



Newsletter, September 7- 12, 2017

Volume 14, Issue 13

Farm News

Farm Fun Day, Saturday, September 9. As you now know, a good part of our 2017 garlic crop is being devastated by an infection with botrytis, a.k.a. neck rot. The garlic work party, earlier announced for this upcoming weekend is off, and instead we are planning a Farm Fun Day on Saturday, September 9. You're invited for all or part of the day. This is the plan:

At 10:00 AM, we take off for a hike around the farm and adjoining property, through the woods and along the cliffs. This will be about a one-hour walk, returning to the barn around 11:00.

About 11:15 we'll go out in the fields to glean bush beans. All gleaned crops will be donated to hunger relief efforts, through Capital Roots' Squash Hunger program.

The potluck lunch will start at 12:00. Weather permitting, we'll make a bonfire for S'mores. After lunch, we hope to have time to visit with Johanna's chickens, and possibly do a brief demonstration with Tex, our Percheron draft horse, rounding things off around 2:00.

Late summer and early fall harvests continue. Tomatoes made a late start but are still going strong. The late season brassica's (kale, cauliflower, broccoli, and cabbages) are looking good. And soon we are going to catch up on all the spinach we lost to the excessive rain in the early season: the fall plantings of this crop are looking great! Nothing to complain about the sweet potatoes, carrots and beets, either.

So, while you're now still enjoying the bounty of the summer (well, a summer at least according to the calendar, less according to the weather), we think the fall crops will come in pretty nice. Happy eating in season!

We are looking forward to seeing you this weekend at the farm,

Your farmers,

Raymond Et Sara



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In this week's full share:

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

RECIPE: Tomato Mozzarella Salad

A few years ago, we published the recipe for this simple but outstanding dish. It looks fabulous – it tastes fabulous – and it's a rewarding way to get your kids to help out in the kitchen! (From: *Serving Up the Harvest* by Andrea Chesman, Storey Publishing).

2 large heirloom tomatoes, sliced	6 ounces fresh mozzarella, sliced
6 large basil leaves, torn or chopped	1/3 red or sweet onion, thinly sliced
2 tablespoons extra-virgin olive oil	Salt and coarsely ground pepper
1 tablespoon sherry, balsamic, or red wine vinegar	

Fan the tomatoes and mozzarella in alternating slices on a platter. Sprinkle the basil and onion on top. Drizzle with the oil, then the vinegar. Season with pepper and salt and serve (serves 4) – sorry, but don't plan on left-overs, as the juices from the tomatoes will make it hard to keep the salad for more than few hours.



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 Duanesburg. 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).