

July 13th, 2012

 Hot and dry, dry, dry—those are my sentiments for July this year. We just can’t seem to catch up with the watering! This week we’ve been seeding and transplanting in the last successions of our summer crops and putting to bed some of the early crops that couldn’t withstand this sweltering weather (goodbye sugar snap peas). While I’m hoping for rain in the forecast, we are lucky that the spring is still running and there’s plenty of water to be had where there’s a will to carry it and distribute it out among those thirsty little seedlings. In other homestead news, our foundation is slowly making its way toward ground level and we are eagerly anticipating the arrival of our second team of WWOOFers (World Wide Opportunities on Organic Farms, formerly known as, Willing Workers on Organic Farms) this Sunday.

 This week’s share includes basil and garlic, two ingredients for a delicious pasta or pizza topping—and we also have a bit more kohlrabi! (I’m including another kohlrabi recipe for the adventurous cooks out there).

* Rainbow Chard
* Red Russian Kale
* Garlic
* New Golden Potatoes
* Purple Kohlrabi
* Zucchini
* Basil
* Cilantro

Recipe of the Week: Roasted Kohlrabi and Potatoes

 Preheat oven to 450 degrees. Dice the kohlrabi and potatoes into ½ inch cubes and toss in a bowl with 1 tablespoon olive oil, 1 clove garlic (minced), and salt and pepper to taste. Spread the veggies out on a baking sheet and bake for 20 to 25 minutes, or until lightly browned (be sure to stir these occasionally while they’re baking so they cook evenly). If desired, sprinkle about 1/3 cup parmesan cheese over the veggies and return to the oven for 3-4 minutes or until the parmesan has melted and just begun to brown.