

What is a CSA?

A CSA (Community Supported Agriculture) is a creative economic model that connects consumers to local farms, and local farms to a reliable market. Through a mutual commitment, farmers and member-sharers join forces to create a regional, sustainable food supply, preserve farmland, support a local economy, and share potential risks. Members pay for their shares at beginning of the season, allowing farmers to focus on the growing instead of finances. In exchange, members support small farms and receive healthy, locally-grown produce every week. We grow, harvest and wash the produce, you come and pick it up. It is easy, fun and delicious.

What are the dates?

The CSA seasons run from mid-June–October, approximately 20 weeks. Members pick up shares at the farm during CSA pick-up hours, either Tuesdays or Fridays from 3:30–6:30PM. For our first year, we are starting in the third week of June.

How big is a share & what's in it?

We offer one share size this year. The regular share is designed to meet the veggie needs of a family of four (or two vegetarians who like to juice!).

We grow about 40-50 different vegetables, so our shares will include plenty of your favorite staples like greens, carrots and tomatoes, but may also take you into culinary adventure with some lesser known like kohlrabi and celeriac. Don't worry- we will have plenty of recipes and ideas for how to use anything you aren't sure about.

Shares tend to start out lighter in weight in the beginning of summer with greens and salad roots but then become heavier as the season moves into fruits such as squashes and tomatoes and then even more so as the winter squashes come in at the end of the season.

A typical mid-season share bag might contain: 1 lb of carrots, 1 bunch of kale, 1 bunch of Swiss chard, 2 heads of lettuce, 1 bunch of beets, 2 lbs of summer squash/zucchini, 2 lb of cucumbers, 2 lb of tomatoes and 3lbs of new potatoes and a head of Napa cabbage and a melon. Then we add in the Pick-Your-Own (see below). This is a cost effective way to eat healthy and fresh. We are not certified organic but we do follow organic practices, are Non-GMO and strive to buy as much of our seed sourced organically.

Pick-Your-Own Gardens

In addition to the bounty of field grown produce, which we have harvested and washed for you in our CSA distribution room, we also offer a couple of large gardens of pick your own as a part of the weekly share. These gardens are filled with delicious vegetables, herbs and flowers that we know our customers love to get into the field and pick for themselves. Sugar, snow and shell peas, cherry tomatoes, herbs such as parsley and sweet basil, edamame soybeans, tomatillos,

hot peppers, gorgeous cut flowers and more. We will let you know when crops are ready to harvest, provide guidance and containers. The PYO is always one of our customers' favorite parts of the farm experience.

We look forward to providing you with delicious food and becoming a part of your community- we are your farm.