

BROOKFIELD SHOPTALK Μ

P.O. Box 227 Amherst, MA 01004

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!



In Memoriam - Jacqueline Churchill July 26, 2020 Longtime shareholder supporter of our farm and community.

She will be missed and remembered.

Hot Weather Baba Ganoush

Place eggplant on medium hot grill and bake approxi-

mately 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 ingre-

stuffed with fresh tomatoes and cucumbers.

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 dients, except parsley and olive oil, and puree in food

may cook the eggplant in your processor or blender until smooth and creamy. Add oven, but Karen tried it outside olive oil, if desired, to make in creamier. Add a little on the grill and loved staying cayenne or zatar to spice it up. Serve with pita, flatcool and loved the taste. The rec- bread, veggies or crackers. Great in a pita sandwich ipe may be cut in half. Experiment with how much of each ingredient you like.

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

> WHAT'S ON THE WAY

> > MELONS

SWEET PEPPERS

BULK

PRODUCE

KALE (GREEN, RED)

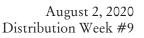
COLLARDS, SWISS CHARD: \$2 / LB

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)