

# BROOKFIELD FARM SHOPTALK

P.O. Box 227  
Amherst, MA 01004

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

November 14, 2020  
Distribution Week #24-25

## WHAT'S NEW THIS WEEK

### Strong To The Finish

**Gilfeather Turnips:** This one tastes like no other turnip - really. Crunchy and a bit sweet, this was developed in Vermont and can be used like any turnip. Don't be afraid.....



**Savoy Cabbage:** A new twist on an old friend - it's cabbage, crossed with iceberg lettuce for a lighter texture and sweeter taste. This red variety called "deadon" got raves last year so we are trying it again. Use like any cabbage - raw or cooked.

**Carnival Squash:** We thought we were bringing this out after the delicata, but then realized it was storing much better than the buttercup. So we put it on hold til now, and it still looks GREAT! It's a combination of acorn (shape) and delicata (color) and will be great stuffed or baked or mashed. Really sweet and nutty at the same time.

## WHAT'S ON THE WAY A BIG REST FOR US!

### BULK PRODUCE

GREEN KALE,  
COLLARD GREENS:  
\$1 / BU

POTATOES,  
SWEET POTATOES,  
RADISH (DAIKON,  
WATERMELON),  
TURNIPS,  
RUTABAGAS,  
CARROTS:  
\$1 / LB

GREEN CABBAGE:  
\$5/HD

## WHAT'S HAPPENING ON THE FARM

### The Journey Continues

With the weather warmer than usual for November, and no cold places left to put storage crops, we headed towards cleaning up and left the last mop-up harvests for next week when hopefully the cold will return. While it was disorienting to be wading through 80F weather, it seemed like it was just about par-for-the-course for 2020! Despite the unpredictability around us, we see the finish line. Eventually we will get there - all food harvested, everything cleaned up...rest.

What a year this has been! We kept a community farm that brings hundreds of people together weekly running during a public-health pandemic. There was a serious drought and a fraught political election. And on top of that, we decided it was time to pursue a transition towards new leadership after 27 years of calling Brookfield Farm our home.

*Where's my parsnips? We usually have this crop for the final distribution - alas, not this season - a casualty of some serious weed pressure and poor germination back in July. Hoping for better luck next year.....*

## HAPPY THANKSGIVING!

*This is our last newsletter for the regular season.*

*Thanks for all of your support and see you next spring!*

**Final distributions:** in the Boston area **Thurs Nov 19th**

In the Farm Shop **Sat Nov 21, Tues Nov. 24th.**

Before we all go into hibernation, we want to share a few things. First, why are we doing this? Quite simply, we just know it is time for us to do something else. After nearly three decades of building our lives around this project, we think the time is right to pass the baton forward. The farm is in a great position to weather a transition. The board is ready for the task of working with new leadership. The community that has supported Brookfield during our stewardship is still here and engaged. The farm is no one's and everyone's, multiple farmers came before us and many more will follow.

## Spicy Sweet Potato Peanut Soup

- 1 lg onion, chopped coarsely
- 2" of ginger root, minced
- 1 clove garlic
- 8 c veg stock
- 2 med sweet potatoes (~1lb) 3/4" cubed
- 1 can of tomatoes (28 oz)
- 8 large collard leaves, chopped up
- 1/3 c natural peanut butter
- 2 c. whole or chopped peanuts
- pinch cayenne pepper

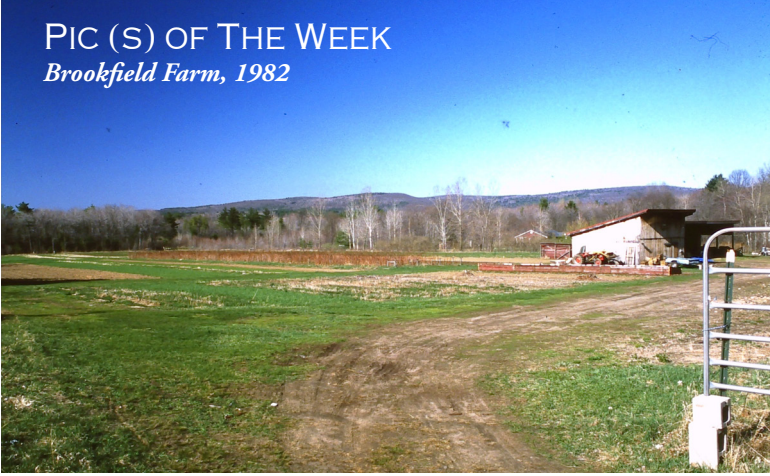
Saute onion in canola oil, then add garlic and half the ginger and stir. Add stock, heat, and add sweet potatoes. Season with salt, pepper, cayenne. Simmer ~5 mins, add chicken cubes, cook ~ 2 mins), add tomatoes, greens, remaining ginger, peanut butter. When sweet potatoes are just tender (~3 min), take off heat. Be careful not to overcook or sweets will fall apart. Adjust seasoning, and serve topped with a handful of chopped peanuts.

What are we going to do next? The short answer is stop doing what we have done for 27 years so we will have space and time to figure out what is next. Continued work being of service to our community remains at the top of our list - only maybe with weekends off! Karen will continue her work as a nurse and Dan is ready to find new projects. We have no plans to move or leave the area. We love where we live and look forward to remaining a part of this community. We have all intentions of being available to Kerry and Max as they move into their

*from our shareholder Brian Yellen who got it from Mark Bittman. He says "super easy & perennial crowd pleaser."*



**PIC (S) OF THE WEEK**  
*Brookfield Farm, 1982*



*Ian, Nicki, Daniel(?), Claire, and Dave discuss plans in the Lower Field, 1982(?)*

new roles, but we also want them to have the space they need to start calling the job their own. We expect this transition to take place incrementally over the next 3 or 4 months. Expect to see us less, but not never, and hopefully in the u-pick fields picking and chatting, not weeding.

Mostly we want you to know that we are filled with gratitude for having been able to do this work and be surrounded and supported by this community for so long. We are grateful to the Fortiers for their initial vision, for building the original barn, for donating their land and creating the BFCT to be a caretaker of this project. We are grateful to Ian and Nicki Robb for stewarding the first 12 years and birthing Brookfield Farm. We are grateful for the shareholders, apprentices,



*Dan & Karen get help in the leeks from Anna, & Jacob Oct 2000*

neighbors, volunteers, the Board, and collaborators who have given of themselves to grow this project from what it was then to what it is now. And we are excited for Kerry and Max to be grab the baton and continue to guide this dream into the future.

And what a

dream it has been! From Claire and Dave's initial dream of a biodynamic farm, through Ian and Nicki's careful pioneering of Brookfield to become the third CSA in the US. We have been inspired to try to grow the farm with our eyes on the "triple bottom line" – sustainability in agriculture (farm-raised, solar-powered fertility), economics (producer/consumer partnership), and spirit (community, wellness, and education). We are sure we have not realized the farm's potential; We have attempted to add a layer and we know there is a lot more to do. Our lodestar has been that "Brookfield Farm is a 1000-year project" and we are humbled to have been steering this ship for a few decades. We are thankful for your companionship on this journey (we estimate there have been over 7,000 families who have been shareholders since we've been here). The connections we have made in the service of stewarding this land for the nourishment of a supporting community are what we cherish dearest and will remember most vividly. We look forward to keeping in touch as this journey continues.

We hope you have enjoyed the harvest,

Dan and Karen (for the entire 2020 crew - Abbe, Ben, Jake, Joseph, Marlee, Serena, Anna, and Wally, Ken, and Leila).



*Max, Shep, and Kerry at Provider Farm, Salem CT, 2020*



*Brookfield Farm, present*