Half Share Items

**COLLARDS** © Green Cuties, Fall City
Wash and place in the fridge in a plastic bag with a paper towel.

**BEETS** © Maika's Garden, Carnation
Cut off beet greens and store separately in the refrigerator. The greens are also edible and delicious! Use like kale or chards. Then store the beets in a sealed plastic bag in the refrigerator.

**ELEPHANT GARLIC** © Alvarez Organic Farms, Mabton
Store in a cool area away from sunlight and heat.

**APRICOTS** © Magaña Farms, Sunnyside
Store in an open bag at room temperature if apricots need to ripen, or in a bag or container in the refrigerator if already ripe.

Full Share Items

**MINT** © Yoaa Her's Garden, Monroe
Wrap leaves gently in paper towel and place in a plastic bag in the fridge.

**RASPBERRIES** © Sidhu Farms, Puyallup
Store unwashed in a shallow container in the fridge. Eat quickly!

**SALAD MIX** © Mariposa Farm, Everson
Keep salad mix in a plastic bag in the fridge. Wash before eating.

---

### Spotlight On

**ELEPHANT GARLIC**

Fact: This is actually more closely related to a leek than to garlic! Its botanical name is Allium ampeloprasum.

Fact: Originally from China, elephant garlic was brought to the United States by immigrants from Czechoslovakia. A nursery in the Willamette Valley saw people growing the giant bulbs and started growing and marketing it commercially in 1941.

Fact: The flavor of elephant garlic is much milder than standard garlic. It can be eaten raw as an add-on to salads, but roasting, baking, or grilling will bring out its flavor. Use it like standard garlic, but the desired quantity may change based on your taste preference.

---

### Meet The Producer

**Mariposa Farm**

Mariposa Farm was started in Everson Washington ~7 years ago by Joaquin and Liz Lopez. “Mariposa” is the Spanish word for “butterfly.” Butterflies migrate long distances over several generations, and the Lopez family migrated from Mexico to work on Washington farms. Liz chose the name to represent their journey. After moving to Washington, Liz worked at Growing Washington, a well-established organic farm in Everson, for thirteen years and Joaquin for a construction company. In 2014 they began their own 8.5 acre farm and their combined experience has proven vital to Mariposa’s success thus far. The family grows a variety of vegetables and berries, sells at Seattle and Bellingham farm’s markets, and just started their own CSA!

[https://mariposafarm.weebly.com](https://mariposafarm.weebly.com)

@mariposafarmofficial

---

**Growing Practices Key**

- ☑️ No Spray
- ☑️ Certified Organic
- ✨ Integrated Pest Management
FEATUR ED RECIPE: Coconut-Braised Collard Greens  
ADAP TED FROM: Von Diaz, Coconuts & Collards  
SERVES: 4

INGREDIENTS
- 1 bunch collard greens
- 1 Tbsp unsalted butter
- 1 Tbsp coconut oil
- 1 bunch scallions, white parts only
- 1 1/2 cups unsweetened coconut milk
- 1 Tbsp soy sauce

DIRECTIONS
1. Cut off and discard any dry or wilted bits from the collard greens before washing collards in cold water. Transfer to a colander to drain, then coarsely chop the stems and leaves into 2-3 inch pieces.
2. In a large wok or skillet, heat 1 Tbsp butter and 1 Tbsp coconut oil over medium-high. Add scallions (or elephant garlic) and cook, stirring, until softened, about 1 minute. Add collards and cook, stirring, just until wilted, about 1 minute.
3. Add 1 1/2 cups coconut milk and 1 Tbsp soy sauce and bring to a simmer. Simmer, uncovered, stirring frequently, until collards are cooked to your taste—about 7 minutes for bright and crisp greens, or 10 minutes for darker, softer greens.
4. Season to taste with salt and pepper and serve immediately.
Modifications: Elephant garlic could be used in place of scallions for a slight twist. Can be served as a side or with rice or grits for a complete meal.

FEATUR ED RECIPE: Apricot Oat Crisp Bars  
ADAP TED FROM: Smitten Kitchen

INGREDIENTS
- 2 cups diced apricots (or blackberries or combo)
- 1 cup rolled oats
- 3/4 cup all-purpose flour
- 1/2 cup light brown sugar
- 1/4 teaspoon salt
- 6 Tbsp unsalted butter
- 1 1/2 Tbsp lemon juice
- 1 Tbsp sugar
- Powdered sugar for decoration (optional)

DIRECTIONS
1. Heat oven to 375 degrees F. Prepare an 8”x8” baking pan.
2. Place 1 cup oats, 3/4 cup flour, 1/2 cup brown sugar, and 1/4 tsp salt in bottom of baking pan and mix. Pour 6 Tbsp melted butter over and stir until clumps form. If the clumps feel soft or look overly damp, add up to 2 Tbsp extra flour. Set aside 1/2 cup of this crumble mixture. Press the rest of mixture evenly in bottom of pan.
3. Spread half of the fruit over the crust. Sprinkle evenly with lemon juice and 1/2 Tbsp sugar.
4. Spread remaining fruit in a second layer on top, and top with second 1/2 Tbsp of sugar. Scatter reserved 1/2 cup of crumb mix over fruit and bake bars for 30 to 40 minutes, until fruit is bubbly and crisp portion is golden and everything smells amazing.
5. Let cool in pan, then cut into squares and sprinkle with powdered sugar before serving if desired.

FOR MORE RECIPES VISIT  
www.PikePlaceMarket.org/PikeBox