

BROOKFIELD FARM SHOPTALK

P.O. Box 227
Amherst, MA 01004

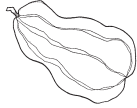
www.brookfieldfarm.org
(413)253-7991 info@brookfieldfarm.org

October 3, 2020
Distribution Week #18

WHAT'S NEW THIS WEEK

Fall Harvest October Glory

Delicata Squash: Also called "sweet potato squash," these striped yellow squash are the sweetest of all. Use them like all squash - cut in half, bake upside-down at 350F until tender and eat. We have a good crop this year which should last thru early November.



Purple Daikon: A new twist on an old friend. Like it's traditional white cousin, the smaller, gorgeous purple root is excellent to eat fresh or pickled or prepared with vinegar.

Cauliflower &/or Broccoli: These two have been difficult this year - growing in a hot drought in an un-irrigatable field - both of these are trickling and occasionally producing well. Perhaps this weeks' rain will help. In any case, we hope to have enough for some of these for the next couple of weeks.....

New Fall Farm Shop Hours

Beginning Tuesday, October 6th

Tuesday & Thursday 1:30 -6:30pm

please come a little earlier those days if you can...

Saturday (stays the same) 8am -1pm

WHAT'S ON THE WAY

ESCAROLE
GREEN CABBAGE
SWEET POTATOES
BLACK RADISH

BULK PRODUCE

TOSCANO KALE,
GREEN KALE,
COLLARD GREENS,
SWISS CHARD,
ARUGULA:
\$1 / BU

POTATOES, PURPLE
TOP TURNIPS:
\$1 / LB

WHAT'S HAPPENING ON THE FARM

Abundance and Gratitude

Summer temps arrived this week, but with it also a forecast finally calling for some rain. We knew just what to do. We had been waiting for this for a little while. There's just two things going on these days - harvesting and cleaning up. We can do the first in any weather, but the second (especially when it comes to seeding cover crops) is very difficult in a drought. You can put the seeds down, but they don't germinate. And the soil prep tools make so much dust, it just feels bad. So we wait. Then the time comes, and we move.

Since Monday and most of Tuesday promised to be dry, we gathered deliberately through the regular harvest and, as soon as possible moved towards sweet potatoes (which need it to be dry to harvest). We were about a 1/3 through it, and had the harvest dialed-in at this point; Serena hooks the digger to the Landini, Marlee watches behind to make sure it running smoothly, and the rest of us scramble in the dust, filling bucket after bucket of beautiful potatoes removed from very dead vines. When we're done, we load them into the growing stockpile now-burgeoning in the greenhouse.

Once the rain came, it came hard, and then left quickly. We harvested in the mud, and then seized our opportunity, sending Marlee off with the harrow to get about 10 acres of fields ready for their winter blankets. On Thursday, Jake spun oats and red

clover under the last broccoli and kale and I drilled in 7 acres of winter rye over at Warren Wright. Meanwhile Karen, and Wally, and Ben were back in the sweet potatoes - this time without the dust - bringing even more to storage. With the leaves putting on a show it was hard not to feel grateful, for the abundance of the earth, for being outside and growing food, for being able to tuck the fields in for a good long rest after a big bountiful year.

We hope you enjoy the harvest,

Your Farmer,

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

Baked Squash with Herbed Stuffing

- 2 delicata squash
- 1 tbsp olive oil
- 1 leek, chopped
- 1 sm apple, finely chopped
- 2 stalks celery, chopped
- 2-3 cups 1/2" bread cubes
- 1/2 c veg broth
- 3/4 tsp salt
- pepper
- 2 tbsp chopped parsley

This recipe comes from the Rolling Prairie Cookbook, by Nancy O'Connor

Cut squash, remove seeds, and bake at 350 for 40 min. Allow to cool slightly. Heat olive oil in a large skillet over medium heat. Add the leek, celery, and apple. Saute until tender ~ 10 min. Add bread cubes. Pour veg broth over the mixture, stirring to evenly distribute. Stir in the salt, pepper, and parsley. Mix well. Remove stuffing from the heat. Heap the filling into the squash shells. Cover and return to the oven for another 20 minutes or so. Serves 4.

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 are given a
chance to renew their shares be-
fore we open up sales to the general
public in November*

We sent you a renewal email
with more info for how to secure
your share for 2021

When Does

Regular Distribution End?

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



PIC OF THE WEEK
After a big day of harvesting
sweet potatoes, Karen, Anna,
Marlee, Serena & Wally get
ready to bag 'em up and
bring 'em home

Potato Dig

Saturday, October 24, 2 - 5pm

Come lend a hand!

We'll be at the fields at Small One's Farm, on Middle St, digging a lot of potatoes and bringing them to the root cellar. There will be a map at the Farm Shop to help you find the field (if you're not sure). Wear clothes that can get completely dirty and come anytime during the afternoon to help. Bring your good energy and and come to have fun and bring in this years winter crop!

*This work is suitable
for all ages. Feel free to
bring your friends and
neighbors.*

