

BROOKFIELD FARM SHOPTALK

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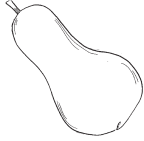
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November 7, 2020
Distribution Week #23

WHAT'S NEW THIS WEEK

New England Classic!!

Butternut Squash: Here it is....after careful curing in the greenhouse it is sweet, vibrant orange, and full of seeds that are also good for roasting.



Celeriac: This gnarled root, once it's peeled and shredded reveals the flavor of celery with just a little bit more (*this was somewhat damaged in last weeks' freeze - leaving some brown veins to cut away*). We have a small crop which will be available through Thanksgiving.

Golden Beets: A great variation on a traditional theme. The orange roots are sweet and can be used like their purple cousins. We will only have this crop for one week.

WHAT'S ON THE WAY

CARNIVAL SQUASH
SAVOY CABBAGE
GILFEATHER TURNIP

BULK PRODUCE

GREEN KALE,
COLLARD GREENS:
\$1 / BU

POTATOES,
SWEET POTATOES,
RADISH (DAIKON,
WATERMELON),
TURNIPS,

RUTABAGAS,
CARROTS:
\$1 / LB

WHAT'S HAPPENING ON THE FARM

The End Is The Beginning

After a spirited group of hearty trick-or-treaters helped us quickly remove the remaining spuds from the Pump Field on Middle Street on Saturday, we found ourselves on Monday morning with cold ground, cold crops, and cold fingers. We steeled ourselves from the north wind, and consoled ourselves by using the cold to chill down the storage radishes, to chill down the root cellar, to give us hope to feed ourselves through the coming winter.

On Tuesday and Wednesday, it was more of the same with the rest of the radishes and most of the storage beets and diminishing but still-present cold fingers & toes. By the time the early nightfall arrived, we were surrounded by piles of roots in the harvest shed and more secure plans for the winter ahead.

When Does Regular Distribution End?

We will keep our regular schedule through November

Final distributions are:

*Boston Area: Thursday Nov 19
(special big thanksgiving box for ALL Boston shareholders) &*

Farm Shop (Amherst): Tuesday Nov 24 1:30 - 6:30.

In the meantime, we peeled off one by one, to start getting the field ready for the first planting of next season. I formed the beds and then Jake brought the 3-tine (big metal knives!) to aerate the mounded earth. Serena gently leveled them out with the tine weeder (big rake!) and then Joseph rolled the dibbler (big wheels!), making planting holes in the sculpted soil. The weather cooperated, dawning sunny and warm on Thursday; The perfect time to suspended our fall storage harvest (best done when cold) and commence planting 9000 garlic bulbs into the still-warm earth. We tucked them in and wished them well. Instilling them and us some confidence that we would see them again on the other side.

Beet Orange Salad

chop and steam or roast 2-3 medium-sized beets (~1.5 lbs)

Pour dressing on cooked beets.

Mix:

3 tablespoons olive, butternut seed, walnut or flax oil

1 teaspoon orange peel zest

2 tablespoons orange juice

1 tablespoon cider or white vinegar

Sprinkle of salt and pepper

Refrigerate and let marinate 2 - 24 hours.

Toast 2 tablespoons walnuts and sprinkle on top when ready to serve, with 3 tablespoons crumbled feta cheese, if desired.

Then, for the "cherry-on-top," Marlee fired up the harrow and tilled the potato fields, mixing the weeds and this years' debris back to the mothership. Serena followed up. drilling in the last cover crop of winter rye. The blanket was spread over the last beds. We gave thanks for what we have received, wished the earth good night, and looked forward to a long sweet rest and then waking up to spring.

We hope you enjoy the harvest,

Your Farmer,

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

This one came from our deep recipe archive....source unknown...

BROOKFIELD'S 30TH ANNUAL
(AND FIRST EVER)

virtual

HARVEST CELEBRATION

featuring the
traditional
"state of the
onion" slide
show



SATURDAY NOV 14
6 PM ON ZOOM



PIC OF THE WEEK

Serena lays down the last blanket of winter rye and heads for home.

Brookfield Farm Pork & Beef

Coming Soon....

Our pigs and steers are at the butcher, but due to delays related to Covid-19 safety protocols it is unclear when they will be cut & ready for us to pick up.

As soon as we know, we will make a plan for distribution and communicate with you all via email.

Thank you for your understanding and flexibility.