



Newsletter, July 13-18, 2017

Volume 14, Issue 5

Farm News

The roller coaster weather continues. Going from almost ready to irrigate to flood watch conditions is not ideal. We are really starting to wonder what is up with the summer! Unreliable weather forecasts make it hard to plan our field work: a day predicted to have a small change for rain works out to be a washout (like this Wednesday), and a day that was predicted to be a washout turns out perfectly dry (like past Tuesday). We'd better start rolling with the punches!

Garlic harvest festival. Now that we have cut the last of the garlic scapes, it's time to start thinking about our 14th annual garlic harvest party. It's going to be either Saturday, July 22, *or* July 29. This is a fun event for the whole family – featuring an outstanding potluck lunch – and we'll barter garlic for your help! More information and a more exact date in the following newsletter, or by separate email (we'll be checking the maturity of the 2017 garlic crop over the weekend).

Fox Creek Farm CSA U-Pick garden. One of the perks of your CSA membership is the U-pick garden at the farm. Right now, a wide variety of culinary herbs is ready for picking – and some flowers are starting to bloom. All we ask from you is to harvest 'for personal use within reason': our U-pick is a great resource for our membership, but remember that it is shared with over 400 other families. Please also follow the guidelines on the sign so plants can continue to produce. Welcome to the farm!

Enjoy this week's harvest, your farmers,

Raymond & Sara

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In this week's full share:

Lettuce

Tatsoi

And in rotation to the sites as available;

Baby Nantes Carrots, Swiss Chard, Summer squash, Cucumber, 1st Bell Pepper, Edible-podded Snap Peas, Broccoli, Kale, Basil and Parsley, Baby lettuce salad mix, Scallions



We've seen this just a couple of times too much this season: all ready to go transplanting, and there comes another storm, keeping our equipment out of the fields!

Roasted Broccoli with parmesan, pine nuts, and bacon

Ingredients:

6 cups raw broccoli florets
3 strips bacon, chopped
2 Tbsp. pine nuts
1 Tbsp. freshly grated parmesan cheese
olive oil
salt and pepper
fresh lemon juice, optional

Preheat the oven to 425F. Arrange the broccoli florets on a baking sheet in a single layer. Toss in the chopped bacon and pine nuts. Drizzle olive oil over the broccoli and season lightly with salt and pepper. Bake in the oven for 12-18 minutes or until the broccoli is tender and bacon is crisp. Remove from the oven and sprinkle with parmesan cheese and squeeze of lemon juice, if desired. Serve immediately.

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).