



Newsletter, Sept. 28- Oct. 3, 2017

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Farm News

Harvest time! It's been awhile since we have picked tomatoes and green beans to the tail end of September. We've been checking on the sweet potatoes, and probably will start pulling them from the field over the next week. They'll need to cure a little bit before they go out – expect them to be part of the later shares.

The absence of summer weather during the summer, and the July weather during the last weeks are pulling tricks on us. Some of the long season crops like the winter squash did not meet up to expectations, while some of our quicker late season crops are maturing faster than expected. We are ready for some normal Fall weather! And according to the forecasts, that should come with the first installment of this week's CSA delivery. Your farmers are ready to disembark this season's weather rollercoaster ride: after a year like this we wholeheartedly recognize the importance of the weather on our operation.

The 2018 CSA season: The 2018 CSA member mailing is almost ready to go out the door, and should be in your mailbox early next week. We are making a couple of changes. Most importantly, next year we will no longer offer the Tuesday downtown Albany site. There are various reasons for this, but most importantly it's about logistics: we found out that we cannot spend 3 half days per week off the farm.

We of course continue to offer our Full and Medium share choices, and the winter share option. To make it easier to sign-up, we are updating our website. And we are looking forward to announcing a variety of CSA member exclusive events at the farm during next year's harvest season.

In the light of the garlic crop failure, we have set ourselves an ambitious goal: we would like to see about 50% of our current CSA membership renew their share for the upcoming year, *before this season has ended*. Putting down a deposit on next year's share will put the farm in a much stronger financial position going into winter.

Tomatoes are winding down. Spinach and lettuce are coming in hard. Another beautiful share is on the way from our fields to your dining room table. With the expected drop in temperatures, we don't think the cherry tomatoes in the U-pick are going to last much longer. Flowers & herbs are still looking great – and fall foliage should show its splendor soon. Great opportunity to make the drive out to your farm and enjoy the U-pick!

Your farmers,

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



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In this week's full share:

Spinach, Lettuce, Garlic, Tomatoes. *And* in rotation to the sites as available; **Sweet Corn, Green Beans, Peppers, Eggplant, Onions, Potatoes, Green Tomatoes, Winter Squash**

RECIPE: Spanakopita (Greek for: spinach pie)

Warm up the house, cook with some greens. We hope you'll enjoy a home-made Spanakopita with almost all ingredients from this week's share!

Ingredients:

3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 pounds spinach, rinsed and chopped
1/2 cup chopped fresh parsley
2 eggs, lightly beaten
1/2 cup ricotta cheese
1 cup crumbled feta cheese
12 sheets phyllo dough
1/4 cup olive oil

Directions:

Preheat oven to 350 degrees F. Lightly oil a 9x9 inch square baking pan.

Heat 3 tablespoons olive oil in a large skillet over medium heat. Sauté the onion and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to sauté until spinach is limp, about 2 minutes. Remove from heat and set aside to cool.

In a medium bowl, mix together eggs, ricotta, and feta. Stir in spinach/onion/garlic mixture. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan. Spread half of the spinach and cheese mixture into pan, and repeat the phyllo dough covering (use 4 sheets). Add remaining mixture. Layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.

Bake in preheated oven for 30 to 40 minutes, until golden brown. Cut into squares and serve while hot.



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