



APRIL 23rd, 2008  
ORGANIC PRODUCE LIST

**BRAEBURN APPLES.** A versatile apple that is sweet with a touch of tartness and stores well.

**ARUGULA.** Arugula has tender leaves that pack a peppery punch. Cook as you would spinach or eat raw in salads or try in a sandwich. Try this week's recipe Pasta with Tuna, Arugula and Hot Pepper.

**GRAPE TOMATOES.** We love grape tomatoes for their easy to eat appeal. Just pop in and enjoy.

**EASTER EGG OR BLACK RADISH** A root vegetable related to the turnip and horseradish family, with a crisp texture and a peppery hot flavor. The hotness of the radish varies from mild to very strong, depending on the age and type. The Easter Egg Radish is a blend of several varieties, the black radish with a peppery white center with a black exterior. Radishes can be cooked like a turnip, stir-fried or eaten raw.

**SUGAR SNAP PEAS.** These are the no waste peas in that Sugar Snap are the result of crossing Snow Peas with English Peas and they can be enjoyed pod and all.

**VIDALIA ONIONS.** According to the Vidalia Onion website... In the 1940s the state of Georgia built a Farmer's Market in Vidalia, which greatly aided in spreading the word about "those Vidalia onions" which is how they got their famous name.

**CAULIFLOWER.** For a cauliflower dish that is sweet and nutty, try this weeks recipe for Roasted Cauliflower.

**NAVEL ORANGES.** Thinking segments of navel orange tossed with arugula and light vinaigrette.

Check out the Green Scene website and link to our blog at [www.walkergreenscene.com](http://www.walkergreenscene.com). Share how you are preparing this weeks produce and see what others are doing with theirs. Also, find weekly recipes; produce lists and issues of The Green Scene Gazette.

The Green Scene is now available in Nevis, Park Rapids, Hackensack, Pine River and Bemidji. Contact Theresa or Erin for drop sites and times in these areas.

Best regards,

Erin & Theresa

(612) 963-9318 or (218) 556-3980

[theresa@walkergreenscene.com](mailto:theresa@walkergreenscene.com) or [erin@walkergreenscene.com](mailto:erin@walkergreenscene.com)

[www.walkergreenscene.com](http://www.walkergreenscene.com)