



BROOKFIELD FARM Winter Share News

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CONDITIONS IN THE CELLAR

Cold December cools cellar down!

Carrots, Beets, Celeriac, Parsnips, Rutabagas, Turnips: These are holding very well and the quantity and taste is excellent. Keep them in a plastic bag (pop some holes in them if necessary to make them breathe) in the fridge, or a cold garage or basement, and cover with a wool blanket if there's any chance of deep freeze. We will have bulk carrots for sale for this month (and maybe February as supplies last) - \$1/lb - self-serve in the cellar.

Potatoes & Sweet Potatoes: These look great and there should be plenty of sweets through January and regular potatoes through March.

Cabbage: The red cabbage is holding very well, but the green cabbage is starting to show some brown spots on the inside (a bit more trimming necessary). We should have these both through March.

Onions: This is the one crop we don't keep in the cellar - as it is too damp. They are stored in the (turned-off) walk in cooler which is dry but doesn't freeze (staying at about 33F). The quantity and quality are excellent. We should have these through March.

Kale: There are still some green leaves in the field, but they are very buried by snow and damaged by the early cold. You can eat these, but they are not nearly as tasty as they were before the deep December freeze.

WHAT'S HAPPENING ON THE FARM

Not The December We Planned On

We were spoiled by the last few years of mild Decembers, so we left quite a few jobs to finish up during the month. Little did we know that Mother Nature had lots of cold and two 9" snowstorms in store for us before December 17.

We mulched our strawberries and garlic and brought the cows to their winter barn at the end of November. So, we started building our new tomato field house (got it all laid out, pounded half of the stakes into the ground) but had to call it quits when the cold weather came in during the first week of December followed by the snow.

We were able to remove another field house that we purchased in Montague (which will complete our hoop-house "compound"), and get it piled up in pieces before the first storm. We were also able to clean and store all of our vegetable growing equipment, tractors, and trucks before we buried them all beneath growing snow drifts of the second storm. But the compost that we were hoping to make will have to wait, as the leaves were delivered during the first storm and then carefully buried by lots of beautiful white mounds of snow where they will wait until we return to them with the spring thaw.

Our year-end wrap up was up-ended by our early December robbery. We have managed to answer many of the questions and change a few more of our procedures to ensure that the damage from this event was minimized and the chances of recurrence are diminished. It was a lousy way to begin our off-season but the generosity of our community has been inspiring and very helpful towards getting us back on track. *(One important note: If you bought anything at the Farm Shop this year with an IOU please send us a check for the estimated amount as our records on this were compromised in the theft. We know this isn't easy to remember, but it will help us go a long way towards minimizing the loss to the farm from this latest robbery).*

So it's been a busy month out here, and while not quite what we expected, we are in pretty good shape for a good winter ahead. At the end of the month, we said goodbye to Chris, who is heading to Madison, NY to start his farm, and looked forward to enjoying the winter and turning our attention towards the season to come.

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

Easy winter squash recipe

- 3 cups peeled and cubed winter squash
- 1/2 tsp minced garlic (one large clove pressed)
- 1/4 cup minced fresh parsley
- 3 Tbsp whole wheat pastry flour
- 2 Tbsp olive oil
- Freshly ground pepper

Preheat oven to 325°. Place squash in a medium bowl and toss with garlic and parsley. Add flour and mix well to thoroughly coat cubes. Oil a shallow baking dish. Pour squash mixture into dish and drizzle with oil. Bake 30 min. or until crusty on top and soft underneath. Squash should still hold its cubed shape.

This one came from our shareholder Kay Lisseck who got it from The American Vegetarian Cookbook by Marilyn Diamond. It should help with your glut of butternut squash from last month.. Send us your favorites, or visit our website and click on "recipes, storage tips, and crop info" for more!