The O'Donohue Family Stanford Educational Farm

Cucumbers
Cherry tomatoes
Sweet peppers
Shishito peppers
Long beans
French green beans

Locally grown
Jonathan apples
Warren pears
Sugar plums
German butterball potatoes
Celery
Garlic bulb
Onions
Burgundy okra
Corn
Swiss chard

From the bakery
The Midwife and the Baker’s baguette loaf
September’s Featured Produce

**Burgundy Okra**
Burgundy Okra is an okra variety originally grown in warm climates and often found in Africa and South Asia. With a refreshing and mild flavor profile like that of eggplant or asparagus, these long, torpedo like pods range from two to five inches and can be eaten raw, seared, pickled, or fried.

**Sugar Plums**
The Sugar Plums is a stone fruit in the Prunus genus, similar to cherries, peaches, and apricots. The purplish skin holds a firm yet juicy, sweet flesh and a pit that can easily be removed. Sugar plums are great as a fresh snack or cooked into a dessert or jam.

**German Butterball Potatoes**
These seasonal potatoes, available in late summer and into fall, are prized by growers for their naturally rich and buttery flavor. German Butterball potatoes have a golden, smooth, edible skin, best eaten when roasted, steamed, and mashed.