



BROOKFIELD FARM

Winter Share News

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CONDITIONS IN THE CELLAR

Storage conditions are excellent

Carrots, Beets, Celeriac, Parsnips, Rutabagas, Turnips: These are holding very well and the quantity and taste is excellent. Beets will probably only last until the end of February. We will have bulk carrots for sale for the rest of the winter - \$5 per plastic roll bag (~8lbs) - self-serve in the cellar.

Potatoes & Sweet Potatoes: The sweets are just about done (they don't store much past mid-January usually) but the regular potatoes look great.

Cabbage: We will be peeling cabbage from here on out - as they get a little fuzzy on the outside at this time of year. We should have red and green through March.

Onions: The quantity and quality are excellent. We should have these through March. Please note that you get 1/4 *small PAPER* bag of these each distribution (about 1.5 lbs).

WHAT'S HAPPENING ON THE FARM

New Year on the Farm

The New Year has come and with it the farm has moved fully into winter and fully out of last year. We are getting used to life around the farm without any apprentices, without living plants, and without nearly as much to do. It's been nice to have a little rest.

We haven't been completely idle around here - we are farmers after all, and we've got to keep moving or else we get the hives. I've spent most of my time this month working in the office, which is a very warm, very cushy change of pace. Abbe (our long-time bookkeeper) and I have been going over the books from 2007, and I've been taking a good inventory of everything we did here last year. Look for a summary of the whole thing in a newsletter in the next couple of weeks.

Adan has been settling in as our new Assistant Manager, getting used to having an In-Box, carrying the farm cell phone, and receiving his very own work-emails! He has been spending his time taking care of the cows and chickens, fixing machinery, ordering growing supplies (seeds and greenhouse soil mix), and doing some research on projects we are thinking about doing in the year ahead.

Abbe has been learning the ropes as our new Administrator - figuring out the database, doing data entry and learning the finer point of mail merges. There's a ton of details to this work, and after 14 years of doing it myself, there's plenty of idiosyncracies to get ironed out of our records. Luckily she has a good sense of humor and we have all winter to get this worked out! We have completely re-worked our systems for dealing with check processing (due to the December robbery) and have been able to be much more timely with all of our work around the office.

The ice farmers waited patiently all month for just the right time to flood the rink. The boards were up, but you really need to have 3 nights in a row of sub-10F nights, with no snow forecast. They finally found the window on Jan 19, laid the liner, and flooded the rink. Unfortunately the liner had a hole in it and the water drained out of half of the rink. Not much to do at this point (except buy a new liner, but with half of the winter behind us, no one has been too excited about that idea) so looks like we'll have to beat the bushes for some good pond skating or hope the Amherst Town Managers' rink in Kendrick Park does a little better than ours.

We hope you enjoy the winter bounty!
Farmer Dan (for Karen, Abbe, Adan, and Kerry)

Frequently Asked Question

What can I do if I miss a distribution?

It's fine to take more produce during another distribution to make up for what you missed. Since we have a winters' worth of food in the cellar, you can take your share whenever you want.

Tamarind Beet-Onion Salad

- 1 tbsp extra-virgin olive oil
- 3 tbsp freshly squeezed lemon juice
- 2 tbsp tamarind concentrate (avail where Indian food ingredients are sold)
- 1 tbsp ground cumin
- ½ tsp crushed red pepper
- 1 tsp kosher salt
- ½ c fresh, finely chopped flat-leaf parsley
- ½ small onion, finely chopped

Simmer beets until fork tender. Drain and "shock" in a bowl of ice to stop cooking process. Combine next 6 ingredients for dressing and pour over the beets. Refrigerate until ready to serve. Add parsley and onions when serving

This one came from our shareholder Nancy Bess who got it from Poopa Dweck "Aromas of Aleppo: The Legendary Cuisine of Syrian Jews" Send us yours, or go to our website for a lots of others!