



BROOKFIELD FARM SHOPTALK

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Distribution Week #6

WHAT'S NEW THIS WEEK

Here Come The Cukes!

Cucumbers: These cool crisp early summer treats are starting to ripen. We expect to have a good supply of "slicers" (bigger, dark green) and "picklers" (smaller, light green) for the next few weeks.



Green Cabbage: Summer Cabbage is finally here. We grow an heirloom variety (from George Washington) called "Early Jersey Wakefield" known for its great flavor and distinctive conical shape. This crop is smaller due to the early drought - but still great for summer slaw!

WHAT'S ON THE WAY

FRESH GARLIC
HOT PEPPERS
EARLY ONIONS
TOMATOES

BULK PRODUCE

KALE (GREEN, RED),
COLLARDS: \$2 / LB

YELLOW SQUASH,
CUCUMBERS: \$1 / LB

WHAT'S HAPPENING ON THE FARM

Cruising

After a week of rain, Monday dawned with a palpable sense of relief mixed with a healthy dose of lack-of-dread. After nearly eight weeks of struggling and striving to get this baby off the ground, we had finally gotten what felt like a reprieve. We were ready to clean up some of the accumulated messes and try to get ahead of the curve.

Without any irrigating to do, we focused on everything else related to getting our summer crops onto secure footings. The weeder crew started by cleaning up the sweet potatoes. The weeds had engulfed the burgeoning vines and the rows were long (700'). They set to work. And again the next day. And the next. Meanwhile, Serena cultivated and fertilized all of the winter squash (3 acres). Then Anna spun red clover in the soon-to-be-gone pathways between the exploding rows. Karen put the first string on all of the tomatoes in the West Field and Jake cultivated and fertilized the 4th (of 6) sweet corn patch leaving us a beautiful stand promising a harvest stretching out past Labor Day. Marlee kept an eye on the future by mowing down the old pea patches making way for fall kale, collards, escarole, and green beans. And every time their jobs were done leaving a spare hour here and there, they joined the weeder crew slowly making it to the end of the 22nd row by Thursday- a clean acre and a half of sweet potatoes!



PIC OF THE WEEK
Serena cultivates the winter squash for the last time before the vines run (and hopefully set tons of fruit).

Chilled Cucumber Soup

4 cucumbers, peeled, seeded and chopped
1 - 2 c water
2 c plain yogurt (or half sour cream)
1 clove garlic, peeled
several mint leaves
2 tbsp fresh dill
1-2 tsp salt
1 tbsp honey
2 scallions, finely chopped

Combine the chopped cucumber, 1 c water, yogurt, garlic, mint, dill, honey, and 1 tsp salt in a blender or food processor. Puree the ingredients, adding more of the water until the soup is a consistency you like. Season with more salt to taste. Transfer the soup to a large bowl and chill for several hours. Garnish each serving with chopped scallions.

This one comes from the Farmer John Cookbook, and Karen says its the same as every other cucumber soup - really delicious and great on hot days. I won't say that the kids LOVED it, but they definitely ate it without too many grimaces.

Meanwhile Ben organized an increasingly busy harvest crew as the zucchini, carrots, lettuce, and greens enjoyed the new moisture. By the end of the week, as the cabbage ripened and the river of cukes began to flow, the harvest stretched into the early afternoon. Here we are; Your captain has turned off the seat-belt sign. We have reached our cruising altitude. You are free to move around the cabin.

We hope you enjoy the harvest,

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