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Dear Members

How can I communicate with Claire? Call and leave a message for me to call you back, or email me. The phone and email address are on the top of each newsletter and on the website.

When is the last pickup day? October 25-28th

Why was my spaghetti squash mushy? Cooking too long. Just a few minutes too long makes a big difference. When you test by inserting a knife, it should be very firm – like a ripe apple. When you fork out the strands, they should be firm and have a crispy chewy texture. We will be giving out Spaghetti squash at least once more.

How do I freeze greens? Go to the website, click on “recipes” (on the top bar), select “greens” and you’ll find it.

What do I do with green tomatoes. Some members report good results by putting them in a paper bag and leaving them for a few days to see if they will start to ripen. It helps to put an unpeeled banana or apple in the bag as this will start the ripening process sooner. Sometimes they just won’t get ripe. There are also lots of recipes using green tomatoes on the internet.

Are the pumpkins good for cooking? Yes, quite good, although not as sweet as a pie pumpkin. Seeds are good for toasting too. Since they ripened early this year, they won’t hold together until the end of the month, so you may want to use them for food.

How did the recent rainstorms affect the crops? Fortunately, we had already gathered in all the winter squash. The lettuce was still covered with row cover. The rest of the crops got battered a little bit, but nothing major. Flowers have pretty much quit blooming. **The pumpkins won’t last long after all that rain, so if you didn’t get yours, get them this week.**

Crop report: New this week – kohlrabi. My favorite way to eat it is raw. Cut in strips, it works well as finger food, and grated, makes a good coleslaw. Some people like it marinated overnight. Acorn squash will be out this week. Green cherry tomatoes. Carrots suffered when a flock of geese attacked them one night. Although the coyotes tried their best to chase and catch them, they still did a lot of damage. 800 bed feet of carrots got totally destroyed, and they messed up some of the kid’s garden carrots too. They like to eat the end of the fronds where they attach to the top of the carrots. We put shiny bird tape and bird net up on the rest of the carrots to keep them out. Lesson learned – we’ll do that with all our fall carrots next year!

Food safety: a reminder that all your produce needs to be rinsed when you get home. (according to “those that know” rinsing is better than soaking.) Veggies or fruit should never be left all together in the bag. Separate everything and refrigerate as soon as you get it home. Things like squash and other vegetables and fruits should be skin washed before cutting it open.

NOTICE: for safety reasons, we cannot leave after hours bags in the lean-to past Sunday night. If you will be away for the weekend, call and let us know, and we will be glad to change your pickup to Wed/Thurs for that week, so you can wash and store your produce in your fridge for use when you get home.

Questions?