



# Newsletter, September 21- 26, 2017

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## Farm News

The Summer has ended, welcome to Fall! Our dependency on the weather is taking us for another surprising ride: after all our talk about the wet and cold, we are really pleased with the warmth of the last week-and-a-half. We're back harvesting beans and lettuce, and the last planting of sweet corn might pretty well make it to harvest before Fall really sets in!

Talk about surprises, Schoharie County Soil and Water Conservation District has awarded us a grant to implement some soil conservation practices. As a result, we'll be able to improve one of our farm access roads, and put in underground drainage in some parts of our upper fields.

While we're digging, we also hope to tackle some drainage issues in what we call our pond field. That will allow us to extend our tillable acreage, and give us the opportunity to expand our fallow vs. production field ratio. By increasing the acreage we can leave fallow every season, we can reap even more benefits from our cover crop work; control more weeds, increase the organic matter in the soil, and grow fertility on the farm. From a farmers' perspective, that is exciting news!

We're finishing the last bits of our 2018 CSA proposal, which we hope to mail out to you by the end of next week. For next year, we will add some new on-farm events, exclusive to our CSA membership. We really enjoy opening the farm to our supporters, and we hope you'll join us in the future at one event or the other.

This week's share is again going to be rather spectacular, particularly given the odd weather this season. And while the cherry tomatoes in the U-pick are winding down, the herbs are abundant and the flowers right now are very vibrant. The foliage is slowly starting to change – if you had a trip to the farm on your 'to-do' list for this growing season, the next few weeks is probably the best time to do it.

Your farmers,

*Raymond Et Sara*

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## In this week's full share:

**Garlic, Tomatoes.** *And* in rotation to the sites as available; **Sweet Corn, Spinach, Lettuce, Chantenay Carrots, Green Beans, Swiss Chard, Peppers, Eggplant, Kale, Broccoli, Cauliflower, Onions and Potatoes**

### **RECIPE: Tomato Pie**

*With the abundance of tomatoes in the CSA shares, we thought a tomato pie recipe would be appropriate. Don't forget that it is easy to preserve tomatoes by freezing or canning. You'll be surprised by the flavors when you pull one of your packages of tomato sauce from the freezer in the off-season. It will put canned, store bought tomato sauces to shame!*

#### **Ingredients:**

2 pounds medium-sized tomatoes  
½ teaspoon salt  
½ cup mayonnaise  
½ cup shredded sharp white cheddar cheese  
¼ cup grated parmesan  
1 (9-inch) piecrust, store-bought or homemade  
¼ teaspoon freshly ground black pepper  
5 slices thick-cut bacon, fried and broken into pieces  
10 basil leaves  
handful of cherry tomatoes (optional)  
4 thyme sprigs

#### **Directions:**

Slice the large tomatoes into rounds ¼ inch thick and place them on paper towels. Let stand 10 minutes, flip over onto fresh paper towels and sprinkle with salt. Let stand 10 minutes more. (If they are too juicy they will make your pie soupy.)  
Preheat the oven to 400°F (205°C). Combine mayonnaise, cheddar, and Parmesan.  
Arrange a layer of tomatoes in the bottom of the piecrust. Sprinkle with pepper, half the bacon, layer on five of the basil leaves, and spread half of the mayonnaise mixture over the basil. Repeat, ending with a final layer of sliced tomatoes, placed so that you can fit the optional cherry tomatoes on top as well. Scatter thyme leaves on the top of pie.  
Bake for 30 to 45 minutes, placing strips of aluminum foil around edges if they get too brown. Cool.



**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).