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
  Panorama Baking Company’s fresh bread loaf
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.