



# GREENHOUSE GAZETTE

Saturday, October 1st. 2011

## TROUBLES IN THE GREENHOUSE

Apparently Karen Graves, coordinator for the Greenhouse team is having a problem. Someone appears to be sneaking into the greenhouse and watering late in the day on Sunday. . .Before the regularly scheduled person shows up.

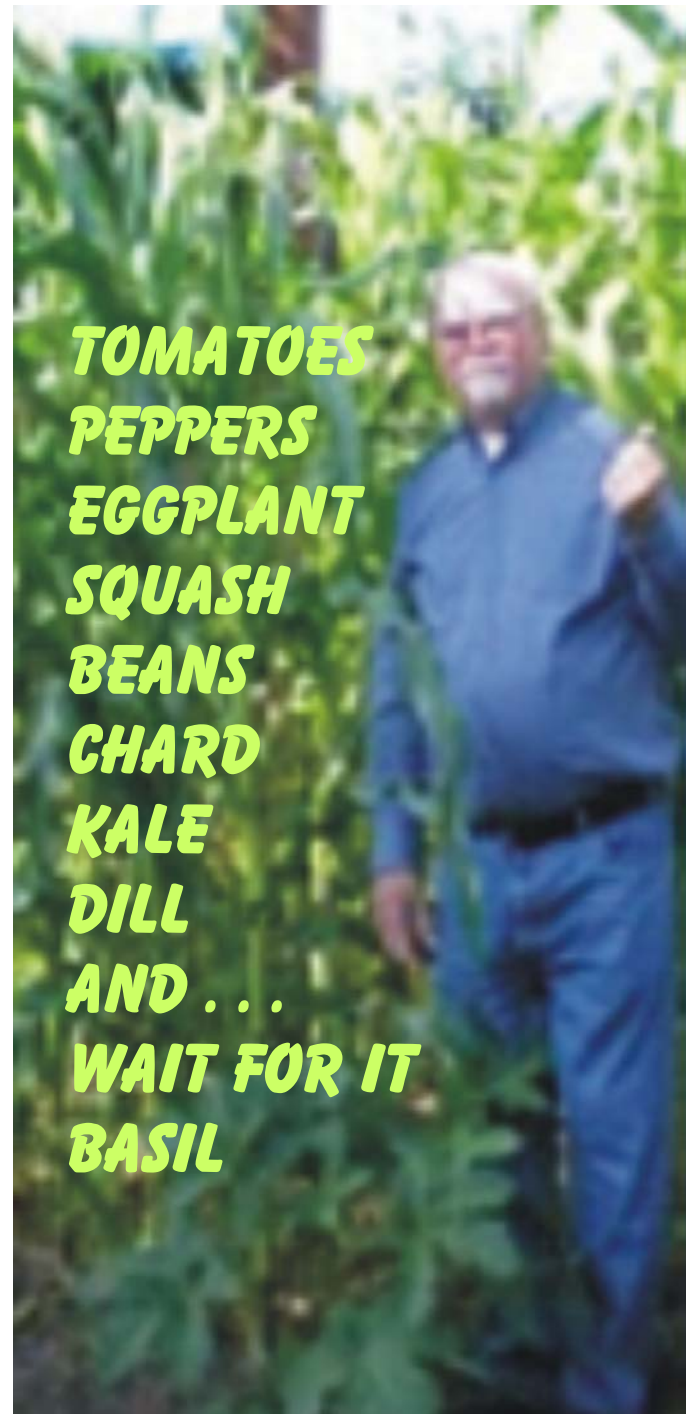
Although this might be considered helpful in some ways, it's hard for scheduling when someone shows up for their shift only to find that their work has already been done.

What if someone snuck in and did all the jobs before those regularly scheduled workers.

There would be chaos, confusion and disorder. It is very possible that a similar situation occurred in Russia, just before it's fall.

If you have any information about anyone, anywhere purloining the tasks and chores of others, it is your responsibility , nay your duty to turn them in.

This can't go on unchecked. If it continues, I wouldn't be at all surprised to find that someone might write an article for the newsletter.



**TOMATOES**  
**PEPPERS**  
**EGGPLANT**  
**SQUASH**  
**BEANS**  
**CHARD**  
**KALE**  
**DILL**  
**AND . . .**  
**WAIT FOR IT**  
**BASIL**

## Kohlrabi,

The name comes from the German Kohl ("cabbage") plus Rübe ~ Rabi (Swiss German variant) ("turnip"), because the swollen stem resembles the latter.

So Kohlrabi translates to a Cabbageturnip. The taste and texture of kohlrabi are similar those of a broccoli stem or cabbage heart, but milder and sweeter, with a higher ratio of flesh to skin.

The young stem in particular can be as crisp and juicy as an apple, although much less sweet. Kohlrabi can be eaten raw as well as cooked.



### KOHLRABI & APPLE SLAW with CREAMY COLESLAW DRESSING

#### DRESSING

1/4 cup cream  
 1 tablespoon fresh lemon juice  
 1/2 tablespoon good mustard  
 1/2 teaspoon sugar  
 Salt & pepper to taste - go easy here  
 Fresh mint, chopped  
 1 pound fresh kohlrabi, trimmed, peeled, grated or cut into batons with a Benriner  
 2 apples, peeled, grated or cut into batons (try to keep equivalent volumes of kohlrabi:apple)  
 Whisk cream into light pillows - this takes a minute or so, no need to get out a mixer. Stir in remaining dressing ingredients, the kohlrabi and apple. Serve immediately.

## Interesting Facts about Ketchup

97% of American homes keep ketchup in their kitchen.

Each person eats about 3 bottles a year.

A tablespoon of ketchup has 16 calories and no fat.

4 tablespoons of ketchup have the nutritional value of an entire ripe, medium tomato.

In 1992, ketchup sales were \$723 million.

As with wines, there are good and bad ketchup years depending on how sweet and flavorful the tomato harvest.

Most brands are made from tomato paste or tomato concentrate, boiled down in late summer when tomatoes are harvested, and used throughout the year to cook the final product.

Ketchup made in summer is made directly from ripe tomatoes.

Ketchup is great for restoring the glow to copper pots and pans. The acid in ketchup removes tarnish and brings out the shine.

### KETCHUP RECIPE

8 pounds tomatoes  
 1 medium onion, chopped  
 1/4 teaspoon cayenne pepper  
 1 cup sugar  
 1 cup white vinegar  
 1 1/2 teaspoon whole cloves  
 1 1/2 inches stick cinnamon, broken  
 1 teaspoon celery seed  
 4 teaspoons salt

#### PREPARATION:

Wash, peel, remove stem ends and cores, and quarter tomatoes. Let tomatoes stand in colander to drain off excess liquid. In 8 to 10 qt. kettle or Dutch oven, mix tomatoes, onion and cayenne. Bring to boiling; cook until tomatoes are soft, about 15 min., stirring occasionally. Put tomatoes through food mill or a coarse sieve; press to extract juice. Add sugar to tomato juice and return to kettle. Bring to a boil; then simmer briskly 1 1/2 to 2 hrs. or till mixture is reduced by half (measure depth with ruler at start and end). Meanwhile, in small saucepan combine next 4 ingredients. Cover; bring mixture to boiling. Remove from heat; let stand. Strain spiced vinegar mixture into tomato sauce. Discard the spices. Add salt to mixture; simmer till of desired consistency, about 30 minutes. Stir the tomato catsup often. Pour hot catsup into hot jars, leaving 1/2 inch head-space. Adjust lids. Process in boiling water bath (pints) 10 minutes

