

The Farm Weekly

VOLUME 12, ISSUE 2

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11 JUNE, 2010

WE'RE UNDER A TOADVASION

Before we jump to the headline, we would like to thank everyone for such a smooth start to the CSA. Last Friday's first pickup went very well, so thanks for a great job! If you do have any questions or problems at any time, just give us a call on my cell at 937-206-3936, the number is always listed on the top the weekly newsletter.

Also, if you forget your newsletter, you can always get it online by going to the "Newsletter" page of our website. Now on to the headline.

This has been an unusual year for amphibians. Early in the spring there was a huge toad migration to our pond. The boys caught over 80 toads doing their best imitation of spawning salmon. A month later the entire periphery of the pond was lined with millions of tadpoles swimming at the edge and all traveling in a clockwise direction.

Now, with every

step, we feel like mass murderers each time we walk out the door. There are tiny toads, smaller than your finger nail all over the farm.

Every time we leave the house we walk on tiptoes hoping not to harm any. Just for fun, Ian and I decided to catch some and in just a few minutes had about 12 with the same number escaping our clutches. The result of our efforts is the photo at the right, which is a drinking glass with a dime placed in the bottom for scale. I think we remembered to wash the glass before filling it with ice water for Tim.

As odd as the toad explosion are the green orbs in your boxes that look like alien life forms. These are kohlrabi, an ancient vegetable that is related to cabbage, broccoli, and cauliflower.

This is one of my favorites and like cabbage can be eaten raw, or cooked. The way to prepare

kohlrabi is to trim off the root end and the sprout end. The green skin is also removed. There are numerous ways to enjoy it. Just as you can dip broccoli or cauliflower, you can do the same with kohlrabi, slicing it into wedges.

You can cut it into 1/2 to 1 inch chunks and add it to soups, stews, or stir fry. My favorite is to take the chunks and steam, microwave, or boil them to soften them slightly to the texture of a cooked potato. Then drain and dress lightly with some butter and salt and a dash of pepper. Simple is good!

If you are more organized, cook the bite sized chunks until tender refrigerate and toss with an Italian style salad dressing.

There are 3 plants in your box this week. The

smallest leaved plant is oregano. Like the herbs last week, it really tolerates poor soil well. Oregano is a tender perennial that probably won't survive our winter, so if you want it to survive, then consider placing this in a pot to bring into the house next fall.

The smooth leaved plant is lime basil. Basil combines well with all things that have tomato in them. It will do better in more fertile soil as will the Sweet Cherry tomato plant. Both can be transplanted into pots or the garden, but both will grow much larger than any of the herbs, so make allowance for that.

Next week will be that last plant distribution, so save a little space for another tomato and basil plant. In the meantime, enjoy your produce and thanks again for signing on!



This Week's Box

Spinach
Lettuce
Bunching Onions
Kohlrabi
Sweet Cherry
Tomato Plant
Oregano
Lime Basil

Next Week

Bunching Onions
Spinach
Lettuce
Kohlrabi
Black Cherry
Tomato Plant
Purple Basil Plant