



Newsletter, October 6 - 10, 2016

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Farm News

Our work on the farm is changing, with the major harvesting chores out of the way. It's always a relief to see that the long-season crops worked out well. Earlier this week we took out the sweet potatoes, and saw that there were major improvements compared to last year. Yield, quality, and size all greatly increased. The roots are now curing in the greenhouse, and will be part of the share soon.

As you know, this year was rather challenging from a business perspective. The slight but noticeable decline in CSA membership truly is getting very close to affecting the economic viability of your farm. That, however, doesn't mean that we are 'giving up' what you helped us create over the last 13 years. We remain strongly committed to our CSA: a community in support of our farm is good for everyone involved!

We have some new plans for 2017. First of all, we will be adding a site in downtown Albany. We are also making our membership referral program a lot easier. We'll also be offering a multitude of share payment options. It's all detailed in our membership renewal package that you'll receive in the mail over the next week.

We are quite optimistic that we will be able to swing the CSA membership trend for next year. Meanwhile, we are not forgetting that we are still harvesting for this season. There are three more regular CSA harvests!

Enjoy this week's harvest,

Your farmers,

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

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First page: Beautiful fall day. Raymond seeding the last field of cover crops for this season. Richard harvesting spinach. This page: lettuce waiting to make it to your fridge!

In this week's full share:

Carnival Winter Squash, Garlic, Lettuce, Red Onions, Potatoes. Green or Turning tomatoes

And in rotation to the sites as available;

Swiss Chard, Kale, Broccoli, Eggplant, Heirloom and Red Slicer Tomatoes, Sweet, Baby Bell, and Hot Peppers, Cauliflower and Spinach

And in the U-pick (slowing down!)

A wide variety of culinary herbs, flowers, hot pepper and pole beans

A note on green or turning tomatoes:

If you keep the green (or slightly turning) tomatoes on the counter, they will – eventually – turn red. If you would like red tomatoes from your CSA for Thanksgiving, slow the turning process by wrapping them in paper and storing them in a box. Check regularly for spoilage and discard bad tomatoes. Don't expect the same taste as the sun-ripened tomatoes from the field, however!

Or try some cooking adventures with green tomatoes now, for example with the recipe below:

RECIPE: Green Tomato Chutney

Ingredients:

- 1 lb. pound firm green tomatoes, about 3 cups diced
- 1/2 cup golden raisins
- 1/2 cup chopped onion
- 3/4 cup light brown sugar, firmly packed
- 1/2 teaspoon salt
- 1/2 cup cider vinegar
- 1/2 tablespoon mixed pickling spices
- 1/2 teaspoon chili powder
- 1/2 tablespoon chopped crystallized ginger

Directions: Trim the stem and blossom ends from tomatoes and cut into 3/4-inch dice. Combine all ingredients in a heavy kettle; bring to a boil. Reduce the heat and cook for about 1 hour, until reduced and thickened.

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).



On a rather damp Saturday morning, CSA member Betsy Wright’s Cloverbud Club visited the farm for a tour with some members of the Family Farm 4-H club.