**ENVIROMENTAL PREFERENCES**

LIGHT: sunny

SOIL: well-drained loam

FERTILITY: rich

pH: 6.0 - 7.0

TEMPERATURE: cool days

MOISTURE: average

**CULTURE**

PLANTING: sow seed when danger of frost is past.

Transplants well.

SPACING: 4" x 15-18"

HARDINESS: hardy annual

FERTILIZER NEEDS: sidedress with (4-12-4) after thinning.

CULTURAL PRACTICES: Kohlrabi is a fast-growing vegetable that likes cool days for best results, but will grow equally well in hot or cold weather. The edible portion is a large bulb 2-2½" across produced on a stem above the ground.

The soil should be high in humus, manure, compost or other organic matter. Good bulb texture and flavor is dependent on the proper amount of water. Always keep the soil moderately moist. Dry soils will produce woody, strong-flavored bulbs.

Due to kohlrabi's fast-growing nature, you should be able to make several sowings throughout the growing season.

**COMMON PROBLEMS**

DISEASES: none of importance

INSECTS: Flea Beetles

CULTURAL: woody bulbs (dry soil, picked too late)
NUTRITIONAL VALUE

Unavailable

HARVESTING AND STORAGE

DAYS TO MATURITY: 80 days

HARVEST: Pick the bulbs when they are young, tender and no more than 2½" in diameter.

APPROXIMATE YIELDS: 1 bulb per plant (approximately 30 per 10 foot row)

AMOUNT TO RAISE PER PERSON: 10 plants per person

STORAGE: store extra harvests in a cool basement, or bury the bulbs deep in the soil and cover the soil with hay or straw

PRESERVATION: freeze

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