



# BROOKFIELD FARM Winter Share News

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February Distribution Schedule  
Monday February 1 - Sunday February 7  
Monday February 15 - Sunday February 21  
7am - 7pm daily

## WHAT'S HAPPENING ON THE FARM

### Early Spring? Just Kidding.

Winter stuck with us pretty hard through the middle of the month, when the first thaw came. We hadn't seen the temperatures get much above freezing since the middle of December. The ground was frozen deep. The ice rink was nearly perfect. Nobody wanted to go outside and cut firewood or do much of anything except run back into the office as fast as possible. Then came the first thaw: a warm spell just around the 18th of January, which brought just a little water leaking into the root cellar. The cold returned, but then we quickly got a giant warm rain storm on January 25th, which took away all of our snow, brought a torrent through the parking lot, made the fields look almost spring muddy, and brought some more water in the cellar. The sun came out. The grass turned green. With the increasing day length it almost seemed like we could think about plowing and getting the greenhouse started up.

Naahhh! It's still winter. We're sure of it. By the end of the week it was 5F at night again, and the ground was rock hard. And 2" of snow turned the farm right back to winter. We haven't seen much snow this winter, but we have a long way to go. We did, though, take advantage of the warmer days and cut a few dead trees down, filling up our firewood piles. And we started the box truck just to make sure she knew that we were still paying attention to her. And then it was back to winter tasks.

We put the finishing touches on figuring out what we did last year and presented that to our Board of Directors. We're going to make it into a nice package with pictures and words and send it out to you in a newsletter sometime in February. We also began working on projects for the coming season. We ordered most of our seeds and began work on our Web 2.0 project to integrate our website and database to streamline our administrative processes.

We finished renewing shares and started offering the remaining (few) shares to our waiting list. And Kerry began settling into her new position of Assistant Manager with a wide variety of tasks from plowing snow to burning brush to entering website content to keeping the winter share humming, and on and on.

We're glad to see winter return, as we are enjoying the relative downtime of the season before heading towards the coming of the light and new spring ahead.

We hope you enjoy the winter bounty!  
Farmer Dan (for Karen, Abbe, Kerry, and Lisa)

## STORAGE CROP CONDITIONS

### The Cellar in Fine Form

*With the cold early January temps the cellar has held generally well at 37F and 95% humidity. During the two "thawing" events towards the end of the month, some water came into the cellar, but receded as the temps returned to seasonably cold levels..*

**Carrots, Beets, Celeriac, Parsnips, Rutabagas, Turnips:** These crops are holding very well. Some of these crops will begin to sprout a little in the cellar. Don't worry about it, just cut off the sproutlets and enjoy the delicious roots!

**Potatoes:** Spud quantity and quality look good. They are generally dry and not sprouting at all.. Keep these in a paper bag, in your pantry.

**Cabbage:** We will be done with the unwrapped green cabbage during the first distribution week. We will then move onto the wrapped cabbage, which looks great. We wrap the heads in newspaper to keep the moisture from settling into rot. Simply take the newspaper off, recycle it, remove one or two wrapper leaves, and enjoy the green cabbage.

**Onions:** The first onions were a bit soft, but the remaining variety "Copra" looks hard and tasty. The quantity and quality look excellent for the rest of the winter.

## Farmer's Cabbage & Mushroom Pie

- 2 unbaked 9-inch pie crusts
- 2 tbsp olive oil
- 1/2 c chopped onion
- 1 1/2 c chopped mushrooms
- 1/2 tsp dried thyme
- 1/2 tsp lemon juice
- 2 c chopped cabbage
- 4 oz farmers' or cream cheese
- salt & pepper (to taste)
- 3 hard-cooked eggs, sliced

Place on pie crust into a pie pan, making sure to leave 1/2" of dough hanging over the edge. Refrigerate both top & bottom crust until ready to use. Preheat oven to 375F. Heat the oil in a skillet. Add the onion & saute until tender. Stir in the mushrooms, thyme, and lemon juice. Add the cabbage & cook until tender. Stir in the cheese and add salt & pepper. Layer half of the cabbage mixture in the pie crust. Add a layer of sliced eggs. Top with remaining cabbage mixture. Moisten the overhanging edge of the pie crust with water. Cover the pie with the top crust, sealing the edges with your fingers. Bake until crust is browned on top - 30 -40 min.

*This one came from "Farmer John's Cookbook" where he says this recipe is "rustic, a little rude, and downright delicious. And, of course, uses a lot of cabbage!!!*

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