

THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

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**Dear Members**

*Reminder: CSA and Fruit share payments due on the 15<sup>th</sup>*

June 11, 2014

**Changing pickup days:** Please call and let us know if you need to change, and if it is permanent or not, and if you have a fruit share. **Fruit Share members:** I MUST have 1 week's notice as I order the fruit in advance.

**Food safety:** When you get your bags of produce home, take the time to rinse it well, to get off any hitch-hiking dirt. Drain on a clean dishtowel. Storing in wrapped paper towels in the crisper keeps freshness in. There are also re-usable produce storage bags for sale in the produce departments of most stores. PCC has them. I've been told that they really work well. So allot a few minutes for cleaning and storing. **Please bring your own bags**

**U-pick** items are being enjoyed by many. For the greens & chard, limit is 10 leaves of each kind you want. Just pick what you can use. This is not meant to be shared among others who are not members. Do not pick more than once per week. **Share partners** who come every other week should do u-pick **only on their week**. Keep your eyes open for other things that are opening for u-pick. **Parsley is ready now.**

**Communications:** We still will be doing the paper newsletters, as it seems to be the most reliable method. (If you've missed a newsletter, they are archived on the website.) Why not e-letters? Only about 40% of group e-letters get opened so doesn't work for important weekly news. **Want to know what's in this weeks share** before you get here? It is posted on Facebook by Tuesday eve. **Facebook, Twitter, Blog,** are all on our website, but we don't have many participants. Can you join? Go the to website home page, at the bottom you will find the links. Have helpful hints for fellow members? Put it on the blog.....

The first week of pickup went well, with just a few glitches I had to fix (members listed on the wrong pu day, etc) Everyone, including myself enjoyed getting some really fresh produce (didn't it smell good?) I chopped up the bok choy, lettuce, turnips & greens, and made 2 huge bowls of salad, which I just finished yesterday. Of course, I threw in some herbs too. Did you know we have a recipe file on the RC website? Also a link to my daughters farm (Take Root Farm in Buckley) which has a larger recipe file.

**Field Report:** Warmer days (and more importantly for plant growth, warmer nights) Have accelerated growth of crops. (which includes weeds!). I have had to pull in extra crew for the past two weeks to handle all the work. We're doing things now that normally would be done at the end of the month, meanwhile still having to get the rest of the major crops planted such as **winter squash** and **pole beans**. It's been wild! Remember the really heavy rains we had in last April and the first week of May? Some crops did get affected that didn't recover – one of them is **Gailon**, which is a total crop failure, but we will plant our fall crop. Also our first crop of **beans** is very sparse. **Chard** suffered as well – three times replanting, and it finally grew. But you'll notice there are a lot of empty spaces in the patch. We have already planted the 2<sup>nd</sup> crop of chard, so there will be plenty throughout the summer. YIKES! There are small **peas** on the bushes in the pea patch! Three weeks ahead of schedule. Since it takes 5 people four days to pick them, it'll be a challenge, but expect peas soon- maybe next week.

So we are having to concentrate on the major stuff, and some of the maintenance is being deferred – like the herb garden which is a mess, so we apologize. Any volunteers that want to help clean it up, let us know.

But I'll tell you from experience, this is a lot better than cold rainy Junes we've had in the past for sure!

Claire and Junior (although he has no opinions on vegetables)