

## THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

www.rootconnection.com

(425) 881-1006

[root-coop@hotmail.com](mailto:root-coop@hotmail.com) Aug 21, 2013

**Vacations: reminder to change your pickup day if necessary.** If you will be gone over Labor Day weekend, call now to change to a Wed/Thurs pickup for that week.

**A Plea** – most of members making payments have not paid the payment due Aug 15<sup>th</sup> for fruit shares and CSA shares, and some owe more than one payment. If you're not sure, please call or email. We also keep a current payment schedule in the farmstore. I know it's a busy time with vacations, etc. but now I actually don't have enough money to make the end of the month payroll. Please get it in asap. Mailing address above. Thanks

**Bags:** as we have mentioned a few times before, we can no longer furnish bags. We have been using up our supply of used bags and now are almost out. Due to my desire to become GAP certified ( a government program "Good Ag. Practices") the use of used bags is not allowed. So make sure you have plenty of bags or totes in your car. (Prices of bags have skyrocketed, so we sure can't give out new ones) The GAP program is interesting, and helpful for farmers to assess what things they may need to improve upon to make their product safer for consumers. I was happy to learn that we already are doing most of it, and with just a little fine-tuning we meet all the requirements to be certified. It is expensive though, likely over \$5,000, so I'm not sure if we can afford the expense just to have the logo, but plan on following all the guidelines none the less.

Well by now most of you have heard the **bad news about the basil** -

it got hit by powdery mildew and we had to mow it down. Hopefully many of you read the newsletters where I encouraged people to get

their pesto making done early – like three weeks ago. I had an inkling that this would happen

when I heard from farmers in the Carnation Valley who lost theirs in July. The humid hot weather with intermittent drizzle and thunderstorms is the culprit. Farming is very humbling.

**Good news is we are starting to pick our corn crop.** The first corn is Honey Treat, a variety that we have used for years, and has a good sweetness to it, but still a corn flavor, unlike some of the "super-sweet" varieties.

It is also very tender, and keeps well for 2 or 3 days without losing its freshness.

**Corn salad: ever eaten corn raw?** It is so good. I usually just eat it from the cob, but also love to cut the raw kernels off the cob and put in a salad with some Garlic Chive (largely ignored in our herb garden!) and some thin slices of the Walla Walla onions. Add some other herbs too – a few anise hyssop leaves or mint is sure to turn your salad alive. If you do cook your corn, don't over- cook – steaming for just maybe 4-5 min will keep it fresh and flavorful. Remember to show your kids to inner workings of the corn as I wrote about last week.

**Home gardeners: you may be noticing some earlier than usual mildew** on your chard, tomatoes, squash plants, etc. If it is just a light grayish white color and is not too prevalent, may be nothing to worry about. That normally happens, just not as soon as it has this year. We don't normally get such humid conditions in August. You can spray with 1 tsp of baking powder per cup of water, but would need to reapply often. **The mildew that killed the basil is a distinct almost black color** that shows up first on the underside of the leaves and spreads rapidly over just a few days. The only organic control is copper spray and that can be found at McLendons or DeYongs. Even then, it has to be applied when the black is first noticed, which means that day. But it can work well in some cases. We found some on just one leaf of a tomato plant, so we just disposed of that, washed up and changed to clean gloves – hopefully won't see anymore.

**Missing newsletters?** They are archived on our website by date – just go to the home page, look for "newsletters" near the bottom.

**Special additional newsletter – a continuation of The Root Connection Story,** now available in the farmstore and will be archived on the website. This tells what led up to the formation of Roots of Our Times Cooperative.

