

BROOKFIELD FARM SHOPTALK

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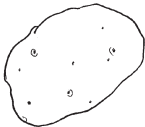
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September 26, 2020
Distribution Week #17

WHAT'S NEW THIS WEEK

Fall Hearty Roots & Greens

White Potatoes: We have a good crop of nice white spuds coming out of the pump field. These are our old reliable Kennebec and they are good for roasting, mashing, or baking - we should have a good supply all fall.



Collard Greens: We have a lot of great fall greens coming in now - they are fresh & crisp & delicious. These are TENDER young collard greens - only available now as the leaves toughen up in the cold weather - yum!

Purple Top Turnips: Much maligned, but really a great taste - try boiling them with mashed potatoes or using them in soups or stews. You need to peel these and then cut them into cubes in order for them to cook faster. They've got a cabbagey taste and are great comfort food. We have a good crop this season.

WHAT'S ON THE WAY

DELICATA SQUASH
PURPLE DAIKON
GREEN CABBAGE?
CAULIFLOWER?
BROCCOLI?

BULK PRODUCE

TOSCANO KALE,
GREEN KALE,
COLLARD GREENS,
SWISS CHARD,
ARUGULA:
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WHAT'S HAPPENING ON THE FARM

First Frost(s), Second Season

When last we left this saga, it was about to get very cold, and we were very ready. And it did and we were. And then it did again. And again. And again. Four nights of frosts - the last two down to 27F. We covered the eggplants and peppers and the last green beans. But the continual (and deep) cold took it's toll (our covers only give us a few degrees). When it was all over on Tuesday, we awoke to find the peppers and eggplants had brown, crispy tops, the tomato vines were gone, the basil plants were black, and the maples had started to turn red for real. We were indeed in a brand new place. It was hard to remember how familiar this place was, since our frosts

had gotten later and later over the last 10 years. But, this is how it used to feel when we first started farming this patch of earth three decades ago; The third week of September and time to eat soup. We spent the week remembering more and more.

Only this year, like everything else, had a little added twist; the frosts gave way to some very drying winds. And more winds after that, leaving us, our plants, and our cows looking thirstier every day. By the middle of the week with the temps returning towards 80F, we turned the irrigation on the fall greens, celery, cabbages, and storage radishes. We watered the just-barely-still-standing eggplants and peppers back to health. We moved the cows and brought more water. We kept our masks on when digging sweet potatoes in the dust. And the leaves kept coming brighter and brighter. We just kept

moving ahead, not exactly sure where we were, but very sure of where we were going.

We now find ourselves eating our last tomatoes digging sweet potatoes for real (looks like a very good crop!). On our weekly caravan tour of the fields we calculated roughly 107,000 lbs of food still left in the earth for us to harvest. The caprese salads are fading into memory, while dreams of soul-nourishing soups stretch on for miles and days.

We hope you enjoy the harvest,

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

New Fall Farm Shop Hours

Beginning Tuesday, October 6th

Tuesday & Thursday 1:30 -6:30pm
Saturday (stays the same) 8am -1pm

Arugula and Potato Soup

- 3 tsp butter
- 2 onions or leeks
- 1 1/2 lbs. of potatoes
- 2 1/2 cups of broth or water
- 1/3 cup milk,
- 1 bunch of arugula
- 1/8 tsp ginger
- 1/8 tsp nutmeg

Saute onions, leeks for about 20 minutes. Add chopped potatoes, broth, ginger and nutmeg. Bring to a boil and allow to simmer partially covered for 30 minutes. Puree half the solids and return to soup. Add milk and bring to a boil. Add steamed arugula and cook an additional few minutes! Serve nice and hot with yummy bread.

Not sure where this old standby came from, but it's a great variation on a familiar theme.

Time To Renew Your Share

Please help us plan for next season and secure your share by Oct 31

You can renew through our website or pick up a form at the farm shop.

Current shareholders will be given a chance to renew their shares before we open up sales to the general public in November

Look for a separate renewal email with more info for how to secure your share for 2021

Feed Your Family All Winter

Purchase your winter share now

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 our website, or check your email (we sent you one two weeks ago) for information on how to join us!

All remaining shares are now being sold on a first-come, first-served basis.



PIC OF THE WEEK

With the frosts behind them, the crew sets their sights towards the next big crop...sweet potatoes

Brookfield Farm Fall FAQs

When Does Regular Distribution End?

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

When Will Brookfield Beef & Pork be Available?

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

When Can I Purchase a Winter Share?

Right Now!

See information above for how to join us this winter.

When Can I Renew My Regular Share?

Right Now!

See information above for how to secure your regular share for 2021!!

