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**Escape! Garlic Scape Pesto**

- Made by hand in Kenyon, Minnesota, when our scapes are fresh, in midsummer!
- Garlic scapes and basil from Seven Songs Organic Farm and Open Hands Farm
- All organic ingredients except salt and pecorino sheep milk cheese (from Italy – where sheep are always pastured)
- Nut free, Gluten Free, Raw, Keto-friendly
- Sold frozen, one year frozen shelf life
- Can be sold in a refrigerated case (5 week shelf life)



#11767  
12/6oz  
\$81.88  
744790-142976

SRP \$10.99 - \$11.99 EACH

**DELIVERING COOPERATIVE VALUES SINCE 1999**

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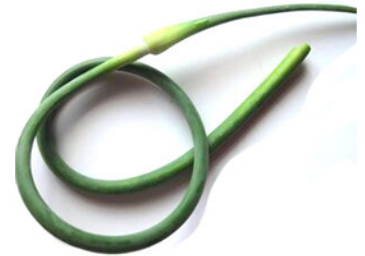




## What is a garlic scape exactly?

A garlic scape is the “false” seed-head that stiff neck varieties of garlic produce in June each year. Most garlic growers cut off the scapes to encourage the plant to send its energy to the bulb rather than the seedhead. This helps produce a larger bulb.

Although scapes are delicious (they taste like very mild, crunchy garlic) and purchased by customers at farmers market and the food co-op, most garlic farmers struggle to find an outlet for all of their scapes. Thus many scapes end up on the compost pile at the farm. This product is a very tasty way to provide more value to my farm and to other local organic garlic farmers.



## Seven Songs Farm - Story

My name is Melissa Driscoll and I grow 9 varieties of garlic on my 7 acre certified organic farm in Kenyon, Minnesota. A few years ago I was looking for a way to use garlic scapes and I came up with an amazing recipe! After making this pesto for family and friends, I decided to make it to sell at Mill City Farmers Market in Minneapolis in 2014. The pesto sold well, but I didn't have an efficient way to jar it...so I took a break until 2017, when my hubby Jay and I invented a gravity-feed machine that very much improves the production process. After trying out three different rental kitchens we are very happy to be making pesto at the Kenyon VFW Kitchen.



•gluten free & nut free  
(it has pumpkin seeds in it  
instead of nuts)

•raw, which is one reason it is so  
good!

•seasonal, and is only made in the  
summer after the scapes come in

## INGREDIENTS (\*certified organic)

olive oil\*, garlic scapes\*, pumpkin seeds\*, lemon juice\*, Pecorino Romano Cheese, basil\*, salt,  
black pepper\*

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