

THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

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Happy September! This season is zooming by it seems, but there is lots to come yet. We have 8 more weeks of CSA, with **the last pickup week October 22-25.**

Fall U-Pick Greens: Please read – The Siberian Kale, Collards, Mustard Greens and Mizuna **ARE** open
Also Mizuna **open** –(cut a handful off close to the ground)
The Lacinato Kale and Scarlet Kale **ARE NOT** open yet
The old patch of Spring greens are still open for foraging
We are a week ahead of schedule in opening up the greens patch,
and the Lacinato and Scarlet still need to put on more growth.

PICKING LIMITS: 10 leaves of each kind is per membership/per week. We all have to share. **If you only like one kind, then you still get only 10 leaves of that kind per week. If you like 3 different kinds, you can pick 10 leaves of each of the three kinds.** If you share your membership with someone else, you can only pick when it is your pickup week.

When picking the greens, please make sure to use scissors. The roots are delicate and it's real easy damage the roots or pull the plant out if you are pulling on the leaf stems to pick them.

FIELD NEWS: the **Honey Treat corn** is ready for harvest this week, and next week we should have the smaller ears to distribute. **Beans** have come to the end of the road for this year and well as the **summer squash. Leeks** are making an appearance this week. Leeks are very versatile, and can go in stir fries, soups, sautéed with your greens, or baked with some marinara sauce. They are also really good grilled! Just make sure to clean well- dirt tends to get in the places where the leaves join the stems. I usually slice the top area open up the middle to clean. Look for more fall crops like turnips, kohlrabi and winter squash soon.

Grilling bonanza: So you have corn, leeks, onions and romaine lettuce – that's right, I said romaine lettuce. It is really good cut lengthwise in half and lightly grilled. And for those of you with a Fruit Share, cut the pineapple into rounds and grill, as well as nectarines and peaches – cut in half to grill. And then email me and let me know when dinner is ready!

Below is an announcement from one of our newest members:

"Join Root Connection and Captured By Chris Photography for "Celebrate The Harvest" Family Portraits at the Root Connection Farm on Saturday, September 27th from 3pm to 6pm in an effort to raise awareness and funds for the local Farms for Life program! Each "Celebrate The Harvest" Family Session will take place among the beautiful grounds and backdrops of the Root Connection Farm and will be 15 minutes in duration. If there are some crops and flowers still looking good, we will use that or we can create a beautiful Fall Harvest backdrop for your family on The Root Connection's grounds. Each family will receive three edited, digital images delivered electronically (full printing rights and release included). Each session is \$40 and fifty percent of all proceeds will be donated directly to Farms For Life at the duration of the fundraising event. Get a head start on those holiday card portraits and help Farms for Life provide organic, local food to children and families in need in our communities! For additional information and a registration link visit capturedbychrisphotography.com"

More Later-