

BROOKFIELD FARM SHOPTALK

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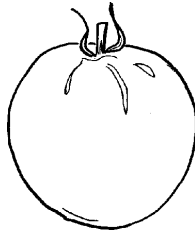
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July 11, 2009
Distribution Week #6

WHAT'S NEW THIS WEEK

Summer's Coming!

Tomatoes: Our early crop is just ripening - from the new field house we built at the farm this spring. The fruit is decent looking and tastes great but the fruit is just starting to turn. We'll have a limited supply until the field crop comes in during August.



WHAT'S HAPPENING ON THE FARM

On The Verge

After what feels like weeks and weeks of spring upon spring upon spring. Cloudy days yielding to sprinkles giving way to thunder and eventually turning to clouds and rain. Picking our way through mud caked fields to find dry enough times to plant, to weed, to spray. Just when I felt like it would just go on like this forever, something seems to have shifted. Some corner seems to have been turned.

Maybe it was getting the first big planting of fall cabbage and broccoli in the ground. Or maybe it was spraying the potatoes with spinosad for the last time. Or maybe it was cultivating the melons one last time before they smother the earth with delicious fruit. Or maybe it was weeding and fertilizing three acres of winter squash before they get ready to explode into mid-summer growth.

Whatever it was, it sure felt like something. So that by Friday, when the weather turned sunny and 80F, it just felt like summer had arrived. The crops were well on their way to growing. The cold nights might finally be behind us. The rain hasn't fallen from the sky in 2 days.

Standing in front of us is, potentially, a mountain of food, hoping to come to fruition. The garlic comes first (which hopefully you can come help us inaugurate the harvest season when we pull it next Saturday morning). And then it's another month of weeding and watering our late summer crops, picking early summer crops, before the big harvests start to roll in.

Maybe I'm dreaming (that comes with the job). I know we've had one or two sunny days since June began. But this just feels different. It feels like it's gonna stick. The table has been set. The dinner has been prepared. It just needs a few more minutes in the oven and hopefully we can serve it up the way we planned.

We hope you enjoy the harvest,
Farmer Dan
(for Karen, Abbe, Adan, Kerry, Lisa, and Brigitte)

Join us for two Special Events

Saturday, July 18

The Ninth Annual
**Art Behind
The Barn**

At Brookfield Farm™

8 am-1 pm

&....

Garlic Harvest!

10am - 12pm

WHAT'S ON THE WAY

*BASIL
RADICCHIO
CUCUMBERS*

BULK PRODUCE

*SWISS CHARD, COL-
LARDS, GREEN KALE:
\$2/LB*

LETTUCE: \$1.50 / HD.

*CABBAGE(GN & NAPA):
\$2/HD*

Ham Salad

1 lb. ham; cubed or ground
1/4 c maple syrup
1 hard boiled egg
mayo, to taste
1/4 cup scallions, chopped
Collard Greens

*This recipe came from our
meat man Marc Cesario who
has a nice supply of delicious
Green Horn Farm grown ham
for sale at our Farm Shop.*

Make 1 inch incisions in a crisscross pattern on top of ham and pour maple syrup over. Place in roasting pan and cover with tin foil. Cook at 325 degrees until internal temp reaches 130, remove tin foil cook until internal temp. reaches 145. Remove from oven and re-cover ham with tin foil and let rest for 10 min (internal temp. will rise). Cut ham into 1/2 cubes for salad. Cube or grind in food processor if preferred. Mix with egg, mayo and scallions. Serve on sauteed collards.