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**Reminders: School schedule and Holiday weekend.** Think about if you need to change your pickup day, either temporary or permanent. Call or email those changes. Need to know by the previous weekend if possible, but last minute is better than nothing. We will be strict on people showing up on the wrong day unannounced after we have completed the harvest for that day, as that means there would not be enough for the people who are scheduled for those days. Every year, there is an epidemic of that the **week of school starting**. Wed/Thurs is so busy and people don't make it in but come on Fri/ Sat. Please think ahead and switch if you feel it might be necessary. **Labor day Weekend** – same thing. Remember, your produce will be happier and healthier for you in your fridge waiting for you when you return, so think about switching to Wed/thurs that week, even if you have to dash over here after hours on Wed or Thurs. Just give us a call, preferably sat, sun or Monday before, and we can harvest for you with the Wed/Thurs group that week.

**BASIL ALERT:** For the past few weeks, I've been warning that sometimes mildew hits the basil the last part of August. Well, it has already happened. It comes in overnight without warning, after a period of humid hot weather like we had this past Sunday and Monday. As of today (Tuesday), the third house that we just opened looks ok, but that can change fast. Hopefully all you pesto makers have heeded the warnings and have gotten your supply put up already. If not, pick it today. Look on the underside of the leaves to see if there is any mildew.

**CORN!** We will start picking this week. The first crop is a new variety called Cuppa Joe. It is a bi-color, with similar flavor to our very best favorite, Honey Treat. I was looking for something a little earlier to ripen before Honey Treat. It is doing that, (Honey Treat should be ready in about 3 -4 weeks). The problem with Cuppa Joe is that it is not ripening evenly, which means we have to search through the whole patch and pick the ripe ones, then go back again the following week to do the same thing. So I have no idea how much corn per member we will have until we go through the patch. Or, when we pick for Wed/Thurs, will we then have to wait a week to do the Fri/Sat group? Ah, the drama!

**Cooking corn** – if you've never tasted **corn raw**, you are missing something! It is so great cut raw off the cob and sprinkled on salads, etc. If you cook it, don't over-cook. Steaming is best (or grilling with the cob still on.)

If you grill your corn and have a fruit share, try the pineapple on the grill. It will caramelize on the outside. The variety is what they call "Gold", which is a little sweeter and more flavorful than regular pineapple.

**NEW RESIDENT AT THE FARM:** The trailer next to the farm store (known for years as "Rita's trailer") now has a new occupant. Rita has moved to a condo in Bothell, and her son George is now living in the trailer. He has worked at the farm for a number of years, so many of you recognize him, but for those of you who don't, I thought I'd put the word out so you won't be startled if you come after hours and see a different person here.

**PEACH BOX ORDERS:** We have had problems getting the peaches so far. Will keep trying, and keep everyone informed. We want the good freestone variety that is good for canning, jams, pies, or eating.