



BROOKFIELD FARM SHOPTALK

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August 2, 2020
Distribution Week #9

WHAT'S NEW THIS WEEK

Sweet Summer Rolls On

Red Cippolini Onions: These are small, flat Italian onions that mature quicker than our storage varieties. Use like any onions - great fresh or cooked!



PIC OF THE WEEK
Anna & Ben tie the last of the tomato trellis lines while Serena cultivates and Jake sows clover.

In Memoriam - Jacqueline Churchill

July 26, 2020

Longtime shareholder supporter of our farm and community.

She will be missed and remembered.

WHAT'S ON THE WAY

MELONS
SWEET PEPPERS

BULK PRODUCE

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

CUCUMBERS,
SUMMER SQUASH,
EGGPLANT: \$1 / LB

WAKEFIELD
CABBAGE: \$3 / PC
SWEET CORN: \$4 /
DZ

WHAT'S HAPPENING ON THE FARM

Rain --> Sun + Heat = Food

Monday got hot. Way up there - towards 98F. Whatever. There was food to harvest. We cranked up the trucks and knives and hit the fields. After last weeks' 3" rain storm, the plants were loving it. Nothing to do but keep up with them, right? The cukes and zukes were cranking. And the eggplant. And the onions. The corn. Kale. Well, we just kept our heads down and kept moving. Barrels and buckets of food loaded into the harvest shed by noon and time to change your t-shirt. Whatever.

The weeder crew set to work as well, getting a good early start on the fall beets and carrots. These are always time consuming as the plants grow slowly while the weeds grow quickly. We cultivate, but the weeds come anyway. Nothing to do but crawl and crawl and crawl. So they did. All morning. Then they called it a day, went for swim and came back the next day for more.

In the afternoons the rest of us washed and packed veggies in the shed until we had to admit we had no more to do inside. Then we fired up the tractors and cultivated (killing the latest flush of weeds), finished trellising towering tomatoes, and spun cover crops in the pathway; Wishing them well on the last leg of their journey that they would have to take on their own. Since it was the end of July, there was nothing to do but do it all over again. Tuesday was somehow hotter, but then things eased up a bit. Still, 90F and sun all week left us with big harvests coming into the shed

every day. And the weeders chugged through the entire field; 4 beds of beets. Then 6 beds of carrots. 600' long. 4 rows each bed. 4.5 miles of crawling. A week's work.

The melons were close, but not ready yet, so we just washed lugs and sowed storage radishes on Friday afternoon and sat around a little dazed and a little sore - ready for likely even more next week.

We hope you enjoy the harvest,

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

Hot Weather Baba Ganoush

- 2 pounds eggplant
- 2 T tahini
- 4 T lemon juice
- 1 clove garlic (opt roast)
- parsley
- salt to taste
- olive oil to taste

This is a flexible recipe and you may cook the eggplant in your oven, but Karen tried it outside on the grill and loved staying cool and loved the taste. The recipe may be cut in half. Experiment with how much of each ingredient you like.

Place eggplant on medium hot grill and bake approximately 25-35 minutes, or until outside is charred and center is super soft. If the juice drips out, that's great. Let cool slightly and scoop eggplant out into colander or salad spinner. Let drip in colander for 1/2 hour or spin to get some of the water out (it will be creamier and thicker if you do this step). Add additional ingredients, except parsley and olive oil, and puree in food processor or blender until smooth and creamy. Add olive oil, if desired, to make in creamier. Add a little cayenne or zatar to spice it up. Serve with pita, flatbread, veggies or crackers. Great in a pita sandwich stuffed with fresh tomatoes and cucumbers.