

THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

www.rootconnection.com

(425) 881 1006 July 24, 2013

Dear Folks,

Flowers: the 12 stem limit has been doubled to 24 stems.

If you pick that many, please divide it among the different types of flowers – 8 sunflowers, 6 zinnias, etc. any combination is ok. Just to avoid running out of certain ones. Celosia and statice is starting to bloom, so don't ignore those. Some zinnias look so much more dramatic with a few sprigs of either one of those mixed in! And don't forget that any flowers, but especially sunflowers will hold up better if you cut a small part off the bottom of the stems off underwater. This causes them to be able to take up water again thru their stems and prevents wilting.

Basil: It's time for pesto! So go ahead and pick a double amount (up to 10 cups if you need that much) **The second house has been opened**, and the third one will be in a couple of weeks, so there is lots of basil. This may be the first year I can remember that we will have all three houses open for picking at the same time! Rather than waiting until fall, get your pesto done soon while the plants are fresh and have the most flavor. There is also a good supply of cilantro and parsley. Both of these make good pesto, either in combination with basil or by themselves.

Drop site folks: Looking for a weekend activity? Come to the farm. Not only is it an excellent time to do the things I described about, but fun to walk the farm and see all the things growing while they are in their glory. The Burke-Gilman trail borders the farm in the back (west) end, so you can bring bikes, use your legs, and see some territory you haven't seen before. Also this is a good place to just sit down and have a picnic! We are open Saturdays from 10-6. Sometimes people come on Sunday too which is ok, but please keep an eye on the kids – no climbing trees, wacking off plants, etc.

Spread the word! We can still take members, as we are down on our memberships from last year. Despite the wonderful "plethora" of crops, the farm is already showing a loss. If you are making **payments** on your share, you can also help by getting them in on time so I can meet our budgeted expenses.

What to do if you don't want everything? Don't feel guilty if you don't take everything – maybe you only want 1 zucchini instead of 4, you just don't like beets, or can't use any more onions as you already have some lurking in your refrigerator? Nearly all leftover produce gets sent to a food bank. We waste hardly anything. Out of tons of harvested produce, I estimate we have to throw away only about 20 lbs or so a week, which goes into the compost piles. So if you don't, others who need food will be eating it!

Harvest scheduling: I usually try to do the newsletter job on Saturday night or Sunday. That means I will predict what we will be harvesting, and may report that "beans aren't ready yet", or there may be a lull in harvestable crops for a week or two. And then by Wednesday, everything may change. Three or four days makes a huge difference, so no matter what my spreadsheet says, we get humbled and have to adapt to what the crops are doing. For example, last week, we had to pick the baby bok choy even though it was still smaller than usual, because the outer leaves were starting to turn yellowish. This told me that if left for another week, it would have started bolting and then we would have to just mow it down. To further complicate things, the behavior of crops does not necessarily depend on how the weather was LAST week, it may depend on weather two or three weeks ago. So we humans have to observe and go with the flow, so to speak.

Home gardeners: see next weeks newsletter for **"What should I be doing with my tomato plants"?**