

Walla Walla Organics Farm

'One journey to organic certification'
- by Cleo Corliss-Gremillion, Whitman College

Walla Walla Organics (WWO) is owned by Dan and Sarah McClure. Dan, a Walla Walla native, attended Montana State University and that is where he met Sarah. They married in 1985 and had three sons. Initially business partners with ownership in Tumac Machinery, they first became involved with onion farming in 2001, and Dan moved to full time farming in 2011.



WWO first received its certified organic designation in 2003 by the WA State Department of Agriculture. The certification process is rigorous and must be renewed annually. In order to be certified, all fertilizers and pesticides used must first be approved and onsite inspections are conducted to ensure compliance. The fields are hand-weeded, keeping locals busy at work! In addition to their lovely organic onions, Sarah and Dan grow spinach, kale, pumpkins, squash, legumes, alfalfa seed, wheat, safflower, and canola. All of their crops and field are irrigated sustainably to maximize plant growth while minimizing water usage and power costs.

Walla Walla Sweet Onions are known for being lower in sulphur, resulting in less pungency and fewer tears! You can enjoy them in dishes at the best restaurants in Walla Walla and find them at local farm stands throughout the Walla Walla Valley in early July.

Sarah and Dan also produce Desi Garbanzo Beans which are smaller and darker beans with a rough coat that offers a sweet, nutty taste. Restaurants like Saffron Mediterranean Kitchen and Public House 124 use them in a variety of entrees.




Look for WWO Sweet Onions and produce at Hayshaker Farms, Frog Hollow Farm, Welcome Table Farm and Blue Mountain Station in Dayton. If they're not on your favorite store's shelves, be sure to request them by name!

You can prepare roasted Walla Walla Sweet Onions with Cabrales blue cheese, make chickpea taco bowls, fry up some old-fashioned onion rings, and try a new take on hummus with caramelized onions and mushrooms. Truly mouth-watering deliciousness!

A variety of Dan and Sarah's favorite recipes can be found on their website:

<https://www.wallawallaorganics.com>

Walla Walla Organics is on social media:

 @wallawallaorganics

