HEALTH BENEFITS

100% PROTEIN
0% FAT
IRON
SELENIUM
PHOSPHORUS
VITAMIN D
ANTIOXIDANTS
B VITAMINS
FOLATE

HEALTHY SERVING IDEAS

Sauté any type of mushrooms with onions for an easy, delicious side dish.
Sprinkle raw sliced mushrooms on top of a salad.
Add sliced mushrooms to soups, omelets, or quiches.
Grill portabella mushrooms and use them on a sandwich or burger.

SHOPPER’S TIPS

Look for mushrooms that are firm and dry, avoiding those that look bruised or slimy.
Mushroom cap edges should be curled under, not flat.
Bigger is not necessarily better—all caps have the same flavor, and smaller ones can be better for certain cooking applications.
Rinse mushrooms under cold water and trim the bottom off the stems just before cooking or preparing.

FEATURED FARM OF THE MONTH: MARTHA’S VINEYARD MYCOLOGICAL

Tucker Pforzheimer and Truman French started MV Mycological in 2014, producing locally grown shiitake mushrooms from May to November. The island, they explain, has an ideal climate for growing shiitakes outdoors, and an abundance of oak logs which provide the mushrooms’ growing medium. They grow Hana grade shiitakes, distinguished from sawdust-grown shiitakes by their thick, meaty texture, and deep reddish-brown color. Look for them at Morning Glory Farm and at the MVM stand at the West Tisbury Farmer’s Market.

This material is adapted from Harvest of the Month by California Department of Public Health’s Network for a Healthy California with funding from USDA SNAP (formerly the Food Stamps program). For SNAP information, call 866.950.3663
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