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When will the season end? last harvest is Wed Oct 25 and Fri Oct 27

Keep coming – lots of good harvests in Sept and Oct.

PRESEASON SIGNUPS: are available as paper in the store, **and now on-line**

WINTER SHARE SIGNUPS: paper copies in store, and on the website that you can download. NOTE that there is no credit card order system for Winter shares, have to pay by check.

When do the winter shares start? First pickup day will be Wed Nov 1. Deadline to sign up for November is Oct 20. Winter shares continue through May. You can sign up for however many weeks you want each month, and pay for a month at a time. People who take part in Winter shares say they like it as it makes them eat a lot of organic fruit and vegetables just like a farm share, they like that they are continuing to support the farm financially, and saving some money at the same time. See the signup form in the store for more info.

PUMPKINS will be ready for pick up **beginning next week.** Don't have the count yet, so see next weeks news.

In the shares: **turnips** are back (eat those greens too!) **Carrots** again, then not any for about 3 weeks.

Leeks are on the menu this week.

Spaghetti Squash! My favorite fun thing to cook! Here are some hints to cooking it right: (crisp spaghetti squash strands are wonderful, mushy is not)

Schmoozing your Spaghetti Squash

When cooked, the flesh comes out in spaghetti like strands. Has a mild flavor and can be seasoned lightly with olive oil, or butter, and salt and pepper. Top with grated cheese, or Italian-type sauces, or other sauteed veggies (leeks? Onions?). A little finely chopped herbs like thyme, oregano, chives are wonderful. Use your imagination. If you have more squash than you need, after you scrape out the strands, you can save part in a covered container in the fridge for up to 3 days and try a different topping on that. It is important that you prepare your topping before cooking the squash as you want to pay close attention to time when cooking the squash.

Rita & Claire's easy method: Wash skin. Carve out little divots all around the squash with sharp tip of knife making sure that the hole reaches past the skin into the flesh. Put whole squash on a plate on the turntable of your microwave. Time to cook depends on size of squash and power of micro. For a med (about 8" long) size squash, start with 6 minutes. For smaller or larger sizes, adjust the time down to 4 minutes or up to 7 minutes. **Watch for liquid starting to come out of the divot holes.** If there is no liquid bubbling up out of the divot holes, add 2 more minutes. Once liquid is starting to come out, test by inserting a sharp knife into one of the divots. If it goes in but is still slightly firm, the squash is done. If you need more cook time do it in only 30 second intervals. **Take it out and using potholders, immediately cut it open lengthwise. (If you don't cut it open, it will continue to cook and get mushy.)** Scrape out the seeds and the soft wet part around the seed area. Then take a fork and start running it around the remaining flesh. The strands should still be crispy. Put in a bowl, add topping, tossing gently and serve immediately.

If you don't want to micro, you can cook it in a preheated 350 oven. Obviously, you would have to adjust the time, so use a timer to check on it regularly so you can see when the liquid starting to bubble out of the divot holes. For more info on this, go to cooks.com.