

Newsletter, June 17-20, 2014

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Farm News

Here at the farm, we're glad some dryer weather has arrived so we can get our equipment back in the fields to plow, plant, cultivate and mow.

We are involved with Schoharie County's Farm to School (F2S) project, and we offered a farm tour for a class that entered the 'Ag in the Classroom' contest. Our insurance agent sponsored the expense for the school bus, and Regina Tillman, the F2S coordinator (and our SUNY workshare helper) arranged for a group of 3rd and 4th graders from Cobleskill-Richmondville CSD to come to the farm. Weather changed the plans a bit, but last Wednesday, the kids planted, visited with our beekeeper, and walked out to the cows and chickens – learning a lot and having a great time.



Calendar of on-farm events, 2014

Saturday June 28, 10:00 AM	<u>Farm tour.</u> We'll take you on a tour of your farm for about an hour, show you how we grow the crops and visit with the cows and chickens. We'll either walk or take the hay wagon, and start at 10:00 AM sharp. Meet at the barn.
Third or fourth weekend of July, Saturday and Sunday	<u>Annual Garlic Harvest Festival.</u> This is a hands-on, fun for all event – ever harvested 24,000 heads of garlic? Exact date depends on the maturity of the crop.
Saturday, August 30	<u>Garlic work party.</u> By this time, the garlic should be dry and ready to be clipped, graded and cleaned. Another fun, sit-down, hands-on event.



Pictures: to: Walking up to the pasture. Bottom left: Karl handing out seeds for planting Bottom right: Jack Norray, the farm's beekeeper, teaching about bees.

In this week's full share:

Lettuce: butterhead or green leaf

Mesclun: our signature 'spring salad mix', with baby lettuce, mizuna, and other young tender greens

Spinach: wash and use it raw in a salad, or sauté with garlic scallions and combine with grated mozzarella, some good blue cheese, and maybe some parmesan to make an outstanding pizza topping!

Garlic scallions: mild, baby garlic plants. Best cooked, but also good minced (use as regular garlic). Clean like you'd clean regular scallions.

Radish is being rotated to the sites

Please note that Medium share members will be getting a variation on these items. We have planned for medium shares to get about half the produce over the season, by splitting crop portions, rotating others for half the time of Full shares, or by getting some crops (e.g. Pac choi), and not getting others (e.g. green cabbage).

Enjoy this week's harvest!

Your farmers,

Raymond Et Sara

Pictures: top: Karl teaching at the pasture; center: Johanna and Sara showing Johanna's chickens, and bottom: Raymonds' first attempt to ground-drive the McCaffrey's oxen.

Directions to the farm: From Altamont: Follow Rte. 146 towards Gallupville. Approximately 10 miles out of Altamont, make a right on "Larry Hill". (*) Go up for ¼ mile (there is a blue sided house on your left). Just past the blue house, you'll find Fox Creek Farm Road on your left going in the woods. Follow this road to the end. From Rt. 443: Turn on 146 in Gallupville for approximately 2 miles. Make a left on "Larry Hill". Follow directions as above (starting at (*)).

From Schenectady: take Rt. 7 towards Duanesburg. At the light in Quaker Street, make a left on Darby Hill, then make your first right on Gallupville Road. When you cross the Schoharie/Schenectady County line, Gallupville Road turns into Larry Hill. Continue on Larry Hill until you can make a right on Fox Creek Farm Road. Follow to end (if you've gotten to Rt. 146 off Larry Hill, you have gone ¼ mile too far. Turn around and find Fox Creek Farm Road on your left).

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