



BROOKFIELD FARM SHOPTALK

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Distribution Week #13

WHAT'S NEW THIS WEEK

Some New Tastes

Kohlrabi: This crop (looks like a purple ball with leaves coming out the top) is in the Brassica Family along with its cousins broccoli, cabbage, cauliflower, brussels sprouts, kale, etc. To use it, peel the purple skin and cut it up and eat fresh - tastes sort of like a broccoli-carrot. Or use it for cooking for a nice change of pace (see recipe below).



Red, Yellow, and Orange Peppers: The pepper field is starting to throw off an nice array of sweet fruit. We grow a long tapered sweet red pepper called 'Italia' which has a great flavor. There are also orange, red, and yellow bells. All of these are great for cooking, eating raw, or freezing for winter. We should have these throughout September. If the peppers aren't perfectly colored, leave them out of the refrigerator for a day or two.

Potatoes: We dug our spuds a little early this year so we could see how the late blight was going to effect the crop. This week we'll be giving out the trials. We dug a little of every variety (Yellow: "Keuka," White: "Eva" & "Superior," and Red: "Dark Red Norland" & "Red Pontiac") You might get any of these as we go through them to see how they are holding up. After this week we'll have a pretty good sense of what to expect for our potato crop for the rest of the season so we can let you know.

WHAT'S HAPPENING ON THE FARM

Down The River

With the warm weather holding on, and the summer farm winding down, it was time to make hay while the sun shone and get to the river.

Our "weeder crew" was on it's last week of work as the weeds were on their final unsuccessful push towards obliterating all of our crops. Our "boy crew" was winding down their summer harvest work before (incredibly) school started on Thursday. And the apprentice crew needed a quick pick-me-up before the big harvests of September roll around.

Sounds like a good time for a quick party.

So after harvesting the greens, cukes, zukes, eggplants, and peppers. And then after piling and hucking a big melon haul. And after pulling a few gazillion weeds in next years' strawberries. We packed the box truck with the inner tubes, and headed for the Deerfield River, for one last bit of summer fun. Nice to float down the (not-too-swollen) river on a hot summer day, before turning to the more serious pursuits ahead - back to school, back to bringing in loads of winter squash, and back to figuring out what to do with our lives.

Seems like we picked the right day, as the rest of the week saw the beginnings of some weather changes with cooler mornings shorter days. And as of this writing it looks as if the remnants of Hurricane Danny are getting ready to end our little 3 week dry-spell and bring us back to no more summer. It was nice while it lasted (summer that is) but now it's time to get serious. Right. Time to get serious. There's a mountain of onions that are almost ripe. And a huge pile of leeks, a massive floatilla of potatoes, and two turnpikes full of winter squash on the near horizon. We've got some work ahead of us - you know, it's almost time to reap what we have sown. But for now, it was a good week to pull the last weeds, throw the last melon, and float down the lazy river.

We hope you enjoy the harvest,

Farmer Dan (for Karen, Abbe, Adan, Kerry, Lisa, and Brigitte)

WHAT'S ON THE WAY

LEEKS
CELERY
TOSCANO KALE

BULK PRODUCE

SWISS CHARD, RED KALE,
COLLARDS: \$2/LB
CARROTS, BEETS, EGG-
PLANT: \$1 / LB
SWEET CORN: \$3 / DZ
BASIL: \$3 / LB

Whipped Kohlrabi & Potatoes

1/2 lb potatoes
1 lb kohlrabi
2 tbsp butter
1/4 c milk or cream
1/4 tspn salt

Boil the potatoes and kohlrabi separately until tender - 25 - 30 min. Drain, reserving 1/4 c of the liquid from either vegetable. Peel the potatoes and kohlrabi. Mash them together in a large bowl. Melt the butter in a small pot over medium heat. Add 1/8 c of milk or cream. Heat until almost simmering and remove from the heat. Pour the butter mixture over the potato mixture. Add salt and pepper to taste and beat until fully combined. Add the rest of the milk or cream if desired. Season with more salt and pepper to taste.

From *Farmer John's Cookbook* - a great resource for CSA cooking & eating - for sale at the Farm Shop