

SEPTEMBER 14 - 15, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Harvesting Shallots & Aronia Berries

ROB HARTMAN & FAMILY - TWISTING TWIG GARDENS & ORCHARD

Greetings from Twisting Twig,

This is the best time of year for local eating! It's when the availability of summer and fall veggies and fruits overlap, and the diversity of local produce is at its peak. I hope you have been enjoying the variety as much as my family and me. Depending on the weather it can be a short window of time, so enjoy it while it lasts.

This past week, we have been harvesting shallots. We pull the shallots out of the ground and allow them to dry down in the field for a day or so. Then, we spread them out on a floor in a dry, warm space for 4-6 weeks before they are ready to trim, store, and sell. Besides loving the rich, concentrated flavor of shallots, I love how well they store. My family finally ate the last of our 2021 shallots in late July! Along with shallots, we are also growing Echalions. Echalions, or banana shallots, are a cross between an onion and a shallot. Their larger size and easy peeling make them much more user-friendly than a typical shallot variety.