

BROOKFIELD FARM SHOPTALK

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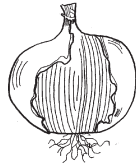
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September 12, 2020
Distribution Week #15

WHAT'S NEW THIS WEEK

Fall Harvest Bounty

Red Onions: These don't store as well as the yellow ones, so we give them out first. They are sweet, with a little kick - so great for eating raw or fresh. We have an average crop and should have them on and off through early October.



Arugula: It took a while, but finally we have our first good crop of this delicious, peppery green in abundance. The 10th time was the charm, I guess - no flea beetles, not too bitter, and we've got mile of it coming on for the next month at least

Chinese Cabbage: The fall crop has come in BIG! These are crunchy, mild, and great for fresh eating or pickling (kim-chi!!!). Don't be afraid - cut it in half, use it a little at a time. Delicious.

Daikon Radish: This white cylindrical root is a staple of Asian cooking. It is excellent pickled or prepared with vinegar and can be eaten raw or cooked. See recipe below. We should have it through Thanksgiving.



Cabbage Slaw with Peanuts

6 cups thinly sliced cabbage (napa, green or red or mix of all is good)
6 scallions, thinly sliced (or one red onion)
1/2 cup olive oil
2 tablespoons sesame oil
1/4 cup rice vinegar
1 1/2 tablespoons peeled, minced fresh ginger
2 tsp soy sauce
1/2 cup roasted peanuts
salt and pepper to taste
Optional: grated carrots or daikon, sliced red pepper, garlic

Whisk oil, vinegar, soy sauce, sesame oil, ginger and salt and pepper to taste. Mix with veggies. Cover and chill.

This one is unattributed but uses so many of the veggies we have now!

WHAT'S ON THE WAY

ACORN SQUASH
CUTTING LETTUCE
BOK CHOY
WATERMELON
RADISH

BULK PRODUCE

BRUSSELS' TOPS,
TOSCANO KALE,
ARUGULA:
\$1 / BU

TOMATOES
SWEET PEPPERS:
\$2 / LB

HOT PEPPERS:
\$4 / LB

WHAT'S HAPPENING ON THE FARM

The Beginning of the Beginning of the End

I like to think of this one as the first last hurdle. After a winter of planning. A spring of getting going, plowing, and planting. A summer of crop growing, putting out fires, keeping plants alive, staying hydrated. We arrive to a fall of harvesting, of playing the cards we've been dealt, of reaping what we have sown. Or another way to look at it: Winter is dreaming and scheming, Spring is action, Summer is fretting, and Fall is acceptance. And that is where we are heading headlong right now. That first hurdle into the bittersweet final place where there's nothing more for us to do as well as no worries about what might happen - just plain being with what is.

The squash is the last big worry crop - it's got to come in after ripening (early September) but before a frost descends (or it will be turned to mush). This window used to be shorter (one benefit of climate change) but it's still not very long and the risks are high. You just can't know. So, once the time has come (ripening, now.) it's time to get to work (all of us - it's a big job).

First we head to the fields with clippers to free each squash from their vines and pile them in long-straight(ish) windrows. Then we load the trucks with black lugs (for round one) and driving next to the rows, throw the lugs, spaced just so. Then we scum to fill the lugs, then load lugs to the trucks or trailers. Then trucks to the greenhouse, lugs to pallets, and pallets to the safety of the greenhouse where they will now be able to stay between 50F and 80F, curing their starches to sugars. We have two fields and we finished the first on Monday. And started the 2nd on Wednesday. Half of the squash is in the greenhouse. The other hopefully soon to be. We can see that space in the near distance and it appears within our grasp. This is where we are. Heading here.

We hope you enjoy the harvest,

Your Farmer,
Dan (for Karen, Abbe, Ben, Jake, Joseph, Marlee, Serena, Anna, and Wally)

Feed Your Family All Winter

*Winter Shares
Priority Purchasing
Now thru Sept 19*

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

Purchase a share at the Farm Shop, go to <https://www.brookfieldfarm.org/sign-up-form-winter-share-priority>, or check your email (we sent you one last week) for information and how to join us!



PIC OF THE WEEK
Serena, Marlee, and Ben
load up round one of the squash harvest



yes! we're having a

PUMPKIN HARVEST

come help us pick the pumpkins behind the barn

10 AM SATURDAY SEPTEMBER 26

Brookfield Farm Fall FAQs

When Does Regular Distribution End?

We should have beautiful crops and continue the same schedule thru Thanksgiving

When Can I Purchase a Winter Share?

Right Now!

See information above on priority sales going on now.

When Can I Renew My Regular Share?

At the end of September!

Look for more info soon right here

When Will Brookfield Beef & Pork be Available?

Our *Beef & Pork Sale* is planned for Saturday November 21.

