basil
Onions
Cucumber
Shishito peppers
Bell peppers
Celeriac
Fennel

Locally grown
Organic sweet corn
Organic Ambrosia melons
Baby Iceberg lettuce
Dragon’s egg cucumbers
Sweet mixed peppers
Heirloom tomatoes
Rainbow chard
Wild arugula
Celery
Carrots
Garlic

From the bakery
The Midwife and the Baker’s blueberry muffin with oat streusel
August’s Featured Produce

**Celeriac**
Celeriac, also known as celery root, has a bulbus, rough peel that needs removal. Once peeled, celeriac has a crisp and firm texture, like a parsnip or carrot, that softens and sweetens when cooked. It can be eaten raw, mashed, baked, roasted, or boiled.

**Organic Ambrosia Melon**
Ambrosia melon is an exotic melon, native to Persia and Western Asia, commonly mistaken for a cantaloupe. It is known for its juicy, sugary-sweet flavor and honeyed aroma, best served plain to showcase its flavor.

**Dragon’s Egg Cucumbers**
Dragon’s egg cucumbers are a cream-colored cucumber that originate in Croatia. They are watery, similar to a cucumber, yet have a slightly sweet, bitter-less flavor. They are the perfect size for a mid-day snack, or on top of a salad.