

September

A YEAR OF FRESH EATING

L

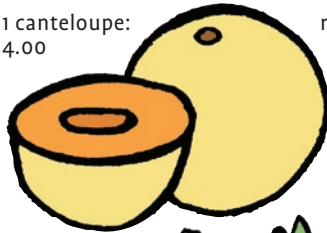


fennel: 3.00

10 baby chokes: 5.00



1 canteloupe: 4.00



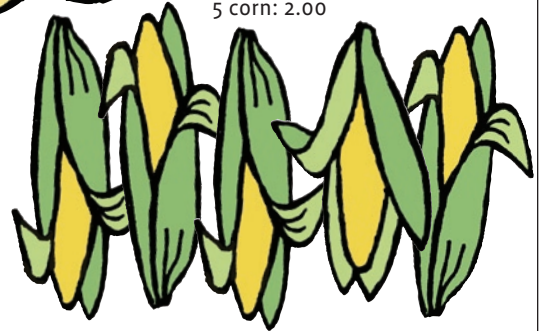
red bell pepper: 1.00



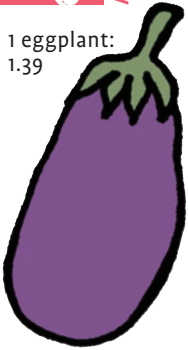
2 onions: 1.03



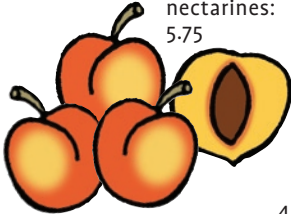
5 corn: 2.00



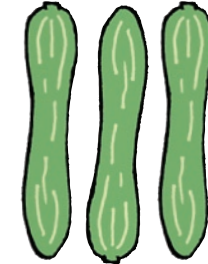
1 eggplant: 1.39



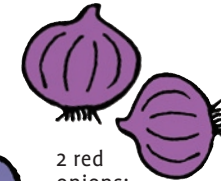
4 nectarines: 5.75



1 lb. green beans: 1.19



2.43 lbs. zucchini: 1.19



2 red onions: 1.25

3 peaches: 6.30



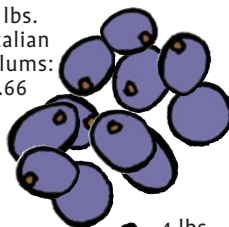
1 cameo apple: 1.20



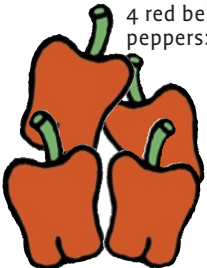
4.64 lbs. yukon gold: 4.13



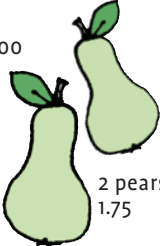
2 lbs. Italian plums: 2.66



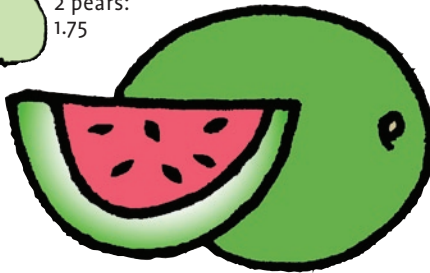
4 red bell peppers: 4.00



2 pears: 1.75



1 watermelon: 2.48



1 canteloupe: 2.00



4 lbs. peaches: 6.30



7.2 lbs. romas: 9.75



G

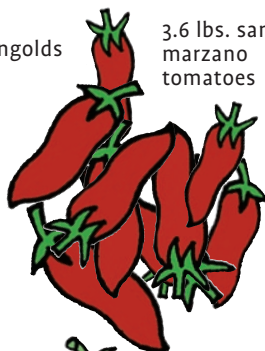
9 jimmy nardello peppers



2.75 lbs. sungolds



3.6 lbs. san marzano tomatoes



4 leeks



NL

4 lemons: 2.78



2 zucchini



6 garlic: 4.00



2 limes: .58



4.8 lbs. stupice tomatoes



7 pizza peppers



3 bananas: .87



1 bunch Italian kale



1 bunch chard



1.6 lbs. romano beans



2 bunches basil



SEPTEMBER TOTALS

Total produce cost for Spetember is \$79.35 **L** = local, **NL** = not local, **G** = garden harvest. The garden produced a lot this month but my total food costs were higher than last month due to a party and tomatoes for canning.

L 71.52

NL 7.83