



BROOKFIELD FARM SHOPTALK

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October 1, 2016
Distribution Week #17

WHAT'S NEW THIS WEEK

Fall Crop Come On Strong!!

Watermelon Radish:

Also called "Mosato Rose," this golf-ball sized radish has quite a treat in store for you when you cut it open.



If you slice it just right it will look just like a watermelon! We left the leaves on because they were beautiful and will taste great (see recipe below). This crop is plentiful this year and we should have it on and off through October.

Green Kale: The fall crop is tasty and bountiful. It will continue to get sweeter as the nights get colder, but it is looking good and time to harvest the first leaves now.

White Potatoes: We started digging these "Kennebec," thin skinned, creamy spuds this week. They are great for boiling or mashing and we have a small crop this year due to drought probably only available til mid November.

Green Cabbage: We have dense crisp heads coming from the late brassica field. They are great for cooking, raw salads, or get the crock and make some kraut. *(Some of you saw these last week - we will have broccoli for you this week).*

WHAT'S HAPPENING ON THE FARM

Transformation

Everything is different. As soon as we tucked those winter squash into the safety of the heated greenhouse, we turned around, and nothing was the same. On Sunday night the temps plummeted to the low 30s, threatening frost, but not making good on it. The sweet potato vines took it hard, but everything else was fine and dandy. But it didn't matter. The calendar had turned to Fall, and so had everything else. The temps never got much about 70F all week. There was rain on Tuesday night, leaving the soil moist and the plants looking generally happy. We were wearing long pants. And sweatshirts. The cows were eating grass. The thought of 80F, hot, dusty, and chance of dryness was such a distant memory, as to possibly fall into the stuff of myth, legend, or rumor.

Sweet potatoes get our attention next around here, as they aren't affected by frost, but they don't like it when the soil temp goes below 50F. But, before we pull the spuds, it takes a little while to get the field ready. First we have to get rid of the weeds with the big brush hog. Then we need to get rid of the vines, which we do with a crazy, rubber-tined flail mower we call a "vine beater." Then we need to rip the sides of the beds up with the cultivator to get the undercutter bar beneath the bed. So, while all of this was being done, we caught up on about one month of field work, just like that. All of our early fields were mowed to get the lingering summer weeds down. Then the harrow went through to turn the weeds in and bring the soil up. Then the seeder spun oats and clover over the top,

so the weekend's rain would pound them in and germinate them up. When it was all over we were left with discreet island of food - leeks, beets, sweet potatoes, cabbages, celery - surrounded by many acres of land that are now put to sleep; Resting from this years' weird, dry, happenings. Hoping it was just a nightmare that won't be repeated. And, wondering just where are we now.

We hope you enjoy the harvest.

Your Farmer,
Dan
(for Karen, Abbe, Zoe, John, Rebecca, and Sunny)

WHAT'S ON THE WAY

RED KABOCHA SQUASH
CAULIFLOWER
CUTTING LETTUCE
DAIKON RADISH
COLLARD GREENS

BULK PRODUCE

BEETS, DELICATA
SQUASH, GREEN CABBAGE: \$1/LB
ARUGULA, TATSOI,
TOSCANO KALE: \$2 / LB

Rustic Radish Soup

2 meat radishes incl greens
2 tbsp butter
1 red onion, chopped
1 leek, sliced
4 sm potatoes, cut into eighths
1 sm achovy, packed in oil, chopped (opt)
1/4 c flat leaf parsley, chopped
Pinch of sea salt to taste
peppercorns, to taste
3/4 c light cream or half & half water

Remove the leafy greens from radishes and wash. Saute the chopped onion and leek in butter. Add potatoes (peeled or not) and anchovy. Cover with water ~1" above contents; add salt and pepper to taste. Bring to a simmer and cook until potatoes are completely soft ~30-35 min. Add the radish greens and parsley. Simmer ~ 5 min. Let cool a bit and puree. Bring back to a simmer. Finely chop about 1/2c of the radishes and sprinkle with salt. Add these to the pot and cook until tender. Cut some additional raw radishes as rosettes and place in ice water in fridge for an optional garnish later if you like, either in the soup or alongside in a salad.

This recipe is from Food52.com. You can use any type of radish. If you prefer a smooth soup, throw all ingredients together and cook until soft and then puree. Great with crusty bread!!



PIC OF THE WEEK
The Vine Beater Gets Us Ready For a Big Sweet Potato Harvest!



When Does Regular Distribution End?
We should have beautiful crops and continue the same schedule thru Thanksgiving

When Can I Renew My Share?
Right Now!
We sent you information via email on Saturday.

Please renew your share by Oct 31!!

New Fall Farm Shop Hours

Beginning Tuesday, October 4th
Tuesday & Thursday 1:30 -6:30pm
Saturday (stays the same) 8am -1pm

Brookfield Farm Winter Shares Now Available

Join us this winter for more of the same delicious, nutritious, homegrown, naturally grown vegetables straight from our farm to you - ALL WINTER LONG!

Pick up the signup sheet at the Farm Shop, go to <http://www.brookfieldfarm.org/wintershare>, or check your email (we will send you one this week) for information and how to join us



SECOND ANNUAL FEAST IN THE FIELDS

Brookfield Farm and Wheelhouse are thrilled to host our second annual On Farm Dinner: an afternoon of community, celebration & food.

Join us for a field walk and multi-course dinner, featuring Brookfield's own food, served in the very fields where it was grown.

Sunday, October 9th at 3:30 PM

Tickets: \$50 for CSA members (\$55 non-members)

Questions & tickets:
info@wheelhousefarm.com
www.wheelhousefarm.com/feastinthefields

