

# Two Onion Farm

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Week of November 6, 2011

## The End, 2011

This is the last delivery of the season! Thank you for joining us this year. We were fortunate to have beautiful warm weather on Monday as we harvested our last lettuce, spinach, and Brussels sprouts for your boxes. We'll spend much of the coming week and months reviewing the past year and preparing for next. We will send each of you a survey soon, and we hope you will provide your feedback. We have always considered your comments carefully as we considered how to change and improve our offerings.

It's been almost eight months since the growing season began in March. One of the aspects of farming which I enjoy is the seasonal changes in work. Everything which we do here is important and demands total immersion and concentration but is quickly replaced by a new and equally important task. It's striking and even slightly disorienting to look back a few months and see that what consumed the attention of our hands and minds then now seems very remote. In early March of this year we were hurrying to finish construction on our new potting shed so we could begin using it to plant trays of seedlings. There was a busy and slightly stressful week of carpentry, hanging fluorescent lights, and insulating a germination chamber in the potting shed before we swept the floor and began sowing seeds on March 16<sup>th</sup>, 17<sup>th</sup>, and 18<sup>th</sup>. Now, after using the new potting shed for a season and planting over 203,000 seeds there, it already seems like a stable, unchanging part of our farm.

Since March we have immersed ourselves in a rapid succession of tasks. Following a detailed work and planting schedule which we constructed last winter, guided by many seasons of experience on this farm, and assisted by a hard-working crew of employees, we have constructed hoopouses, assembled and disassembled miles of irrigation line, spent 250 hours on the tractor, transplanted 62,000 soil blocks into the field, spent 650 hours weeding, and another 2500 hours harvesting and washing produce. Our work was rewarded: we harvested over 60,000 carrots, 8000 cucumbers, 20,000 slicing tomatoes, 4200 winter squash, 5600 bunches of green onions, and a lot more.

It required a lot of work. Now, we've never been afraid of work, and we did much of this work ourselves. Juli prides herself on washing a wicked head of lettuce; and Chris likes to think he can push a hoe around with the best of them, or be the first one dropping broccoli seedlings down the transplanting tube on a steamy July day. Nevertheless, we have to humbly and sincerely acknowledge the crew of employees who did most of the work mentioned in the last paragraph, in rain and shine, hot and cold, with dedication and pride: Ashley Martin, Cory McCullough, Julie Longenecker, Kevin Bergstrom, Page Leahy, Rita Noble, and Tiffany Hess.

## Organic produce in this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Brussels sprouts	Yes	Yes	1 wk	
Cabbage, red	Yes	Yes	2+ wks	
Carrot	Yes	Yes	2+ wks	
Garlic	No	No	2 wks	
Leek	Yes	Yes	2 wks	
Lettuce	Yes	Yes	1 wk	Oakleaf
Onions	No	No	2+ wks	
Radish, beauty heart	Yes	Yes	2 wks	Pale green skin with red interior.
Spinach	Yes	Yes	1 wk	
Squash, winter	No	No	2 wks	Butternut
Sweet potato	No	No	2+ wks	

**Sweet potato.** This is our first year growing sweet potatoes for your boxes. We're excited to include a new vegetable in your boxes. Sweet potatoes are a somewhat marginal crop in our climate because they thrive in hot weather and don't appreciate our relatively short, cool growing season. Sweet potatoes from our climate are rarely as sweet as those from the south.

### Cabbage with Walnuts and Apples

1 small head green or red cabbage, thinly sliced  
 10 bacon strips, sliced, OR 2 Tblsp vegetable oil  
 1 apple, unpeeled and cubed  
 2 Tblsp apple cider vinegar  
 1/2 cup walnuts, chopped  
 2 Tblsp vegetable oil (in addition to that above)  
 1/2 tsp cinnamon  
 1 tsp marjoram  
 Salt and black pepper to taste

Drizzle cubed apple with vinegar. Roast walnut in a large skillet on medium-high heat until lightly brown; set aside. Add bacon pieces to skillet and fry; set them aside. Pour off excess bacon fat. If not using bacon, add 2 Tblsp oil to skillet. Add cabbage to skillet and cook on medium-high until it begins to soften,

but is still crispy, about 5 minutes or less depending on the cabbage. Add apple, bacon, 2 Tblsp vegetable oil, and spices. Mix well, cover, and cook for one minute. Add walnut and serve warm.

### Wine Cooked Cabbage and Onions

Nice side dish for pork or beef. Can be made ahead and refrigerated.

3 Tblsp unsalted butter  
 2 medium onions, minced  
 1 small head of cabbage, shredded  
 1 cup wine  
 1 cup water  
 2 Tblsp red wine vinegar  
 2 Tblsp balsamic vinegar  
 1/2 sweet apple, peeled and grated  
 2 tsp sugar  
 1/2 tsp salt  
 Black pepper  
 1 bay leaf  
 1/4 tsp ground cloves

Sauté onion and cabbage in butter over medium-high heat until slightly browned, about 20 minutes. Add remaining ingredients and simmer covered until cabbage is very tender, at least an hour.