

*Celebrating
25 years of
CSA growing!*

BROOKFIELD FARM SHOPTALK

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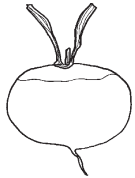
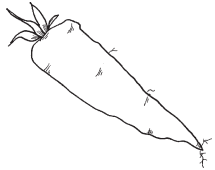
November 17, 2011
Distribution Week #24

WHAT'S NEW THIS WEEK

Two More Tricks!

Parsnips: These white roots, with their distinctive taste are a late-fall treat. Wash, peel, and slice like a carrot and then

you can fry them up, or steam them, or add them to a soup or a roast (see below).



Gilfeather Turnips: This one tastes like no other turnip - really. Crunchy and a bit sweet, this was developed in Vermont and can be used like any turnip!

WHAT'S HAPPENING ON THE FARM

Giving Thanks

Has the finish line ever looked so sweet? I'm not sure. I can't really remember at this point. But I can tell you that it does look pretty sweet.

Not that I am looking forward to the end of harvesting vegetables. Or seeing friendly faces at the Farm Shop picking up their produce. Or returning emails from happy shareholders in Boston. Or rounding up a wagon and a tractor to go plant a few thousand tomatoes. That I always miss when I head for the big sleep.

But I am looking forward to the pillow. And to the inside of my eyelids. To the sight of something besides the weather forecast. To the thought of something other than how many, how long, and when.

I don't know how farmers in California do it. Or how the farmers who are getting into winter growing in hoop houses do it. I, personally, need a break after 8 months of constant motion. Constant scheming. Constant labor. I don't need much of a break. Maybe a few weeks, where I get up an hour later. Maybe a few weeks where I read a book or two. Maybe a few weeks where I leave my pajamas on until 11. Then I'm ready to start scheming again. Start fixing machinery. Start testing up the greenhouse heater.

That's the way it always is for me. But this year, after tornado, hurricane, tropical storm, 24" of rain in Sept and October, and a dump of tree-snapping October snow, has left me, let's just say more ready than usual for the finish line that Thanksgiving has become. The pillow and the inside of the eyelids are going to look particularly delicious this year.

Even with the finish line so sweet, the end always becomes nostalgic and filled with memories for me. Even more so this year, since I spent the last few weeks reviewing the sweep of the farm's 30 years history for our Harvest Dinner slide show last weekend. With the amplified stories of literally hundreds of people and events parading past my eyes, this season has more memories and more reasons for gratitude than ever.

So many things end at this time of year - vegetables coming out of the earth, boxes going to Boston, our

continued on reverse....

WHAT'S ON THE WAY

A BIG REST FOR US!

BULK PRODUCE

GREEN KALE: \$2/LB
GREEN CABBAGE, ESCAROLE: \$2/HD
BEETS, RUTABAGAS, PARSNIPS: .75C./LB

HAPPY THANKSGIVING!

THIS IS OUR LAST WEEK OF DISTRIBUTION FOR THE REGULAR SEASON.

THANK YOU FOR ANOTHER GREAT YEAR. WE LOOK FORWARD TO SEEING YOU AGAIN NEXT SPRING!

WINTER SHARES STILL AVAILABLE!
RENEW YOUR REGULAR SHARE NOW!
SEE REVERSE FOR DETAILS

Market Creamy Veggie Chowder

- 3/4 lb bacon
- 2 onions
- 2 med carrots & 1 celeriac
- 2 medium parsnips
- 2 med turnips
- 3/4 c flour
- 1/2 tsp salt
- 8 c chicken broth
- 1 med sweet potato, peeled & diced
- 2 med potatoes, diced
- 2 bay leaves
- 1 tbsp Worcestershire sauce
- 2 c milk
- Shredded cheddar cheese (opt)

In a large pan, cook bacon until crisp. Remove and reserve 3tbsp drippings. Cook diced root veggies (not spuds), in drippings for 8 min, until fragrant. Sprinkle with flour, salt, and pepper, and stir until blended. Add broth and milk. Bring to a boil. Cook for 2 min. Stir in spuds, bay leaves, and Worc. sauce. Reduce heat, cover, and simmer 15-20 min or until spuds are soft. Stir in milk and bacon and heat. Garnish with cheese. Serves 12.

From Margaret at the Market's Recipe of the Month - Abbe says this one is great!

employees' contracts, etc. It takes a while to adjust to all new realities, and none perhaps more than the changing faces that happen at the farm every year. After spending all day, every day with people, I can't help but get attached. And especially the people who come to the farm, with their positive attitudes and ready willingness to help build this place, along with their own dreams. It's easy to get attached and to be grateful for their service. This year we're going to see three of them leave - Kerry to start her own farm in CT, Tobin to help a friend start a farm in Essex MA, and Erin to continue her journey at some unknown place down the road. They have all proven to be reliable and enjoyable co-conspirators in our epic quest to wring food from a sometimes-cooperative Earth. The great news that Pete is staying on to be our 7th Assistant Manager, barely dampens the feeling of melancholy as we say goodbye to our good friends from this year.

But people come here to leave. We know that. They come to learn and take that knowledge and bring it somewhere else. And the farm grows to die. We know that too. Nothing ever lasts, in the short term. But, when I take the long view, I can see, that even though it changes, it does come around again. The farm grows to die. And then be reborn again in the spring. So with that, we give our biggest thanks to the earth for waking up again this past year, and giving us another year of thousands of pounds of food. Sure, we had our struggles wresting that food from its flesh, but in the end, those struggles barely hold a candle to the joys in eating and giving that we were able to experience by just playing the game of growing and dying, creating and destroying. For that we say thanks - for letting us play, and now for letting us rest (I love you New England winter!) and then, with the sincerest hope that we can wake to play again next year.

It has been our honor and pleasure to serve you in this way and we hope after our big sleep, we wake to find you there, ready to receive the gifts from this patch of earth again.

We hope you've enjoyed the harvest,

Farmer Dan

(for Karen, Abbe, Kerry, Erin, Pete, and Tobin)

Winter Shares Still Available

Eat local vegetables all winter long!

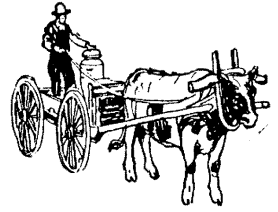
Pick up the signup sheet at the Farm Shop or go to our website - to get information and purchase a winter share.

<http://www.brookfieldfarm.org/WinterShares.cfm>

HOW WE FARM

Farm Gold

I get high on compost. There's no two ways about it. As we prepared to make piles down near the North Field the excitement was building! Load after load of leaves were delivered, the horse and cow manure had been delivered earlier in the summer. And now it was just about time to hop on the tractor and take the reins of the loader and the spreader and set off to build this year's brew. Soon, load after load of cow manure, horse manure, and leaves will be piled into the spreader. We'll work for a couple of days and made about 120 tons of the stuff. Everything will smell like earth - even our hair. Rich earth.



Oh compost! Cleaner of soil. Creator of good tilth. Humus bearer. Transformer of matter. All-around multi-purpose right on stuff. The Rodale Institute put out a 1000+ page book on the wonders of compost. I loved its girth, but always thought it was ridiculous as they kept saying the same thing over and over again. *Compost is really good.*

It's just rotten stuff, literally. Rotten manure, leaves, hay, and whatever else we've got. Put in the right proportion of dry (carbon) to wet (nitrogen), make sure there's plenty of air, add the biodynamic compost preparations if you want to get fancy, and then left to rot.

The end result is manna for farmers. If your soil is sandy it will help it hold water and retain nutrients better. If your soil is clayey, it will help it drain water and release nutrients better. The humus it contains holds nutrients tight enough that water won't drain them away, but loose enough that plants can take them up when needed. Add the properties claimed by Rudolf Steiner (mediating cosmic and earthly influences and making your farm act as a whole being) and you've got the real thing.

This week we began to spin straw into gold.

Now's the time to Renew Your Share

Use the renewal form we sent you in the mail, or go to our website, get the form, and renew online:

<http://www.brookfieldfarm.org/BrookfieldFarmInfo1.cfm>

Please renew by November 22. Current shareholders will be given the first priority for their shares for next year. We will begin selling all remaining shares for the 2012 season starting at the beginning of December to our waiting list.