



# Newsletter, August 10 - 15, 2017

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## Farm News

Another week of summer-like weather! It's just what we need for the crops to catch up from the cold, wet, and overcast July. The tomatoes are ripening and starting to make their way to the CSA sites, and so are the green beans ... both a little later than we have come to expect. At times, we still have a feeling that this season is going to go in the books as the one 'odd summer'. But with this week's warm temperatures, and lots of sun, it may end up not too odd a summer, after all!

The U-pick at the farm is doing great – beside the herbs and flowers, you can now also find cherry tomatoes, pole beans and ground cherries. We think it's well worth the trip – or at least a short detour if you are passing through the area. We hope to see you at the farm!

The garlic is drying nicely – we're planning on calling another work party probably on Saturday, September 9. We'll keep an eye on the crop, and let you know the exact date and details in the next few weeks.

Enjoy summer! Your farmers,

*Raymond & Sara*

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## In this week's full share:

Lettuce  
Fresh Garlic

*And* in rotation to the sites as available;

Chantenay or Nantes  
Carrots, Green beans,  
tomatoes, Swiss Chard,  
Summer squash, Cucumber,  
Bell Pepper, Eggplant, Kale,  
Basil and Parsley, Cilantro,  
Hot Pepper, and New  
Potatoes



Lots of flowers! The U-pick looks beautiful this time of year! And one of our cats patrolling the garlic crop. All pictures by Johanna.

## Recipe: New Potatoes Baked in Parchment, with herbs and garlic

*(Adapted from NYT cooking)*

### Ingredients:

2 pounds small new potatoes, each  
1 1/2 to 2 inches in diameter  
1/4 cup olive oil  
Salt  
pepper  
a bit of fresh rosemary, thyme, and  
sage  
1 head of garlic (cloves separated  
but not peeled)  
3 tablespoons chopped parsley

### Directions:

Heat the oven to 400 degrees. Wash the potatoes in warm water to remove dirt or sand. Put in a large mixing bowl. Add the olive oil, a generous amount of salt and pepper, the herbs and garlic cloves. Mix to coat.

Arrange potatoes on an 18-inch round of baking parchment. Fold the parchment over to make a half moon, then fold and crimp the rounded edge to make a package, tucking in the end. The package does not have to be completely airtight. Set the package on a baking sheet and bake for 45 minutes. The parchment will puff and brown as the potatoes bake.

Remove potatoes from oven, and let cool for a little while. Open the package and sprinkle with parsley. Enjoy (don't forget about the cooking juices!)

**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 1/4 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  $\frac{1}{4}$  mile too far. Turn around and find Fox Creek Farm Road on your left).