



BROOKFIELD FARM SHOP TALK

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Distribution Week #8

WHAT'S NEW THIS WEEK

Eggstravaganza!

Eggplant: This crop looks good in the field, despite the cold temps. We grow it on black plastic which definitely helps on a year like this. The plants are a bit smaller than last year, and sometimes we get a first flush (big) and then it takes another two weeks for the harvest to really stabilize. But it looks like we should have a good supply of black Italian, pink Italian, pink globe, and purple Oriental varieties from now through September. Use them all the same way (see recipe below), but the slender ones are a special treat to grill.



Slicing Cucumbers: The dark green slicers are coming in now. This crop looks good and so do the next two. With any luck we should have cukes from now through mid-September.

WHAT'S HAPPENING ON THE FARM

Seems Like Old Times

Just when we thought we were getting into a new pattern - maybe a little more sun, maybe a little less rain - it all came back to that same old tune that we've been hearing so much this year. Rain. Clouds. Mud. Puddles. Well, at least we're used to it by now.

The week started out hopeful enough, with lots of sun on Monday, which helped us get the field tomato posts pounded and the strings up before the plants had a chance to flop over and make a big mess. The ground was drying up after the big soakspllosion on early Saturday morning, so we were able to begin our last planting of cabbages, and some more broccoli, cauliflower, and kale. By about 10 am, it started to sprinkle, and by noon, half the field was planted, but the ground was too wet to continue. Then came the familiar "wait until it's dry enough to

plant, but hurry up before the next storm" that we've been playing since early June.

We did get the field planted. And we even tiptoed through the tulips to get the winter squash, peppers, and sweet potatoes cultivated before the next big system came in on Thursday night. That one brought us back to *The Land of Very Wet*. Puddles everywhere. Buckets filled with water. It must have rained about 3", but we don't really want to know. It was a lot.

And again, just like last month, nothing is broken, but there are some causes for concern. Not least of which is the possible sighting of Late Blight in our potatoes. We'll be keeping a very close eye on that one and letting you know what we find out in next weeks' newsletter. But for now, as with the last time we heard this song playing, we can just say we're keeping our fingers crossed, getting it all done in between the raindrops (somehow), and hoping, yes, still hoping that August is going to bring us summer. Real summer. Hot summer. Sunny summer.....

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

WHAT'S ON THE WAY

SWEET CORN
(STILL WAITING)
RED KALE

BULK PRODUCE

SWISS CHARD: \$2/LB
LETTUCE: \$1.50 / HD.
RED CABBAGE: \$2 / HD
BEETS, SCALLIONS:
\$1.50 / BU
CARROTS, PICKLING
CUKES, YELLOW SQUASH:
\$1 / LB

Farm Tour

Sunday August 9, 10 am

This will be a general overview of our entire farming operation. Our Assistant Manager Adan Martinez will be giving this tour.

Meet at the Farm Shop

Chinese Steamed Eggplant

1 large eggplant, cut into wedges
2 tbsp veg oil
1 large green onion, cut into 2" pieces
2 cloves of garlic, minced
3 tbsp soy sauce
1/4 tsp sugar
pinch of black pepper

Steam eggplant until tender - about 30 minutes. Heat oil in wok or large skillet. Stir fry green onion 1 minute. Add remaining ingredients. Stir-fry 3 more minutes. Makes 3-4 servings.

From Asparagus To Zucchini, a guide to cooking farm-fresh seasonal produce - available at the Farm Shop