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**Local Harvest Day**  
FEBRUARY 8  
and receive a free sample  
of locally-grown  
Napa Cabbage



## Harvest of the Month Maze Game



## HARVEST of the MONTH // Napa Cabbage

Napa cabbage is an annual, cool season crop. It can be harvested 8-12 weeks after sowing. Once harvested, Napa cabbage should be stored in a refrigerator with high humidity.

## Spicy Napa Cabbage Slaw with Cilantro Dressing

### Ingredients:

- 1/4 cup rice vinegar
- 2 tsp sugar
- 1 tsp grated peeled ginger
- 2 Tbsp vegetable oil
- 1 fresh serrano chile, finely chopped with seeds
- 1 small head Napa cabbage (1 1/2 pound), cored and cut crosswise into 1/2 inch slices
- 1 bunch scallions, sliced
- 1/2 cup coarsely chopped cilantro

### Directions:

1. In a large bowl, whisk together vinegar, sugar, ginger, oil, chile and 1/2 tsp salt.
2. Add remaining ingredients and toss well.
3. Let stand, tossing occasionally, for 10 minutes.

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## Did You Know?

- Napa cabbage may be spelled "Napa" or "Nappa".
- Napa cabbage is a sign of prosperity in China.
- Other names for Napa cabbage: Chinese Cabbage, Celery Cabbage and Peking Cabbage.
- Napa cabbage is the main ingredient in Kimchi, a popular fermented dish from Korea.
- Napa cabbage is in the same family as Brussels sprouts, kale & broccoli.