



Newsletter, August 3 - 8, 2017

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Farm News

Thank you! Without your help harvesting, gathering, sorting, tying and hanging the 2017 garlic crop, we probably would still be out in the field. By 3:15 PM on Saturday, however, the barn was swept clean, and our garlic drying shed was filled. All done!

If you pick up at the farm, or were at the garlic harvest party, you know that the U-pick is looking beautiful. Plenty of flowers and herbs, as well as an assortment of hot peppers. The cherry tomatoes, ground cherries and pole beans will be on the way soon. We invite you to stop by at the farm if you get a chance.

The seasonal weather is doing the farm good. Isn't it odd to be surprised by almost a full week of warm temperatures? The crops surely can use all of it – catching up on the lack of photosynthesis from the earlier parts of “summer”.

We hope you enjoy this week's harvest, your farmers,

Raymond Et Sara



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In this week's full share:

Lettuce
Fresh Garlic

And in rotation to the sites as available;

Beets, Chantenay Carrots,
Swiss Chard, Summer
squash, Scallions,
Cucumber, Bell Pepper,
Kale, Eggplant,
Basil and Parsley, Cilantro,
Hot Pepper, Green Beans
and New Potatoes



Loaded up on the way to the barn. By our best estimate, there are about 17,500 heads of garlic on the wagon. And a couple of hundred in the tractor bucket.

Recipe: Sweet and sour refrigerator pickled beets

Ingredients:

About 1 pound of beets
½ C thinly sliced white onions
1 piece of cheesecloth
1 piece of butcher's twine
1 cinnamon stick
4 whole cloves
4 allspice berries
¼ tsp whole grain mustard seeds
1 C white vinegar
½ C water
¾ C sugar
¼ tsp salt

Directions:

Clean and precook the beets. Let cool. Combine the cinnamon stick, whole cloves, allspice berries, and mustard seeds in the cheesecloth, and tie together with the twine.

Combine the vinegar, water, sugar and spices (in the cheesecloth) in a large sauce pan. Simmer for 5 minutes.

While the pickling juice is simmering, peel and rinse the cooked beets and cut in slices. Add the slices to the saucepan and bring back up to a simmer. Then remove from heat.

Allow beets to cool, remove cheesecloth with spices, and pour pickled beets into a glass jar. Store in the refrigerator for a couple of days to develop the flavor – enjoy!

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).