

Two Onion Farm

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Week of July 26, 2015

Farm News



The bees are dutifully doing their job: lots of young winter squash, like the one pictured, are rapidly growing on the vines. This time of year you can almost see them swelling.

Last week we harvested our storage onion crop. They spent some days in the field drying, then on Monday afternoon we put them in crates and moved them to the packing shed for curing. Close to 10,000 yellow onions joined the garlic there. It's quite a sight!

The first slicing tomatoes and peppers mark late summer's arrival. We are excited to have enough slicing tomatoes for every box this week! This is the

last week of the yellow summer squash; zucchini will take over from now on. They can be used interchangeably in recipes. Our bush bean planting is winding down as well. The pole beans are close to maturing, so some Friday boxes will probably have both.

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](#).

Share a share!

This week we are including a message from FairShare CSA Coalition. Some of our members benefit from the Partner Shares program. Please consider donating to make it possible for more families to enjoy our produce.

FairShare CSA Coalition's Partner Shares program provides funding assistance to make CSA shares more affordable.

"Thank you, Partner Shares! We wouldn't have been financially able to participate in a CSA without you! The whole family loves to see what yummy & colorful surprises we get to eat each week!" ~ Heather R., Partner Shares Farm Member

Help us raise \$5,000 so that more families can enjoy the bounty of the season by joining a FairShare CSA farm! Find out more about the Partner Shares program.

Donation Options:

Donate Online – <http://www.csacoalition.org/news/share-the-seasons-bounty/>

Donate by Mail – Please make checks payable to 'FairShare CSA Coalition' and mail donations to:
FairShare CSA Coalition; 303 S. Paterson St. #1B, Madison, WI 53703

In this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Basil	No	No	<1 wk	
Bean, green	Yes	Yes	1 wk	
Carrot	Yes	Yes	2 wks	
Cherry tomato	No	No	<1 wk	
Cucumber	Yes	Yes	1 wk	
Eggplant	Yes	Yes	1 wk	
Garlic	No	No	1 wk	
Kale	Yes	Yes	1 wk	In some boxes every week.
Kohlrabi	Yes	Yes	1 wk	
Lettuce	Yes	Yes	1 wk	Summercrisp.
Onion	Yes	Yes	2 wks	
Summer squash and/or zucchini	Yes	Yes	1 wk	
Tomato	No	No	<1 wk	

Eggplant – We grow two varieties of eggplant. You can receive either one in your box this week. Pictured is Calliope, a small Italian eggplant. The other, Beatrice, can grow larger fruit which is purple. [Find some lovely recipes here.](#)

Pepper – You will find a white pepper in your box this week. This variety is called Bianca, and in its green (unripe) stage this pepper is white. Bianca is not as sweet as red or yellow peppers - it's closer in taste to a green pepper. We will have red peppers later in the summer when they are ripe. Bianca is excellent in salads, as pizza topping or as a finger food.

Green Beans – Friday members will find both bush beans and pole beans in their boxes. The pole bean variety we grow on the farm is a flat podded, Romano bean. These beans can be used similarly to round green beans, but they require a slightly longer cooking time. We think Romano beans taste wonderful! They originate from Italy, and are often braised with other vegetables.

Tomato – We grow red and pink slicing tomatoes. This week you might receive only one of them. As tomatoes become more abundant you will receive an assortment of each. Slicing tomatoes in your box will vary in ripeness. We pick them slightly unripe, so they

don't crack on their way to you. Keep them on your counter top, and give them a day or two to fully ripen.

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.

Garlicky Grilled Eggplant

1/4 c olive oil
1 garlic clove, minced
1 large or 2 medium eggplants, cut into 3/4"-
thick rounds
Salt and pepper to taste
Parmesan cheese

1. Mix garlic and oil. Brush it on both sides of eggplant. Season with salt and pepper.
2. Grill, covered, turning once, until tender, 6-8 minutes total. Cut into bite sized pieces and sprinkle with cheese.

Salad Nicoise

(This is one of our all-time favorite summer dishes)

1 lb green beans, steamed
1 green or white pepper, sliced
2 ribs of celery, sliced
1 small onion, thinly sliced
1/2 pint cherry tomato
2-3 medium red potatoes, cooked and cubed
2 five oz. cans of tuna
5 green olives, sliced
5 black olives, sliced
1 Tbsp fresh basil, chopped
1/4 c fresh parsley, chopped
3 hard cooked eggs, quartered

Dressing:

1 tsp dijon mustard
1 Tbsp red wine vinegar
3/4 tsp salt
1 clove garlic, finely minced
6 Tbsp olive oil
black pepper
1/4 tsp thyme

Combine the salad ingredients in a large bowl. Whisk together the dressing. Pour dressing over salad, mix well, chill, and serve cold.

Kids' Corner



Hi,

Here are some jokes:

1. What kind of snake likes to build?
Answer: A boa constructor.
2. What do astronauts make for breakfast?
Answer: Unidentified frying objects.

~Andrew