

The Nibbler



Covered Bridge Gardens
CSA Newsletter
Week 9 of 15- 2014

Our Garden's Tomatoes



07-15-2014 15:25



Tomatoes are a favorite backyard garden project. It turns into a real project when you start planting several hundred plants.

We have found over the years the secret is to grow several different kinds in different ways. Starting in early May we plant our beefsteak tomatoes in our high tunnels. (Insert at bottom) These covered greenhouses allow us to start growing in cooler spring conditions. The plants are carefully watered, weeded, and staked in a more controlled environment. This results in an early July crop. They will continue to produce until late September. We then pull all the plants and turn the soil over for winter. Shorter days and cooler nights end most tomato growing by then.

Meanwhile in mid June we plant our field tomatoes (Inserts above.). They are planted on raised beds covered in plastic mulch to keep the weeds down. We grow the Roma and small varieties outside. It takes a wagon full of stakes to hold each plant in the 500 foot rows. They then weave a lattice of string around the plants to hold them up. They will start producing in late July or early August. While they are also staked, and weeded, they are at the whim of the weather. This year we are seeing signs of an early blight. Repeated storms and cloudy, cool days haven't been the most ideal growing this year.

The first turning tomatoes are always exciting until we are picking hundreds of pounds at a time. See this photo of one morning's picking. We pick the tomatoes as they are starting to blush and are firm for the trip from the field to the barn. They finish ripening in a day or two in the barn. (See photo at left) They are sorted and packaged to fill orders. Over all though this tomato harvest is going well.

We are starting to fill bulk canning orders with overripe and blemished fruit. If you would like to order please contact us. We sell in half bushels that weigh about 25# and full bushels that weigh about 50#.

Our red and yellow beefsteak tomatoes are prices at \$10 for a ½ Bul. & \$20 for a whole.
Roma are \$12 for a ½ Bul. & \$24 for a full. We can also mix the order up anyway that you like. (440) 862-1682



07-15-2014 15:27



August 23 & 24, 2014

Historic Ashtabula
Harbor
On Bridge Street

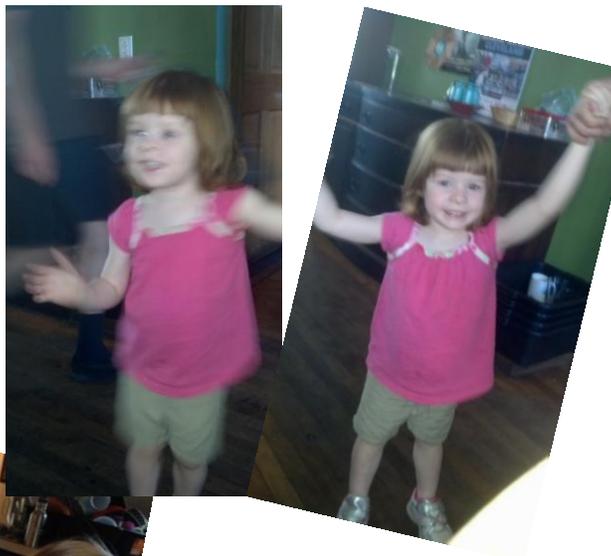
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We love our little CSA Sprouts

Over the years we have seen many of our families grow both in number and in age. Not to pick one over another I couldn't help not sharing these pictures of Madeline's excitement over her vegetables. Like others her parents were CSA members when she was just a twinkle in their eyes. Now she is the sunshine in their days. Last week she did a little "vegetable happy dance" for us in the Root Café. Her mother says she eats everything in the bags. Then when these photos of her devouring an ear of corn were posted on Facebook I had to share.

We treasure all the little ones in our membership and thank you for making us a part of their growing up healthy.



Celery

This week we are thinning the celery patch and sharing the small tender stalks with you. These dark green stalks are good as a snack but this type of celery is best cooked. We do not blanch the stems of cooking celery. This allows them to grow to a deep green.

I trimmed and cleaned my stalk and put the stems in a glass of water in the refrigerator to crisp them up. You can also store them in an airtight plastic bag and use as needed in roasting vegetables.

I realized as I was putting the final touches on the newsletter that I only had a photo of the baby celery. Sorry.

Curried Celery Soup From Bobbi Brueggeman

- 1 bunch celery
- 2 Tablespoons butter
- $\frac{3}{4}$ cup onion (chopped)
- 1 Tablespoon curry powder
- 6 cups chicken broth
- $1\frac{1}{2}$ teaspoons salt
- Pepper to taste
- $\frac{1}{2}$ cup flour
- $1\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup half-and-half

Thinly slice celery. Melt butter, add onion and curry powder; cook for 5 minutes. Add broth, salt, pepper, and bundle of celery leaves. Bring to a boil; simmer for 15 minutes, covered. Remove celery leaves; add celery slices and simmer until tender (about 10 minutes). Mix flour and water; blend into soup with half-and-half. Cook 3 minutes more and serve.



Buying Out the Farm

Watch for our weekly e-mails for the current bulk sales. Also watch our website front page for weekly updates on available. Contact us with your amounts and delivery details.