



BROOKWOOD COMMUNITY FARM CSA NEWSLETTER

JUNE 13 2010

Field Notes

by Judy Lieberman

The beginning of another CSA season is always an exciting time: loading up the tables for the first pick up; seeing returning members and meeting new ones; harvesting large quantities of some of my favorite crops - garlic scapes and peas - that only come for a brief period each year, and usually mark the start of the CSA season.



Judy Lieberman

This will be our 5th year farming at Brookwood, and in that time we've grown from 12 "founding members" to 168 shareholders this season, and from a one-acre trial garden at Brookwood in 2006 to 5 acres in production at 3 sites in 2010. It's been a learning, growing process and I believe the farm is becoming more efficient, more productive and more of a dynamic community each year. In 2006 we were an idealistic group who

formed a non-profit organization, Brookwood Community Farm, with a mission of fresh food and farming opportunities for local urban and suburban residents. We were 3 enthusiastic farmers (myself, Jason and Elise) who cultivated an acre of newly plowed sod, mostly by hand. Now we have tractors, and a number of useful implements to go on them. We have a wash station, a walk-in cooler, two greenhouses, and an experienced crew that includes staff, youth interns and many great volunteers.

Judy Lieberman's

Field Notes continue on page 2

Ready to Harvest

Beets
Scallions
Kale
Lettuce
Radishes
Garlic Scapes
Peas
Kohlrabi



Drop-in Volunteer hours

Come on by to help us weed, seed, and plant! Stop by every Wednesday from 9am-12pm or the first and third Saturday of every month from 9am-12pm!

Questions about volunteering?
Contact Anna at
volunteer@brookwoodcommunityfarm.org

Judy's Field Notes, cont'd from page 1

We've come a long way in a short time, but it still feels like we are figuring things out. We are always learning from other, more experienced growers and continue to make improvements as we go.

This year we started things early in the greenhouse for spring season extension and an extra early harvest of many cool weather crops to go into a 5-week spring CSA. We have developed a crop plan that includes lots of succession planting. The land will go from cover crops to short-term plantings like lettuce and scallions, to summer crops, such as beans and melons, or plantings of fall brassicas including cabbage, brussel sprouts, cauliflower and broccoli.

At this point almost all of the land at both Brookwood Farm and the Bradley Estate is planted with just a few beds left to go at each site. We will continue to replant beds throughout the summer as crops are harvested. We also created a new flower bed in front of the Brookwood field where the compost pile had been so, if all goes well, there will be lots of beautiful flowers to enhance the site and cut for bouquets this summer.

This week, with extra help from brothers Peter and Eric, we staked and tied most of our tomatoes, and I am happy to say the plants are looking great. I have high hopes for a terrific tomato year and an abundance of all your favorite crops.

Peas be with you,

Judy

2010 CSA pickup guidelines for all members

- **Location:** All pickups will be in the red barn at Brookwood property (11 Blue Hill River Rd, Canton 02021)
- **Pickup Process:** CSA pickups are self-serve. Items will always be listed on a board above the tables. Don't forget to check off your name on the clipboard before you go! And don't forget your tote bags!
- **Plastic:** Please reuse your plastic bags! There will be a "leave a bag, take a bag" option at every pickup.
- **Parking:** Please park in the lot near the entrance and walk down the paved driveway to the shed. The DCR does not allow cars past the parking lot. Do not drive down to the shed. If necessary we can use our cart or wheelbarrows to bring the shares to your car.
- **Need a bathroom?** Please use the porta-potty next to the red barn.
- **Can't make a pickup** for a particular week? Please first try to find a sub to pickup your vegetables for you. If you cannot, contact brookwoodfarmer@gmail.com the Saturday BEFORE your pickup day so we can plan accordingly and make arrangements for you to pickup your share on another day that week.
- **Questions during pickups?** Our crew will be working in the fields during pickup hours, but we will be around for any concerns. Do not hesitate to stop us in the fields during any emergencies.
- **Electric Fence:** We've installed an electric fence to keep away unwanted critters from our fields. Be careful walking near the fence. If you hear a consistent "clicking" sound near the gate, it's on and HOT!

General questions that are not answered in person, please email us at brookwoodfarmer@gmail.com.

Gazette

FIRST CSA SHARE PICKUPS STARTS THIS WEEK! See page 2 for more details and pickup guidelines.

WORKSHOPS: Have some knowledge to share with your farm community? Do you know how to backyard compost? Ferment foods? Can tomatoes? Raise backyard chickens and bees? The ideas are endless. Please email brookwoodfarmer@gmail.com if you're interested in holding a workshop or two.

It's not too early to think about a WINTER CSA SHARE! Harvest CSA, a multi-farm winter CSA that Brookwood Community Farm is part of, has a new web site and blog. Please see "Introducing Shared Harvest CSA!" below.

1st 2010 CSA POTLUCK! Tuesday, June 29th 6pm by the Brookwood red barn!
Come bring a dish, drink, or dessert to share with your fellow farm members! Please bring enough to feed 4 hungry people! Also, bring your own silverware!

EGG SHARES: If you have an egg share for the season, please pickup your eggs during your regular pickup hours starting this week!

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Introducing Shared Harvest CSA!

It may seem crazy to make plans for what you'll eat when the weather turns chilly. It's not!

Shared Harvest CSA, a multi-farm winter CSA that Brookwood Community Farm is part of, has a new [web site](#) and [blog](#). You'll find detailed information about the winter CSA, shareholder reviews, storage tips, a subscription form, a calendar of farm events, and some lovely farm photos. We'd love to have you join our community by purchasing a CSA share.

Please e-mail or call Gretta if you have questions about the winter Shared Harvest CSA:
GrettaAnderson@earthlink.net, 781.507.6602

Poem

I saw a man,
 An old Cilician, who occupied
 An acre or two of land that no one wanted,
 A patch not worth the ploughing, unrewarding
 For flock, unfit for vineyards; he however
 By planting here and there among the scrub
 Cabbages or white lilies and verbena
 And flimsy poppies, fancied himself a king
 In wealth, and coming home late in the evening
 Loaded his board with unbought delicacies.

— From Virgil's *Fourth Georgic*

Have a poem or short essay to share about farming, food, or the environment? Email them to brookwoodnewsletter@gmail.com



Recipe: Chimichurri Sauce

courtesy of Kristin McDonnell

An Argentinian sauce that is great for marinating meats or for spooning over grilled veggies or tempeh.

Ingredients

2/3 cup olive oil
 3 tablespoons fresh lemon juice
 1/3 cup fresh parsley
 1/3 cup cilantro
 1 clove garlic
 2 minced shallots
 1 teaspoon minced basil, thyme, oregano, arugula
 or anything else that inspires you
 Salt and pepper to taste

Directions

Either mince all ingredients and stir together (for pesto-like texture) or throw them all in a blender and puree to make a smooth sauce. Best to use the same day for fresh bright beautiful green sauce.