



Newsletter, August 26-30, 2013

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Farm News

We've never seen so many cars parked at the farm as we did last Saturday: our garlic work party was a great success! By lunch, we finished clipping all the garlic that we dried in the new barn, and by the end of the day, we went through all of the remainder of the 22,000 heads that we dried in the side-shed. Aside from clearing out the drying areas, we cleaned about 2/3 of all the garlic. It is amazing how much work can be done in a very short time with lots of pairs of hands around. The food was great at the potluck lunch as well. You really helped us out and it was great visiting with you all - Thank you! As promised, we are working on figuring out the garlic barter – your take should be at the sites next week or the week thereafter.

With the garlic out of the way, we are slowly but steadily moving towards the end of the summer harvests – evenings and nights are getting noticeably colder. We started field curing most of the storage onions and are harvesting the first fresh onions of the season this week. Brassica's (a.k.a. cabbage family of crops) and potatoes are looking great. And with the colder nights, we're getting close to the last opportunity to successfully plant our winter-kill oats and pea cover crop mixture – to get the next growing season off to a good start. If the weather allows, we should be able to get this cover crop in by the weekend.

Off-grid farming: did you know that your farm produces all its electricity on-site? Since it was cost prohibitive to have electrical lines installed to connect our new farm to National Grid, we decided seven years ago to 'go out on our own'. With some innovative energy conserving technologies, our 2.8 kW solar array and 1kW wind turbine provide for enough electricity to meet the demands of our 340 member CSA, as well as your farmers' household. We're still quite sure that you are a member of the largest off-grid CSA in the US.

About this week's share: Full share members will receive head lettuce, cured garlic, tomatoes and fresh onions. We are rotating cucumbers, summer squash, green beans, eggplant, basil, parsley, corn, and bell, hot and sweet red peppers! As always, medium share members will be getting a variation on these items.

Your farmers,

Support a viable, small family farm and eat some of the best locally grown produce available!

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



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

- | | |
|-------------|-----------------|
| Thyme | Basil |
| Oregano | Chives |
| Marjoram | Savory |
| Parsley | Sage |
| Leaf fennel | Cutting Celery |
| Dill | Scallions |
| Pole Beans | Flowers |
| Sunflowers | Cherry Tomatoes |

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

RECIPE: Mediterranean Style Garlic Aioli

Member Kelly Beers sent us this recipe for aioli, a delicious homemade egg-based garlic sauce commonly used with seafood, of boiled vegetables like green beans, carrots and/or potatoes.

2 cloves garlic, minced
Pinch of salt
Large egg yolk
2 tsp fresh lemon juice
1/2 tsp Dijon mustard
1/3 cup extra-virgin olive oil

1. If you have a mortar and pestle sitting idly on the shelf, this is a great time to dust them off. If not, use a food processor. Either mash or blend garlic to a paste with a pinch of salt.
2. Whisk yolk, lemon juice and mustard together in a separate bowl.
3. Gradually add oil to yolk mixture, whisking until mixture is emulsified.
4. Whisk in garlic paste and season with salt & pepper. If Aioli is too thick, whisk in 1-2 drops of water. Chill until ready to use.



Pictures: front – Karl and Raymond fine-tuning the Boggs grader (at the end of the day, we were able to sort about 4 bushels of garlic less than 3 minutes). Cleaning garlic and visiting with old and new friends *is* fun. Bottom: cutting tops and roots in the foreground, cleaning in the center, and the remains of an outstanding potluck lunch in the background. This page: having fun at the farm – Arthur hauling in the one and only really last bundle of cured garlic for the 2013 season.

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 to Delanson, in Delanson, make left on Darby Hill – first right is Gallupville Road – this becomes Larry Hill when crossing the Schoharie County line).