



BROOKFIELD FARM Winter Share News

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January 2010

STORAGE CROP CONDITIONS

December cools the cellar down!

After starting the month at a balmy 49F, the cellar cooled down to a cruising altitude of 35F and 95% humidity. This environment is optimal for storage of roots.

Carrots, Beets, Celeriac, Parsnips, Rutabagas, Turnips: These crops are holding very well. Keep them unwashed at home, in a plastic bag in the fridge. 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 - So far, there's no sign of our past summers' Late Blight effecting storage. Keep these in a paper bag, in your pantry.

Cabbage: The unwrapped green cabbage is starting to show some signs of age on the outer leaves - a quick peel for these will do the trick. The wrapped cabbage (stored in the dry cooler) looks great and we will start distributing that in February.

Onions: After a nice December of leeks, we move now to the heartier storage onions. The quantity and quality look excellent and we should have a consistent supply through March.

Kale: There is still some very nice green kale in the field (behind the big field house). It's cold to pick, but absolutely delicious. We should have it through January unless a very deep freeze settles in to take it away.

Squash: We have enough left over for the first January distribution only. This squash will be good to eat now - sweet and delicious. Please don't try to store this crop as it has been in the cellar (moist) and won't keep very well anymore.

WHAT'S HAPPENING ON THE FARM

Happy New Year

Winter came on all in a hurry in mid-December - one day it was 60F and the next it was barely in the 20s. And then it stayed like that for most of the month. Luckily, we had enough time to prepare, so the farm went to sleep without too much fuss.

We spent the early part of the month getting ready - setting up our new plow truck and nice pile of sand on the edge of the parking lot. Adan hooked the compressor to the irrigation pipes to blow any remaining water from the underground pipes. Then we woke Kerry and Lisa up from their early December nap, and got their help laying straw mulch on the strawberries and garlic. Adan and I then moved most of the equipment to the storage shed in the West Field. Then, as if on cue, the snow began falling from the sky and the North wind began blowing strong and didn't stop for a couple of weeks.

After missing the first blast of cold, Dennis motivated the ice rink boys in a hurry to build the frame, lay the liner, and flood the rink. By Dec 20, we were skating on the most beautiful rink this farm has ever seen. With any luck, we'll be skating until March!

Besides all the hunkering down for winter, we also began the process of figuring out what happened this past year on the farm. We were checking harvest numbers, shareholder numbers, equipment numbers, check numbers, and any other numbers we could get our hands onto which might help us divine just what happened in the past 11 months. Then, as planned, we said farewell to Adan (who will be heading out on a trip to Spain) and continued counting things. We will hopefully have a nice and tidy picture of last year to share with you in a mid-winter newsletter.

Until then, we will be keeping the winter share stocked, the parking lot plowed, and hopefully the ice rink clear of snow. And at some point, we'll probably start thinking about next year (er...make that this year).

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

GRASS-FED MEAT SALE

Sat. January 23rd 9am-1pm

Beef and Pork (fresh & smoked). All meat was raised by Greenhorn Farm (Marc Cesario) in the fields around Brookfield & Bramble Hill Farms (Amherst).

Pasture raised and delicious. All cuts sold frozen.



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Creamy Turnip Soup

- 1 tbsp unsalted butter
- 1 c coarsely chopped onions
- 4 c chopped peeled turnips
- 2 c chicken or veg stock or water
- 2 tbsp minced fresh parsley
- 1 tbsp sugar
- 1 tbsp lemon juice
- 1 bay leaf
- 1/8 tsp freshly milled black pepper
- 1 c milk
- salt to taste

Melt the butter in a Dutch oven over low heat. Add the onions and cook stirring occasionally under tender about 8 min. Stir the turnips into the onions then add the stock, parsley, sugar, lemon juice, bay leaf, and pepper. Cover and simmer for 45 min or until the turnips are very tender. Remove the bay leaves and puree the turnip mixture in a blender or a food processor. Return the puree to the pan; add the milk and salt to taste. Heat the soup to a boil, divide into six warm soup bowls and serve..

This one came from "Recipes from Americas Small Farms" It should help with figuring out what to do with those gosh-darn turnips. Go to our website and click on "recipes, storage tips, and crop info" for more!