

Newsletter, September 24 - 27, 2013

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Farm News

This Saturday, the trees started to drop their leaves noticeably, and the background at the farm is becoming increasingly colorful. Welcome to the beauty of early fall! And while the trees are slowing down for the season, we do not. This week we cleared out one of the hightunnels and moved in the onion crop: with the shorter days and morning dews, the alliums had a hard time curing in the field. We continued our potato harvest – we're about 1/3 into the field. We build pallet sized harvest bins: pretty soon we'll start harvesting winter squash. And we plowed under about 3 acres of fields that were in production this year, to get them ready for winter.



And aside from all this late-season harvest and field work, we are still distributing great shares of produce. We planned on the slow down of some crops (for example, the tomatoes), and anticipated the decrease in crop growth by 'stocking up': in a couple more weeks, when crop growth really slows down, the farm will become more-or-less a giant outdoor refrigerator, holding the crops until we harvest them.

How long does the 2013 go? The CSA season will go as planned to the end of October. The 20th and last regular share will be at the sites on Tuesday, October 22 or Friday, October 25. In the week thereafter (10/29, 11/1) we are delivering the optional winter storage share. If you've signed up for this share, we will be sending you a reminder email.

The 2014 season: As we are putting more acreage to rest for the season, we've started to work on our plans for the 2014 season. For the first time in the history of Fox Creek Farm, we will not increase the number of CSA members. The farm is at capacity right now. We practice organic farming principles and need a substantial amount of land in (bi-) annual fallow to maintain soil fertility and control the weed pressure. As such, the acreage we added to the farm this season will help us to keep growing the great produce you're now accustomed to.

With the participation in the H2A program, the payroll for the farm grew substantially. In order to maintain the economic viability of your family farm, we have decided to marginally increase the share price – about 2.5%. We'll be finalizing our 2014 proposal over the next week. As always, we'll get our new proposal (and 2014 membership form) first to our current members, so you'll have 'first picks' to reserve you share for next year at your favorite pick-up site.

Garlic: a number of CSA members have been inquiring about the opportunity to purchase additional garlic. We decided to again offer garlic for sale: minimum order is 5 pounds, and for that we charge \$ 37.50. We set up a link on our website (www.foxcreekfarmcsa.com, "garlic") where you can place your order through PayPal. You can order until Saturday, October 5. We'll deliver your order with your October 8 or 11 share.

About this week's share: Full share members will receive head lettuce, garlic and Adirondack Red potatoes (red inside and out!). We are rotating broccoli, tomatoes, summer squash, corn, bell, hot and sweet red peppers, as well as some of the last of summer melon, green beans, eggplant, basil and parsley, Note that our summer broccoli tastes best cooked. As always, medium share members will be getting a variation on these items.

Your farmers,

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

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

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With the first potatoes in the share, we thought a potato salad recipe would be a good idea. We found this one online (allrecipes.com), which we slightly modified.

RECIPE: Red Potato Salad

1-1/2 pounds red potatoes, cut into chunks	1/2 cup sour cream
1/4 cup mayonnaise	1 teaspoon Dijon mustard
1/2 teaspoon white vinegar	2 hard-cooked eggs, chopped
1/2 dill pickle, chopped	1-1/2 teaspoons dried dill weed, or 2-3 tsp fresh, minced
1 clove garlic, minced	1/2 dash hot sauce
1 green onion, chopped, or about 1/8 cup minced onion	Salt and pepper to taste

Place the potatoes in a pot with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork, but not falling apart. Drain, and transfer to a large bowl to cool.

In a medium bowl, mix the sour cream, mayonnaise, mustard, vinegar, eggs, pickle, onions, and hot sauce. Season with dill, garlic, salt and pepper. Pour over the potatoes, and gently toss to coat. Chill at least 3 hours in the refrigerator before serving. (A side dish for 6)

Pictures: front, top – Harvesting potatoes with our “new” potato harvester. Bottom: Sara harvesting one of the last water melons for this season – sorry, the seasons move on ... but we think we had an outstanding melon harvest this year!s!

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