



BROOKFIELD FARM SHOPTALK

P.O. Box 227
Amherst, MA 01004

www.brookfieldfarm.org
(413)253-7991 info@brookfieldfarm.org

November 12 & 19, 2016
Distribution Week #23 & 24

WHAT'S NEW THIS WEEK

A Few Last Tricks!!!

Butternut Squash: Here it is - the classic New England squash. After careful curing in the greenhouse it is sweet, vibrant orange, and full of seeds that are also good for roasting.



Yellow Onions: Now cured, these are bulbs are pungent and delicious and will store in the pantry for weeks.

Garlic: We have finished planting next years crop, so here's the rest of the seed for you to all eat!

Celeriac: This gnarled root, once it's peeled and shredded, reveals the flavor of celery with just a little bit more.

WHAT'S HAPPENING ON THE FARM

Giving Thanks

Admittedly, I still am confused, almost daily, as to what time of year this is. I keep thinking it's earlier or later than it really is and then wake up startled to realize it's almost Thanksgiving and we have to get the rest of these crops out of the ground! Maybe it's because it was such a long summer. Or maybe because we didn't start harvesting cauliflower until November. Whatever the reason, I remain disoriented, and even more so this past week.

But despite being so unsure of so many things, one thing I now know, is that indeed this growing season is in fact nearing an end. After countless hours of preparation and planning. After hiring our crew, and then welcoming them, orienting them, training them, and working with them.

After plowing, bed making, seeding, planting, cultivating, and harvesting. After waiting for rain, and then making it rain. And after bringing in the fruits of our labors during these past three months of fall harvest. It is now truly coming to an end.

And where does this all leave us? What is the story that we will tell ourselves about this season? What are the lasting images and memories that we will keep once the last bucket is emptied and stacked on the harvest shed wall? We probably won't know for sure for a while, but here's a first draft.....

WHAT'S ON THE WAY
A BIG REST FOR US!!

BULK PRODUCE

SWEET POTATOES,
DELICATA, BUTTERCUP,
BUTTERNUT SQUASH,
PIE PUMPKINS,
GREEN CABBAGE
BEETS, BLACK RADISH,
DAIKON, RUTABAGA
GILFEATHER:
\$1/LB

GREEN KALE,
COLLARDS: \$2/LB

HAPPY THANKSGIVING!

*This is our last newsletter for the regular season.
Thanks for all of your support and see you next spring!*

Our final distribution in the Boston area will be on
Thursday November 17th (special big box!!)

Our final distribution day at the Farm Shop will be
Tuesday Nov. 22nd, 1:30-6:30pm.

Tempeh Stew with Wine and Shiitake Mushrooms

- 2 tbsp extra-virgin olive oil
- 1 lb tempeh, cut into 1/2" cubes
- 2 1/2 c water
- 1/2 c dry white wine
- 2 tbsp prepared mustard
- 8 shiitake mushrooms, stemmed and sliced
- 2 c peeled and coarsely chopped sweet potatoes
- 1 1/2 c peeled and coarsely chopped carrots
- 1 1/2 c peeled and coarsely chopped celeriac
- 1 1/2 c trimmed and halved Brussels sprouts
- 1/2 c coarsely chopped onion
- 1 1/2 tbsp miso
- 2 tspn dried thyme
- 1 1/2 tspn dried sage
- 1 tspn dried rosemary

Heat the oil in a 6-qt stockpot over med heat. Add the tempeh and cook 5-10 min, - golden brown. Add the water, wine, and mustard to the pot, along with the shiitakes. Bury the shiitakes under the potatoes, roots, Brussels', and onion. Bring to a boil, then reduce heat to med-low. Simmer covered - 20 min, or until veg are soft. Dissolve the miso in some of the hot broth, then add to the pot, along with the thyme, sage, and rosemary. Simmer another 5 min to blend the flavors.

*From our shareholder Leslie Cerier - "the Organic Gourmet"
who has a ton of great recipes on her website:
<http://www.lesliecerier.com/recipes/>*

Certainly, the main theme will be the extreme drought that we endured during the months of June, July, August, and September. Over those 16 weeks, we received a grand total of about 3" of rain. Our normal rainfall is about 14" during those times. Our ability to make it through this "30-year weather event" was largely enabled by the hard work of our crew as well as the important investment we made (in the name of our supporting community) in water resources over the past 30 years.

We know that no matter how many hopes and dreams we may have for our little farm, none would come true without the help of our three apprentices

Brookfield Farm Winter Shares *Still a Few Available*

Our storage crop harvest is looking good!

We anticipate a terrific winter share
Eat well from December through March
Sweet Potatoes, Roots, Cabbage, Onions, and more

Winter Shares cost \$155 for the season.

go to <http://www.brookfieldfarm.org/wintershare>
for information and how to join us this winter.



(John, Rebecca, and Sunny), who came to work each day from 6am - 5pm from April 'til Thanksgiving. These folks formed the backbone of the labor necessary to turn this farm from thoughts to 250,000 lbs of delicious, nutritious vegetables. Beyond that core, our Weeder Crew (see week 11), our Harvest Crew (Sydney, Oli, Sam, Morgan, Lukas), our Fall Harvest Crew (JStubbs and volunteers Kate & Abbe), and our long-term staff (Abbe, Ken) make the magic happen with daily and seasonal contributions. Karen, Zoe, and I figure out how to manage this great cacaphony, hopefully putting the resources in the just the right places for them to do the most good. Mostly, we are happy just trying to stay ahead of the curve.

Standing behind all of this day-to-day labor is you (and the you's that have come before). In this, our 30th anniversary year, we were struck just how important this long-standing commitment has been to our work here. When we dug our pond at Snyder Farm in 1997, we borrowed nearly \$10,000 to invest in the pond, pump, and pipes to move water. And in 2001, we borrowed an additional \$30,000 to dig our well at Hulst Rd and bury the lines to carry that water around our core 8 acres. We did so on a hope and prayer. The hope and prayers that you would pay it back, slowly-but-surely for the next 30 years as investors in our dream - that's you (and the you's before you). Without that support for our vision. Without that investment of your money. Without that funding of infrastructure, when the drought hit this year, and we went to turn on the spigot, there wouldn't have been any water. Come to think of it, there wouldn't have been a spigot, either.

This year, when we went for the spigot, we felt you all behind us. Like we do every year, but especially when we were faced with a big challenge, with a big chunk of labor that we needed to address this challenge. Our labor was made useful, because we had the tools to do our job. Who would want more than a job to do? And who would want more than to have the tools to to the job that they want to do? And for that, we give the deepest thanks of all. For letting us do this work one more year. To do something for all of us. To grow our food. And take care of our land. Just so that we will perhaps be able to do it all again next year. We will go to bed now. Take a big nap. And when we awake, we hope to find you here again. Ready to help us write this story, one more time.

We hope you have enjoyed the harvest.

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

PIC OF THE WEEK

Our Fields (And Farmers) Are Ready For A Long Rest

