WHAT’S FRESH

WEEK 8: AUGUST 4

**BASIL** Sua Yang Farm, Monroe
Stick the stems directly in a container with an inch or so of water in the bottom and keep at room temperature. In this way, basil can last more than a week.

**CORN** Amador Farms, Yakima
Unshucked corn should be refrigerated.

**PEACHES** Martin Family Orchards, Cashmere
Store at room temperature until they reach your desired ripeness. Once your peaches have reached desired ripeness, then place them in the refrigerator.

**COLLARDS** Green Cuties, Carnation
Store in a plastic bag in the refrigerator.

**RADISHES** Bee’s Garden, Snohomish
Remove greens from radish and store separately in a bag in the refrigerator. Use the greens within a couple days. The radishes will store for at least 2 weeks.

**ZUCHINNI** Woodinville Valley Farm, Fall City
Store in a plastic bag in the refrigerator.

**PLUOTS** Magana Farm, Sunnyside
Should be stored at room temperature until ripe, then refrigerated in a bag until ready to eat.

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SWEET CORN

Fact: Corn was first domesticated by people in Mexico about 10,000 years ago. Now it is a staple food in many parts of the world, and is consumed by people, animals, and used in industry. It is now the most produced grain based on volume.

Fact: The average ear of corn has 800 kernels, in 16 rows, with one strand of silk for each kernel.

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MEET THE PRODUCER

**GREEN CUTIES**

Pachia and Joe Cha grow a mix of vegetables and flowers on 2 acres, directly adjacent to where Joe’s parents have their own farm. Now in their fourth year, they hope to keep growing the farm each year with more delicious greens and veggies.

“We are 2nd generation Hmong farmers...Our garden’s growing practices date back to our heritage in Laos where our ancestors farmed using nothing but the basics: tools, seeds, natural resources such as water, sun, dirt, and sheer determination.”

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GROWING PRACTICES KEY

☑️ No Spray  ☑️ Certified Organic  ★ Integrated Pest Management
**FEATURED RECIPE: Grilled Peaches with Ice Cream**

**ADAPTED FROM:** My Recipes

**INGREDIENTS**
- 2 tablespoons light brown sugar
- 1/2 teaspoon cinnamon
- 2 fresh peaches
- Grapeseed oil (or vegetable oil)
- Vanilla ice cream

**Directions**
In a small bowl, combine brown sugar and cinnamon. Cut peaches along the seam all the way around and twist halves off the pit. Brush cut sides with grapeseed oil or vegetable oil.

Cook, cut side down, on a hot grill until fruit has grill marks, 3 to 4 minutes. Brush tops with oil, turn over, and move to indirect heat. Sprinkle cut sides with cinnamon sugar.

Cover grill and cook until sugar is melted and fruit is tender, 10 to 15 minutes. Serve with vanilla ice cream (sprinkle on extra cinnamon sugar if you like).