

Newsletter, August 6 - 9, 2013

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Farm News

One of the great things of farming is the feel for the seasons – the summer creeping up from spring, planting for fall harvests, or the subtle changes of the time of sunrise and sundown. Moving through the seasons, we till the ground, plant, weed and harvest.

With the garlic curing in the barns, and the slow-down of the vegetable plantings, we found time to work on preparing soils for the next growing season. There's still enough summer ahead to plant a short warm-season cover crop like buckwheat – smothering weed seed germination and mellowing the tilth, to be followed by our green-manure 'workhorse mixes' of oats and peas, or rye and red clover. They will keep our soils intact on our slightly sloping farmland during the spring thaws, and provide organic matter to grow more great vegetables in the years to come.

Family Farm Day: On Saturday, August 17, we are participating in Schoharie County's Family Farm Day, along with over 20 other farms. We will host another farm tour, which is open to the public, but also is a great opportunity to come and visit your farm, meet up with your farmers, and harvest in the U-pick. The farm tour will last about 2 hours, and starts at 2 PM sharp: bring your questions and walking shoes! (Visit: <http://www.familyfarmday.org/> for more information about the other farms participating).

More on garlic ... The 2013 crop is drying nicely. As you may know, we grow garlic on our farm first of all to give even more flavor to our CSA shares. But it also is our only cash-crop. We have been wholesaling our garlic for the last 11 years to the Honest Weight Food Co-op. It was our first step to commercial agriculture, and the garlic provided for the "seed money" for our first CSA season in 2003. The garlic remains an economically important crop for our farm, and it helps to keep the CSA shares at a reasonable price: thank you for your help with the harvest!

On **Saturday, August 25**, we will be hosting another work party at the farm – to get a good amount of cured garlic out of the barns, clipped (we need to take off the stalks and the roots), graded and cleaned. This will be more of an indoor (inside our Dutch barn), sit-down style event: indeed "rain or shine". Come out for the day or for a couple of hours – bring a dish to share for the potluck lunch, and join the fun! And yes, we will again barter garlic for your help.

About this week's share: Full share members will receive French heirloom Chantenay carrots, fresh garlic, squash and Batavian lettuce or Swiss chard. We are rotating cucumbers, green beans, parsley and basil, tomatoes, eggplant, bell pepper and hot pepper. Fresh garlic is on it's way of being cured, and is somewhat mild. Be sure to remove the less obvious peels on individual cloves. As always, medium share members will be getting a variation on these items.

Your farmers,

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

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

foxcreekfarmcsa@earthlink.net www.foxcreekfarmcsa.com



Fox Creek Farm CSA U-Pick: *Ready to harvest*

Thyme	Basil
Oregano	Chives
Marjoram	Savory
Cilantro	Parsley
Leaf fennel	Sunflowers
Flowers	Sage
Scallions	Dill
	Cherry Tomatoes

Harvesting in the U-pick garden is part of your CSA share – come anytime!

RECIPE: “Pesto Alla Genovese”

This recipe was emailed to us by member Kelly Beers. She got it from *The Basil Book* by Marilyn Hampstead, and says it’s one of her favorites. Want to try something different? Get a little purple basil from the U-Pick.

2 C fresh sweet basil leaves
1 C Italian (flat) parsley
1Tbsp pine nuts (optional)
12 whole almonds
12 whole walnuts (she toasts the nuts)
2 cloves garlic, peeled (or 3-4 cloves fresh garlic)
3 Tbsp softened butter
Pinch of salt to taste
1/2 cup olive oil
1/2 cup grated Asiago cheese
1/2 cup grated parmesan cheese

Mix all ingredients but the oil & cheese in the food processor (or blender) and drizzle the olive oil in until fully mixed. Turn out into a bowl and mix in the cheeses. Freezes well (even with the cheese).

Farm visits: Please feel free to come and visit your farm and enjoy the free CSA member U-Pick! We have an ‘open door policy’: you can come anytime, no calls necessary. Come and see your beautiful farm – but please acknowledge the following rules for you and your guests: Stay clear of the electric fences; remain out of the planted fields; no swimming in the ponds; supervise children; no climbing on equipment or woodpiles; lastly, due to our livestock, dogs need to be on a leash (and you need to clean up after your dog).

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).



Pictures: front – a first test for our “new” (and free) Boggs Potato and Onion Grading machine – Jobanna and Raymond fixed it up over the winter, and with some care, it also works for garlic!

Fall lettuce transplants ready to be set out.

This page: lots of garlic drying in the new timberframe barn.