



Newsletter, July 20-25, 2017

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Farm News

Garlic Harvest Festival & Work Party, Saturday, July 29, 2017.

We looked at the garlic, and have set our work party for Saturday, July 29. This is a great event to get your hands in the dirt, enjoy excellent food at the potluck lunch, and get amazed by how much work a group of people can do in a short amount of time.

We'll start harvesting at 8:30 AM, and continue until lunch around 12:30. After lunch, we'll tie, bunch and hang the garlic to dry in the barn. We'll stop at 5:00 PM, or earlier if we get the job done before that. Please bring a dish to share for the potluck lunch and some place settings.

Our garlic harvest parties are truly fun for everyone – we have jobs for all age groups! And best of all, we barter cured garlic for your help!

U-pick garden & Farm visits: The herbs and flowers in the U-pick garden are ready for picking! The garden is a great benefit to your CSA membership – all we ask you is to harvest within reason, as the garden is shared with almost 400 other families! Did you know you can visit your farm anytime between dawn and dusk? No appointment necessary!

What else is there to do in the neighborhood? If you made it out to the farm, you may want to consider branching out in wonderful Schoharie County. We really like the Palatine House Museum in the village of Schoharie – or hiking Vroman's Nose just out of Middleburgh, with spectacular views of the Schoharie Valley. For a bite to eat, visit Main Street Middleburgh. And Mine Kill State Park, with its hiking trails and free-swimming pool is quite nice, too!

Hurray for the summer-like weather. Enjoy this week's harvest, your farmers,

Raymond & Sara

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In this week's full share:

Lettuce
Fresh Garlic

And in rotation to the sites as available;

Beets with tops, Baby Carrots, Swiss Chard, Summer squash, Cucumber, 1st Bell Pepper, Edible-podded Snap Peas, Broccoli side-shoots, Kale, Basil and Parsley, Cilantro, Hot Pepper



In a normal year, our pond field should have been growing a second crop of hay. Not so this year! On the first page: nice looking tomato plants, Richard and Barryton with the carrot harvest, and Sara harvesting peppers.

Recipe: Zucchini Gratin

From the kitchen of Vicky McCaffery – as there is something to say for more summer squash recipes this time of the year!

Ingredients:

2 cloves garlic, minced
3 T olive oil, divided
1 tsp dried marjoram or thyme
¼ tsp salt
¼ tsp ground pepper
3 medium zucchini, thinly sliced
½ coarse bread dry bread crumbs
½ cup grated parmesan

Directions:

Preheat oven to 450°F. Grease 7 by 11 baking dish. Combine garlic, 1 T olive oil, marjoram (or thyme), salt and pepper in large bowl. Add zucchini, toss until evenly coated. Transfer to baking dish.

Roast zucchini until softened and starting to wilt in spots, about 10 minutes.

Meanwhile, combine breadcrumbs, parmesan, and the remaining 2 T olive oil in the bowl. Spread breadcrumb mixture over the zucchini and continue to bake until the topping is crisp, about 10 minutes more.

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).