



BROOKFIELD FARM

Winter Share News

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CONDITIONS IN THE CELLAR

Lots of February Water. Some Fuzz. No Rot.

Carrots: These are holding well and the taste and quality are excellent. There are more carrots in the share this month to make up for the lack of beets (see below). We will also have bulk carrots for sale - \$5 per plastic roll bag (~8lbs) - self-serve in the cellar.

Celeriac, Parsnips, Rutabagas, Turnips: These are holding very well and the quantity and taste is excellent.

Potatoes: The white storage potatoes that we harvested during our October harvest party look and taste great. We will have these all month..

Cabbage: The cabbage is a little extra fuzzy due to the excessive moisture in the cellar. We'll be peeling them as fast as we can so you can take home fuzz-less cabbages. We have plenty of them, but they will get smaller as we have to trim more.

Onions: We grew some storage onions from seed and some from transplants. The transplanted ones were very big, but they had some rot on the inside. The direct-seeded ones (that we will have this month) are smaller, but are very hard and have little rot. We should have a limited quantity of these all month.

Where's the beets?

Our cows got into the storage beets this fall and ate our entire crop. We were able to trade some surplus crops for local organic beets, but those have now run out. Now's a good time to learn the joys of parsnips and celeriac....

Carrot Velvet Soup

- 1.5 T olive oil
- 1 onion, coarsely chopped
- 1 lb. carrots, peeled, washed and coarsely chopped
- 2 T cooking sherry
- 2 c chicken stock
- 1 t salt, or more to taste
- Freshly grated nutmeg
- 1 to 1.5 c whole milk

Saute onion in oil over medium-high heat until golden. Add the carrots, saute for a minute or so, then pour in the sherry. Reduce until the sherry is a glaze. Add salt and chicken stock, then simmer, lowering heat, until the carrots are soft. Blend with milk until extremely smooth. Return to saucepan and warm to blend flavors. Then: ladle it up, or serve cool.

This one came from our past shareholder Susan West who who said her 5-year old called it the "best carrot soup ever!!"

WHAT'S HAPPENING ON THE FARM

The Home Stretch

After such a ferocious start to this winter, the last few weeks have really struggled to live up to their New England prowess of misery, cold, snow, and gloom. It's been downright balmy some days and otherwise a mix of rain, sleet, and slush, punctuated by moments of spring-like awakening.

We've been dealing with more ice and water than snow and cold for most of the month. The root cellar normally floods once a year, but it usually happens in late-March or early April. But after 6" of snow, and then 2" of rain in mid-February, we were pushing water into the sump hole as fast as we could. The produce in the cooler is on pallets and was not damaged by the excessive moisture. The only effect we really saw was an increase in the outer layer of fuzz on our cabbages. Oh, and the water on everyone's shoes, as they tromped through the puddles to get the roots.

The cellar has handled the weather pretty well. We have been able to keep the temperature between 33 and 38F for the month and the carrots continue to be sweet and crisp. We fully expect that the cellar should be able to continue to perform well over the final two distributions.

We've been steadily working to prepare for the coming season and are now fully looking ahead to the new crops to come. We have received most of our seeds and have them stored in the dry seed cabinet, waiting for their sowing dates this spring. One of our new apprentices, Danya, has moved to town and she and Kerry spent last week helping me begin to make our detailed crop plan for the coming season. Kerry has taken off on a 6-week trip to Togo (where she was in the Peace Corps for 3 years) and when she returns the crop plan will be done, and the seeds sown in the greenhouse. Abbe has spent most of her time working to finish selling the remaining shares to our too-long waiting list. And Adan has spent most of his time researching many improvements we'd like to make this coming season (new energy source for our greenhouse, new printer for our office, wood stove for our apprentice house). As of late he has turned his attention to improving the insulation of our main greenhouse and getting it set for the spring sowing which is just around the corner. With the growing light (and the increase in chicken eggs) we know it's almost time to stop the hibernation and get ready for working again. One more month of potatoes and then....to the spring greens we go!

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