



*The A to Z*  
**VEGETABLE  
STORAGE GUIDE**



## Contents

Acorn Squash (Winter Squash).....	3
Apples (Fruit Share).....	3
Arugula .....	4
Asian Pears (Fruit Share) .....	4
Basil (Herb).....	5
Beans.....	6
Beets.....	6
Beet Greens.....	7
Blackberries (farmers market/roadstand only).....	8
Bok Choy .....	8
Broccoli.....	9
Broccoli Raab.....	10
Brussels Sprouts.....	10
Butterkin Squash (Winter Squash).....	11
Butternut Squash (Winter Squash).....	12
Cabbage (Green, Red or Napa).....	12
Cantaloupe (Muskmelon).....	13
Carrots.....	14
Cauliflower .....	15
Collard Greens .....	15
Celeriac (Celery Root) .....	16
Celery .....	17
Chard (Swiss Chard).....	17
Cilantro (Herb).....	18
Sweet Corn.....	19
Cucumbers .....	19
Dandelion.....	20
Delicata Squash (Winter Squash) .....	21
Dill (Herb).....	22
Eggplant .....	22
Endive (Frisee).....	23
Escarole.....	24
Fennel.....	25
Garlic and Garlic Scapes.....	25
Ginger root.....	26
Ground Cherries.....	27
Herbs,generally .....	27
Honeynut Squash (Winter Squash).....	28
Hubbard Squash (Winter Squash).....	28
Kale.....	29
Kabocha (Winter Squash).....	30
Kohlrabi .....	31
Leeks.....	31
Lemon Verbena (Herb).....	32

Lettuce (Head Lettuce) .....	33
Lettuce Mix (Salanova Salad Mix) .....	33
Nectarines (Fruit Share) .....	34
Onions (Storage or Fresh) .....	34
Parsnip.....	35
Peaches (Fruit Share) .....	36
Pears (Fruit Share) .....	36
Peas (Sugar Snap) .....	37
Pea Shoots.....	38
Parsley (Herb).....	38
Peppers, Sweet (Bell and Italian frying) .....	39
Peppers, Hot (Chiles) .....	40
Peppers, Shishito.....	40
Pie Pumpkin (Winter Squash).....	41
Plums (Fruit Share) .....	42
Popcorn .....	42
Potatoes.....	43
Radishes- Spring .....	44
Radishes- Winter.....	45
Radicchio .....	46
Rutabaga .....	46
Scallions (Green Onions).....	47
Shallots.....	48
Spaghetti Squash (Winter Squash).....	48
Spinach.....	49
Strawberries .....	50
Summer Squash — Yellow, zucchini and Zephyr.....	50
Sweet Potatoes .....	51
Tarragon (Herb) .....	52
Tomatillo.....	53
Tomatoes (Globe, Cherry, and Heirloom) .....	53
Thyme (Herb).....	54
Turmeric.....	55
Turnip (Hakurei or Purple Top).....	55
Turnip Greens .....	56
Uri Kuri Squash (Winter Squash).....	57
Watermelon (red, yellow or orange seeded & red seedless).....	57
Zucchini- See summer squash .....	58

## Acorn Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. Acorn squash is a mildly sweet squash with orange flesh and green-black skin. It has heavy ribbing and is acorn-shaped. Squash have high levels of vitamin A and some vitamin C, folate and potassium.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. They get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**Substitutions:** Winter squash can be used in any recipe that calls for pumpkin! It can also be used interchangeably with other winter squash.

**To use:** To bake, slice in half lengthwise, scoop out seeds, and place face down on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 45 minutes to an hour until shells are soft and starting to collapse. Remove from shells, and fill with butter, brown sugar, maple syrup, seasoning or fillings. You can also boil squash or steam it.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Apples (Fruit Share)

North Star Orchard grows lots of different types of apples. Head to their website to read the different descriptions. Each apple is unique and has its own best use. Some are good for eating out of hand. Some are better for pies and baking. Some are better for applesauce.



**To store:** Store apples in your refrigerator in a plastic bag. They are odor- absorbent, so keep them away from onions, potatoes, and other strong-flavored items. Apples can also be dehydrated (really good with cinnamon sprinkled on top), and stored in a Ziplock bag!

**To freeze:** Apples can be frozen with or without sugar. Wash, peel, core and slice apples, removing any brown spots. Add ascorbic acid (or Fruit Fresh) to prevent them from browning. Add sugar (if desired) and place in a freezer-safe plastic bag, removing as much air as possible. Then freeze!

## Arugula

Arugula has a peppery, slightly bitter flavor. It is stronger than most lettuces, so it's often paired with other greens. Mature arugula has sturdy leaves, whereas baby arugula tends to be more tender and milder in flavor. Hotter weather makes for spicier leaves. Arugula is rich in vitamins A, K, and folate.



**To store:** Arugula is highly perishable and will only last about 4 days. This should be among the first item you eat from your share. Store in the fridge inside a perforated plastic bag. If you decide to wash it first, be sure to spin the leaves dry before placing them into a Green bag with a dry paper towel to absorb the moisture.

**To use:** Refresh limp arugula by plunging it into ice water. Used as a raw salad green, arugula pairs well with vinaigrettes. It can also be tossed in at the end of sautés or pasta dishes, and it stands up to salty dishes well. You can add it to a stir fry. You can use arugula in place of basil to make a peppery pesto or as a substitute for spinach. Try it in salsa verde, or chimichurri sauce. Use arugula to top sandwiches and pizzas, as a bed for grilled steak, or to garnish hors d'oeuvres.

## Asian Pears (Fruit Share)

Also known as apple pears, nashi, and oriental pears, Asian pears are not a cross of apples and pears, but are closely related to European pears (the 'regular' pears). They are sweet, crisp and juicy. Asian pears may be eaten raw just like an apple (peeled or unpeeled), and are a great addition to salads. See North Star Orchard's website for the varieties they grow <https://northstarorchard.com/products/asian-pears>.



**To use:** Unlike other types of pears, which you want to eat when they have a bit of give to them, ripe Asian pears are firm and are usually picked ripe. Even though they're hard, they still bruise easily.

**To store:** Store Asian pears for up to one week at room temperature. Place them directly on your kitchen counter-top or store them in a bowl. They will continue to ripen after picking, so store Asian pears for up to three months in your refrigerator or other similarly cold place.

**To freeze:** Core your Asian pears (peeling first is optional, depending on your personal preference and how you'll be using them), place halves or slices on a baking sheet, and then freeze. After they're frozen, transfer them to a freezer bag or freezer-safe container—you'll be prepared when the urge for pear cake strikes.

## Basil (Herb)

There are many varieties of basil. In the fields we grow Basil Genovese, the traditional green variety. In the herb garden boxes you can find many specialty basil: thai basil, holy basil, lemon or lime basil, and purple leaf basil.



**To store:** Basil is very sensitive to cold. Do not refrigerate fresh basil; it will turn black. To keep just-harvested basil fresh, strip the lower leaves off the stems and place stems in a glass of water on the kitchen counter. Or you can wrap the stripped leaves (or all your basil if your fresh basil arrives w/o adequate stems) in a dry paper towel and keep in an airtight container at about 50 degrees or room temperature.



**To use:** Try chopping it and adding to butter, cream cheese, or your favorite pasta sauce. Make a batch of pesto or simply puree extra basil with a bit of olive oil and freeze it in ice cube trays. It pairs well with tomatoes, eggplant, peppers, green beans and summer squash. Because it is so fragile, it is best to add basil near the end of a dish's cooking time.

**To dehydrate:** Remove leaves from stem and place on a piece of paper towel on a glass plate. Cover with another piece of paper towel. Microwave plate on high for 1 minute. Leaves will be dry. Crinkle them with your finger and place them in a dry container, such as a Mason jar with a lid.

## Beans

Beans come in lots of varieties. We grow green beans as well as a yellow wax bean (which we think taste even sweeter).

**To store:** Store unwashed beans in a perforated plastic bag in the veggie bin of your fridge for up to 1 week. Rejuvenate limp beans by soaking them in ice water for 30 minutes.

**Handling:** Remove strings and stems of fresh beans before cooking.

**To cook:** Steam or simmer fresh beans in boiling water for 5-10 minutes. Watch carefully for beans to brighten in color and become tender, but not soft or mushy. Beans can also be sautéed in olive oil on high heat until charred and caramelized.

**To freeze:** Blanch in boiling water for 2 minutes, rinse in cold ice water, drain, dry well, and pack into airtight containers.



## Beets

Red beets have a crimson color, sweet flavor, and red-veined leaves. Beets are rich in folate and vitamin C.

**To store:** If your beets still have greens attached, cut them off, leaving an inch of stem. Keep the greens unwashed and refrigerated in a closed plastic bag. Store the beet roots, with the rootlets (or "tails") attached, unwashed, in a plastic bag in the crisper bin of your refrigerator. They will keep for several weeks, but their sweetness diminishes with time, so try to use them within a week. The yellow beet variety is especially sweet.

**To prep:** Just before cooking, scrub beets well and remove any scraggly leaves and rootlets. If your recipe calls for raw beets, peel them with a knife or a veggie peeler, then grate or cut them according to the recipe. To remove the skins, you can roast them in foil or boil them, and the peels will eventually come right off.



**To cook:** Beets are delicious, grated raw into a salad. Or slice them into finger-size sticks and eat raw with dip. Cube beets into a veggie stew. Serve sliced, steamed beets at room temperature tossed in olive oil with a dash of salt and pepper, or a simple vinaigrette.

Bake beets in a foil-covered roasting pan with 1/2 cup water at 400 degrees. Or boil them, until easily pierced with a sharp knife. Both methods take 45 minutes to 1 hour. Peels should slide right off. Season with butter, salt, and pepper, or with cream and chopped fresh herbs; or with a vinaigrette.

**To freeze:** Wash and cook beets as described above. Cool them in ice water or let them come to room temperature. The peels should slide right off. Trim the beets into 1/4 inch slices or keep them whole (if they are small). Place in Ziplock freezer bag and remove as much air as possible. Seal and freeze.

## Beet Greens

Beet greens are the tops of beets! They are medium sized leaves and have bright red veins. Large leaves can be cooked like chard, and small, tender leaves are good in salads. Beet greens are high in potassium, calcium, iron, beta carotene and vitamin C. You can also use them for making vegetable stock.

**To store:** Cut beet greens from their roots; store beet roots separately. Keep dry, unwashed greens in a sealed plastic bag in the refrigerator up to 1 week.



**Handling:** Wash leaves in basin of lukewarm water to remove grit. Remove the thicker stems.

**To cook:** Add uncooked greens to a mixed green salad.... Or sauté greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. Watch for color to brighten as this signal's they are done. Or... blanch greens until they wilt, 3-5 minutes. Dot the cooked greens with butter or cream and season with fresh herbs or salt and pepper. Serve cooked greens alone as a side dish or use them in soup or with pasta, beans, rice, or potatoes. To freeze: blanch washed greens for 2-3 minutes. Rinse in cold water to stop the cooking process, drain, and pack into airtight containers.



## **Blackberries (farmers market/roadstand only)**

**To store:** Store in the fridge in a single layer on a shallow tray covered with a paper towel. Wash them just prior to use, or use a vinegar rinse to kill off bacteria and extend their shelf life.



**To use:** Wash off the berries. Use them in pies, smoothies, cobblers, yogurt parfaits, or in a green salad. Delicious eaten straight out of hand, blackberries are also perfect sprinkled over yogurt or cereal, or added to desserts. Add to muffin and cake batters, make jam, or puree them with a bit of sugar, strain, and spoon the sauce over ice cream.

**To freeze:** Choose ripe berries. Wash and sort out the mushy ones. Let dry in colander for 10 minutes. Place them in an even layer on a large cookie sheet (with a lip) or any container you may have and put in freezer overnight until frozen. Then pack them into a freezer bag, removing the air, and seal.

## **Bok Choy**

Bok choy, which may be written as bok choy, bok choy, or pac choy, is a traditional stir-fry vegetable from China. Choy grows in elongated, upright heads of dark green leaves with large, white stems. Since the texture of the leaves differs from that of the stems, choy is practically two veggies in one. The leaves can be cooked and eaten like spinach, while the crisp stems can be used like celery or asparagus. This is a cool-season crop, so you'll only see it in the early or late CSA shares.



**To store:** Wrap bok choy in a plastic bag and place in the crisper of your fridge. Store for up to a week before the leaves begin to wilt.

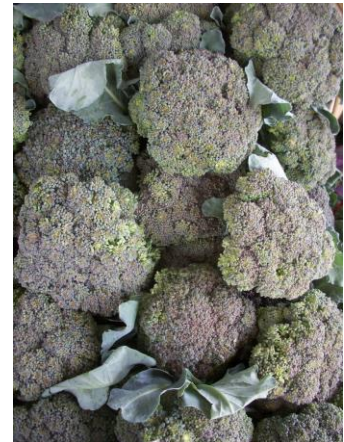
**Prep:** Rinse choy under cold running water and shake it dry. Because the thick stems and tender leaves will require different cooking times and will usually be added separately, cut the stems from the leaves. Cut the stems into 1 inch pieces and slice, shred, or tear the leaves.

**To use:** For stir-fry, separate leaves from the thick white stem and chop both into 2-inch wide diagonal chunks. Put stems in first near the end of cooking, then add leaves for the last 2 min.

Bok choy can also be simply steamed. Then toss with toasted sesame oil, butter, salt, or vinaigrette. A small choy is mild enough to eat raw. The stems resemble celery without the strings. Include small choy leaves as a tasty addition to a raw veggie platter. Add the small uncooked, shredded leaves of a small choy to salads.

## Broccoli

Broccoli is a cool-weather crop, available only in the early summer or fall. It is a member of the cole family. This family also includes cabbage, cauliflower, Brussels sprouts, Chinese cabbage, collards, kale and kohlrabi. All of the cole vegetables contain bioflavonoids that help reduce the risk of cancer. It is also a good source of vitamin C, vitamin A and folate, along with calcium, iron, and other minerals.



**To store:** Wrap broccoli loosely in a plastic bag and keep it in the vegetable bin of your refrigerator. It keeps for over a week but is firmest and tastiest if used within a few days.

**Handling:** Organic broccoli in particular seems to attract small green worms hiding in its depths. Soak head upside down in cold salted water (1 teaspoon salt to 8 cups of water) for 30 minutes to remove any hidden field worms. Any critters will float to the top where you can rescue them or allow them to suffer a salty death. After cutting off the florets, don't discard the stem. Sliced stems are juicy, crunchy, and perfectly edible. If the skin is thick, you can remove it with a knife or peeler before adding the stem to your dish.

**To use:** Chop and separate florets, steam lightly for 5-7 minutes.... For salads and veggie platters, you may first want to blanch broccoli in boiling water for 2 minutes and then chill it instead of serving completely raw. Serve chopped broccoli as a pizza topping.

**To freeze:** Blanch 2-4 minutes, rinse under cold water, drain, let dry, and pack into Ziplock containers. Broccoli will not be firm when thawed and is best used in soups and stews.

## Broccoli Raab

Broccoli raab is a leafy green in the turnip family. The plant is cultivated for its tender stalks, florets, and leaves, all of which can be eaten. It has a strong, peppery bite, dark leafy greens, and stalks which are tender, turning woody with age. It can be cooked or eaten raw. Broccoli raab is usually displayed in a refrigerated produce case sprinkled with ice because it wilts very easily. Under our growing conditions we are only able to produce a leaf variety without the florets.

**To store:** Refrigerate unwashed in your crisper wrapped in plastic or a wet towel for up to 5 days.

**Handling:** Rinse thoroughly in cold water, shake, and cut off the bottoms of the stalks.

**To cook:** Broccoli raab is better cooked than raw. A light steaming brings out its distinctive taste. Cook it like broccoli, but whether you braise, sauté, boil, or steam it, only cook it for five to eight minutes. You can steam it in water or chicken broth, or sauté it with oil and garlic.

**To freeze:** Blanch for 2-3 minutes. Rinse in cold water to stop the cooking process, drain, and pack into airtight containers.

## Brussels Sprouts

This cool-weather member of the cole family grows mini cabbages or sprouts on tall, straight stalks that reach up to 20 inches high. They are named after the capital of Belgium. The sprout itself will improve in flavor, sweetness, and tenderness with exposure to a few frosts

so they will likely not show up in your CSA box, but may appear in a Thanksgiving share or at a winter farmer's market. They are high in bioflavonoids that help prevent cancer. They have high levels of vitamin C, vitamin A, folate, iron, and potassium. They are often paired with bacon.



**To store:** Brussels sprouts keep longer if they are left attached to the stalk (up to 5 weeks in a cold cellar), but if there's not enough refrigerator room you can snap them off and store them unwashed in a closed plastic bag in the veggie bin for 1-2 days (they will develop a strong flavor). Even on the stalk they should be wrapped in plastic to slow respiration. The flavor is sweetest right after harvest, so try to use them soon.

**To use:** They can be eaten raw. Slice them in half and include them on your veggie tray with dip. Snap off sprouts from main stem. Simply pare off the tough bottom part of the sprout stem and remove the two outermost leaves. You can also cook them. Boil or steam sprouts approximately 5 -8 minutes until tender crisp. Toss with olive oil, lemon juice and dash of salt and pepper. Or roast: first boil the sprout until just tender, 5-10 minutes, then drain. Coat lightly in olive oil, place in a roasting pan and roast in a 375 degree oven until lightly browned, 15-20 minutes.... Try slicing the sprouts to about 1/3 inch thick and stir-frying them with onions and ginger.

**To freeze:** Blanch sprouts for 3-5 minutes, rinse in cold water, drain, let dry, and pack into airtight containers.

## Butterkin Squash (Winter Squash)

Butterkin is a cross between a butternut squash and a pie pumpkin. This flat, scalloped- shaped butternut cross has very dark orange sweet flesh and smooth texture. The 2-4 lb. fruit are versatile for cooking and baking. You can prepare it the same way you would a butternut or pie pumpkin.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as they starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To use:** To bake, slice in half lengthwise, scoop out seeds, and place face down on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 45 minutes to an hour until shells are soft and starting to collapse. To puree for soup or baked goods: mash cooked squash with fork or potato masher or run cooked flesh through food processor. This is my favorite squash to use for making pumpkin pie. Can also cut in slivers or cubes, rub with olive oil and roast.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Butternut Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. This is especially true of butternut, a very long keeper. Squash have high levels of vitamin A and some vitamin C, folate and potassium. This squash has tan skin and a shape like a peanut. It has bright orange flesh and is one of the sweetest squashes.



**Substitutions:** Butternut can be substituted by any winter squash (except maybe spaghetti squash).

**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To use:** To bake, slice in half lengthwise, scoop out seeds, and place facedown on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 45 minutes to an hour until shells are soft and starting to collapse. Remove and fill with butter, brown sugar, maple syrup, seasoning or fillings.

**To freeze:** Winter squash freezes well. Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Cabbage (Green, Red or Napa)

Cabbage comes in 3 types at our farm: green cabbage with smooth leaves, red with purplish-red leaves, and Napa cabbage (also called Chinese cabbage) with tall crinkly leaves. Napa cabbage heads are not packed as tightly as the red and green types. Red cabbage has thick, crisp leaves, and its color will run into other ingredients when cooked.



**To store:** Cabbage has a remarkable storage capacity. Just stick dry, unwashed cabbage in the refrigerator, preferably in the vegetable bin. The outer leaves may eventually get floppy or yellowish, but they can be removed and discarded to reveal fresh inner leaves. Cabbage can

keep for 3 months with high humidity! Once cut, wrap it in a sealed plastic bag and continue to refrigerate; it will keep for several weeks.

**Handling:** Rinse the cabbage under cold water before use. Cut cabbage head first into quarters, then diagonally across the wedge. Be sure to remove the stem end and triangular core near the base.

**To use:** Green cabbage is good fixed any way. With its lighter texture, Napa is wonderful raw or sautéed, green cabbage can also be enjoyed raw in salads, cooked, steamed, braised or fried. Red cabbage has a sharper flavor and coarser texture so it needs to be cooked longer. Make raw cabbage into coleslaw or sauerkraut.... Eat raw grated cabbage in your salad... *Cooking celery*

*with cabbage helps cut the strong cooking odor of cabbage.* Briefly steam slivered and rinsed cabbage for 5 minutes. Top with butter and a pinch of salt and pepper or grated cheese. For the best cabbage, stir-fry or braise it until slightly browned.... wrap grain, rice, or meat fillings in large, boiled cabbage leaves.

**To freeze:** Rinse cabbage and shred it. Cook in boiling pot of water for 1 minute, then douse in ice water to stop the cooking process. Drain the cabbage and dry as much as possible. Place in Ziplock freezer bag and remove as much air as possible. Put in freezer.



## Cantaloupe (Muskmelon)

Cantaloupe has dense, netting-like skin with thick, juicy orange flesh and a sweet musky flavor.

**To store:** If your cantaloupe melon seems a bit short of ripe, keep it at room temperature for a few days until there is a sweet smell coming from the stem end. Once the melon ripens, then store it in the refrigerator. Cut melon should be covered in plastic wrap, and chunks or slices should be kept in an air-tight container. Eat melons within a week.



**Handling:** A big knife and cutting board are helpful. Cut in half, scoop out the seeds, then cut into quarters or slices. Remove the rind.

**To use:** Jazz up melons with a pinch of salt or a squeeze of lime juice.... Fill half a cantaloupe with plain or vanilla yogurt and top it with granola for a simple breakfast. Try grilling it and drizzling with honey!

**To freeze:** Melon must be frozen in a sugar syrup. Choose a ripe melon (but not too mushy). Remove the rind and seeds and cut into cubes. Prepare sugar syrup. In a pot on stove, combine 1 3/4 cup sugar with 4 cups water. Heat until dissolved, then let cool. Put in fridge to cool. Syrup must be cold before packing. Place melon in freezer containers and cover with cold syrup. The syrup should cover all the fruit. Remove air and seal. Freeze.

## Carrots

**To store:** To avoid “floppy carrots,” you need to remove the green tops as soon as you can, leaving about an inch or less of stems. If you can only do one thing to prep your veggies for storage, this should be it. Refrigerate these carrots in a plastic bag. You can also store them in a bin of water (like celery) to keep them crisp, changing out the water every few days. Save the tops to use for a pesto or seasoning (store those in a bag in the fridge). Or put them in a plastic Ziplock in your freezer and use them to make DIY vegetable or chicken stock.



**To use:** Organic carrots don't need to be peeled. Boil 2-inch cubed carrots in rapidly boiling salt water, uncovered, for 7-10 minutes. Fresh carrot tops can be chopped into a green salad or stir-fry too! The greens can be dried and used as an herb like parsley. Eat carrot spears plain or dipped in hummus, peanut butter, or creamy dressing. Combine carrots with other root vegetables for a roasted vegetable platter. (Lightly coat in oil and salt and roast at 400 degrees until veggies start to brown all over about 30 minutes).

**To freeze:** Blanch for 3 minutes, rinse in cold ice water, drain, let dry, and pack in airtight container.

## Cauliflower

Cauliflower is a cool-weather crop, so you'll only see it in the late fall. This is a tricky one to grow so consider it a bonus if it's in the CSA share! It comes in multiple colors. Like its cousin broccoli, cauliflower is actually a mass of unopened flower buds that will burst into edible yellow flowers if allowed to mature. In spots where the leaves uncurl a little early, the sun turns the cauliflower slightly yellow or brown. It is an excellent source of vitamin C, folate and potassium. It provides bioflavonoids to prevent cancer.



**To store:** Cauliflower does not keep well. Wrap dry, unwashed cauliflower loosely in plastic and store it in the refrigerator. It will keep for up to a week but will taste sweetest if used within a few days.

**To freeze:** Blanch 2-4 minutes, rinse under cold water, drain, let dry, and pack into ziplock containers. Cauliflower will not be firm when thawed and is best used in soups and stews.

**To use:** Serve raw on vegetable trays with a thick dip; use in soups, curries, or salads. To steam: cut off florets and steam for 5 minutes. Drizzle with butter and lemon juice. To roast, drizzle with olive oil and salt/pepper, bake at 450 degrees on a foil lined cookie sheet for 20 minutes, then sprinkle Parmesan cheese on top.

## Collard Greens

Collards are a member of the brassica family and have large, smooth, paddle-shaped leaves. You'll want to eat these quickly because they take up so much room. They contain almost as much calcium as milk. The thick stems require longer cooking than the leaves. Season collards with vinegar, hot pepper sauce, bacon, garlic, onions, chile peppers, or lemon.



**To store:** Place collards unwashed, wrapped in a sealed plastic bag in the crisper drawer of the refrigerator. Best used very fresh, but may last for a week.



**Handling:** Wash leaves in basin of lukewarm water to remove grit. If your greens have thick stems, you must remove them. Fold each leaf in half and slice out the stem. Then stack the leaves up and slice them diagonally into 1-inch-wide strips.

**To cook:** Sauté greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. Or blanch greens until they wilt, 6-10 minutes. Dot the cooked greens with butter or cream and season with fresh herbs or salt and pepper. Serve cooked greens alone as a side dish or use them in soup or with pasta, beans, rice, or potatoes.

**To freeze:** Blanch washed greens for 2-3 minutes. Rinse in cold ice water to stop the cooking process, drain, and pack into airtight containers.

## Celeriac (Celery Root)

Celeriac, also known as celery root, has a flavor like celery, and both its root and stalks/leaves are edible. Don't be put off by celeriac's ugly appearance. Under the ugly exterior is a sweet flavor.



**To store:** Store unwashed celeriac in a plastic bag in the refrigerator where it will keep for a month or more. It can be stored in root cellar conditions for 6-8 months! Celeriac leaves can be dried and made into an excellent seasoning.

**Handling:** Slice off stalks at the root crown. Soak the root in warm water to loosen dirt, then scrub with a brush. Peel skin with a sharp knife. You may need to remove the core if it appears pithy or hollow. Peeled celeriac will darken when exposed to air. To slow the darkening, toss with lemon juice or keep in vinegar water.

**To use:** Add raw celeriac in grated beet, carrot, or apple salads. Or serve raw celeriac with a creamy dipping sauce. Use celeriac as a seasoning or a vegetable: it has the flavor of celery and the texture of a turnip. Combine celeriac with other winter roots in stews and gratins. Add cooked celeriac to mashed potatoes: peel and quarter celeriac, then boil until soft, 20-30 minutes, before mashing it into potatoes. Try French-fry-cut celeriac strips; pan-fry or roast them with a little oil and salt.

## Celery

**To store:** Refrigerate as soon as possible or celery will go limp. Wrap in a dry towel and place in a plastic bag or wrap tightly in foil and store in the crisper drawer of the refrigerator. It should keep for up to two weeks. The vegetable will lose less moisture when kept whole for as long as possible, and the foil should be tight enough that moisture can't escape, but not so tight that it crumples the stalks.

**The Best Way to Store Cut Celery:** Once cut, the stalks will lose moisture at a faster rate, so they are best stored in the refrigerator in a sealed container, submerged in water. This keeps the stalks hydrated and crisp.



**To use:** Use it like you would a cucumber and marinate for a “quick pickle”. Enjoy raw and make it the star of your salad. Juice for a healthy beverage (or use it in your cocktail). Add it for texture in recipes, especially mayo based salads (tuna, egg, potato). Give it the main role in your meal: celery soup, or braised celery.

Celery leaves are delicious, nutritious, and packed with intense celery flavor. Prep them like you would any herb: minced, coarsely chopped, or left in their true, whole-leaf form. Toss the tender leaves with salad greens and vinaigrette. Throw them into stir-fries, stocks, soups, and sauces.

**To freeze:** For long-term storage, celery can be frozen but it will lose its crispness. For this reason, frozen celery is best used in soups, stews, and other hot dishes. You should use frozen celery that was not blanched within two months. If you blanch it before freezing, use it in 12 to 18 months for the best quality.

## Chard (Swiss Chard)

Swiss chard has expansive, pocketed leaves with stems in a spectrum of colors: red, white, green, yellow. It is actually in the beet family but doesn't develop a bulb. Its leaves are more tender and delicate than other greens. Eat small leaves raw in salads and blanch or steam larger leaves. You can freeze chard for recipes later.



**To store:** Keep dry, unwashed greens in a sealed plastic bag in the refrigerator up to 2 weeks.

**Substitutes:** spinach, beet greens, kale

**Handling:** Wash leaves in basin of lukewarm water to remove grit. Remove the thicker stems by folding the leaves down the center and cutting out the stem. Stack several leaves on top of each other and slice into 1-inch wide ribbons.

**To cook:** Add uncooked greens to a mixed green salad. Steam stem pieces 8-10 minutes, and leaves 4-6 minutes. Or saute greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. Watch for color to brighten as this signal's they are done. Serve cooked chard alone as a side dish or use them in soup or with pasta, beans, rice, or potatoes. Chard also goes great in stir-fries or in any recipe calling for spinach, especially egg dishes. Chard stems can be made into colorful quick pickles.

**To freeze:** Blanch washed greens for 2-3 minutes. Rinse in cold ice water to stop the cooking. Drain and freeze.

## Cilantro (Herb)

Cilantro looks like parsley, but has a strong soapy smell and flavor. It is often used in Asian, Indian, and Mexican (especially salsa) cuisine. Since it doesn't stand up to heat, it is usually added to a dish right before serving. This plant grows in cool weather conditions, so you won't see it in the heat of the summer months.



**To store:** For short-term storage, stand upright in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.

## Sweet Corn

**To store:** Refrigerate sweet corn as soon as possible with husks on. The longer you wait to eat it, the more sugar will turn into starch, and the corn will lose its sweetness.

**Handling:** You can eat corn raw or cook it in the husks. (Eating it raw off the cob in the fields is one of our favorite things!) Shuck the cob by pulling the husks down the ear and snapping off the stem. The silks will fall off as you cook the corn. Rinse under cold water. If you see a green worm, just cut out the damaged section — the rest of the cob is still edible! To cut the kernels off the cob, stand the cob upright on its base and run a sharp knife from the tip of the ear down to the base.



**To cook:** Steam corn in 1-2 inches of water for 6-10 minutes, or drop ears into boiling water for 3-6 minutes. Season with butter or salt. You can also grill corn in the husk — place the corn in its husk in water for 10 minutes — then place on grill for 15 minutes. Or you can remove the husk, coat the ear in butter and salt/pepper, then wrap in foil, and grill for 15 minutes.

**To freeze:** Blanch on the cob for 3-5 minutes, rinse under cold water, and drain. Dry corn well, cut off the kernels with a knife, and then pack it into airtight freezer containers.

## Cucumbers

Cucumbers are in a family known as cucurbits that includes melons, squash, pumpkins and gourds. They are classified as either slicers or picklers. Pickling cucumbers have thin, lighter skin than slicers. We grow a variety called “silver slicer” which is a light yellow color. They can be used for pickling or anything the slicing cucumbers would be used for. Slicing cucumbers are larger with dark green skin. Because they are thicker, they are not usually suitable for pickling.



**To store:** Put cucumbers in a sealed plastic bag in the crisper drawer of the refrigerator for up to a week. Keep them far away from tomatoes, apples, and citrus which accelerate their deterioration.



**Handling:** Slicing cucumbers are often peeled. Pickling ones are not. If the seeds are bulky, slice the cucumber lengthwise and scoop them out. Scoring the skin of a cucumber with a fork or zester gives it attractive stripes. Slice, dice or cut into chunks according to recipe.

**To use:** Eat cucumbers raw in sandwiches or salads. Try cucumber rounds topped with vegetable, egg, or tuna salad, goat cheese, or simply sprinkle with salt. Use cucumbers in chilled summer soups. Slice up cucumbers and drop into a pitcher of water to make cucumber water.

## Dandelion

Dandelion greens (they may be either green or red ribbed depending on variety) have a slew of health benefits. They are high in iron, calcium, Vitamins A, C, K and B2 among other vitamins and minerals. They contain more protein and iron than spinach and are touted in natural medicine for being a liver tonic. These bitter greens aren't the easiest to get right, but when you do, you'll be rewarded with a delicious, nutritious dish. They pair well with all things creamy, tangy, salty and sweet.



**To use:** You can use the whole leaf- trimming off the stems or rib is a matter of preference, if tender go ahead and enjoy. **Sauteing or braising** are simple ways to mellow the flavor of these bitter greens- sauté with olive oil and garlic and a squeeze of lemon, or add bacon or pancetta and braise in stock. Pair your sautéed greens with sweet roasted sweet potatoes or winter squash and a grain. Dandelion greens complement the subtle flavor of creamy beans. They can be eaten **raw**- a citrus vinaigrette balances the bitterness, or mix in milder greens like lettuce or spinach. Try **with eggs** in a quiche, frittata, omelet or tart. Dandelion **pesto** can be delicious- play around with your ratios. **Throw them in some soup** as you would any other hearty green (kale, chard or collards)- they work well in a bean or lentil based soup. Dandelion greens also work well **in pasta** dishes- mix the braised or sautéed greens with cooked pasta and a grated parm cheese.

**Pro-tip:** Like its cousins in the chicory family (think radicchio)- you can soak them in salted water for 10 min before cooking to remove some of the bitterness if desired.

**Substitute for:** Dandelion greens hold up well to cooking- they can be substituted for anything that calls for kale, chard, collard greens, mustard greens, turnip greens, or beet greens.

**Storage:** Leaves should be rinsed in cool water, dried thoroughly, and stored in an open plastic bag. Wrap them loosely in damp (not wet!) paper towel, if you'd like. They'll keep for a few days in the fridge.

**To freeze:** 1) Wash greens thoroughly and cut off woody stems; (2) Blanch (plunge into boiling water) for two minutes and chill quickly in ice cold water; (3) Drain off excess moisture, package in airtight containers or freezer bags and freeze immediately.

## Delicata Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. Squash have high levels of vitamin A and some vitamin C, folate and potassium. This winter squash is oblong and cream-colored with dark green stripes and flecks along its length. Their highly sweet flavor makes them good for baking and for stuffing.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To use:** To bake, slice in half lengthwise, scoop out seeds, and place face-down on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 45 minutes until shells are soft and starting to collapse. Remove and fill with butter, brown sugar, maple syrup, seasoning or fillings. We love to slice delicata into rings, baste with a tamari toasted sesame oil blend and roast on a cookie tray for @20 min, flipping halfway. The skin is thin enough to eat, so no need to peel.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays or directly into Ziplocks and freeze.

## Dill (Herb)

Dill has feathery, blue-green leaves with a bright, clean, summery taste. It is a standard in pickling. It also combines well with green beans, broccoli, cabbage, carrots, cauliflower, tomatoes, parsnips, potatoes, spinach, cucumber, squash, eggplant, and eggs. Try adding it to yogurt sauces or baking it in bread.



**To store:** For short-term storage, stand upright in a container with an inch of water. Then cover the herbs loosely with a plastic bag and refrigerate for up to 2 weeks.

**To freeze:** Rinse dill in water and shake off excess water. Spin dry or pat between layers of paper towels. Trim off the long stem ends leaving only an inch attached to the feathery foliage. Place a couple of sprigs together inside a resealable plastic freezer bag; press out all of the air and seal. When you need fresh dill for a recipe, remove the frozen sprig and snip off what you need while still frozen. Do not let it thaw.

## Eggplant

Eggplant is a close relative of tomatoes, peppers and potatoes. They are smooth-skinned, oval to elongated, and range in color from white, to black to purple to pink! Eggplant requires the right kind of preparation; otherwise it can be unpleasantly bitter, rubbery, or watery.



**To store:** Wrap unwashed eggplant in a towel (not plastic) to absorb any moisture, and keep it in the veggie drawer of your refrigerator. Or store unrefrigerated at a cool room temperature. Use within a week and it should still be fresh and mild.



**Handling:** Eggplant is usually peeled, however some varieties we grow, like the early long thin Asian types, as well as the rose colored Sicilian type, have a thinner skin and it's not necessary. The flesh will

brown when exposed to air. To prevent browning, coat in lemon juice or keep submerged in water.

Rinse eggplant in cool water and cut off the stem. The shape of the eggplant determines how to prepare it: cut straight narrow eggplant into strips for grilling or broiling, and cut a rounded bulbous eggplant into cubes for stews and stir-fries. To remove bitter flavors and excess moisture, lightly salt slices of eggplant and allow them to sit in a colander for 10-15 minutes. Gently squeeze out any liquid. Eggplant will now soak up less oil and need less salt in preparation.



**To use:** Stir-fry or sauté 1-inch cubed eggplant in a very hot sauté pan with peanut oil until the eggplant has released much of its water and is very soft. Or brush 1/2-inch to 1-inch slices of eggplant with olive oil or melted butter and broil or grill until brown. You can also pierce a whole eggplant in a few places with a knife, lightly coat with olive oil, and bake at 375 degrees until the eggplant is very soft and collapsed, 30-60 minutes.

**To freeze:** Peel and cut into slices 1/3-inch thick. To preserve color, soak 5 minutes in a solution of 4 T salt per gallon water — otherwise don't worry about it. Blanch for 2 minutes in steam. Cool immediately in cold water. Package in layers with each slice separated with two pieces of wrap.

## Endive (Frisee)

A member of the chicory family, it has frilly, mildly flavored leaves (the yellow blanching pictured in the photo to the right is done by special equipment to restrict sunlight- we do not do that- its purely aesthetic- so yours will be all green). The variety we grow is a small endive technically of the French Très Fine Maraîchère type, often referred to as "frisée". Frisee (pronounced "free-ZAY") is escaroles' shaggier cousin. While it can have a slightly bitter flavor, frisee is much milder than other varieties of endive such as radicchio or Belgian endive.



**To use:** Most often enjoyed raw, it pairs well with flavor packed ingredients (think crunchy herbed croutons, cured meats, candied nuts, and tart dried fruits). It stands up well to warm dressings.



A traditional French dish featuring frisee is the classic frisee aux lardons. It's made by blanching thick slices of bacon, then dicing and browning it before combining it with olive oil (and some of the fat renderings), mustard and lemon juice to form a vinaigrette. The frisee is then tossed with the vinaigrette, and served atop a poached egg and shaved gruyere cheese with toasted croutons.

**To store:** Store unwashed endive in a plastic bag in the refrigerator. To store endive that you have already washed and dried with a spinner, place back in a plastic bag with a dry paper towel in the bag, and place the package in the vegetable crisper bin.

**To freeze:** Endive is delicate like lettuce, it is not recommended that you freeze it.

## Escarole

Easy to mistake for lettuce, this member of the chicory family has broad, wavy leaves with a mildly bitter taste that makes it a pungent addition to salads. It's also a great ingredient in cooked recipes. The heart of an escarole head is less bitter because the leaves haven't gotten as much sunlight. High in folic acid, fiber, and vitamins A and K. It thrives in cooler weather so you'll see this crop in the early and later parts of the growing season.



**To store:** Keep unwashed escarole in a perforated plastic bag in the crisper for up to a week.

**Handling:** Since the leaves bruise where cut, prepare them as close to serving time as possible. Slice escarole at the base with a knife and let the leaves fall open. Discard or compost the outer leaves if they are withered or damaged. Wash in a large basin of water. Drain and dry.

**To cook:** To cut the leaves' bitterness, boil them until just tender and dress with lemon juice or vinegar and salt or sauté with garlic and olive oil. Make a milder salad from fresh, uncooked escarole by combining the younger inner leaves with lettuce and olives, strong flavored cheese and hard-cooked eggs. Or toss the greens with something sweet, like apples or raisins, or a sweet dressing. Pairs well with creamy polenta or beans.

**To freeze:** Wash then blanch for 3 min, drain and plunge into ice water. Chill for 2 min. Pack in freezer containers or bags.

## Fennel

**To store:** Cut off the stalks where they emerge from the bulb, and if you want to use the feathery foliage as an herb, place the dry stalks upright in a glass filled with two inches of water. Cover the glass loosely with a plastic bag and store in the refrigerator for few days. The unwashed bulb may be kept in a plastic bag in the refrigerator drawer for 2 weeks.

**Handling:** use the fennel stalks and bulb separately. If the outer layers of the bulb are damaged, trim off the bad spots or remove the layers. Cut the bulb in half lengthwise and check the inner core. If it's tough, remove it with a paring knife. Fennel should be washed carefully to get out all the dirt. Chop or mince the leaves for garnish or seasoning. Prevent raw slices from discoloring by rubbing the cut edges with lemon.

**To use:** Try fennel raw: brush raw slices with olive oil and lemon juice, sprinkle with salt and pepper and serve as an appetizer. Use the fernlike tops as a licorice-flavored herb or garnish.... Use the stems in soup stocks in place of celery. Grill, braise, or roast fennel. The feathery leaves are great on baked or broiled fish with butter and lemon.



## Garlic and Garlic Scapes

We harvest both the garlic bulbs and the garlic scapes. Garlic scapes are the curlicue flower stalks we snap off garlic plants in the spring. Not only will you get to enjoy garlic-flavored scapes while you wait for the bulbs to come on, you'll also get bigger bulbs of garlic later in the season as a result of our removing the flower stalks. Snapping off the flower redirects the plant's energy down toward the root, increasing the bulb size by 30%!



**To store:** Like onions, garlic can be eaten fresh or dried. Dried, cured garlic appears in August and can be kept for several months in a dark, dry, well-ventilated place at a cool room temperature. Warm temperatures will encourage the cured garlic to sprout.

Fresh green garlic must be kept in a plastic bag in the refrigerator and should be used quickly because any accumulated moisture in the bag will cause it to spoil. You'll usually see young green garlic (looks more like a spring onion or leek) in the first few shares, and fresh bulbed garlic in mid-July.

Garlic scapes appear in early to mid June. Store them unwashed in a loosely wrapped plastic bag in the refrigerator for up to 2 weeks.

**To use:** For garlic aroma, try rubbing a cut clove around the rim of a baking dish. Try roasting garlic: cut tops off garlic to expose cloves, brush with olive oil, and bake for 1 hour at 350 degrees. Squeeze garlic out of its skins and spread on crusty bread.

Garlic scapes can be chopped or diced raw into green or pasta salads, sautéed in place of bulb garlic, sprinkled onto pizza, eaten raw, or used anywhere garlic flavor is desired. They're also a key ingredient in pesto.

**To freeze:** Leave the skins on and place individual cloves in a Ziplock bag. You can also take the skins off, chop in half and freeze on a cookie sheet until solid, then freeze in Ziplock bag. Or, mince fine (or use a garlic press) and mix with coconut oil. Place teaspoon of oil/garlic mix on cookie sheet and freeze solid. Pop them into a Ziplock bag. Scapes can likewise be chopped and frozen in Ziplocks.

## Ginger root

Fresh ginger is grown from seed imported from Hawaii. This tropical tuber needs a long growing season, so we pre-sprout in March, and if all goes well, harvest in September. It has a light aromatic flavor, with less heat than older cured ginger.

**To store:** Fresh ginger can be stored in a glass Tupperware in your fridge for a week to 10 days.



**To use:** There is no need to peel fresh ginger as it has not developed a rough outer skin yet. Grate or dice into your dishes, blend a chunk into your smoothie, or grate for tea.

**To freeze:** Ginger root can be easily frozen in chunks on a tray, then stored in a freezer bag. To use, let it thaw for about 5 min then grate it while it is still frozen. You'll want to avoid thawing

completely as it will be a mushy consistency. Frozen cubes can be blended in a vitamix for a smoothie addition.

## Ground Cherries

Husk cherries, also commonly referred to as ground cherries or husk tomatoes, are small pale orange fruits wrapped in a crinkly, paper-like husk. They look a little bit like small tomatillos. Their flavor is mild, yet quite sweet.



**To store:** Once harvested, ground cherries will continue to ripen, if placed in a well-ventilated container on the countertop. They will store for up to three months in a cool (50 degree) environment. Husked fruits keep in the refrigerator for five to seven days. They also store well when dried like raisins, either in a dehydrator, or by placing them in the oven on its lowest setting for several hours.

**To use:** Remove the husks and rinse the fruits before preparing. Mixed with berries, they make a great addition to desserts. You can also make a preserve out of them. Add with jalapenos and cilantro for a great salsa variation. And you can always just throw them into a salad.

**To freeze:** To freeze ground cherries, simply spread the husked, washed fruits on a rimmed cookie sheet and place them in the freezer. Once they're hard, package them in plastic bags.

## Herbs, generally

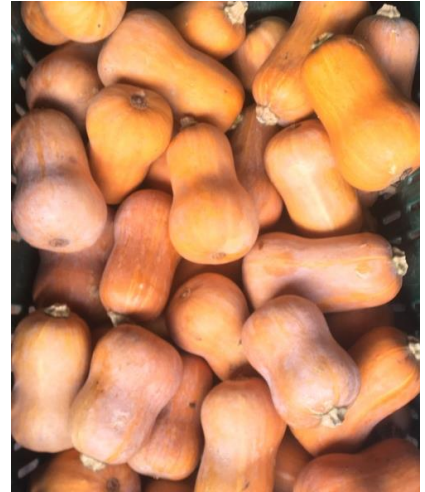
To know how to best store an herb, first you have to determine if it's tender or hardy. Tender herbs have soft stems and leaves like cilantro, parsley, and basil; tarragon also can fall into this category. Hardy herbs have a woody stem, like rosemary, thyme, marjoram and oregano.

**Tender herbs:** Fill a glass or Mason jar with an inch of water. Place the herbs in the jar like a bouquet of flowers. To store parsley and cilantro, loosely cover with a resealable plastic bag or cling wrap. If using a large Mason jar or quart container, you can use the lid to cover the herbs. Store in the refrigerator. This technique also works well with tarragon, mint, and dill. To store basil, leave uncovered and place on the counter where the basil can get some sunlight. Change the water as needed or if it discolors.

**Hardy herbs:** Rosemary, thyme, oregano, marjoram. Arrange the herbs lengthwise in a single layer on a slightly damp paper towel. Loosely roll up the herbs and transfer to a resealable plastic bag or in plastic wrap. Store in the refrigerator. This technique also works well with sage, savory, and chives.

## Honeynut Squash (Winter Squash)

Honeynut squash is a cross between a butternut and a buttercup squash. It was developed by breeders at Cornell University at the behest of prize winning chef Dan Barber of the Stone Barns Foundation. It is prized by chefs for its rich flavor in small individual serving sizes. Its exterior is a deep honey color, and that—in addition to its intense natural sweetness—is why it was named Honeynut.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To cook:** The inherent sweet flavor of a honeynut becomes rich and caramely when dry-roasted at high heat. They don't have to be peeled first- their thin skin is edible like a delicata. Just cut in half, scoop out the seed cavity, roast on a baking sheet for approx. 20 min or until able to be pierced by a fork.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Hubbard Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. Squash have high levels of vitamin A and some vitamin C, folate and potassium. This large member of the winter squash family has blue-grey skin and very orange flesh.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To cook:** To bake, slice in half lengthwise, scoop out seeds, and place facedown on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 90 minutes or more (depending on the size) until shells are soft and starting to collapse. Remove and fill with butter, brown sugar, maple syrup, seasoning or fillings.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Kale

Kale is a member of the brassica family. Kale comes in blue-green, reddish green, and red varieties and may have flat or curly leaves. All types of kale have thick stems. It has a mild cabbage flavor when cooked. We grow red Russian kale, Tuscan kale (also called Lacinato or dinosaur kale), green curly kale and purple curly kale. It is high in beta carotene, vitamins A and E. It is rich in bioflavonoids that help protect against cancer.



**Substitutions :** Collards, turnip greens, beet greens, broccoli raab, mustard greens, dandelion, spinach and Swiss chard. Although greens have distinctive flavors that lend them to a particular preparation, they can be used interchangeably in recipes.

**To store:** Place kale unwashed, wrapped in a sealed plastic bag in the crisper drawer of the refrigerator. Best used very fresh, but may last for a week.



**Handling:** Wash leaves in basin of lukewarm water to remove grit. If

your greens have thick stems, you must remove them. Fold each leaf in half and slice out the stem. Then stack the leaves up and slice them diagonally into 1-inch-wide strips.

**To cook:** Saute greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. You can cook in bouillon to take a bit of the edge off the flavor. Blanch greens until they wilt, 6-10 minutes. Dot the cooked greens with butter or cream and season with fresh herbs or salt and pepper. Try serving cooked greens alone as a side dish or use them in soup or with pasta, beans, rice, or potatoes. Add a few sliced kale greens to soups and stews during the last 10 minutes of cooking time. Add sautéed kale to omelets, quiches, scrambled eggs, or casseroles. Try kale chips — season with olive oil and herbs of your choice, then bake on cookie sheet at 350 about 5 minutes, until they are crisp but not burned.

**To freeze:** Blanch washed greens for 2-3 minutes. Rinse in cold ice water to stop the cooking process, drain, and pack into airtight containers.

## Kabocha (Winter Squash)

Packed with beta carotene, iron and vitamin C, kabocha (a.k.a. Japanese pumpkin) has a vibrant orange flesh and dense, velvety texture that works equally well in sweet or savory recipes. Kabocha is super creamy, great for soups, purées, or even for using as a sauce.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To cook:** We love to whole-roast kabocha squash. That means you just throw the whole thing (after poking a few holes in it) on the rack of your oven, which is great, because kabocha are a pain to cut and peel. After about 2 hours at 350°, you can split it and scoop out the interior, which is fantastic for purees. To roast in halves (which will take only an hour) slice ¼" off the stem end and base. Stand it on a cut end and halve from top to bottom. Scoop out seeds.

**To freeze:** Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Kohlrabi

The name says it all: kohl (cabbage) rabi (turnip). This plant was developed by crossing a cabbage with a turnip! The edible part of the plant is an enlarged section of the stem that develops just above the ground. It comes in two colors: a light green and purple bulb.



**To store:** Store kohlrabi globe and leaves separately. The globe will last for 2 weeks refrigerated in a plastic bag. (Kohlrabi you get in the fall is a long storage variety- this will last for months in your fridge.) Wrap leaves and stalks in plastic bag and keep in hydrator drawer of refrigerator.

**Substitute:** Substitute kohlrabi where recipes call for carrots, potatoes, or turnips.

**Handling:** Rinse under cold running water just before use. Peel the outer skin off. Trim off the remains of the stalks and root. Grate, slice, or chop as desired.

**To use:** Young kohlrabi leaves can be used in recipes calling for greens. (Remove the tough stems from the leaves.) Cut raw kohlrabi bulb into sticks for a refreshing addition to a raw vegetable tray or grate it for salads. Lightly boil, steam or bake it, or add it to stews and stir-fries. Steam kohlrabi whole 25-30 minutes or thinly sliced 5-10 minutes. Dress slices simply with oil, lemon juice, and fresh dill.

**To freeze:** Cut into cubes or slices and blanch for 3-4 minutes. Place into ice water bath to stop the cooking. Drain and dry. Place in Ziplock freezer bag.

## Leeks

Leeks look like large, flat-leaf scallions. They can be substituted for onions in recipes, however since they do not caramelize well, be sure they don't burn.

**To store:** Cut off the green tops (save those greens and put them in your veggie freezer bag to make veggie stock). Loosely wrap unwashed leek bottoms (with roots attached) in a plastic bag and





store them in the crisper drawer of your refrigerator where they will keep for 2 weeks.

**Handling:** Cut the leek about 1 inch above the white part, where the leaves begin changing from dark to light green. Save the unused greens; they'll give great flavor to your next vegetable stock. Slit the leek lengthwise and soak it in lukewarm water for 15 minutes. Fan the leaves under running water to dislodge dirt, then pat dry.

**To use:** Use leeks in salads, casseroles and soups. They can be left whole and eaten as a cooked vegetable — braised, boiled or steamed. Steam or boil leeks for 10-12 minutes. Top with butter, a dash of salt, pepper, and Parmesan cheese. Use slimmer, younger leeks raw in salads. Grill or braise leeks for simple side dish. Saute leeks for use in soups or stews.

## Lemon Verbena (Herb)

Lemon verbena, sometimes called vervain, is generally acknowledged to be the most strongly scented and intense of the lemon scented plants. The plant has an incredibly strong minty-citrus scent that is quite powerful when harvested fresh, however the dried Lemon Verbena is less over-powering and more subtle. It is a native to Peru and Chile, and very cold sensitive plant.

**To use:** As a culinary flavoring, lemon verbena has been used as everything from ice cream flavoring to a replacement for oregano in fish and poultry dishes. The licorice and camphor content do make the volatile oils from the plant stronger than most other lemon-scented herbs, so it's advised to use it sparingly as a flavoring. Ideas: Make a lemon verbena simple syrup and use it in desserts or cocktails. Chop and add into room temp. butter, form into a log and refrigerate, serve over roasted chicken, shrimp, or scallops or a delicate white fish. Infuse into hot or iced tea, alone or in combination with mint.

**To store:** You can dry lemon verbena and add directly to anything (lemon verbena tea is a wonderful treat all winter long). You can also infuse leaves of fresh lemon verbena into salts and sugars to further extend its shelf life.

## Lettuce (Head Lettuce)

We grow several varieties of lettuce in our CSA: green-leaf, red-leaf, romaine and butterhead lettuce. Little gem lettuce is a small compact head of lettuce that is a cross between a romaine and a butterhead, and is prized by chefs for its sweet crisp flavor. Lettuce will spoil quickly. This should be one of the first items you eat in your share.



**To store:** store unwashed lettuce in a plastic bag in the refrigerator. To store lettuce that you have already washed and dried with a spinner, place back in a plastic bag with a dry paper towel in the bag, and place the package in the vegetable crisper bin.

**Handling:** Slice the head at its base with a knife and let the leaves fall open. Discard any damaged or leathery outer leaves and tear large leaves into bite-size pieces. Wash leaves in a basin of cold water. Dry in a salad spinner.

**To use:** Include combinations of greens and lettuce with grapefruit, pear, avocado, raw or roasted nuts, flax or sunflower seeds, olives, fine cheese, cooked grain, pasta, croutons, or edible flowers.

## Lettuce Mix (Salanova Salad Mix)

Our salad mix is a blend of baby lettuces.

**To store:** place greens unwashed, wrapped in a plastic bag in the crisper drawer of the refrigerator. If you must wash them, spin them dry and store them in a plastic bag with a paper towel. You should use them as soon as possible. Best used very fresh, but may last for a week.



## Nectarines (Fruit Share)

Nectarines are ripe when they are rich in color, plump, and soft along the seam of the fruit. They taste a lot like peaches, but without the fuzzy skin.

**To store:** If your nectarines are not yet ripe, store them out of the sunlight on the countertop until they are soft and aromatic. Once they are ripe, place them in a plastic bag in the fridge. If you put unripe nectarines in the fridge, you will stop the ripening process! Use ripe nectarines within a week.

**To freeze:** Choose firm, ripe nectarines (not mushy ones). It takes 5 nectarines to make one quart. Prepare a light sugar solution using 6 cups water and 2 cups sugar. (This will cover/surround the nectarines to protect them from oxidization and freezer burn. You'll need about 1 finished cup per quart). Heat sugar solution on stove, stirring constantly to keep it from burning. As soon as it is dissolved, remove from heat and let cool. Wash nectarines. To skin them, place them in a pot of boiling water for 30 seconds, then dunk them in an ice bath to stop the cooking. The peels will slide right off. Remove pits, and cut the nectarines into slices and put in bowl. Mix with Fruit Fresh (ascorbic acid) or 1/4 cup lemon juice to prevent browning. Now combine the nectarines with the sugar syrup. And pack into Ziploc freezer bags, removing as much air as possible. Freeze for up to a year.

## Onions (Storage or Fresh)

We grow white sweet onions and red torpedo onions for fresh summertime harvest. You'll know they're fresh and uncured if they still have the green stalk attached, or do not have a dried skin formed on them yet. Torpedo onions are torpedo shaped reddish pick/white and have a sweet shallot-like flavor. Fresh uncured onions should be stored in the refrigerator in a plastic bag/glass tupperware. (Eat within a week or two).



Red and Yellow Storage Onions are harvested and then cured in our warm greenhouses. They may be kept in any cool (35-40 degrees), dark, dry place with adequate air circulation for several months if they are cured. (Be sure to store onions and potatoes in separate places. Moisture given off by potatoes can cause onions to spoil.) Store in a cardboard box or brown paper bag with holes punched in it for ventilation, or a mesh bag or panty hose, as long as they are in the dark.



**Handling:** When the sulfur in cut onions meets the water in your eyes, it turns into sulfuric acid — hence the infamous onion-induced tears. To reduce the assault, use a very sharp knife, or chill your onions in fridge before cutting them. If you're planning to use chopped or sliced onions raw, it's a good idea to rinse them in water before use as this takes away the unpleasant bite. Reserve a separate cutting board just for onions, garlic, leeks, and scallions. Peel the onion's skin and cut off the roots and top. Save your papery onion skins in a bag in your freezer reserved for making vegetable stock.



If you encounter a little rot in your onion, just cut away the bad sections. If there are a few black spots, rinse the whole onion in cool water and rub the spots off with your thumbs.

**To freeze:** Cut or slice onions to desired size and place in freezer Ziplock bag. Remove all the air and seal. It helps to freeze them in 2-3 cup increments. When you need them, simply add them to your recipe. Frozen onions will turn soft when they thaw, so don't use them for recipes that need crisp onions. You can also dry onions in a food dehydrator.

## Parsnip

Contrary to appearances, parsnips are not pale versions of carrots. They have a nutty-sweet taste and a tender-hearty texture that is all their own. Due to a very long growing season, parsnips are not available until late fall, and improve in sweetness after exposure to frost. They are high in fiber and carbohydrates.



**Substitute:** Parsnips sub well for carrots in recipes.

**To store:** Trim off parsnip tops and refrigerate unwashed in a loosely-wrapped, or perforated plastic bag for 2 weeks in the crisper drawer. Parsnips store well in root cellar conditions.

**Handling:** Young parsnips don't need to be peeled. Simply scrub them under cold running water. Larger parsnips should be peeled, and you can cut out the core if it seems woody.

**To use:** Boil 1-inch chunks for 8 minutes until tender, then season with butter or oil, salt, and pepper for a side dish. Grate parsnips raw into salads or cut into sticks for dipping. Bake them in

a cake or quick bread. Sauté them with butter and parsley, roast with whole cloves or unpeeled garlic, or puree well-boiled parsnips. Add them into soups. Bake or roast with other root veggies on a cookie sheet with olive oil.

**To freeze:** Blanch peeled 1-inch chunks for 2-3 minutes, run under cold water, drain, and pack into Ziplock freezer bags. Parsnip puree freezes well also.

## Peaches (Fruit Share)

Ripe peaches will have a strong aroma and will give slightly with strong pressure.

**To store:** If your peaches are not yet ripe (hard as a rock), store them out of the sunlight on the countertop loose or in a paper bag, until they are soft and aromatic. Once they are ripe, place them in a plastic bag in the fridge. If you put unripe peaches in the fridge, you will stop the ripening process! Use ripe peaches within a week.

**To freeze:** Choose firm, ripe peaches (not mushy ones). It takes 5 peaches to make one quart. Prepare a light sugar solution using 6 cups water and 2 cups sugar. (This will cover/ surround the peaches to protect them from oxidization and freezer burn. You'll need about 1 cup per quart). Heat sugar solution on stove, stirring constantly to keep it from burning. As soon as it is dissolved, remove from heat and let cool. Wash peaches. To skin peaches, place them in a pot of boiling water for 30 seconds, then dunk them in an ice bath to stop the cooking. The peels will slide right off. Remove pits, and cut the peaches into slices and put in bowl. Mix with Fruit Fresh (ascorbic acid) or 1/4 cup lemon juice to prevent browning. Now combine the peaches with the sugar syrup. And pack into Ziplock freezer bags, removing as much air as possible. Freeze for up to a year.

## Pears (Fruit Share)

Pears are picked unripe and ripen best at home off the tree. You should always purchase pears that are firm to the touch. A ripe pear will be ready at home when the skin around the neck gives to slight pressure. Note: pears will turn brown when exposed to air. Coat them with lemon or pineapple juice to prevent this.



**To store:** To ripen pears, place in a loosely closed paper bag out of the fridge at room temperature until the skin responds to a gentle pressure at the neck of the fruit. After pears have ripened, store them in a plastic bag in the fridge in your crisper drawer.

**To freeze:** Choose ripe pears (but not too ripe!) Wash, peel, core and slice pears. Prepare the sugar solution: combine 2 cups of sugar in 3 cups of water and cook on stove until dissolved, stirring constantly. Add 1/2 teaspoon Fruit Fresh to each quart of syrup to prevent browning. Add the pears and heat for 2 minutes in this solution on stove. Drain and cool. Pack into Ziplock freezer bags and suck out the air. Freeze

## Peas (Sugar Snap)

Peas are a cool weather crop, which means they show up in the early and late parts of the CSA season. There are three main types of garden peas: shell peas that need to be shelled before using, snow peas that are picked when pods are thick and peas just starting to develop, and sugar snap peas, an edible peapod that is picked when the pods are well-filled. They are rich in vitamins A and C, thiamine, riboflavin and potassium.



**To store:** Use as soon as possible within 4-5 days of harvest. Refrigerate in perforated plastic bag in the crisper drawer.

**To use:** Snap peas need stringing. Snap off stem tip toward the flat side of pod and pull downward. Eat young, fresh snap peas raw. Put them on top of a salad. Add raw peas to stir-fry or soup in the last stages of cooking. Steam peas until just tender-crisp, 3minutes. Toss with butter, olive oil, cream, vinaigrette, or pesto.

**To freeze:** Peas freeze well but will lose their crunchy texture. Remove stems/strings. Blanch peas for 1 minute, rinse under cold water, drain, and pack into Ziplock freezer bags.

## Pea Shoots

Pea shoots have soft leaves, curly-cue tendrils and watery crunchy stems. They are the first part of the pea plant before it forms pea pods. And they're rich in nutrients. You'll see these in the early parts of the spring and summer months.



**To store:** Eat them within 2 days. They should be stored in a fridge like lettuce, unwashed in a plastic bag. Remove any coarse or yellow stems as they will be woody and chewy.

**To use:** You can very easily just swap them in for any soft, leafy green in a recipe. The stems are edible -- and the tendrils are just delicious. You can eat pea shoots raw in a fresh salad; they can take the place of the more traditional lettuce or simply enhance it with pea shoot's spring flavor. You can stir fry them with sesame oil and garlic, as has long been done in Asian cooking. These greens can also brighten up a spring pasta dish, contributing a fresh, soft taste.

## Parsley (Herb)

**To store:** For short-term storage, stand upright in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.



**To dry:** Remove leaves from stem and place piece of paper towel on glass plate. Cover with another piece of paper towel. Microwave on high for 1 minute. Leaves will be dry. Crinkle them with your finger and place them in a dry container, such as a Mason jar with a lid.

**To use:** Parsley has more vitamin A than carrots, and more vitamin C than oranges! It's also high in iron. Toss it into a green salad. Excellent in soups and stews or in homemade tomato sauce, parsley is famous for freshening breath at the end of a meal. Use it to make compound butter to top steaks and breads. Dehydrate it for seasoning later. You can also save the stems or leaves for your freezer Ziplock bag in the freezer to make vegetable stock.

**To freeze:** Frozen herb cubes are easy to make. One frozen herb cube is equal to 1 Tablespoon fresh or 1 teaspoon dried herb. Just add a cube when your recipe calls for the herb. To prepare

herbs for freezing: Rinse them gently in cool water. Chop the leaves fairly coarsely. Spoon 1 tablespoon of the herb into each compartment of an ice cube tray, add about 1 inch of water to each compartment, and place the tray in the freezer. Remove the frozen herb cubes from the trays and bundle all the cubes in a plastic freezer bag. Remove as much air as possible, seal and store in the freezer for up to a year.

## Peppers, Sweet (Bell and Italian frying)

These come in a variety of colors: green, red, yellow, orange, purple, and chocolate. Red, orange and yellow peppers are simply green peppers that were allowed to ripen to their full color change. They are sweeter and need to be eaten sooner. Shapes and sizes vary from round to bell-shaped, to elongated, to banana shaped.



**To store:** Refrigerate peppers unwashed in a sealed plastic bag in hydrator drawer for 1-2 weeks.

**To freeze:** Wash and dry peppers. Freeze whole or cut into bite-size pieces and place in ziplock freezer bag, removing as much air as possible. Peppers will soften when thawed, so take out only the amount you need, and use them in recipes where their crisp texture is not necessary. You can also dry peppers in a food dehydrator.



**To use:** For greatest nutrition retention, eat bell peppers raw. You can also roast peppers: Place bell pepper under broiler, above hot coals, or over open flame. Toast it, turning often, until the skin is black. Place pepper in brown bag, close and allow to steam 15 minutes. Skin will peel off easily with the aid of a paring knife. Try steaming peppers whole for 10 minutes and then stuff with your favorite stuffing.



## Peppers, Hot (Chiles)

The two main hot peppers we grow are poblano peppers (mildest, especially when de-seeded, pictured top right), **and** jalapeno peppers. Depending on the season we may also grow serrano peppers, cayenne peppers, and assorted other hot peppers.



**To store:** Refrigerate peppers unwashed in a sealed plastic bag in hydrator drawer for 1-2 weeks. You can also dehydrate peppers for long-term.

**Handling:** Be careful when preparing hot peppers of any kind.

For greatest safety wear rubber gloves while chopping and handling them. Do not touch your eyes, nose, mouth or other places. Wash hands thoroughly when finished. Slice off the top of the hot pepper, including the stem. Since the heat in chile peppers is concentrated in the seeds and membranes, you can use the whole pepper for a spicy dish, or cut out the heat-filled seeds and membranes and use just the flesh of the hot pepper for cooking (chile flavor without the bite).



**To freeze:** Wash and dry peppers. Keep whole, or cut into bite-size pieces and place on a cookie tray to freeze, then transfer to a ziplock freezer bag (squeeze out any air). Peppers will soften when thawed, so take out only the amount you need, and use them in recipes where their crisp texture is not necessary.

## Peppers, Shishito

Shishito peppers are slender and thin-skinned lime green, finger sized peppers. Although they turn from green to red upon ripening, they are usually harvested when green. Coloration is purely cosmetic, and doesn't affect the flavor, however they may be less tender as they age. Shishito peppers are considered "sweet" peppers (the sweetness is mild), but 1 in 10 will be spicy! That's part of the fun.



**To store:** Keep them in a paper or plastic bag in the warmest area of the refrigerator. They will last in the refrigerator for up to two weeks.

**To cook:** Blistered shishito peppers served as an appetizer or alongside a cold beer is one of life's great pleasures! Here's how. Heat a little olive oil in a wide sauté pan until it is good and hot but not smoking. Add the peppers and cook them over medium, tossing and turning them frequently until they blister. Don't rush. It takes 10 to 15 minutes to cook a panful of peppers. When they're done, toss them with sea salt and add a squeeze of fresh lemon. Slide the peppers into a bowl and serve them hot. You pick them up by the stem end and eat the whole thing, (seeds are edible as well) minus the stem, that is. Shishito peppers can also be grilled in a grill basket. Also excellent in stir-fry dishes. Shishito peppers can be eaten raw, but are so much better blistered!

**To freeze:** Wash and dry peppers. Keep whole, or cut into bite-size pieces and place on a cookie tray to freeze, then transfer to a ziplock freezer bag (squeeze out any air). Peppers will soften when thawed, so take out only the amount you need, and use them in recipes where their crisp texture is not necessary. Frozen shishito peppers are fantastic in soups, tacos, and other recipes.

## Pie Pumpkin (Winter Squash)

\*Not currently being grown\*

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. Squash have high levels of vitamin A and some vitamin C, folate and potassium. Pie pumpkins are smaller than their Jack-o- lantern decorative pumpkin counterparts, and are very edible.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To cook:** Steam 1-2 inch chunks for 15-20 minutes. Puree or top with butter and use for your pumpkin pie filling. Or you can boil 1-2 inch chunks in salted water until tender, 8-10 minutes. Or cut pumpkin in half, scrape out seeds/pulp, and bake cut-side down with 1/2 inch of water in the pan at 400 degrees for 45 minutes. Then allow to cool and scrape the flesh out and puree in food processor. Pumpkin seeds make a great snack too, baked in some olive oil and salt at 350 degrees until browned.

**To freeze:** Winter squash freezes well. Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Plums (Fruit Share)

Blue, purple, yellow, green, red...plums come in a rainbow of colors and flavors. Plums have pits, and typically sweeten as they soften. They can be used for fresh eating and for cooking, though some varieties are better than others for certain uses. See North Star Orchards website <https://northstarorchard.com/products/plums> for photos and descriptions of all the varieties they grow.



**To store:** Store unripened plums at room temperature to ripen. Place in paper bag to speed up the process, but check frequently because they are extremely perishable. Once ripe, transfer plums to the refrigerator for up to 3 days.



**To freeze:** Halve and pit them (peel beforehand if you desire). Cut them into wedges or whatever shape you will want them. Slices, cubes or halves all work. Lay on a baking sheet in a single layer, freeze. Transfer to a plastic freezer bag or container.

## Popcorn

If you've never tried homemade popcorn you're in for a treat. Popcorn can be popped in an air popper, but it can just as easily be done on the stovetop in a heavy bottomed pot with a lid. You can also pop it in a paper bag in the microwave. Experiment with different toppings and herbs.



**To store:** Keep your popcorn kernels in a jar in your freezer for long term storage. Will store for up to a year.

**To cook:** Heat 3Tbs canola or coconut oil in a heavy-bottomed pot (you'll need a lid) on high heat. Put 3 or 4 popcorn kernels into the oil. Wait for the popcorn kernels to pop. When the

kernels pop, add the rest of the 1/3 cup of popcorn kernels in an even layer. Cover the pot, remove from heat and count 30 seconds. Return the pan to the heat. The popcorn should begin popping soon, and all at once. Once the popping starts in earnest, gently shake the pan by moving it back and forth over the burner.

*Tip: As the popcorn pops, try to keep the lid slightly ajar to let the steam from the popcorn release (the popcorn will be drier and crisper).*

Once the popping slows to several seconds between pops, remove the pan from the heat, remove the lid, and dump the popcorn immediately into a wide bowl. Season as desired.

## Potatoes

New potatoes are shorter season potatoes that can be harvested as soon as early July. You will receive them freshly dug from the ground, when their skins have not yet “cured”. These potatoes are best refrigerated and eaten more quickly than “storage” potatoes (which are harvested later in the season and will last through the winter). The flavor of new potatoes can really be enjoyed boiled, and lightly seasoned with butter and dill.

**Boiling potatoes:** have a firm, waxy texture. Because they hold their shape well when boiled or steamed, these low-starch potatoes are good choices for salads, soups, stews, or au gratin dishes. (Tip: if after slicing a raw potato, the knife comes out clean, chances are it is more suited to boiling than baking).



**Baking potatoes:** have a drier, starchier flesh and cook up with a fluffy texture. They are best baked, mashed or deep-fried. (Tip: if after slicing a raw potato the knife is coated with white, foamy starch, chances are it is more suited to baking than boiling).

**All-purpose potatoes:** have qualities that fall in between those of boiling and baking potatoes. They include: blue potatoes, Yukon Gold potatoes, Kennebec potatoes.

**To store:** Keep unwashed storage potatoes in a cool, dark, dry place, such as a loosely closed paper bag in a cupboard. They will keep for two weeks at room temperature, for months when stored at cooler temps. Moisture causes potatoes to spoil, light turns them green, and proximity to onions causes them to sprout. Don't put them in the refrigerator, as low

temperatures convert the starch to sugars. However, **new potatoes**, which are young and thin-skinned, should be refrigerated if you don't plan to eat them within a few days.

**Handling:** Scrub well and cut off any sprouts or green skin. Peeling is a matter of preference. In soups, the skins may separate from the flesh and float in the broth, but when baked, pan-fried or roasted, the skins acquire a crisp, crunchy texture. If baking a whole potato, be sure to prick the skin at least 2 places to allow steam to escape.

**To use:** Boil potatoes in water for 20-30 minutes until tender. If desired, mash them. Use potatoes in soups, hash browns, and salads. Roast sliced or whole small potatoes with fresh herbs, salt, and olive oil at 400 degrees until tender, about 20 minutes.

## Radishes- Spring

Radishes come in all kinds of colors: red, white, black, purple, and pink. We primarily grow red round radishes and the elongated white and pink (or purple) French breakfast radish.



**To store:** Remove radish leaves if they are still attached. Store the unwashed greens in a loosely wrapped plastic bag in the crisper bin of your refrigerator and use ASAP. Store radish roots dry and unwashed in a plastic bag in the refrigerator for 1 week.

**Handling:** Scrub radishes well to remove dirt. Trim off the stem and rootlets. Slice, chop or mince the roots or leave them whole.

**To use:** Eat radishes raw with a sprinkle of salt, or with room-temperature butter. Grate radishes into slaws and salads. Try small young radish leaves in salads or scrambled eggs; they are perfectly edible and have a terrific earthy taste like watercress. Blanch whole radishes in boiling, salt water for 5-10 minutes, or steam them until just tender, 8-12 minutes. Top with butter, salt, and pepper or with a vinaigrette. They're also great grilled.

## Radishes- Winter

Winter radishes are harvested in the fall, but can store well through the winter, which is why they are sometimes called winter radishes.

Because of their long growing season, and since harvest is typically after a frost, you will not see them with the greens attached. The varieties we grow are listed below.



**Handling:** Peeling is a matter of preference.

**To store:** You can store these in the crisper box of your refrigerator in a paper or plastic bag, for 3-4 months.

### **Black Spanish Radish, “Nero Tundo”**

The *black radish* is popular in Eastern European countries, has a black skin, ivory flesh, and a dryish texture with a pungent earthy flavor. High in vitamin C it also has many medicinal properties. A winter vegetable, the *black radish* performs extremely well as a roast vegetable to serve with joints of meat, or can be grated raw to use as you would horseradish. (Peel the skin)

### **Watermelon Radish**

The *watermelon radish* is GORGEOUS and when sliced looks just like a watermelon with a green rind and rosy pink interior. The color intensifies with a splash of vinegar! Beautiful in a salad raw, this radish can also be roasted, added to stir fries, sautéed, added to stews, or even boiled and mashed (peel the skin first). Milder than most radishes, it is actually slightly sweet with a nice crisp bite when raw.

### **Green Meat Radish**

A unique green fleshed juicy Asian radish. Has a very fine grain, crisp and spicier than its close cousin, the white daikon. An excellent keeper, good eaten raw, cooked, or pickled.

### **Daikon- Purple or white-**

This long white radish is an Asian staple: the name is Japanese for “great root”. The purple version lends beautiful color to kimchi or fresh salads and tacos. It is said to aid the digestion of fatty foods and can be eaten raw- grated or in fine matchsticks. The daikon radish can also be used as you would a turnip, in stews and soups where they provide a refreshing note. It can be stir-fried, finely grated and used as a garnish, or pickled, baked or simmered.

## Radicchio

Radicchio, a member of the chicory family, comes in a variety of colors and shapes. It's most commonly seen as a compact head of white-veined purple-red leaves, that looks like a small red cabbage and has a bitter, peppery taste. We also grow a treviso variety, which is more upright, as well as varieties that may be yellow speckled, pale pink or more green tinged. Since all the leaves are edible, you may receive radicchio with the outer leaves still left intact. Raw radicchio provides a pretty accent for a green salad, while cooked radicchio gives a wonderful savory-sweetness to a dish.



**To store:** Keep unwashed radicchio in a perforated plastic bag in the crisper for up to a week.

**Handling:** Discard any old limp outer leaves and wash the head in cold water. Drain and dry.

**To cook:** Radicchio is sometimes sliced and added to salads, but really shines when cooked a bit. Halved and brushed with oil, it's great on the grill. It pairs particularly well with olives, blue cheese, apples, and walnuts. To roast radicchio: quarter the tight heads, lightly coat them in oil, and roast at 425 degrees for 20 minutes, turning halfway through cooking.



**Pro-tip:** Like its cousins in the chicory family- you can soak them in salted water for 10 min before cooking to remove some of the bitterness if desired.

## Rutabaga

Rutabaga is a close relative of the turnip, though larger, sweeter and more tan. They have yellow flesh, with a slight purple tinge near the top. It can be used as a substitute for turnips.

**To store:** Keep unwashed rutabagas in a plastic bag in the fridge for a month or longer.



**Handling:** Scrub well to remove any lingering dirt. Take a thin slice off the top and bottom. Peeling the skin is optional.

**To use:** Rutabaga can be grated raw into salad. Or steam 1-inch chunks for 35 minutes until tender. Mash and serve with butter and pepper. This vegetable really shines when it is roasted in olive oil at 400 F. You can also boil rutabaga in 1-inch chunks for 25 minutes until tender, and add to casseroles or stuffing mixtures, or mash cooked rutabaga with carrots and potatoes. You can also make rutabaga chips by deep-frying 1/8-inch thick slices in hot vegetable oil until golden brown. Drain on paper towel and sprinkle with salt and pepper.

## Scallions (Green Onions)

Scallions are young onions that are considered “bulbless.” Also called green onions, they can range from sweet to spicy, but generally their flavor is milder than a full-grown onion. Their round, hollow tops are almost always sweet.



**To store:** Scallions should be stored unwashed and wrapped loosely in a plastic bag. Put them in the refrigerator where they will keep for a week. To keep scallions longer, chop off about three-quarters of the tender green tips and stand the scallions in an inch of water in a tall container covered loosely with a ziplock bag, refreshing the water every 3 days.

**To eat:** You can eat the entire scallion. Rinse scallions in cold water and snip off anything that’s floppy. Use chopped scallions as a garnish; they are less pungent. The minced greens of scallions are a good substitute for chives. Use scallions in almost any recipe calling for onions, raw or cooked. They are excellent in soups and stew. Try brushing scallions with sesame oil, salt, and pepper and put them on the grill. You can also use any part of the onion for your freezer bag of vegetable stock ingredients.

**To freeze:** Chop into desired size and place on cookie sheet and freeze. Then pop into a Ziplock baggie and store in the freezer.



## Shallots

Shallots are alliums, in the same family as leeks, scallions, garlic and white, red, and yellow onions. The flavor of a shallot is smoother and more delicate than that of an onion, with more depth, bringing in hints of sweetness and garlic. We grow a French half-long style shallot with classic teardrop shape, reddish-copper skin, and white flesh.



**To store:** Shallots may be fresh (no dry skin on them, still a green stalk) or dry (these have been cured- the outer skin is dry). Fresh shallots should be stored in the refrigerator- a glass jar or Tupperware will keep the smell from permeating the rest of your fridge. Dry shallots should be stored in a cool (above fridge temp, but below room temp), dry (60 to 70 percent relative humidity) and dark location, not in a plastic bag- try a mesh bag, or an old pantyhose. A spot in the garage where temps are above freezing is a good location. Potatoes and onions should not be stored together. They give off gases that will accelerate spoilage of each other.

**To freeze:** Slice or mince shallots. Place in a freezer bag, remove as much air as possible, then seal. Another option- dehydrate.

## Spaghetti Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. This variety of winter squash has unusual string- like flesh, which looks like spaghetti when scraped out with a fork. They are often baked or boiled and then the mildly sweet flesh is scooped out and topped with spaghetti sauce.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To use:** The easiest way to bake spaghetti squash is to leave it whole, prick all over with a fork, and bake on a rimmed cookie sheet at 375 for 80-90 min, depending on size. Flip half way

through, cook until tender (able to be pierced by knife), cool it enough to handle and cut in half, remove seeds and scoop out flesh easily in spaghetti-like strings. Serve hot with butter and parmesan cheese or your favorite tomato sauce on top.

## Spinach

Spinach is in the same family as beets and chard, family Amaranthaceae. Spinach has small leaves with thick stems. It can be served raw in salads or lightly cooked. The best spinach results come from briefly blanching, steaming, or sautéing until it turns bright green. Spinach hates to have wet feet. During very wet and rainy weather, spinach can rapidly turn yellow and die in the field. If it's a particularly wet season you may not see a lot of spinach in your farm share.



**Substitutions:** turnip greens, beet greens, broccoli raab, mustard greens, dandelion, kale, collards, and Swiss chard.

**To store:** Keep dry, unwashed greens in a sealed plastic bag in the refrigerator up to 1 week.

**Handling:** Wash leaves in basin of lukewarm water to remove grit. Spin dry.

**To cook:** Add uncooked spinach to a mixed green salad. Blanch spinach until it wilts, 2-4 minutes, or steam for 5-8 minutes. Or sauté greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. Watch for color to brighten as this signals it is done. Serve cooked spinach alone as a side dish or use it in soup or with pasta, beans, rice, or potatoes. Use cooked spinach in enchiladas, quesadillas, crepes, lasagna, and mac and cheese. For breakfast, sauté slivered greens and garlic in the frying pan before adding to eggs for scrambling. Use leftover cooked spinach in omelets, quiches, or soups.

**To freeze:** Blanch washed greens for 1 minute. Rinse in cold water to stop the cooking process, drain, and pack into airtight containers.

## Strawberries

Ripe strawberries are firm and bright with fresh green caps and a sweet aroma. Always shop for berries with your nose! If you can't smell the fragrance, they won't taste sweet. Strawberries do not ripen once they are harvested, so be sure to pick berries when they are red!



**To store:** Put your berries in a colander in your fridge as soon as possible, where they will keep for up to 5 days. Do not wash until you eat them. Strawberries taste best at room temperature.

**To use:** Wash off the berries and remove the green tops before eating. Use them in pies, smoothies, yogurt parfaits, or in a green salad.

**To freeze:** Choose ripe berries. Wash and sort out the mushy ones. Cut off the hulls. Let dry in colander for 10 minutes. Place them in an even layer on a large cookie sheet (with a lip) or any container you may have and put in freezer overnight until frozen. (No need to cover). Then pack them into a freezer bag, removing the air, and seal.

## Summer Squash — Yellow, zucchini and Zephyr

Summer squash is a general term for many different types of fast-growing, tender-skinned, soft-fleshed squash. Zucchini is the most famous (and can be both gold and green) followed by yellow squash (either straight or crookneck). One of our favorite varieties to grow is called Zephyr- it is yellow with green tips and has a delicious nutty flavor. If you get a giant-sized zucchini, use it for making zucchini bread. It will be too tough and seedy for other recipes.



**Substitutions:** All summer squashes can be used interchangeably.



**To store:** Store squash unwashed in a perforated plastic bag in the vegetable bin. In the refrigerator they keep for about a week and a half.

**Handling:** Rinse under water to remove the dirt or prickles, and slice off the stem and blossom ends. Then slice or chop. Scrape out seeds from baseball bat sized zucchinis before using them to bake.

**To use:** Because of their light flavor, summer squash lends itself to many cooking applications, taking on the flavor of whatever they're cooked with. Try using them as a substitute for rice, pasta or potatoes. Slice tender, young summer squash into salads. Try them in stir-fries, with pasta. Lightly steam (4-5 minutes) and dress them with fresh herbs or pesto. Or coat squash lightly in oil and roast at 350 degrees whole, or sliced in half for 15-45 minutes. Try stuffing whole squash with your favorite stuffings. Our favorite way to enjoy? Cut in planks, toss with oil, salt and pepper and grill.



**To freeze:** You can freeze pureed (seeded) zucchini in Ziplock bags, and grated zucchini for use in breads and muffins.

## Sweet Potatoes

**To store:** Keep unwashed sweet potatoes in a cool, dark, place, such as a loosely closed paper bag in a cupboard, and use them within a few weeks. Do not store sweet potatoes in the refrigerator. Cold temperatures can darken the potatoes and will adversely affect their taste.



**Handling:** Scrub gently before cooking. The skin can be eaten, but peel them if you will be eating them raw. If you will be pureeing or mashing them, bake or boil them whole and then remove the skins.

**To use:** Try raw sweet potatoes cut into sticks for dipping, or grate them into salads. To bake, place whole (pierce with a knife in a few places) potatoes each wrapped in foil in a pan and bake at 400 degrees for 45 minutes until the centers are soft. To steam, place quartered sweet potato chunks in steamer over boiling water and cook until tender 20 minutes. Boil whole sweet potatoes in salted water until very tender, 25-40 minutes. Substitute pureed sweet

potatoes for pumpkin in many recipes. Sauté or fry ½ inch slices of sweet potatoes in oil until nicely browned on both sides and fork-tender.

**To freeze:** Boil sweet potato until tender and mash/puree. Place puree into ice cube containers and freeze. When frozen, put cubes in Ziplock freezer bags, removing as much air as possible. Makes a great baby food.

## Tarragon (Herb)

Tarragon has long, narrow, light green leaves with a distinctive lemon-licorice flavor. It is widely used in French cuisines and pairs with broccoli, cooking greens, beets, carrots, cauliflower, mushrooms, peas, potatoes, rice, lentils, tomatoes, and eggs. It is the main seasoning in a basic tartar sauce, and when combined with oil and white wine vinegar it makes a classic salad dressing.



**To store:** for short-term storage, stand upright (with stems) in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.

**To dehydrate:** remove leaves from stem and place piece of paper towel on glass plate. Cover with another piece of paper towel. Microwave on high for 1 minute. Leaves will be dry. Crinkle them with your finger and place them in a dry container, such as a Mason jar with a lid.

**To freeze:** Frozen herb cubes are easy to make. One frozen herb cube is equal to 1 Tablespoon fresh or 1 teaspoon dried herb. Just add a cube when your recipe calls for the herb. To prepare herbs for freezing: Rinse them gently in cool water. Chop the leaves fairly coarsely. Spoon 1 tablespoon of the herb into each compartment of an ice cube tray, add about 1 inch of water to each compartment, and place the tray in the freezer. Remove the frozen herb cubes from the trays and bundle all the cubes in a plastic freezer bag. Remove as much air as possible, seal and store in the freezer for up to a year.

## Tomatillo

The tomatillo, or “husk tomato” is important in authentic Mexican cooking and is best known for its central role in a delicious salsa verde, or green sauce.

**To store:** Store at room temperature with husks on, for 2 weeks. For longer-term storage, refrigerate in husks in a plastic bag.

**Handling:** Remove husk before eating. Wash. Chop to desired size.

**To use:** Use tomatillos to make salsa verde with garlic, onion, hot chile pepper, lime juice, fresh cilantro, and salt. They are often roasted. Also used in tomatillo soups.



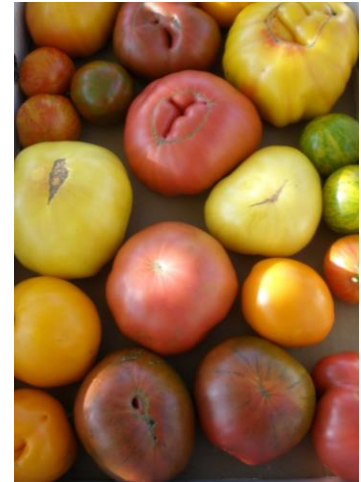
## Tomatoes (Globe, Cherry, and Heirloom)

Every year we grow different kinds of tomato varieties, although you can expect to see a few of the standards every year: Red early girls (small and sweet they are the first to ripen), Red Beefsteaks (thick and meaty, sweet and juicy these are the summer time staple), Roma (also called plum, used primarily for sauces and for canning), cherry tomatoes and heirloom tomatoes. Heirloom tomatoes sometimes have a unique cracked appearance near the stem or odd shapes and colors. Don't worry — they're supposed to look that way. Inside, you'll be rewarded with a delicious, juicy flavor from of old.



**To store:** Do not refrigerate tomatoes; cold temperatures deplete their flavor & texture. If your tomatoes smell fragrant and yield slightly when squeezed, they are ready to use. If not, store them for a few days at room temperature out of the sun until they are ripe. Putting dry tomatoes in a brown paper bag may accelerate the ripening process.

**Handling:** If serving tomatoes raw or lightly cooked, give them a quick rinse and slice, chop or cut them into chunks as desired. If you'll be cooking them for a long time, consider removing the skins so they don't float around in your dish. To do so, score the end of the tomato with an "X," dunk whole tomatoes in boiling water for 30 seconds, lift out with slotted spoon, plunge into ice water, and the skins will slide off.



**To freeze:** Tomatoes can be frozen whole. Skin and core tomatoes, place on cookie sheet, and freeze. When solid, place in Ziplock freezer bag and replace in freezer. Thawed tomatoes are appropriate only for cooking sauces, salsas, or purees. Note: avoid cooking in aluminum or iron pots because tomatoes react with those substances, giving the dish a metallic taste.

Tomatoes can also be dehydrated (cherry tomatoes work well) or oven roasted and then frozen on a cookie tray and sealed in Ziploc bags (I use this method for halved plum tomatoes).

## Thyme (Herb)

Thyme is excellent in bean dishes, soups, and pasta sauces. It has tiny, smoky-green, diamond-shaped leaves with a subtle clove taste. Since the leaves are so small, it's easiest to cook with whole sprigs; remove them from the pot after cooking. Thyme complements rice, dried and green beans, broccoli, carrots, corn, eggplant, mushrooms, parsnips, peas, potatoes, spinach, tomatoes, stuffing, chicken, and eggs.



**To store:** For short-term storage, stand upright (with stems) in a container with an inch of water. Then cover the herbs loosely with plastic bag and refrigerate for up to 2 weeks.

**To dehydrate:** Remove leaves from stem and place piece of paper towel on glass plate. Cover with another piece of paper towel. Microwave on high for 1 minute. Leaves will be dry. Crinkle them with your finger and place them in a dry container, such as a Mason jar with a lid.

**To freeze:** Frozen herb cubes are easy to make. One frozen herb cube is equal to 1 Table- spoon fresh or 1 teaspoon dried herb. Just add a cube when your recipe calls for the herb. To prepare herbs for freezing: Rinse them gently in cool water. Chop the leaves fairly coarsely. Spoon 1 tablespoon of the herb into each compartment of an ice cube tray, add about 1 inch of water to

each compartment, and place the tray in the freezer. Remove the frozen herb cubes from the trays and bundle all the cubes in a plastic freezer bag. Remove as much air as possible, seal and store in the freezer for up to a year.

## Turmeric

**To store:** Wash your turmeric root, shake it dry, and then wrap it in a paper towel to absorb any excess moisture and store in an unclosed plastic bag in your vegetable crisper. Stored this way, it will keep for a 2-3 weeks.

**To prepare:** Use a microplane grater to finely grate the root. (No need to peel it.) Fresh turmeric root can stain your fingers and fingernails so you may want to protect them with latex gloves.

**Boost the benefit:** Turmeric's health benefits are due to a compound called curcumin, but this molecule is rather poorly absorbed from the digestive tract. Piperine, a compound found in black pepper, greatly enhances the absorption of curcumin, so turmeric and pepper make a beneficial combo.

**To freeze:** Like fresh ginger root, turmeric can be frozen whole, then grated frozen out of the freezer. Thawing completely will leave a mushy consistency you want to avoid.



## Turnip (Hakurei or Purple Top)

Turnips are a root vegetable, related to arugula and radishes, which are members of the mustard family. We grow two types of turnips. You will see the white hakurei turnips in spring and fall- they more closely resemble a radish, but are delightfully crisp and sweet. These young turnips add great zip to dishes. Purple top turnips are grown in the fall, are large, and have a violet-hued ring around the top.





**To store:** Remove the greens from the turnips and cook/store as instructed in the next entry. The turnip itself should be stored in a plastic bag in the crisper drawer of your fridge for up to a week. Purple top turnips will store for much longer.

**Handling:** Cut off the green tops (which can be eaten as well).

**To cook:** Hakurei Turnips can be washed and cut into wedges or slices and enjoyed raw with dip in a crudite tray. Or grate and add them to a salad for a zip. Hakurei Turnips can also be lightly sautéed with the greens for a delicious dish or roasted to further sweeten and caramelize. Purple Top Turnips are however more commonly cooked. They are delicious when roasted with other root vegetables (like carrot, potatoes, rutabaga, garlic). Add a turnip or two to your favorite mashed potato recipe. Or add them into soups and stews.



## Turnip Greens

Turnip greens are coarse, have a slight bite, and look very similar to radish leaves. They do well combined with other greens and cooked lightly with oil, vinegar, hot sauce, ground red pepper, sugar, garlic, or onions.

**To store:** Cut turnip greens from their roots; store roots separately. Keep dry, unwashed greens in a sealed plastic bag in the refrigerator up to 2 weeks.

**Handling:** Wash leaves in basin of lukewarm water to remove grit. If your greens have thick stems, you must remove them. Fold each leaf in half and slice out the stem. Then stack the leaves up and slice them diagonally into 1-inch-wide strips.

**To cook:** Sauté greens until tender in a covered pot or large sauté pan with olive oil, a pinch of salt, and garlic or onion. Or blanch greens until they wilt, 2 minutes. Dot the cooked greens with butter or cream and season with fresh herbs or salt and pepper. Serve cooked greens alone as a side dish or use them in soup or with pasta, beans, scrambled eggs, fish, rice, or potatoes.

**To freeze:** Blanch washed greens for 2-3 minutes. Rinse in cold water to stop the cooking process, drain, and pack into airtight containers.



## Uri Kuri Squash (Winter Squash)

Winter squash is called winter squash because it can be stored over winter for an extended period after harvest in the fall. Squash have high levels of vitamin A and some vitamin C, folate and potassium. A type of Hubbard squash, these are medium-size, teardrop-shaped red squashes that are especially good for pies and purees.



**To store:** Store in a cool, dry, dark place at around 50 degrees, but make sure they do not freeze. Under the best conditions, they should keep for 3-4 months. And they get sweeter in storage as the starch converts to sugar. Once cut, you can wrap them in plastic and store them in the refrigerator for 5 to 7 days.

**To use:** To bake, slice in half lengthwise, scoop out seeds, and place facedown on cookie sheet. Add 1/2 inch of water to pan. Bake at 400 degrees for 45 minutes to an hour until shells are soft and starting to collapse. Remove and fill with butter, brown sugar, maple syrup, seasoning or fillings.

**To freeze:** Winter squash freezes well. Simply cook squash and mash or puree it. Then pour it into ice cube trays and freeze. Pop the frozen cubes into freezer Ziplock bags.

## Watermelon (red, yellow or orange seeded & red seedless)

Watermelon has dark and light green stripes on the outside and the inside is crisp, tender, sweet, and hydrating. We usually grow varieties with yellow flesh, in addition to the pink/red ones.



**To store:** Refrigerate watermelon right away. They do not ripen off the vine or emanate a ripe smell. Cut melon should be covered in plastic wrap, and chunks or slices should be kept in an air-tight container. Eat melons within a week.

**Handling:** A big knife and cutting board are helpful. Cut in half, then cut into quarters or slices.

**To use:** Use in salads, or eat it raw in slices. Blend watermelon, water, and sugar or honey for a refreshing agua de sandia.

**To freeze:** Melon must be frozen in a sugar syrup. Choose a ripe melon (but not too mushy). Remove the rind and seeds and cut into cubes. Prepare sugar syrup. In a pot on stove, combine 1 3/4 cup sugar with 4 cups water. Heat until dissolved, then let cool. Put in fridge to cool. Syrup must be cold before packing. Place melon in freezer containers and cover with cold syrup. The syrup should cover all the fruit. Remove air and seal.



**Zucchini- See summer squash**