

## WINTER CSA NEWSLETTER, WEEK 8



Green Garlic  
Cutting Celery or Parsley  
Curly Kale  
Head Lettuce  
Hukeuri Turnip  
Kholrabi

It's been a cold week out here around the farm. Fortunately, the crops don't seem to mind as much as the staff. So long as the temperature doesn't stay more than a few degrees below zero for any length of time, the plants remain pretty happy.

We're excited to be thinning out the pecan orchard. We expect to cut down 850 trees! Within a years time, the increased space around each tree will enable them to grow larger, thus producing even more of our organic pecans.

We've been spending lots of time in the greenhouse lately. You'll be happy to know that we've got tomato plants growing! We recently transplanted some into larger containers, which will be available for purchase in a few weeks at one of our six weekly markets.

Have a great week! We'll see you soon.

## **Recipes & Tips:**

### *Kohlrabi and Turnip Fritters*

Shred it and mix with an egg and a few tablespoons of flour or breadcrumbs. Heat oil or butter in a flat skillet, drop on small mounds, and flatten slightly with the back of your spatula. Turn after a few minutes, and serve when both sides are crispy.

When raw, kohlrabi is slightly crunchy and mildly spicy, like radishes mixed with turnip. You can toss them in a salad, make a slaw out of grated kohlrabi, or eat them on their own with a drizzle of Pecan Oil and a sprinkling of sea salt.

If you see the greens still attached - they're delicious and can be eaten raw in salad if they're young and tender, or sautéed or steamed like mustard greens

### *Kohlrabi and Kale Soup*

- 1 medium onion chopped
- 2-3 green garlic, chopped fine
- 4 tablespoons of nice oil, pecan or olive
- 1 bunch of kale stems removed and leaves chopped
- 6 cups of vegetable or chicken broth
- 1 cup of cooked chickpeas
- 3-4 kohlrabi peeled and chopped
- 1 tablespoon of Italian seasoning
- 2 tablespoons of fresh parsley chopped
- Salt and pepper for taste

Heat the oil in a large soup pot; cook the onion and garlic until soft. Stir in the kale and cook until wilted, about 2 minutes. Stir in the broth, kohlrabi, chickpeas Italian seasoning, and parsley. Simmer soup on medium heat for 25 minutes, or until kohlrabi are cooked through. Puree with a hand blender till smooth. (You can throw in some cooked sausages after this process). Season with salt and pepper to taste.

Yields 6-8 servings

***Enjoy!***