### URBAN FARMER

LOVE THE EARTH

# From Seed to Harvest: A beginner's guide to growing kohlrabi

Also known as a German turnip, kohlrabi has a texture and taste similar to broccoli stems and can be eaten raw or cooked. It is a member of the cabbage family and is one of the hardiest vegetables as it tolerates colder weather better than other garden crops. This crop provides nutrients like Vitamin C and fiber when eaten.

#### To plant:

Kohlrabi can be sown outdoors as soon as soil can be worked. Sow seeds ¼ inch deep in double rows set 1 ½ feet apart. For a fall crop, plan your harvest for a week or two after the first fall frost. Kohlrabi takes 55 days to mature. Seeds also can be started indoors four to six weeks prior to moving the plant outside.

#### To grow:

Once seedlings appear, thin them to 6 inches apart. Kohlrabi does best in full sun in soil with a pH of 6.0 to 6.8. For best growth, water 1 inch per week and keep the area weeded. The bulb, which is the stem, should sit just above the soil as it grows. As it is a member of the cabbage family, kohlrabi can be a victim to cabbage moths and other pests. Protect the plants with floating row covers and prevent disease by using a four-year crop rotation.

#### To harvest:

Kohlrabi is ready to harvest when its bulb is 1 to 3 inches in diameter, or about the size of a tennis ball. Do not pick the vegetable in warm weather, as the root becomes woody. Kohlrabi leaves also are edible. Boil them or use them in salads.



Purple Vienna Kohlrabi seeds available at ufseeds.com

#### What kohlrabi craves:

Upon planting, work in a general-purpose fertilizer to quicken growth. You also can amend the soil with composted manure upon planting. Once the plant is established, fertilize every three to four weeks with a general-purpose fertilizer.

## Where to buy kohlrabi seeds:

Urban Farmer sells both purple and white variety of kohlrabi. Check out our website at <u>ufseeds.com!</u>





