



Newsletter, July 6 – 11, 2017

Volume 14, Issue 4

Farm News

Looking at the shares you may not know it, but we've been dealing with some difficult weather this year since the snow melt. The lack of sun and warm temperatures, and the surplus of rain in the spring has, positively, left our irrigation ponds very full. And although we were able to keep up with our planting schedule – taking every dry opportunity to go out and plant – some of the crops are still catching up, and others, did not do well.

For example, our four plantings of early spinach decided that this weather is not for them. Yields are way behind compared to last years, and instead of putting on new growth for a second cutting, the plants are stressed enough by the excess water to start bolting. The first field planting of summer squash is surpassed by later plantings: more sun and higher soil temperatures are giving our later successions a much better growing environment!

So, we're dealing with the weather ... and we are so lucky to be a CSA farm. Our very diverse crops (we grow almost 50 different kinds of vegetables) respond different to this climatological blip. The tomatoes, and our other night shades for example, are looking much better than in previous years. We started harvesting some of the best early broccoli we've ever seen on our farm. And our field of sweet corn is looking excellent.

"For better and worse". CSA membership is full of rewards. Outstanding produce, a place to go visit to wind down, pick flowers, or learn about agriculture. Despite the less-than-perfect growing conditions we've been dealing with the last few months, the farm is still putting out an amazing amount of produce. And our diverse crop plan is again working – not only to get you a nice variety of produce to work with, but also as a method to deal with the weather. We're expecting another plentiful CSA harvest season coming your way!

Garlic Harvest Party: The Garlic Harvest Festival will likely be on Saturday, July 29 (alternative date, Saturday, July 22). We are looking for the optimum time to harvest for the largest possible size of bulbs, and it is still too early to tell the exact day. But with everyone's busy schedule, we thought it good to give you a 'heads up'. This is a nice family event, with work for everyone.

Enjoy this week's harvest, your farmers,

A handwritten signature in cursive script that reads "Raymond & Sara".

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In this week's full share:

Butterhead Lettuce
Mesclun salad mix
Garlic scapes

And in rotation to the sites as available;

Greenhouse Summer squash
Spinach
Edible-podded Snap Peas
Broccoli
Parsley
Arugula
Kale



Johanna is working hard on training Pepper, our new dog, to become the friendliest farm dog around!

Spinach, Pea and Garlic Scape Soup

(Nice with some crème fraîche !)

Ingredients

Olive oil, for cooking
Some butter
One onion, peeled and chopped
a bunch of garlic scapes, finely chopped
a salad bowl of fresh spinach leaves
a cup of fresh edible podded peas, coarsely chopped
1 L chicken or veggie stock
Salt and pepper to taste
a splash of cream

Directions

In a large saucepan, heat some olive oil and butter over medium-high heat. Cook the onion for a few minutes, until soft. Add the garlic scapes, sprinkle with salt and cook for a few more minutes, until everything is soft.

Add the spinach and peas and cook until the spinach wilts. Add the stock and bring to a simmer; cook for 20 minutes, or until all the veggies are nice and soft.

Season with salt and add a splash of cream. Puree with a hand-held immersion blender (or transfer in batches to a regular blender) until smooth. Serve warm.

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).