

BROOKFIELD FARM SHOPTALK

P.O. Box 227
Amherst, MA 01004

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

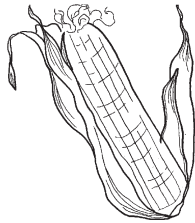
July 25, 2020
Distribution Week #8

WHAT'S NEW THIS WEEK

Sweet & Sassy!

Sweet Corn:

We've got two great fields of corn, standing tall and proud in steady succession. The first planting is just ripening now. We expect a limited start followed by an abundant crop through Labor Day.



Red Cabbage: These heads are amazingly dense and tasty. Cut them into a salad for a purple flair or make dazzling cole slaw for cooling down in the hot weather. We'll have this for a couple of weeks and then another planting is expected in the fall.

Hot Peppers: We grow a mix of spicy peppers to add some zest to your cooking. They range from mild (jalapeno) to hot (habanero). This week there are mostly hungarian hot wax and jalapenos and some poblanos. We should have these through September.

WHAT'S ON THE WAY

MELONS
SWEET PEPPERS

BULK PRODUCE

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

CUCUMBERS: \$1 / LB

WAKEFIELD
CABBAGE: \$3 / PC

WHAT'S HAPPENING ON THE FARM

Food and Weeds

With the boss away, Ben took the reins, and away they all went. *(The rest of this is all hearsay. He did give me some reports, but none were corroborated, so I will take him at his word. But after returning late on Thursday, it appeared that all was as he described; Well watered. Well weeded. Well fed.)*

The heat was turned up early in the week - which brought about lots of plant growth, with brought about lots of cucumbers and lots of pigweed. Ben led the crew through the cuke (and onion, and carrot and cabbage) harvests and Marlee guided the weeder to pull the pigweeds out of the leeks (and then the beans, and peppers, and celeriac, and strawberries).

As the week went on it was more of the same, with a few breaks for finishing the field tomato trellising, packing shares, keeping the lugs washed, and getting the cows onto new pasture. Then the sky opened up on Wednesday night and again on Thursday soaking it all again (and ending any need for irrigating for another week).

So, what else is there to say? Nothing really. We just have two things going on right now. Two things to think about; Harvesting food and pulling weeds. And they are both getting done. And looming on the horizon, I can see it, almost clearly (and starting to get excited) now (melons...onions....winter squash.....potatoes.....ooh so soon).

We hope you enjoy the harvest,

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

Tequilla Braised Corn Salsa

kernels cut from 2 ears of corn
3 tbsp tequilla
1-2 tbsp finely minced hot peppers
2 tbsp finely minced fresh onions
1 finely diced tomato
1 tbsp minced cilantro
salt and pepper to taste

Heat a dry skillet over high heat, add corn kernels, and pan-roast them until they brown in spots - ~3-5min. Stir in tequilla, scrape up browned bits in bottom of pan, and boil until liquid evaporates. Remove from heat and stir in remaining ingredients. Serve as a snack with chips or as a topping for grilled meats or fish. Makes 2-4 servings.

From "Asparagus to Zucchini" - a Guide to Cooking Farm-Fresh Seasonal Produce



PIC OF THE WEEK

A surprise visit from Farmer Dave and Joyce gets the harvest shed fixed and the veggies washed!!