



Newsletter, August 11-15, 2016

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Farm News

New potatoes. Just before the Tuesday night rains, we hooked up the digger to the tractor and got the first of the early potatoes out of the field. As with the first tomato (or spinach, or summer squash), there is something special with 'the first of the season': they will not disappoint you!

Drought? There's been a lot of news about the drought in New York State, but fortunately we seem to be far enough east to be spared the troubles. To date, we have had only two or three weeks of 'irrigation rotations' to make up for a lack of precipitation. We'll not complain about the heat and rain related humidity (and let's hope the dry weather will break for the farms in the Western part of the state).

Mid-August to Mid-September: "Fox Creek Farm CSA U-pick month". The crops in the U-pick garden are enjoying the weather, too. The herbs are abundant, and the flowers are beautiful. Cherry tomatoes are starting to trickle in, and in another week or so should be plentiful. If you were thinking about coming out to the farm, and visiting the U-pick, we think the next four weeks are probably your best bet!

Membership drive: with all the emphasis in the last newsletters on trying to find some more members for this growing season, we'd like to give you an update – over the last two weeks, 5 new members signed up. We are hoping for more and appreciate all your efforts!

Garlic: the 2016 garlic crop is curing nicely. We'll have another work party either Saturday, August 27, or Saturday, September 10, all depending on how the crop dries. More about that in the next newsletter.

Enjoy this week's harvest, your farmers,

Raymond Et Sara



In this week's full share:

Early Potatoes, Fresh Garlic, Lettuce

And in rotation to the sites as available;

Sweet corn, Green Beans, Basil, Parsley,
Summer Squash, Cucumbers, Eggplant, Red
Cored Chantenay Carrots, Red Slicer
Greenhouse Tomatoes, Saladette Tomatoes,
Heirloom Tomatoes, Cilantro, Hot Pepper,
Scallions

And in the U-pick: wide variety of culinary herbs,
scallions, flowers, ground cherries, hot pepper and the first cherry
tomatoes



*Tex, Fox Creek Farms' Percheron
draft horse*

Sweet Corn and Tomato Salad

We adapted this recipe from the foodnetwork.com website. Fast and easy, serves 4

2 tablespoons white wine vinegar
Kosher salt and freshly ground black pepper
1/3 cup extra-virgin olive oil
4 ears fresh corn
1 1/2 cups tomatoes, cut in bite-sized pieces
6 ounces fresh mozzarella, cut into small cubes
1 bunch scallions (white and green parts), thinly sliced
a couple of fresh basil leaves

Directions: Whisk together the vinegar, 1 teaspoon salt and some pepper in a small bowl. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream (as if you were making mayonnaise), to make a smooth dressing.

Cut off the corn kernels with a serrated knife over a bowl (you should have about 3 cups). Toss in the tomatoes, mozzarella and scallions. Pour the vinaigrette over the salad and toss to coat. Cover and let stand for 15 minutes and up to 2 hours. Before serving, tear the basil over the salad and stir.

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).