

Two Onion Farm

Chris & Juli McGuire • 19638 Cottage Inn Road, Belmont, WI 53510
farmer@twoonionfarm.com • (608) 762-5335

Week of August 23, 2009

Tomato harvest continues this week. Cool wet weather last week, and for much of the rest of the summer, fostered the spread of disease in our tomato planting. We expect to have 1-2 more weeks of good harvest before the plants succumb to disease.

Unlike most of our other vegetables, we do not wash our tomatoes, because wet tomatoes are very susceptible to rotting and deterioration. Some of the tomatoes will have a film of dust on them or the remains of a dead tomato leaf. They usually wash easily.

Peppers. We have been giving out many of the white peppers in the past few weeks. Like tomatoes, peppers are a heat loving crop and they have not thrived in the cool summer. We have several varieties of red pepper which have been slow to ripen and which we hope to distribute to you later in August.

Our last planting of **zucchini and cucumber** is beginning to ripen this week. We hope to harvest from it for the next several weeks.

In this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Basil	No	No	<1 wk	Store upright in container with water at bottom
Cabbage	Yes	Yes	1-2 wks	Friday boxes only
Carrot	Yes	Yes	2+ wks	
Cauliflower	Yes	Yes	1 wk	Tuesday boxes only
Cucumber	Yes	Yes	1 wk	Friday boxes only
Eggplant	Yes	Yes	1 wk	
Garlic	Yes or No	No	2-3 wks	Cured garlic. Store dry, in or out of fridge
Onion, Yellow	Yes or No	No	2-3 wks	Partly cured onion with dryish papery outer layer – store dry, in or out of fridge
Lettuce	Yes	Yes	1 wk	Summercrisp
Pepper, white	Yes	Yes	1 wk	
Summer squash	Yes	Yes	1 wk	
Tomato, Cherry and Slicing	No	No	1 wk	Tomatoes may keep slightly longer in the fridge but fridge temperatures damage the flavor a bit.

Paste Tomatoes. We are offering paste (Roma) tomatoes for sale. These are suitable for canning or freezing. Paste tomatoes are very easy to freeze – simply place the whole tomatoes in a ziplock bag and put it in the freezer. Later, take out a few tomatoes to cook in any recipe which calls for canned tomatoes. If you need to slice or chop the tomatoes after you take them out of the freezer, microwave them very briefly until they have softened but are still partially frozen; in that condition they slice very easily. We have two types of paste tomato: red and yellow. The red is a good basic Roma tomato; the yellow is slightly smaller and sweeter, juicier but less meaty, and adds a new color to your cooking.

You can order the paste tomatoes and pick them up at the same time as your regular vegetable deliveries. We expect to have paste tomatoes available on the following delivery dates: Tuesdays Aug 25, Sept 1, Sept 8, Sept 15; and Fridays Aug 28, Sept 4, Sept 11, Sept 18. The largest amounts will be available in the last week of August and first week of September. The price is \$8.50 per 5 lb; please order in 5 lb increments. To order, send us an email with the following information:

- 1) Your name.
- 2) How many pounds you would like (in 5 lb increments).
- 3) Whether you would like red or yellow tomatoes.
- 4) The delivery dates when you could accept the tomatoes. If you list only one acceptable date, then we will bring tomatoes for you on that date if we have them available. If you list more than one date, then we will try to bring your tomatoes on one of those dates. The more dates you list, the more likely you will be to get the tomatoes.
- 5) Whether you would be willing to accept less than the amount you ordered – e.g., if you ordered 20 lbs but we only have 13 lbs left, would you accept the 13 lbs? If you listed other acceptable delivery dates, we would try to bring you the remaining 7 lbs on one of those dates.

For each delivery day, we will pick all the paste tomatoes which are ripe for that day and then fill your orders for that week in the order in which we received them. We must receive your order at least two days in advance of a delivery date to consider it for that date. When we receive your order, we will reply to confirm that we have received it. However we will not guarantee in advance whether we will or will not fill your order on any specific date. We cannot predict exactly how many pounds we will harvest for each delivery over the next several weeks.

On each delivery date, the people receiving paste tomato orders will be listed on the checkoff sheet at the delivery site. You should look on the checkoff sheet to see whether your order has arrived. If it has, then look for a box of tomatoes with your name on it and take that box in addition to your regular box. We will include an invoice with your tomatoes and you can send us a check.

§ § §

Tomato Soup

1 onion, minced
1 or 1-1/2 tsp salt
Olive oil
2 garlic cloves, crushed
6 cups chopped tomato
2.5 cups water
1/4 cup chopped fresh basil
Black pepper to taste
1/4 to 1/2 cup half and half (optional)
1/2 cup parmesan cheese (optional)

Sauté onion and salt in olive oil. Add garlic, basil, pepper, and sauté for one minute more. Add tomatoes and water. Bring to boil, then simmer, partly covered, for 30-45 minutes. Partway through cooking, break up tomato chunks with wooden spoon or potato masher. After cooking, puree soup in blender and return to pot. If soup is too thin, boil it down to desired consistency. Optionally, add half and half and parmesan cheese before serving.