



BROOKFIELD FARM SHOPTALK

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October 24, 2020
Distribution Week #21

WHAT'S NEW THIS WEEK

Golden October

Carrots: We try to keep the fall crop in the ground til there's been some good frosts or freezes so the starches turn to sugars. These are a bit oversized (due to poor germination in the July drought) but they are plentiful, sweet, crunchy and delicious. We should have a good crop through Thanksgiving and into the Winter Share.



Pie Pumpkin: Dual use! Put in in your window for Halloween, and then make it into pie (see below).

Yellow Onions: Now cured, these are bulbs are pungent and delicious and will store in the pantry for weeks. We will have a limited crop available through Thanksgiving and into the Winter Share.

Brussels Sprouts: We have great sprouts this year! Break them off the stalks and roast them, shave them, steam them, yum! This seasonal treat should last well into November.

When Does Regular Distribution End?

We will keep our regular schedule through November
Final distributions are *Thursday Nov 19 - Boston Area &*
Tuesday Nov 24 at the Farm Shop in Amherst.

WHAT'S ON THE WAY

RED CABBAGE
RED KALE
RUTABAGA
MURASAKIS....

BULK PRODUCE

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

ESCAROLE:
\$2 / HD

POTATOES, SWEET
POTATOES, DAIKON
(PURPLE OR WHITE),
PURPLE TOP
TURNIPS:
\$1 / LB

WHAT'S HAPPENING ON THE FARM

Time For Carrots

On our weekly tour on Tuesday morning, after swooping through the Snyder Farm pastures and noticing how little grass was left for the cows to graze after such a dry fall, we decided to check the popcorn - just to see how it was doing. We usually wait until late November to harvest this crop so that it will dry as long as possible in the field. But sometimes, critters (raccoons, deer, woodchucks) pay them a visit and eat all the cobs completely. Two weeks ago it looked good. This week, it was all gone. Well not actually gone, the cobs were on the ground (all kernels neatly eaten). Deer tracks all around.

My mind went in one direction.....we should get the carrots out of the ground. We've been having lots of trouble with deer having some ragers in the carrots over the past couple of years. This year we saw a few nibbles on the leaves about a month

ago, so we put a minimum-security perimeter fence around the patch. This works as a deterrent; As long as the deer have something else to eat, they will opt for the snack without the electric shock - they won't even try to jump over it even though they could. When I saw that they had eaten all of the popcorn, I figured the carrots would be the next course.

So, we sprung to action; Digger bar to the tractor. Buckets to the field. Harvesters to their knees. I expected the crop to

be a bit small (due to poor germination weather in July). But after 50' feet I knew I had severely underestimated. Bucket after bucket was filled with somewhat over-sized, very crisp and delicious roots. Every spare chance we had, we dug and bucketed and bagged. At weeks end we were half way through, with 6000 lbs in the harvest shed and miles of carrots left to go.

We hope you enjoy the harvest,

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

Pumpkin Pie

Basic Pie Dough (9-inch shell)
1/4 cup brown sugar
2 cups pumpkin (or sweet potato) puree
1/2 teaspoon salt
3 eggs
1 1/2 teaspoon cinnamon
1 1/2 cups evaporated milk or heavy cream
1 teaspoon powdered ginger
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice

Preheat the oven to 450 F. In a large bowl, beat together the pumpkin puree and eggs. Add the evaporated milk and sugar then the salt, cinnamon, ginger, nutmeg, cloves, and allspice. Beat until the mixture is smooth. Pour into the pie shell and bake for 10 minutes. Reduce heat to 300 F and continue baking for 30 to 40 minutes, until the filling is almost set; a sharp knife will come out almost clean. The center of the pie should not be completely firm.

This is straight from Karen's Kitchen, where, if you're lucky enough to be there at the right time, you are rewarded with this gem!



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 before 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
Carrot Town

Potato Dig

Saturday, October 31, 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 a mask and 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.



BROOKFIELD'S 30TH ANNUAL
(AND FIRST EVER)

virtual

HARVEST DINNER

featuring the traditional "state of the onion" slide show

SATURDAY NOV 14
6 PM ON ZOOM

