



# Newsletter, August 4 - 8, 2016

Volume 13, Issue 9

## Farm News

**Garlic Harvest Work Party Very Successful:** Over 40 CSA members came out to the farm to give us a hand with the garlic harvest. While we were expecting to have to tie some garlic later in the week, it was a great surprise to see

all work done by 3:00 ... which gave us time for an impromptu farm tour per hay wagon, and even some super-sized "pony rides" with Tex, our Percheron.

Thank you all for your help – and for the great lunch. We'll reconvene somewhere around the end of August or early September to clip, grade and clean the outstanding 2016 crop. More details will follow in later newsletters.

### **Fox Creek Farm Mid-Season CSA Member Drive: Keep Telling Your**

**Friends.** In the last newsletter, we explained to you the rather dicey economic situation we are facing. Despite our efforts to find alternative markets for unsold CSA shares (NYC shares, and some wholesale and restaurant sales), farm sales are \$ 13,000 behind compared to the same time last year. With expenses similar to previous years, this loss in sales really affects the economic viability of the farm. If things remain unchanged, we may, or may not reach our break-even point.

Don't get us wrong: we love what we are doing. Farming is not only our occupation, it is also our passion. And we think it shows: in the quality of the produce in the CSA shares, the farm, and the U-pick. We did not get into farming to make it rich, but if we are not able to maintain economic sustainability, the realities of our obligations towards employees, town and school district, the State and the Federal government will make things increasingly difficult.

Selling the 50 CSA shares that remain in the field would make a big difference, and we are delighted to see that your efforts are helping – last week we had numerous inquiries about the shares, and 5 people made the step to sign up for the remainder of the season. There is also a lot of interest in our farm and CSA on social media – the number of shares on Facebook of our latest posting exceeds any other to date.

So in spite of the well-funded marketing efforts of produce subscription services like Field Goods, we are making great headway. As you know, we are offering a superior product at a much better price. And with your help your friends are learning about this, too. Continue to let them know that this is a great time to join – as we discount the shares for the missed weeks (30%), and continue to bring in outstanding harvests. Refer them to our website for the membership form, or have them sign up online! We really think that together we can make this all work out well – giving yet another meaning to Community Supported Agriculture. Thank you very much for all your help!

**Rain.** Just after the garlic harvest, it started to rain. And it rained almost straight for two-and-a-half days, for a total of 4 inches. Needless to say, your crops are very happy. The water we pumped out of the pond in July has almost replenished, which puts us in a very good spot for any dry spell in the later season. On the flipside of coin, we have not been able to get in the fields with



our equipment, despite our overall well-drained soils. So the new potatoes will have to wait another week ... sorry!

Enjoy this week's harvest, your farmers,

*Raymond Et Sara*

**In this week's full share:**

**Red Cored Chantenay Carrots,  
Fresh Garlic, Lettuce, Scallions**

*And in rotation to the sites as  
available;*

**Green Beans, Basil, Parsley,  
Summer Squash, Cucumbers,  
Eggplant, Red Slicer Greenhouse  
Tomatoes, Saladette Tomatoes,  
Cilantro, Jalapenos, Swiss Chard,  
Kale**

*And in the U-pick: wide variety of  
culinary herbs, scallions and lots of flowers.*



**Carrot salad**

We thought this is a good recipe to go with the red-cored chantenay carrots in this week's share.

**Ingredients:**

1 ½ lb. Carrots, grated  
1t Lemon zest  
1/2T Sugar  
6 scallions, sliced

3T Mayo  
3T Lemon juice  
1/4C Raisins

**Directions:** To make dressing, mix together mayo, lemon zest, lemon juice, sugar, salt and pepper. In a bowl, mix carrots, raisins and green onions; add dressing, toss and serve or refrigerate for later.



Fox Creek Farm  
182 Fox Creek Farm Road  
Schoharie, NY 12157  
[www.foxcreekfarmcsa.com](http://www.foxcreekfarmcsa.com)  
[foxcreekfarmcsa@earthlink.net](mailto:foxcreekfarmcsa@earthlink.net)  
518-872-2375

## Zucchini Cake with Ginger and Hazelnuts

Member Ninni Jacobs brought attention to this zucchini cake recipe (adapted from [cooking.nytimes.com](http://cooking.nytimes.com)). As for any baked goods, your farm crew is more than happy to test one, two, or even 3 servings, although not always in one sitting.

### Ingredients:

2 cups flour	1/3 cup orange juice
1 teaspoon baking soda	2 teaspoons orange zest
3/4 teaspoon baking powder	2 teaspoons peeled, grated ginger root
1 1/2 teaspoon salt	1 teaspoon vanilla extract
1 1/4 cups sugar	1 1/2 cups grated zucchini
2 large eggs	1/2 cup finely chopped hazelnuts
1/2 cup vegetable oil	

**Directions:** Preheat oven to 350 degrees. Mix the flour, baking soda, baking powder and salt into a large bowl. Stir in the sugar. In another bowl, whisk together the wet ingredients (eggs, oil, orange juice, zest, ginger and vanilla). Pour into the bowl with the flour and stir until just combined. Fold in the grated zucchini and hazelnuts. Butter a tube pan. Scrape the batter into the pan and bake until a toothpick comes out clean, about 45 minutes. Cool the cake in the pan for 10 minutes, remove from pan and cool completely on wire rack. Slice and serve.



All pictures from last weekend's garlic harvest – thank you all for your hard work (and great food)!

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