



Newsletter, July 2 – 5, 2013

Volume 10, Issue 4

Farm News

The weather still makes headlines – flash flooding, flood warnings, running for the car through yet another late afternoon thunderstorm. This erratic weather pattern continues to keep your farmers on their toes ... finding just the right windows of opportunity to till the ground, run the cultivator tractors, and plant. It's good to be farming on well drained, Lansing silty loam (although, as said in our earlier newsletter, when any soil reaches the point of saturation, it will stay quite wet even after a relative small rain event). Our above average soil keeps this farm producing the great produce you're now accustomed to!

And despite the weather (and the at least 2 1/2 inches of rain over the last week – it's raining again while finishing this newsletter), we hope you agree that our early season shares are coming along quite nicely. Because we chose the CSA model, we are able to grow a wide variety of crops – and the failure of one crop (for example, the spinach), does not preclude the chance to harvest abundance from others. We're grateful to all our 341 shareholders for the opportunity you've given us to run our family farm in this way!

On Saturday, we hosted our farm tour, and had the opportunity to show off some of our crops, the hightunnels (and the amazing tomatoes inside), the U-pick, pond, barns, chickens and cows – and to give an answer to numerous interesting questions. During the tour we showed everyone that the garlic is starting to scape (and the scapes are in your CSA share this week), which means that the garlic harvest will take place in another month – most likely the third or last weekend of July. If you are interested in a hands-on farm experience, we would like to invite you to join us for our **11th Garlic Harvest Festival**. Help to get the garlic drying in the shed, share in a phenomenal potluck lunch, and above all, receive cured German Red garlic in barter towards your help. More information will follow in the next newsletters.

As a follow up on our 'Full Share' / 'Medium Share' explanation in last week's newsletter, we would like to say thank you to all for your care in following the pick-up instructions. Although not yet perfect, the workshare helpers have reported a great improvement – keep up the good work! And of course, if you're unsure about what you can take, please ask any of the folks at the site.

About this week's share: Full share members will receive garlic scapes, lettuce, mesclun mix and edible-podded peas. We are rotating radish, parsley and our first summer squash. Garlic Scallions are the delicious flowers of the garlic plant cut to bring energy to forming the bulb. They can be used wherever you use garlic, raw or cooked, but are much milder (you can even grill them whole!). Simply cut off any yellow portions. As always, medium share members will be getting a variation on these items.

Your farmers,



Fox Creek Farm CSA U-Pick: *Ready to harvest*

- | | |
|---------------|----------|
| Thyme | Chervil |
| Oregano | Basil |
| Garlic chives | Marjoram |
| Cilantro | Parsley |
| Leaf fennel | Savory |

Harvesting in the U-pick garden is part of your CSA share – come anytime!

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Pictures: Jean,
Teresa and
Angelica
packing peas
(top) –

Garlic Scape and Almond Pesto

Use your favorite recipes. (Note: emailed recipes, not websites, preferred due to our slow internet connection). This recipe comes from blackdirtrecipes.com. and is good as an appetizer on baguettes or drizzled on soup.

- 10 garlic scapes, finely chopped
- 1/3 to 1/2 cup finely grated Parmesan
- 1/3 cup slivered almonds (you could toast them lightly, if you'd like)
- About 1/2 cup olive oil
- salt to taste

Directions: Put the Scapes, 1/3 cup of the cheese, almonds and half the olive oil in the bowl of a food processor (or a blender, or a mortar and pestle). Pulse to blend the ingredients, drizzling in more oil until it has the texture you like best (rough or smooth). Add more cheese and salt to taste.

Hint: If you're not going to use the pesto immediately, press a piece of plastic against the surface to keep it from oxidizing. The pesto can be stored in the refrigerator for a couple of days or packed airtight and frozen for a couple of months.

Farm visits: Please feel free to come and visit your farm and enjoy the free CSA member U-Pick! We have an 'open door policy': you can come anytime, no calls necessary. Come and see your beautiful farm – but please acknowledge the following rules for you and your guests: Stay clear of the electric fences; remain out of the planted fields; no swimming in the ponds; supervise children; no climbing on equipment or woodpiles; lastly, due to our livestock, dogs need to be on a leash (and you need to clean up after your dog).

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 1/4 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 1/4 mile too far. Turn around and find Fox Creek Farm Road on your left).



All pictures in this week's newsletter are by Johanna. On the front – Saturday's farm tour & garlic
On this page – direct seeding of carrots with the farm's 1948 Allis Chalmers "G".