



Covered Bridge Gardens

CSA Newsletter

Week 11 of 15

The Nibbler

Weeds, weeds, and more weeds!

With all the rain we have had this summer, it has been nearly impossible for us to get into the fields and keep up with the weeds. As you can see in the middle photo, which was taken the week of July 10, weeds had not had a chance to germinate yet. But over the last six weeks or so, they have completely taken over the rows of peppers. These weeds have to be hand cut around each mature plant. The rows are approximately 600 feet long with double rows of peppers about 18 inches apart. There are 10 rows. The workers are careful not to disturb the peppers. The cauliflower and broccoli plants in the earlier photo were lost to the rain. So far we have lost almost 70 percent of our plantings this year. This is the wettest year in our area in the last 134 years.



Buy Out the Farm

Watch our home page on the website for each week's offer and any price updates.

Tomatoes= \$10 ½ bushel (25lb)
\$20 full bushel (50lb.)

"T-time" on the farm

We hope you are enjoying the tomatoes you are getting each week. Where many backyard gardeners have lost their plants, ours are thriving. They are beefsteak varieties in red and yellow. Both are excellent for tomato sauce and soup. This is an excellent time to be thinking about canning, as our beefsteaks are ready now, with Romas coming in September. Notices were sent out on Facebook and via e-mail as a reminder to call our tomato hotline 440 862-1691. Ask for Kay.

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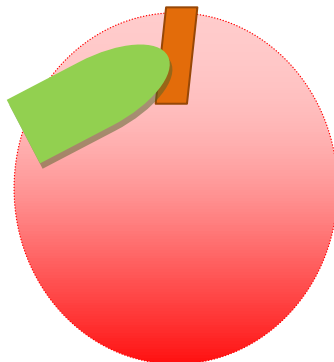
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Great MUSIC • Great FOOD • Great FUN

Garlic fever returns
to Shaker Square
September 7-8, 2013

Year 5 will be bigger and better with continuous live music, chef contests and demos, and the finest local food featuring one of our favorite alliums...garlic!

Tickets on sale now at www.clevelandgarlicfestival.org



Asian Pears



We are not known as fruit farmers but every few years our little row of six pear trees produce so much fruit that they weigh the branches to breaking. They are beautiful in bloom each April. The trees are getting big enough to support a bird's nest. Over the summer months small green fruit begin to appear. By August they are hanging heavy with their loads and starting to break. The poor little limbs hardly get a chance to grow before it happens again. I guess its nature's way of tree trimming.

Showcase Your Pears in a Salad

1. Serve your Asian pears as part of a salad. Many connoisseurs prefer Asian pears raw because of the crisp, juicy texture. Because Asian pears don't oxidize when you cut them, they won't turn brown as apples do when you expose them to the air. Since you don't have to coat the pears in lemon juice or another acid as soon as you cut them, you have more flexibility for using them in a salad.
2. Core the pear as you would an apple, cutting it open and then trimming away the center section.
3. Slice your pear into thin, long strips or dice it into bite-sized pieces.
4. Trim and slice grapefruit, celery or another fruit or vegetable that you enjoy in salads. Toss with the pears and either baby greens or romaine lettuce. Add crumbled goat cheese for additional texture and tangy flavor.
5. Top your salad with a tart, slightly sweet dressing, such as a balsamic vinaigrette.

Thanks Emily for sharing the recipe for Bulgogi - Korean Sesame Beef this week's CSA. Look for it on the home page of coveredbridgegardens.com.



The Asian, also known as a Chinese Pear is a round fruit, tan in color. They are sometimes called apple pears. The fruits are generally not baked in pies or made into jams because they have a high water content and a crisp, grainy texture, very different from the buttery European varieties. It is not a cross between apples and pears, as common names like *apple pear* may suggest, but its shape and crisp texture are reminiscent of apples. They are commonly served raw and peeled. The fruit tends to be quite fragrant, and it can last for several weeks or more in a cold, dry place. They mature in mid-August. Even though they look slightly green, they are ripe when slightly soft like other pears. You can ripen them in or out of the refrigerator.

Storage/Preparation

Like other pears these will continue to ripen if left on the counter up to a week. Once they are a deep bronze tone and slightly soft they are the best. Or store in the refrigerator for several months. Wash before eating.