

Newsletter, July 15 – 18, 2014

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Farm News

Saturday, July 26: 2014 Garlic Harvest Festival ... we looked at some of the 24,000 heads of garlic, and decided that Saturday, July 26 is going to be the day. With our success with the garlic lifter last year, we think we can do a lot of work in one day. We'll start at 8:30 AM, and go to 5:00 PM. We provide for the mid-morning snack, coffee, and tea. Around 12:30, we'll break for the potluck lunch – bring a dish to share, and some place settings, and enjoy great cookery of other CSA members. This is a great hands-on event: we'll have jobs for everyone!

U-Pick and Farm Visits: Herbs and flowers in the U-pick to harvest! You can come any time, 7 days a week. There's no appointment necessary, and help yourself to the blue box at the U-pick garden with supplies. Take what you need, but keep in mind that you're sharing this garden with all the other CSA members. As you know, harvesting in the U-pick is part of your CSA share – there's no additional charge.

Farm worker housing: Your farm is always on the move. Over the last two years, we built a second barn, which we're putting to good use to shelter our equipment, to dry the garlic crop, and to keep the fall crops from freezing between the time of harvest and distribution. Now we're exploring building a house over the winter, to provide our workers a place to live right here at the farm. We'll keep you posted on this and other exciting developments.

Meanwhile, the weather this early summer keeps treating the farm and the crops quite nicely, as you can see in this week's share.

Your farmers,

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

In this week's full share:

Red Cored Chantenay Carrots: First harvest of young carrots
Green Beans
Summer Squash: We grow several varieties including traditional green and yellow zucchinis, yellow and green pear shaped summer squash, large striped heirloom Costata Romanesca, and Cousa Lebanese light green squash.
Romaine Lettuce

And in rotation:
Basil and Parsley: Get ready for pesto!
Cucumbers

Please note that Medium share members will be getting a variation on these items.



A great looking potato crop (above). And two, 260' rows of heirloom tomatoes

What's ready in the U-Pick:

cilantro
summer savory
chives
parsley
oregano
sage
basil
marjoram
thyme
leaf fennel
scallions
flowers
sunflowers
dill
cutting (soup) celery



Recipe: Gado Gado, steamed vegetables with eggs and peanut sauce

This is an Indonesian dish, which could take lots of steamed vegetables – top it with halved, hard boiled eggs, and the peanut sauce. Serve with rice.

1. Steam vegetables of your liking (like some of this week's green beans, diced carrots, etc.).
2. Hard-boil some eggs.
3. Make the peanut sauce: ¼ cup peanut oil
1 small onion, finely chopped
1 clove garlic, minced
½ tsp minced fresh ginger (a little bit of dried ginger works, too)
½ tsp crushed dried hot red peppers
½ cup peanut butter
¼ cup soy sauce or tamari
¼ cup lime juice
1 cup water

- Heat the oil in medium sized saucepan over medium heat. Add onion until golden. Stir in garlic, ginger, and dried hot pepper. Cook 2 minutes. Reduce heat to medium-low and slowly stir in the peanut butter, soy sauce, lime juice and water. Reduce heat and simmer, uncovered, until thickened (about 10 minutes).
4. Combine the dish: bottom of (mixed) steamed vegetables, top with halved eggs, and warm peanut sauce.

Calendar of on-farm events, 2014	
Saturday, July 26	<u>Annual Garlic Harvest Festival</u> . One day only! This is a hands-on, fun for all event – ever harvested 24,000 heads of garlic? Come out, get your hands dirty, and enjoy an outstanding potluck lunch!
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.
Mid to late September	Farm tour event – come see how the farm looks just ahead of fall. Details to follow.

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).