



# BROOKFIELD FARM

# Winter Share News

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January 2012

## CONDITIONS IN THE CELLAR

### Nearly Cold Enough

*Despite up and down (warm and cold) weather in December, the cellar is just a bit warmer than optimal, holding at 38F and 93% humidity. Here's the details on our storage crops.*

**Cabbage:** We will work our way through the "unwrapped" cabbage this January. These heads are smaller than the wrapped ones, but they are dense and their outer leaves are just starting to deteriorate. Fear not! Remove the first one or two leaves and find a sweet clean delicious head of cabbage waiting for you.

**Carrot, Beet, Parsnip, Rutabaga, Turnip, Daikon:** These roots all look good. Some of the carrots are very dirty (the field was very wet during harvest), so they take a bit more work, but they are sweet underneath all of that remnant earth!

**Celeriac:** The celeriac is a storage failure; we think it was harvested when it was too cold (partially frozen), so it thawed and rotted. I'm sure *some* of you will be much more disappointed than others. In any case, we will learn from this for next year, and will still have plenty of other roots to carry us through March.

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

**Onions:** We continue to distribute our smaller onions first. These are the ones with the most water damage, so we'll be sorting out the soft ones into the compost barrels before distributing. Be on the lookout in case we miss any - give em a quick squeeze to see if they are soft in the middle and leave them if they are.

## WHAT'S HAPPENING ON THE FARM

### Warm December Cleanup

We had some cold nights last month, but we also had lots of warm days. While it was weird, we were very glad for the continued mild weather so we could cleanup all of the messes we had made and tackle some of the projects we couldn't get to during our difficult fall harvest season.

We spent lots of time cleaning all of our machinery and putting it into dry storage for the winter (usually a November job). We packed the West Field fieldhouse and the Snyders' Barn lower level, with a neat line up of clean tools, hopefully ready to get back to field work when we do in April. We picked up lots of supplies that were still in the field (also usually done in November) - tomato stakes, row cover hoops, irrigation hoses and pipes all had to be brought back under cover and stored for the winter.

The barnyard at Snyder Barn was cleaned up (too wet in October) - still filled with last years manure-pack. A new compost pile was made and the space was re-set for the cows for the winter. A few days before Christmas (used to be Thanksgiving) we moved the cows into the barnyard, fed them a couple of bales of hay, and prayed for them to behave. We also cleaned up our compost area on Hulst Rd a little bit (also usually done in November). Old piles were turned and some new piles created, before the wet weather forced us to hold the rest of this job to the new year.

Even with all of that late cleanup, Kerry still had time to put in our seed order for next year and give a good reckoning of what happened in the Farm Shop last year. Then, on Christmas Day, she left to start her own farm in Salem CT ([www.providerfarm.com](http://www.providerfarm.com)). It was weird to see her go, just like it was weird to drive the tractor in December when it was 60F while we did November's tasks. But

like all things these days, we will just try keep rolling with the changes, and make lots of lemonade (since it's so warm). And for now, we'll turn our attention to praying for cold, while we enjoy some rest, review last year, and eventually even start thinking about how to do this all over again next year.

We hope you enjoy the winter bounty,

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

**January  
Distribution Hours**  
Jan. 2 - 8 (Mon - Sun)  
7am - 7pm  
Jan. 16 - 22 (Mon - Sun)  
7am - 7pm

### Mixed Roots Gratin

5 tbsp olive oil  
1 med onion, chopped  
8 oz chanterelles, oyster, or  
shiitake mushrooms, sliced  
4 cloves garlic, minced  
salt & pepper  
1c dry white wine  
1 1/2 lb roots (incl potatoes,  
rutabagas, parsnips, turnips),  
peeled and thinly sliced  
6 oz grated cheddar or gruyere  
cheese

Lightly oil a deep-sided baking dish. Heat oven to 400F. Heat 4 tbsp olive oil in skillet; add onions and mushrooms and saute over high heat 5-6 minutes. Season to taste with salt and pepper. Add half the wine and boil it off, stirring it well. Spoon a thin layer of the mixture into baking dish. Arrange root slices over mushroom layer, alternating and overlapping them slightly. Sprinkle with a little garlic, moisten with wine and a few drops of olive oil and top with grated cheese. Season lightly. Repeat the process, reserving some cheese to finish. Bake 35 min or until soft and golden. Four servings.

*This "goodness of potatoes and root vegetables" is from 'Asparagus to Zucchini: A Guide to Farm-Fsh, Seasonal Produce' - a great resource for seasonal eating!*

**PASTURED PORK & BEEF SALE**  
**Saturday January 7th, 9am -12pm**  
**at the Farm Shop**

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