



# Newsletter, August 25-29, 2016

Volume 13, Issue 12

## Farm News

The Family Farm 4-H Club did a very good job at the Altamont Fair, with many of their vegetable entries selected for the New York State Fair. New farmers in the making!

The U-pick garden is getting a lot of traffic, and we are glad to see that more of our CSA members are taking advantage of this great opportunity. Cherry tomatoes galore, beautiful flowers, and a wide selection of culinary herbs are waiting for you, too.

**Does Fox Creek Farm use organic farming practices?** Over the last few weeks, we talked with a couple of people about our farming practices. As we are not USDA organic certified, we cannot by law call our produce 'organic'. But we do use organic farming methods – crop rotations, compost, organic and untreated seeds. So 'Organic', no. 'Organically grown', yes.

**Flower arrangement class with Dobie Mix, Saturday September 3, 10:00 to 11:30 AM.** Dobie Mix, who at one time used to sell bouquets to the HWFC, has offered a flower arranging class here at the farm – learn about harvesting techniques in the U-pick, methods for arranging, and more, and bring your work home! This class is limited to 12 people, so we ask you to RSVP by email if you are interested. First come, first served.

**Garlic work party (II).** Now that we have your attention regarding events on the farm, on **Saturday, September 10** we will be clipping, grading and cleaning a good part of our 2016 garlic crop. Starts at 9:00 AM, mid-morning coffee break, followed by another famous potluck lunch at about 12:30. As we are harvesting the next day for the September 12 delivery, we'll call it the day by 4:00 PM, ready or not. And yes, we barter garlic for your help!

And while the calendar is out ... Monday, September 5 is **Labor Day**. **Because of this holiday, we are changing the Monday pick-ups for that week only to Tuesday, September 6.** Same time, same place.

We hope you are enjoying the produce – crops are coming in abundantly, and we are glad to share. It's a great time to be part of our CSA!

Happy eating, your farmers,

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

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## In this week's full share:

### Early Potatoes and Fresh Garlic

*And* in rotation to the sites as available;

Sweet corn, Swiss Chard, Green Beans, Basil, Parsley, Summer Squash, Cucumbers, Eggplant, Red Slicer, Saladette, and Heirloom Tomatoes, Cilantro, Hot Pepper, Carmen Sweet Pepper, Bell Pepper, Lettuce and Watermelon

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

## Recipe: Tomato Galette

This galette is fold-over pastry with pepper and parmesan, filled with delicious Fox Creek Farm tomatoes (and onions, garlic, and goat cheese). It's a bit more work than the tomato-mozzarella salad we suggested in last week's newsletter, but with the abundance of tomatoes we thought it would be worth sharing. Serve it warm or at room temperature (adopted from [www.midwestliving.com](http://www.midwestliving.com))!

### Ingredients

1/2 cup cold unsalted butter, cubed  
1/3 cup grated Parmesan cheese  
4 -6 tablespoons cold water  
1 teaspoon salt  
1/2 cup thinly sliced onion  
2 teaspoons fresh thyme leaves  
1 egg, lightly beaten

1 1/2 cups all-purpose flour  
1 teaspoon ground black pepper  
About 2 pounds heirloom tomatoes, cored  
3 tablespoons bread crumbs  
1 clove garlic, minced  
4 -6 ounces semisoft goat cheese or feta cheese, crumbled

### Directions:

In a large bowl cut butter into flour with a pastry blender until pieces are pea-size. Stir in Parmesan and pepper. Sprinkle 1 tablespoon of cold water over part of the mixture; toss with a fork. Push moistened dough to the side of the bowl. Repeat, using 1 tablespoon of the water at a time, until all of the dough is moistened. Form dough into a disk, wrap with plastic wrap and chill at least 30 minutes or until easy to handle.

Meanwhile, slice the tomatoes about 1/4 inch thick and arrange on a wire rack over a baking pan. Sprinkle with salt and let drain for 30 minutes.

Preheat oven to 375 degrees. On a lightly floured surface, roll dough to an approximately 13-inch circle. Fold in half to transfer to a large baking sheet lined with parchment paper and unfold.

Spread bread crumbs on pastry, leaving about a 2-inch border. Layer tomatoes, onions, garlic, thyme and goat cheese on bread crumbs. Fold crust over filling, pleating as necessary and leaving some filling exposed in center. Brush the egg on edges of pastry.

Bake for 30 to 40 minutes or until crust is browned and crisp. Cool at least 10 minutes. Serve warm or at room temperature. Serves 4.



*Johanna riding Zoey at the Altamont Fair 4-H show*

**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).