

# Two Onion Farm

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## Week of August 14, 2016

### Field news



We have a picture in our office of spring, 2004. Chris and our firstborn, then 20 months old, are squatting by our brand new walk-behind tractor. It is right before our first growing season ever, and Panka, our daughter looks very pleased with herself. Our gal is turning 14 this Wednesday. This is her 4th season drawing a paycheck from us making her one of the longest employed crew members. She's quick, diligent and serious about her work. She loves hanging around the crew, listening to us talk and joke around. Happy birthday, Panka!

It is hard to believe, but some of our summer season members are receiving their last box of the year from us. Thank you for your support! We hope you enjoyed the vegetables and you'll be back next year. Make sure to come to our Member Event in September (details below)!

The tomatoes exploded this week! We picked close to a thousand juicy tomatoes on Monday. Enjoy them! This is the last week for the yellow beans. Our cucumber planting is still yielding well, but we expect it will not last much longer. We've been harvesting from the same planting since the very first week of our season! Our family enjoyed cabbage salad over the weekend - Chris and Panka were fond of the Asian Cabbage Salad, I preferred the one with pepper. Both recipes are in this newsletter. Kale is back. Our new planting started to yield, and we are very happy about it. This planting is smaller than the first, and we will include kale in some boxes every week for a while.

Have a great week! ~ Juli



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**Who's Who at Two Onion Farm? Rachel Schwarzmann** - I grew up 3.5 miles from Two Onion Farm. It takes me 30 minutes to bike there - 25 if the neighbor's dog chases me. I currently attend UW-Platteville, majoring in horticulture. This is my second year on the farm as a summer worker. I love gardening and organic vegetables. I help with transplanting, weeding, harvesting and packing produce. In my spare time I like biking, cooking, making my own jewelry and knitting

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### Kids' Corner

Hi! Here are some more vegetables jokes I found.

1. Q: What did the lettuce say to the celery? A.: Quit stalking me!
2. Q: What is green and goes to summer camp? A.: A Brussel scout!
3. Q: With what vegetable can you throw away the outside, cook the inside, eat the outside, and throw away the inside? A.: Corn!



## In this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Basil	No	No	<1 wk	See storage tips below
Bean, Yellow	Yes	Yes	1 wk	
Cabbage	Yes	Yes	2 wks	
Carrot	Yes	Yes	>2 wks	
Cherry tomato	No	No	1 wk	
Cucumber	Yes	Yes	1 wk	
Garlic	No	No	>2 wks	
Kale	Yes	Yes	1 wk	
Lettuce	Yes	Yes	1 wk	Summercrisp.
Onion	No	No	>2 wks	Ailsa Craig
Pepper	Yes	Yes	1 wk	Bianca (white) and/or Carmen (a red, sweet pepper)
Tomato	No	No	1 wk	

**Basil** – Basil is a very perishable herb. We found it is best kept like a flower: stand it in a jar of water and keep it on your counter top. Optionally, put a plastic bag over the basil plant to prolong its life. Plan to eat it very soon, in a few days.

### Paste Tomato

Every year we offer paste tomatoes for sale. These tomatoes are suitable for canning or freezing. You can order them to receive in addition to your regular deliveries. For more information and to order, see our [website](#).

## Cabbage Salad with Rice Wine Vinegar and Pepper

*(A quick to prepare, very pleasant side dish.)*

2 cups shredded or finely sliced cabbage  
 1/2 cup thinly sliced red or yellow pepper  
 1/3 cup thinly sliced onion  
 2 Tbsp rice wine vinegar  
 2 Tbsp olive oil  
 1/4 tsp salt  
 Black pepper

Toss together in a serving bowl

## Asian Cabbage Salad

2 1/2 cups chopped cabbage  
 1 medium carrot or 2 small carrots, grated

Dressing:

2 Tbsp each olive oil and rice vinegar  
 1-2 Tbsp soy sauce  
 1 tsp honey (optional)  
 1/2-1 tsp fresh ginger root, grated

Whisk together the dressing, add to the cabbage and carrots. Marinate at room temperature for 15 minutes before serving. Season with salt and pepper to taste if needed. Optionally garnish with chopped peanuts.