

VEGETABLES IN BULK  
 FOR CANNING OR EATING  
 FRESH FROM THE FIELD TO YOUR KITCHEN

ITEM	LBS/PIECE PER TOTE	PRICE PER TOTE	PRICE PER EA. PRICE PER LB
GREEN BEANS	30 LBS	\$60	\$2.50 PER LB
CUCUMBERS	50 CUKES	\$17.50	3 FOR \$1.25
PICKLING 3"-4" CUCUMBERS	50 LBS	\$62	\$1.50 PER LB
SLICER 4"-5" CUCUMBERS	50 LBS	\$48	\$1.25 PER LB
CROOK NECK SQUASH	90-100 EA	\$28	3 FOR \$1.25
PATTY PAN SQUASH	170 EA	\$40	4 FOR \$1.25
SWEET CORN	50 EARS	\$17.50	
YUKON GOLD POTATOES	25 LBS	\$9.00	3 FOR \$1.25
RED POTATOES	25 LBS	\$9.00	NOT AVAILABLE
			NOT AVAILABLE

MORE INFO:

Green Beans: Are beautiful 'Jade' bush beans. So fresh and tender. Great for canning or Dilly Beans. Will last 1-2 weeks in cool storage.

Cucumbers: Long and slender. Great for fresh summertime salads. Store in the fridge.

Pickling Cukes: 3"-4" long. Perfect for whole pickles. These will need to be pickled within a few days for optimum freshness.

Slicers: 4"-5" long. Great for making sliced pickles. These are the same as the pickling cukes only larger. They will also be best canned within a few days.

Crook Neck Squash: Yellow, tender. Summer Squash. Great sauteed with zucchini and onions. Refrigerate for best results. Should last close to a week.

Patty Pans: Have the same texture and taste as Summer Squash with a very fun fluted round shape. Yellow and green. Very pretty! They'll last a little longer than the crook neck.

Sweet Corn: Limited Supply---- We'll see what they can bring. These are best stored, shucked in a Ziplock bag in the fridge. The husk actually becomes the enemy when storing corn. They should last several days in your fridge.

Yukon Golds and Reds: Early potatoes. These will be ideal for your summer Potato Salads and other favorite recipes. We'll get more later for winter storage. Keep these in cool storage out of the sun. They'll last 5-6 weeks or longer.

Storing Veggies: Vegetables love a cool humid climate. In the refrigerator is ideal. However, if you are storing them out of the fridge, keep them in a well aerated container (laundry basket etc.) and keep a damp cloth or burlap sack over the top. Or, you may 'mist' them down several times a day.