

Two Onion Farm

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Week of August 16, 2015

Party Time!



We invite you all to the annual **Member Event!** It will be held on Saturday, September 12 from 3:30pm to 6:30pm.

Walk our fields with Chris, pull some carrots and fall radishes with your children, talk to fellow Two Onion Farm members and visit with your farmers! We'll have some kids' activities for all ages, then there will be live music at 5pm along with an optional dinner at the farm. Our friends from Driftless Market in Platteville will have a simple and delicious meal (gluten-free and

vegetarian options, too) prepared from Two Onion Farm vegetables at a very reasonable price, \$5.00.

For meal planning purposes, please [RSVP](#) us if you are planning to come! Hope to see you here!

Have a great week,

Juli

Paste Tomatoes – 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](#).

Field News

Very high temperatures late last week gave a jolt to the tomatoes, and we picked a lot of juicy tomatoes yesterday. Enjoy them! This is the last week for our zucchini planting. Mosaic virus, transmitted by aphids, causes deformed leaves and fruits in summer squash, zucchini and cucumber plants. Best way to tackle this problem is to have multiple plantings of these vegetables. We usually have one planting of yellow summer squash, and one of zucchini to provide us with 8-9 weeks of continuous harvest. It is time to abandon the zucchinis. See you next year!

Our sweet, red pepper variety, called Carmen, started to ripen. We love these peppers, and so do you, based on the member surveys. The first pick is always small, and will only make it to some boxes, but in a few weeks we will be able to put red peppers into every box.

In this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Basil	No	No	<1 wk	
Cabbage	Yes	Yes	1 wk	Gonzales – small and round
Carrot	Yes	Yes	2 wks	
Cherry tomato	No	No	<1 wk	
Cucumber	Yes	Yes	1 wk	Not in all boxes
Garlic	No	No	2+ wk	
Kale	Yes	Yes	1 wk	In some boxes every week.
Lettuce	Yes	Yes	1 wk	Summercrisp.
Onion	Yes	Yes	2+ wks	
Pepper	Yes	Yes	1 wk	Green bell, white Bianca, and/or sweet red Carmen.
Zucchini	Yes	Yes	1 wk	Last week for zucchini
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.

Summer Salad with Basil and Mozzarella

1 head lettuce
 1 tomato, chopped
 1 small cucumber, quartered and sliced thin
 1/2 pepper, thinly sliced
 Fresh mozzarella cheese, sliced
 Thin slices of onion
 2 Tbsp chopped fresh basil

Wash and spin lettuce. Tear leaves into bite size pieces, and put them into a big salad bowl. Add toppings, and gently mix. Sprinkle salad with basil, and serve it with your favorite salad dressing.

Pizza Sauce

(A simple oven roasted tomato sauce, excellent for pizzas and can also be served over pasta)

4 cups chopped tomatoes
 1/2 cup chopped onion
 2 garlic cloves, crushed
 1 tsp salt
 Black pepper
 2 Tbsp olive oil
 1/4 cup thinly sliced fresh basil OR 2 Tbsp dry basil

1. Preheat oven to 450 degrees. Combine all ingredients, except basil if using fresh, in a casserole dish. Roast, uncovered for 35-40 minutes or until tomatoes are very soft.

2. Remove pan from oven, and stir fresh basil in. Mash sauce with a potato masher until tomatoes are a bit chunky. Alternatively, wait until sauce cools down, then puree it with an electric mixer until it reaches desired consistency.

Kids' Corner



Dear Newsletter,

Last Saturday the temperature reached 96 degrees, the highest yet this year. Otherwise we had a nice week in which we picked eggplant and green beans for the last time. I hope you enjoyed them.

Yesterday it rained (Finally!), and, although it wasn't too much, more should be on the way. Monday was also my birthday, and, believe it or not, I didn't get a single vegetable related gift!

Have a nice, wet week,
Panka