



# Newsletter, Aug. 31 – Sept. 6, 2017

Volume 14, Issue 12

## Farm News

To a good Labor Day weekend! For this week, we are changing all our Monday pick-ups to Tuesday, and the Tuesday pick-up to Wednesday. Same time, same place otherwise.

**Botrytis ...** well, the horrible growing weather of this season is again causing havoc. For the first time in 15 years, we are hit by botrytis in our garlic according to the garlic specialist from Cornell. The common name of this fungal disease is Neck Rot. Botrytis spores land on the leaves, and with enough moisture, travel down to the bulb, causing the bulb to rot. We've been doing some preliminary clipping and grading, and right now 40-50% of the crop is affected, or almost 15,000 bulbs. As you know, we sell our garlic wholesale to support the farm and the CSA. The impact of this crop loss is substantial.

**Garlic work party cancelled, instead we'll have a Farm Fun Day.** As it is very hard to figure out which garlic heads are affected, and which are not, we are canceling the garlic work party planned for Saturday September 9. Instead, we'd like to host a fun day at the farm, starting with a hike through the woods and along the cliffs at 10:00, followed by some gleaning to gather crops to be donated for hunger relief efforts. At 12:00, we hope to have a potluck lunch. After that we'll have S'mores on the bonfire, and opportunities to visit with our farm animals – rounding things off around 2:00. Come for all or part of the event.

**“Don't give up your day job”.** That's what we heard numerous times when we decided to start farming full-time. It now has been 10 years here on our farm, growing produce for our CSA membership 'through better and worse'. As Texas is now getting hammered by hurricane Harvey, we recall the back-to-back tropical storms Irene and Lee in 2011, hitting hard on Schoharie county and the farm. Freaky late frosts, early snow storms, drought, excessive rains. Deer who took a fancy eating lettuce and beet tops. Late blight. Numerous mechanical break downs. Labor difficulties. And now a gigantic garlic crop failure.

But despite these hardships, we still love to farm. Looking out over our fields, it is humbling to realize that the wonderful place we call our farm has reliably provided produce for our CSA membership. It also provides us with means of income, not just for us, but also for our farm workers and their families. If you have not yet made it out to your farm, we really hope some time you'll have an opportunity to stop by and share with us the enjoyment of this beautiful place. Yep, we're still quite happy to have given up the day jobs. (continued on next page)



As September is approaching, the cherry tomatoes in the U-pick are at their peak. Still lots of flowers and herbs, too. Remember the enjoyment of the U-pick is part of your CSA share, and a great reason to stop by if you are in the neighborhood.

Your famers,

*Raymond Et Sara*



Culling all that garlic is no fun – particularly not when half goes into the bucket on the way to the burn pile. On the front page, nice looking sweet corn, and a beautiful view of the U-Pick gardens.

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

**Garlic, Tomatoes.** *And* in rotation to the sites as available; **Sweet Corn, Purple Carrots, Yellow Beans, Swiss Chard, Summer Squash, Cucumber, Peppers, Eggplant, Kale, Basil, and New Potatoes**

### **Recipe: Swiss chard with roasted garlic**

#### **Ingredients:**

1 bunch swiss chard  
½ head of garlic  
Olive oil  
½ hot pepper, seeds removed  
salt

#### **Directions:**

Break the garlic head in half, and cut the top of the half had you would like to roast. Wrap in aluminum foil and place in 375°F oven for about 20 minutes, or until soft. Remove from oven and let cool. Wash the swiss chard. Stack the leaves, and cut in ½ inch strips. Heat the olive oil in a large pot. Add the finely chopped hot pepper, and sauté for about 30 seconds. Squeeze the roasted garlic from the cloves, and add to the olive oil/hot pepper mixture. Immediately add the chopped swiss chard leaves and stems, swirl to cover with olive oil, hot pepper and garlic mixture. Cover and let cook for about 2 minutes. Season with salt.

Fox Creek Farm, c/o Sara and Raymond Luhrman  
182 Fox Creek Farm Road, Schoharie, NY 12157  
(518) 872-2375

[foxcreekfarmcsa@earthlink.net](mailto:foxcreekfarmcsa@earthlink.net)

[www.foxcreekfarmcsa.com](http://www.foxcreekfarmcsa.com)

**Directions to the farm on the next page**

**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).