



Newsletter, June 23 – June 27, 2016

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Farm News

The above normal temperatures of last week made the crops jump – and kept us running to the water pump to keep those crops all watered. At this point, it takes us about 3 days of switching water lines on and off to give all the crops a soaking: so yes, we welcome a little rain or thunderstorm!

Recently, we have been getting some questions regarding our farming techniques. We use organic farming practices, but are not organically certified. To date, our members have not asked for or required USDA organic certification from us. You can visit at any time and see for yourself how we grow the crops. We are very accessible to address any questions or concerns regarding our farming practices, and customary return calls or answer emails within 24 hours. More details about our farming practices will follow in the next newsletters.

Farm tour, this Saturday, June 25: meet your farmers and other CSA members at our early season farm tour, Saturday June 25. Meet at the barn at 10:00. We'll hike around the farm, and can tell you lots more about our farming practices. Meet Johanna's chickens and get up close with Tex, our Percheron. This is a great opportunity to learn more about your farm!

Independence Day – Pick up your share TUESDAY JULY 5! If you pick up your CSA share on Monday, please mark your calendar for a one-time change of pick-up day. There will be no pick-up on the 4th of July. Instead, we'll be at the sites on Tuesday, July 5 (same time as usual).

Enjoy this week's harvest, your farmers,

Raymond & Sara

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In this week's full share:

Lettuce
Mesclun salad mix
Garlic scallions *or* Scapes

And in rotation to the sites as available;

Arugula
Radish
Summer squash
Spinach
Edible-podded Snap Peas
Kale
Swiss Chard



Garlic Scapes are the flower of the garlic. When immature, the flower bulb and stem can be eaten. Later both bulb and the yellowing end of the stem should be broken off like asparagus and discarded (where it snaps easily). Usually scapes are eaten cooked wherever garlic is needed. Very mild, one scape is equal to about one clove of cured garlic. One can even throw them on the grill and eat them whole! If minced fine they can be eaten raw.

Pictures (page 1): Your crew at Fox Creek Farm (top to bottom): Richard, Raymond (both from Jamaica), and Nolan (from Santa Cruz, CA) – their hard work shows not only in the shares, but also in how the farm looks right now (all pictures by Johanna). On this page, Johanna and Tex.

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 Duaneburg. 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).

