



BROOKFIELD FARM

Winter Share News

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CONDITIONS IN THE CELLAR

WHAT'S HAPPENING ON THE FARM

Cruising

The cellar is holding at a near-perfect 37F and 95% humidity.

Cabbage: We now move to the bigger wrapped heads which look terrific. We should have plenty through March.

Carrot, Beet, Parsnip, Rutabaga, Turnip: All look good, with the exception of the snips which are having some trouble storing. We'll feature them this month (i.e. no beets until March!) The **daikon** turned to mush in January. Wet harvesting weather in November is probably what did them in.

Potatoes: The spuds look great - we plan to have yellow (Keuka) and red (Pontiac) potatoes this month..

Onions: We are ready to move onto our bigger better storing onions. These should be hard and strong until mid March.

Questions and Answers (from the cellar box)

"Every now and then I find a root with some fungus on it or it's kind of rotting. It may be a good idea to have a bin for composting those funky vegetables" - There's a red barrel underneath the table where the sign up sheet is - please feel free to use it!

"How come only small beets" - The first beets were grown in a very wet field so they are very small. The next batch (available soon) were grown in a sandier field, so they are better sized.

"The scale doesn't seem to go to zero" - True - We bought a new one and hung it down there. You don't need to use it, but feel free if you'd like to weigh it out.

Counting

With the feel of winter in the air, under our feet, and in our minds, we finally put an end to the work of last season. Wow, that was a long one! With the forecast for snow, Pete and Jasper (our new apprentice) set about splitting all of the wood that we couldn't get

to for the last 8 months. After stacking four cords, we loaded them onto wagons, brought a few to our houses, and set the extras aside in what might, one day, be a snow bank. Then we went inside to start counting.

Once the "outside" season is over, we turn our attention inside, through our over-stuffed inbox, through our computer hard-drives, through our own memories. This is our time to take stock in what we have and what we've done. Time to count everything: Wrenches. Decking Screws. Tractors. Board Members. School Groups. Pounds of radicchio harvested. Outstanding loan payments. Sheep.

You name it, we've been counting it. Pete has started to settle in to one of his new roles as assistant manager, "sergeant of supplies," by doing a very thorough inventory of our tool room, woodshop, and workshop. Then he set about giving that workshop a thorough spring cleaning - aided by some late-January spring thaw weather. Hopefully now he will know where everything is, so we can go ahead and start losing it all again.

I submitted my year-end report to the Board of Directors of the Biodynamic Farmland Conservation Trust (who oversees me and all this stuff) who voted to accept the report at the end of

January. It was somewhat sobering to realize that the past season was as difficult in many ways as it felt. Our overall production was down, costs up, etc. But it was also a relief to get it all on paper, and then close the books on last year. I will be making a "reader-friendly" edition of the year-end report as a Winter Newsletter and send it to you in February. And, all the while, we will start to dream a little bit about the year to come. Counting and dreaming. That sounds like a great way to spend some time.

We hope you enjoy the winter bounty,

Farmer Dan
(for Karen, Abbe, Pete, Erin, Tobin, and Jasper)

Parsnip Patties

Steam parsnips until tender-10 or 15 minutes. While parsnips are cooking, sauté onion in oil. Add tarragon Mash parsnips with potato masher (a few lumps are okay). Stir onion into mashed parsnips with egg, salt, and walnuts. Preheat oven to 350 F. Form parsnip mixture into patties, using about 1/3 cup for each. Spread half the bread crumbs on a greased baking sheet and place patties on crumbs. Press remaining crumbs on top. Bake for 20 minutes. Makes 12 patties.

- 4 cups raw parsnips, peeled and cut into chunks
- 1 onion, minced
- 1 Tbsp oil
- 1 tsp dried tarragon
- 2 eggs, beaten briefly
- 1 tsp salt
- ½ cup finely chopped walnuts
- 2 cups whole-grain bread crumbs

Not sure where this one came from, but they are really good. Time to eat your snips!!!