

THE ROOT CONNECTION PO Box 267 Woodinville Wa 98072

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Dear Members

October 22 thru 25 are the last pickup days. That's **two more weeks** after this one, so keep coming. Lots of good stuff!!

Pumpkins – By the time you get this, we may have brought all the remaining pumpkins up front. Right now, these are reserved for those members who have not been able to get any yet. Make sure you get yours this week. Quantity is 4 per membership. People ask: **can they be used for cooking?** Yes, they can – not a sweet as pie pumpkins and the texture is a little coarser.

Winter share signups are available – good way to keep up with your improved diet of organic fruits and vegetables and save money too. Members tell me that doing the Winter shares encourages eating more produce as the same philosophy works – it's paid for, and you can collect it all in one place and plan menus accordingly.

Deadline to start in November is to have your forms in to me by Oct 22nd. NOTE that Winter Shares don't start until the first week of November, so there one week in between when there are no vegetables!

PRESEASON 2015 CSA signups going on now! Signup orders for paying by credit card are also up on the website now. The deadline is officially Oct 15, but (shhhh!) we really will take signups paid in full until the end of the month or so. You can also do a post-dated check if necessary to wait till a payday or whatever.

Price increase is only 57 cents per week over last year's prices.

U-Pick items: The greens will remain in the field until late Winter. Members are welcome to stop by and pick some leaves even when the CSA is over. Some years there is a fair amount of small leaves to pick, and some years they don't survive due to very cold weather plus ground water that comes up far enough to drown the roots. **THANK YOU all members for being so careful with your picking!** Everyone is doing such a good job, and although the plants are getting picked regularly, they have enough leaf structure left to keep the plants fed (remember photosynthesis from science class?) and the ground around the plants has not gotten mushed down which will help them get enough oxygen to their roots even when the rains start.

Question: Why do we have to move the u-pick greens every year? Well, kales, collards, kohlrabi, turnips, bok choy and more are all members of the "Brassica" family of plants. They are susceptible to a naturally-occurring disease called "club root". (This does not affect the edibility of the vegetable and is not dangerous to humans or animals) So while we rotate the planting areas of most crops every year, rotating the brassicas is even more important. We have to find a home for all of them that has not been planted with ANY of the brassicas for at least 5 years previously. So it gets real tricky. I have field maps of all the garden areas divided up into square feet and those maps go back for years, showing where and what year any kind of brassica was planted, as well as all the other crops. So this winter I'll be sitting staring at maps trying to plan next years crop plan, and the first thing I plot out is where the U-pick spring and fall greens will be. Probably will be more of a walk then it was this year!

In the shares: Still more leeks! I think they could be cut and frozen in little baggies or in their own juice like you do with freezing greens. Haven't frozen your greens yet? Auugh – you should – its easy and they actually (in my opinion) taste better than store bought expensive greens that are found in the stores in the winter. Try it with leeks too. Or dry them! Instructions for greens are on the website, click on recipes, then select greens.

Butternut Squash this week! It was an experiment, so we don't have very many. But they grew large and beautiful and got fully ripe. (hard to do in our climate with Butternut) This squash is good baked, soups, pies, anything you want to do with it. Haven't caught up with using your all your squash up? Don't worry – stored in a cool dry place, any of the squash will last a long time. This spring, one of our field crew found a Spaghetti Squash he had saved last year in the bottom of a closet. He cooked it and said it was really good. More Later-