



# Newsletter, Sept. 29 – Oct. 2, 2009

Volume 6, Issue 17

## Farm News

This last week we continued spending time cleaning up some of our fields to plant more cover crops, while also irrigating the CSA crops still in the field in absence of the usual fall rains. Some very nice crops are waiting in the field

for the next weeks of this CSA season, – the winter squashes are coming along very nicely, as is the fall spinach, the late carrots and beets. Our CSA season goes as planned to October 27 for the Tuesday sites, and to October 30 for the Friday sites – with an additional Thanksgiving share on November 17 and November 20, respectively.

We have been working on our CSA proposal for 2010, and are starting to compile our renewal packages. As with last year, we will hand the packages out at the sites, and at that time, one of us will be at the site to address your questions and comments regarding our operation. You'll find our 'Meet your farmer at the site' schedule below.

During the last weeks, we had various members inquire about the availability of our hardneck garlic for seed or table stock. Since we decided not to continue our participation in the Hudson Valley Garlic Festival, we now have rocambole garlic available for sale at \$ 7.00 per pound, with an order minimum of 1 pound. At this time we have available German Red, Purple Glazer, and Spanish Roja. If you are interested, please send us a check with your order (and second choices if applicable), and we will bring your garlic with the regular CSA distributions. For the folks that helped us out with the garlic harvest: we'll have your barter garlic available next week at your pickup site.

And with the risk of information overload, we'd also like to announce our 'end of season' party at the farm – we're inviting you for another potluck on October 17 with a warming bonfire and fall activities including; make your own corn doll, play in our scavenger hunt, and create your own garlic braid (one per family) to take home – and meet other CSA members while enjoying great food.

In this week's share you'll find our first fall spinach, lettuce or mesclun, tomatoes, garlic, onions, potatoes and some specialty sweet peppers. In rotation this week are broccoli side-shoots, bell peppers, and some of the last corn. FYI: Next week we'll likely have spinach, beets with tops, lettuce, onions, potatoes, garlic, tomatoes and Acorn squash. In rotation will be more broccoli side-shoots and all the peppers.

The U-Pick garden is winding down but still well worth a visit – there are still lots of herbs (consider drying a few for winter), and a few flowers and cherry tomatoes.

Your farmers,

## END OF SEASON POTLUCK

Mark your calendars! We invite you to our 'end of season potluck' at the farm on Saturday, October 17, with lunch around 1:00, and activities starting at 2:00.

## MEET YOUR FARMER

Friday, October 2  
Tuesday, October 6  
Friday, October 9  
Tuesday, October 13  
Friday, October 16

SUNY  
HWFC  
Altamont  
Delmar  
Farm



Getting the barn ready for winter, too - thanks Ron!

## Recipe

### CAESAR POTATO SALAD

Nancy Nichelson shared this potato salad recipe, which originates from 'Cooking Light'. We've tried it subbing a little more oil and vinegar for the vermouth and finely minced red onions for green with quite satisfying results as well.

1T Olive oil	2t Dijon mustard
2 Cloves garlic, minced	1 Anchovy, minced (optional)
1 1/2lb. potatoes	1/4t Salt
3T Dry vermouth	1/8t Pepper
2T Balsamic vinegar	1/4C Chopped green onions
1T Lemon juice	3T finely chopped fresh parsley

Combine oil and garlic; let stand 30 minutes. Steam potatoes, covered, until tender. Let cool; cut into 1/4 inch thick slices. Combine potato slices and vermouth; toss gently to coat.

Combine oil and garlic with remaining ingredients. Pour over potatoes; toss gently to coat. Cover and chill. (6 servings)

Come and make your own six-bulb garlic braid at our 'end of season' potluck on October 17!



Farm visits – Feel free to come and visit the farm. The farm and U-Pick are open to visit anytime, but on harvest days (Tuesdays and Fridays) our time is very limited – on other days we'll gladly show you around a bit. It's a great opportunity to see how we produce your vegetables, and to enjoy the scenic farm site. Bring some kitchen leftovers to feed the chickens!

Directions to the farm: From Altamont: Follow Rt. 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 (\*)).

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