

# Welcome to Lee's Produce



**A White Center Original: Lee's Produce is a neighborhood grocer specializing in fresh fruits and vegetables for more than 30 years. Huge selection of produce with affordable variety sold in bulk bags, plus groceries and spices for Latin American, Southeast Asian, Pacific Islander, and other world foods.**



## LEE'S PRODUCE

9435 Delridge Way SW  
Seattle, WA, 98106  
(206) 767-1936

OPEN:  
Mon-Sat 9am-8pm  
Sun 9am-7pm

Cash; Check; Credit



## WHAT IS THIS VEGETABLE, AND HOW DO I COOK IT?

Don't know how to prepare (or pronounce) a particular vegetable? Count on Nam-Suk for easy preparation suggestions with Korean flair. "I like fresh tomato slices with maybe just a little salt, or sweet onion slices," she suggests. She takes a bite of bamboo and adds, "This recipe is really easy: strip off the hard outside of bamboo with a knife, slice the bamboo shoot, and cook the slices for one half-hour on medium-low with a little soy sauce. Add a little sugar at the last minute if desired, and it's ready to eat!" Visit Lee's Produce every day for fresh, affordable foods.



## Your Apple-a-Day Grocer

"Work is my hobby," says Nam-Suk Nasatka of Lee's Produce. She may be smiling, but she's not joking. Lee's is a White Center original, and for more than 30 years Nam-Suk has been here bright and early each morning to bring good food to the neighborhood.

What's fresh at Lee's Produce? The short answer is: everything. Nam-Suk makes it easy for families to stretch a dollar with huge \$1.25 bags stuffed full of fresh fruits and vegetables. Selections change daily with rotations of cabbage, squash, greens, beans, radishes, carrots, artichokes, and corn. Lee's Produce isn't the supermarket, it's a quiet corner grocery with specialties like nopales (cactus paddles), lemon grass, green perilla, and a fungi-lover's dream of delicious mushroom varieties. Versatile tubers include potatoes, yams, taro root, lotus root, and jicama. Sweet fruits include peaches, persimmons, avocados, kumquats, apples, pears, bananas, and citrus, plus fruits for savory cooking like tomatoes, tomatillos, hot chili peppers, and mild sweet peppers. Local businesses can join the Salvadorean Bakery and others who choose Lee's for their produce retailer.

Lee's has more than fresh produce. Groceries and spices complement cuisines from Mexico and Latin America, Vietnam and Southeast Asia, Samoa and the Pacific Islands, as well as India and Africa. Pantry goods include different varieties of rice (Calrose and basmati), beans (mayo coba and pinto), grains (pressed barley and roasted hulled sesame seeds), pasta (macaroni and spaghetti), noodles (rice and Japanese-style for soup), masa (for tamales and tortillas), teas (kyul myung ja and others), flours, sugars, vinegars, and a tremendous spice selection especially suited to Latin American meals. The fridge and freezer hold selections of fish, seaweed, banana leaves, berries, Cotija cheese, kimchi, and other specialties.

It might be a little overwhelming for the first-timer, but Nam-Suk is always sitting up front ready to help. She keeps one eye on the vegetable she's paring, and the other on her market. Customers need only ask and Nam-Suk will gladly locate the fresh treasures hidden in her rainbow of crates. And what is Nam-Suk's favorite fruit or vegetable? "Apple," she says without hesitation, "I have one apple every morning. A Fuji."

