

## THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

www.rootconnection.com

(425) 881-1006

[root-coop@hotmail.com](mailto:root-coop@hotmail.com)

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**Drinking water: Please do not let your kids (or yourself) drink out of the faucets in the field.** This is well water, and is not chlorinated. There is city water at the farmstore sink. Plus, the field faucets are hooked up to hoses off and on, and the hose bibs are certainly not clean. This is a good thing to teach your kids, most of who never really think about water out of hoses, now that most of us have an urban lifestyle. (We do have chlorinated water piped out to our wash station, which we use to spray off the produce after picking.)

**Cleaning your produce:** I've heard some people mention leaving their produce all together in a bag in their fridge. Produce (from here or at the store) should be washed under running water and then stored separately. According to the GAP (Good Agricultural Practices) people, running water is best for cleaning produce rather than soaking. Bacteria which is always present in nature, is not harmful in small amounts, but it happily multiplies when food is not rinsed off and is stored in a big pile all together. It also does not stay fresh as long.

**Around the farm: Please do not pick blossoms off of anything, like the pumpkins or squash.** We need those blossoms (even the male ones) for proper pollination, and have had problems in the past with all the plants around the perimeter of the patch not having any pumpkins on them, because of blossom picking. Those hard-working bees have to carry the pollen from the male flowers to all the female flowers, and they just go from flower to flower indiscriminately. If there are not enough male flowers, they run out of viable pollen in those areas where the blossoms have been removed.

**Tomatoes:** - harvesting has begun. **How do we figure out tomato distribution?**

At first, there will not be as many to pick, and we may have some for the Friday harvest, but not the Wed, etc. We may also do just "half pints" at first, so that more people can get some of the early ones, then start picking pints as more get ripe. We keep track of who gets what, and try even it out.

But in a couple of weeks or so, there will be enough so we will be picking twice a week. It looks like this year will be a good production year for tomatoes!

**Field work:** you may notice that the field behind the two large greenhouses has been planted. What is under those white row covers? Our fall greens, Yay!. We've been busy putting in the transplants this week (About 60,000 of them!) Tricky keeping those cool weather loving plants alive during what is usually the hottest part of the summer. So lots of sprinkler action will be going on. Although the row cover is useful in the cold part of the spring, it also helps keep plants healthy in the warm weather too by keeping the soil more moist, and the bugs off while the plants are young.

**VIP visit to the farm:** Congresswoman DelBene will be here this Sat Aug 2 from 11 – 12:30. She is on the Agricultural Commission. I'm thrilled that she will spend a lot of time here talking about small farms and the importance of them. She also want to see how a CSA works.

Please feel free to go talk to her if you wish.

More later -