WHAT’S FRESH

WEEK 1: AUGUST 25

NECTAPLUMS Magana Farm, Sunnyside
Store at room temperature until ripe, then refrigerate in a plastic bag.

SUMMER SQUASH Kirsop Farm, Rochester O
Store in a plastic bag in the refrigerator.

TOMATOES Alm Hill Gardens, Everson
Store tomatoes in cool spot away from sunlight. Do not refrigerate.

BASIL Thai Thao Farm, Duvall
Place the leaves stem-down in a jar of room temperature water and keep them on a counter out of direct sunlight. Change the water daily.

BEETS Woodinville Valley Farm, Fall City
Cut stems from beet. Store separately in plastic bags in the refrigerator.

GREEN BEANS Lee Lor Garden, Carnation
Store unwashed in a plastic bag in the refrigerator. Eat within 5-7 days.

CANTALOUPE Amador Farms, Yakima
Whole melons should be left at room temperature until ripe.

EGGS Stokesberry Sustainable Farm, Olympia O

SEASONAL BOUQUET Thai Thao Farm, Duvall

MEET THE PRODUCER

STOKESBERRY SUSTAINABLE FARM

Fact: Jerry & Janelle Stokesberry have been raising meat and produce for their family off and on since 1975
Fact: They started raising organic poultry products in 2007.
Fact: Stokesberry just started selling with Pike Place in June of 2021!

www.stokesberrysustainablefarm.com

GROWING PRACTICES KEY

☑️ No Spray  ☑️ Certified Organic  ★ Integrated Pest Management

NECTAPLUM

Fact: Nectaplums are a cross breed produced when breeders use pollen from one plant to fertilize the flowers on another. In genetics, this process is known as ‘backcrossing’.

Fact: The nectaplum was first bred by Chris Zaiger, who also created pluots and apriums.
FEATURED RECIPE: Bruschetta
ADAPTED FROM: allrecipes.com

INGREDIENTS
• 2 large eggs
• 1/3 cup honey
• 1/2 cup vegetable oil
• 1/2 cup brown sugar, packed
• 1 teaspoon vanilla
• 1 teaspoon salt

Directions
Preheat the oven to 350°F; lightly grease an 8 1/2" x 4 1/2" loaf pan. In a large mixing bowl, beat the eggs, honey, oil, sugar, and vanilla until smooth. Add the salt, baking soda, baking powder, espresso powder, cocoa, and flour, mixing until well combined. Stir in the zucchini and chocolate chips.

Pour the batter into the prepared pan. Bake the bread for 65 to 75 minutes, until the loaf tests done (a toothpick or cake tester inserted into the center will come out clean, save for perhaps a light smear of chocolate from the melted chips). Remove the bread from the oven, and let it cool for 10 to 15 minutes before turning it out of the pan onto a rack. Cool completely before slicing; store well-wrapped, at room temperature.

FOR MORE RECIPES VISIT www.PikePlaceMarket.org/PikeBox