

Stone Coop Farm

Greens

Kale, Chard, & Other Cooking Greens: \$3.75 ea (8 oz bunch)

- Kale Green Curly
- Kale Red Curly
- Kale Lacinato
- Chard

Baby Greens

Spinach - \$4.75 (5 oz bag)

Salad Mix - \$4.50 (5 oz bag)

Chickweed - \$4.50 (5 oz bag)

Cilantro \$2.50 bag

Roots

China Rose Radishes - \$3.50 a bunch (Heirloom radish with large beautiful greens, small slender pink roots)

Rutabaga \$1.50/lb

Garlic \$2.00/half pint

Potatoes \$3.50/lb (see varieties below)

- **Yellow Finn**
 - deep yellow-tan skin and waxy yellow flesh. The taste is natural butter-like, and is good boiled, baked, fried or included in soups.
- **Red Pontiac**
 - This large round potato has thin, dark-red skins, deep eyes, and crisp white flesh. Excellent for mashed potatoes and boiling, but not baking.
- **Purple Peruvian Fingerling**
 - A beautiful deep purple skin and flesh heirloom. Very popular at the farmer's markets.
- **Russian Banana Fingerling**
 - This fingerling, developed in the Baltic region of Northeastern Europe, is an excellent salad potato. The skin and flesh are both yellow with firm texture. Great for roasting.
- **French Fingerling**
 - This fingerling is gourmet quality with smooth skin and yellow flesh. There is usually a little pink/red ring just under the skin.
- **Early Ohio**
 - Early 1900 heirloom with white flesh and tan skin. Flavorful variety great for frying, roasting and mashing. Keeps firm when boiling. Very popular in the Midwest.
- **Carola** - A smooth-textured potato with a pale burlap colored lightly freckled skin and a golden colored creamy, firm and waxy flesh. Its flavors are equal parts buttery and earthy. The potato's firm texture holds up well to grilling and roasting, both processes bring out the potato's natural flavor optimally. Carola potatoes are also a great frying potato.