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Thank you to all who are calling in with pick up day changes! It's been much more manageable – no panic in the fields. **Plan ahead for the start of school** – we always have a LOT of Wed/Thurs pickup members show up unannounced on Fri or Sat, and we have to give them old produce saved from the Wednesday harvest. It's very hectic getting the kids settled that first week (I can remember that!), so think about just changing your day to Fri or Sat for that week so you don't have to worry about it, and we can pick fresh for you. Just give us a weeks notice if you can, but a last minute call is better than nothing. If you don't email or call ahead, we will not give you produce from the Friday harvest.

Basil alert: Last year the basil got hit with mildew by the third week of August So if you plan on doing pesto, do it reall soon! **No time to make pesto?** This is the time to pick basil for preserving. Just go get a few cheap extra ice cube trays and chop up some basil, put into the cups, and cover with water (**not oil** according to the PCC newsletter). Once frozen, you can unload them into a freezer bag and do it all over again. One little square will season your dishes with that fresh basil flavor all winter. Try it with cilantro and dill too, then let us know how that works. I've heard of members just putting basil leaves in a freezer bag as is- haven't tried it myself.

Try variety! What's with the Thai basil? No one wants it? Man, that is prime ingredient in stir fries and Thai style food. I could get big bucks for it, but don't have time to cart it around to restaurants. Be adventurous and use some-unique spicy flavor. My favorite though, it the **lemon basil** – it is sooooo good. And remember, when herb plants flower, the **flowers can be put right into the dish or salad** for visual appeal and extra flavor.

Speaking of **flowers** – the heat has brought them roaring to life. **Pick lots!** Usually I don't beg for people to pick more, but this is the year for it. Several bouquets in your house – how wonderful. Don't forget the **Lavetera** (the hot pink flowers over by the sunflowers) Although they look delicate, they last a long time in a vase! (last year I didn't grow them, and members begged me to do it again, and now no one is picking them) **Drooping sunflowers?** This is normal. When you get them home, cut a little off the ends of the stems underwater and they will perk right back up. Why are there not more **Asters?** Poor germination in the greenhouse hence less plants.

Tomatoes: -(reprint from last week) 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. We keep track and try to even it out until the first "full" harvest begins.

Harvest Diary: in 2013, here were some "first of" dates: Aug 7th – "some tomatoes", Aug 13th - "cherry toms for all members, some large", Aug 20th - tomatoes, almost enough of both for everyone, first corn picking", Aug 27th - "all tomatoes, corn."

"How does a cool summer affect the crops?" is a common question. The answer is, "not much!" According to our harvest records, we harvest just as many crops in cool summers as in warmer ones. Timing is about the same, except for things like corn, flowers and tomatoes which may be a couple of weeks later to start. I think our use of floating row cover on virtually everything is the reason why we can get the same yield. One thing that suffers is our membership numbers. In a cool late spring and early summer, a lot of people just don't sign up, or wait till the end of July. We had several years of cool summers, and resulting losses of income. Sales of veggie starts (income which subsidizes the CSA) was down over \$12,000 during one year when we had horrible May weather. We had to really work to stay in business, with myself loaning the farm money to keep making payroll in July and August until the Preseason signups started coming in. We did learn a lesson about our cash reserve fund – what we thought was adequate, wasn't, so now we have upped the amount we hold in reserve. I hope people will remember this and realize that we will get those vegetables to you, and please sign up before the beginning of the harvest season –