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.