



collegefarm 2014csa

important dates

March 15th: Applications with a Cookbook Order Due

April 10th: Applications with Auto-Payment Deduction Due

May 1st: All General Applications and Checks Due

Week of May 13th: Weekly Share Members Start

Week of May 13th or May 20th: Bi-Weekly Share Members Start

csa bythenumbers

Average of 17 vegetable items

offered each week

2 frequency options: Weekly or Bi-Weekly. Exact same veggie options per pick up and same perks. Only difference = frequency.

2 certifications: Certified Organic

155 loyal members

and Food Alliance Certified



7 delicious pick-your-own crops included with CSA membership, at no additional charge!

2 payment options

2 pick up location options

12:00pm-6:30pm = pick up window



csaoverview

questions? email farm@dickinson.edu

elcome to the Dickinson College Farm CSA!

Generally speaking, CSA stands for Community Supported Agriculture and is an innovative way to connect local farms and local eaters. According to the USDA, as of a 2007 survey, there were over 13,000 CSA programs in North America, of which 12,549 are in the United States. Members of CSA programs agree to cover a portion the planned costs of the farm operations and in exchange they receive shares of the farm's

Dickinson College Farm's produce is certified organic by USDA-accredited certifying agency Pennsylvania Certified Organic.

bounty. Members also shoulder part of the risks of farming, such as adverse weather or pests. The DC Farm's Campus Supported Agriculture (CSA) program aims to connect our campus community with fresh and organically grown produce from the College Farm and helps to connect its members to the wider local food system.



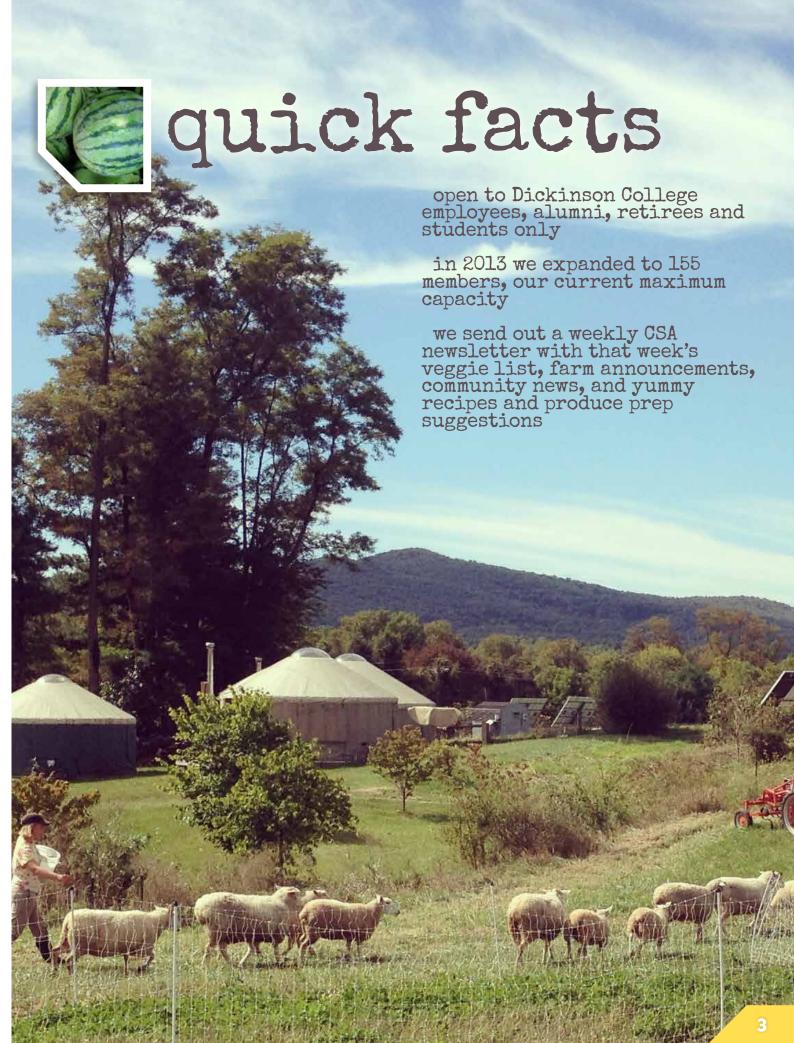
SA programs have been supplying families with fresh produce since the concept began in Japan back in the 1960s. Farmers adopt this model to market their crops, build local economies and help shape communities around nourishing food.

his year the Dickinson Farm is gearing up for a great growing season! During the CSA season, members will receive freshly harvested in-season Certified Organic vegetables, fruits, and herbs that have been grown without the use of synthetic chemicals. We

We grow over 50 different crop varieties on our farm and we offered an average of 17 different veggies at each pick up in 2013!

continue to advance the agricultural practices on the farm, exploring innovative methods for building soil health and crop quality. Our goal is to continue to cultivate an agricultural environment that supports biodiversity, promotes sustainable land management practices, and grows healthy food for our farm community!

n addition to fresh produce each week, the farm CSA pick up will have additional items for sale. This includes local cheeses, eggs, vogurt, whole chickens and other delectable treats. For CSA members who do not pick up at the farm we will have Dickinson College Farm eggs and, via pre-order, whole chickens available when in season at our on-campus pick up location.



Only \$22 per pick up:

Weekly, 30 pick ups: \$660

Weekly, 24 pick ups: \$528

Bi-Weekly, 15 pick ups: \$330

Bi-Weekly, 12 pick ups: \$264



what you can choose and what it means





end in October or December?

Weekly Shares are available for 24 or 30 weeks. Option 1 (24 weekly pickups) starts the week of May 13th and ends the week of October 21st. Option 2 (30 weekly pickups) starts the week of May 13th and ends the week of December 2nd.

Bi-Weekly Shares are available for 12 or 15 pickups. We stagger the start dates of Bi-Weekly Share members to maintain a balanced weekly harvest count.

Option 1 (12 bi-weekly pickups) starts the week of May 13th or 20th and runs through the week of Oct. 15th or 22nd. Option 2 (15 bi-weekly pick ups) starts the week of May 13th or 20th and runs through the week of October 26th or December 2nd.



pick up at the farm or on campus?

On-farm pick up takes place at Dickinson College Farm, 553 Park Drive, Boiling Springs, PA on Tuesdays from 12pm-6:30pm.

On campus pickup takes place at the Facilities Management building at 5 North Orange Street (more detailed directions will be provided) in Carlisle on Fridays from 12pm-6:30pm.

There is a one-time campus delivery fee of \$8 for Bi-Weekly Shares or \$15 for Weekly Shares.



pro rated shares

Those who are interested in joining the CSA later in the season should email farm at dickinson.edu to inquire about rates and options for a prorated share. Prorated shares are dependent on availability.

Our prorated CSA fee is slightly higher than our fee for full-season CSA members. This is because fullseason members are taking on the farming risks spread over our entire growing season, while prorated members only shoulder part of this risk. Fullseason members also pick up shares during the lighter part of our CSA season (May-June).

weekly or bi-weekly?

Weekly Shares (formerly known as "Regular" shares) pick up their produce every week; Bi-Weekly Shares (formerly called "Small" shares) pick up their produce every week. The shares have all of the same perks: the only difference is the frequency of the pickup.

A Bi-weekly Share can supply an avid cook or group of 2-3 that eat at home often. If you cook a lot, love veggies and your group has 3-6 members, then we would suggest a weekly share.



csaoptions

continued...



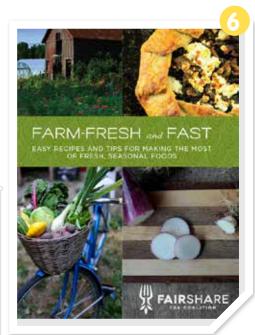
pay in full or split payments evenly over 6 months

To make our CSA more convenient and pocketbook-friendly for Dickinson employees, Financial Operations and Human Resource Services have agreed to work with the farm to offer auto-payment deduction!

Members who choose autopayment deduction will need to enclose a check for 1/6 of their CSA fee plus applicable campus delivery and cookbook fees with their application. The remaining 5/6 of the total will be divided evenly between paychecks starting May 23rd and ending September 26th (for support staff) or starting May 30th and ending September 30th (for administrators/faculty).

If you'd like to take part in autopayment deduction, your application and check are due on April 10th.

All applications received after April 10th must pay in full.



order a great cookbook at the bulk price

This year, members have the option of ordering the brand new FairShare CSA Coalition Cookbook: "Farm-Fresh and Fast" for \$15.00. Featuring brand new recipes, storage and usage charts, veggie explorations, "pantry staples", and beautiful photos and drawings.

A copy is available in Ali's office (Kaufman Room 135, down the long hallway on the Cherry Street side of the building) if you'd like to check it out before ordering. The farm will cover shipping costs.

If you'd like to order a cookbook, your application and check are due on March 15th.



work shares

Would you like to work in exchange for your CSA share? Check out Page 12!



info sessions

Come meet members of the farm team and learn about plans in place for the upcoming CSA season and what it means for you! This is a perfect chance to ask any questions you may have. RSVP: http://goo.gl/g0nl6p

All general applications that are not auto-pay are due by May 1st.



takewhatyouneed

exciting updates about the 2014 CSA season!

2014 marks a transition into new territory for the DCF CSA. This new path is very exciting to the Dickinson College Farm staff and we hope that our members will find great benefit in the new approach that we will take. Inspired by the Roxbury Farm CSA, developed by Jean-Paul Courtens and Jody Bolluyt, the DCF aims to create a CSA experience that caters to the fluctuating needs and appetites of our members.

"Take What You Need For the Week", will be the theme of the 2014 CSA season, encouraging members to pick freely from the list of available items, determining their own quantities and variety. We ask that members take no more than they can use in a week. We will sometimes place limits on items that are in high demand.

Changing veggie preferences? No problem!

Throughout the season, we recognize that your vegetable preferences will vary. Perhaps you are expecting guests for the weekend or have family members away for a given week? Maybe you are just craving fresh greens or tomatoes for simple summer salads?

We respect that you know what is best for your household needs week to week and that no one likes to see food go to waste. The "Take What you Need for the Week" CSA model seems like a great solution to explore together.

Does this change the average number of people that a share can feed?

The 2014 CSA share options remain identical to years past. When selecting the CSA share that is right for you, please note that a biweekly share can supply an avid cook or group of two-three members that eat quite a few meals at home. If you cook the majority of your meals, eat a lot of veggies and your group has three to six members, then we would suggest a weekly share.

Will this change your harvest plan?

Matt and Jenn have

worked hard over the winter months to plot out a CSA crop plan that will ensure

"Take What You Need for the Week" will be the theme of the 2014 CSA season.

this model works. We appreciate your support for this new idea and hope that you will have a wee bit of patience at the start of the CSA season when we may need to list items and quantities allotted per share as we wait for the growing season to warm up.

Both CSA pick up locations will be patterned in the same way. Leftover vegetables from the campus pick up location on campus will be transferred to Project SHARE crates and transported to the food bank's walk in cooler. Leftovers from Tuesday's CSA pick up location will be shared with staff or used for value added projects (pickled goodies, hot sauce, dressings, etc.).

We are excited to navigate this new approach with you and, as always appreciate any feedback that you have to share! Here's to a great season ahead!



csa member perks



Back by popular demand, the DCF will prep ground conveniently located to the barn for members to pick additional crops for their kitchen or food preservation needs. Crops you can look forward to seeing in the P-Y-O plot include sauce tomatoes, cherry tomatoes, sugar snap peas, culinary herbs, cut flowers and early season strawberries. We enjoy seeing our CSA members with baskets in hand picking through the P-Y-O patch! Come one, come all!



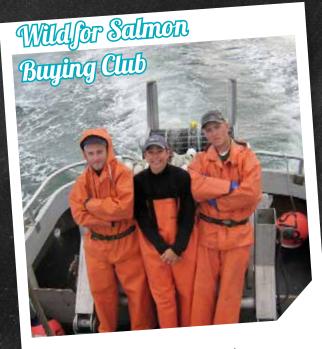
All CSA members receive 10% off at the Farmers on the Square market.



The farm is a wonderful spot for an afternoon stroll or picnic. We encourage our CSA members to feel at home on the farm.

csa member perks

continued...



DCF CSA Members have the opportunity to buy wild-caught Alaskan salmon at discounted prices through our DC Farm CSA buying club with Wild for Salmon.

"Wild For Salmon is a local business that makes fresh/frozen wild Alaskan sockeye salmon available to you at a common good price. Because we are the fishermen and we are local, we are able to provide you with the highest quality, flash/frozen, Alaskan sockeye available. Wild For Salmon is owned and operated by Steve and Jenn Kurian of Bloomsburg, PA."

Sun & Earth®
Cleans Better: Naturally.

Cleans Better: Naturally.

Bring your empty containers and fill 'em up with all-natural Sun & Earth laundry and dish detergent at the farm.



CSA members are always the first to learn about bulk sauce tomatoes and other bulk veggies quantities, CSA members get first







filloutouronlineapplication!

We are going green this year!

Please fill out our application online:

http://goo.gl/dvLkne

If you prefer to submit a hard copy of the application, please send us a message at farm@dickinson.edu and we will email you the PDF version.

Your spot will not be reserved until Ali Frohman receives your check. Please make checks out to "Dickinson College Farm". You may send your check via interoffice mail (Ali Frohman/Kaufman) or via snail mail (Ali Frohman / PO Box 1773 / Carlisle, PA 17013).

questions?concerns?

Contact us at farm@dickinson.edu or 717-245-1969

seasonalchart

see what we grow and when



All	arvest times are approximate. (x) = weather permitting							
	MAY	JUNE	JULY	AUG	SEPT	ОСТ	NOV	DEC
BERRIES & TREE FRUIT			ı			ı	1	
Strawberries	Х	Х						
LEAFY GREEN CROPS			ı			ı	1	
Bok Choy	Х	Х			Х	Х		
Broccoli					Х	Х	Х	Х
Cabbage		Х			Х	Х	Х	Х
Cabbage, Napa (Chinese)					Х	Х	(x)	(x)
Escarole					Х	Х	(x)	(x)
Kale	Х	Х			Х	Х	Х	Х
Salad Greens	Х	Х			Х	Х	Х	Х
Herbs*	Х	Х	Х	Х	Х	Х	Х	х
Leeks			Х			Х	Х	
Lettuce	х	х	X	Х	Х	X	X	х
Spinach	X	X	^		X	X	X	X
Swiss Chard	X	X			X	X	X	X
ALL OTHER VEGETABLES AN		X			X	X	X	Α .
	I FRUITS		l ,	.,	.,	l	1	
Beans, Green		Х	Х	X	Х			
Beets		Х	Х	Х	Х	Х	Х	Х
Cantaloupe			Х	Х				
Carrots		Х	Х	Х	Х	Х	Х	Х
Cauliflower					Х	Х	Х	Х
Celeriac					Х	Х	X	Х
Cucumbers		Х	Х	Х	Х			
Eggplant			Х	Х	Х			
Garlic					Х	Х	Х	Х
Kohlrabi	Х	Х			Х	Х		
Okra			Х	Х	Х			
Onions, Bulb					Х	Х	Х	Х
Onions, Green	Х	Х	Х	Х	Х	Х	Х	Х
Parsnips & Rutabagas						Х	х	х
Peas	х	Х			Х			
Peppers, Green & Red Bell		Х	х	х	X	х	Х	(x)
Peppers, Hot		^	X	X	X	^	^	(^)
Potatoes			^			V	V	v
Radishes	.,			Х	X	X	X	X
	X	 			Х	Х	Х	Х
Rhubarb	Х		,.		,.			
Summer Squash		Х	Х	Х	Х			
Sweet Potatoes						X	Х	Х
Tomatoes, Slicer		Х	Х	Х	Х	(x)		
Tomatoes, Cherry		Х	Х	Х	Х	(x)		
Turnips		Х			Х	Х	Х	Х
Watermelon			Х	Х				
Winter Squash						Х	Х	Х
Zucchini		Х	Х	Х	Х			,
*Herbs grown at Dickinson College	Farm include:	Basil. Chives	Cilantro, Dill	Marioram. M	int. Oregano	Parsley, Sage	e. Thyme. Rose	emarv.

pick-your own seasonalchart for csa members

All harvest times are approximate and dependent on weather.

	June	July	August	September	October
Basil	late June	Х	х	х	
Culinary Herbs	late June	Х	х	х	x (no basil)
Flowers	late June	Х	х	х	
Sauce Tomatoes		late July	х	х	
Strawberries	Х				
Sweet Peas	Х			Х	
Cherry Tomatoes		late July	Х	Х	

directionstothefarm



From Carlisle

Take High St. toward downtown Carlisle. Follow High St. until the road splits at Hess Gas Station. At the High St./York St. split, take a slight right onto York St. Follow York St. past Lowes. After crossing under Route 81, turn right onto Westminster Ave., following the signs for Boiling Springs. Turn left onto Forge Rd. Follow Forge Rd. for three miles into Boiling Springs. Just after the South Middleton Schools entrance, bear right on Walnut St. Go straight at the fourway stop. As you follow this street out of town around a right-hand curve, Walnut St.

becomes Park Dr. The College Farm is the second farm on your right after leaving the village of Boiling Springs. Look for the red corn crib and red Dickinson barn on the right.

2014 Dickinson College Farm CSA



workshares

work in exchange for a CSA share of your choice!

ALL ABOUT WORK SHARES: The DCF offers limited work share options for CSA members. Similar to bartering, CSA members exchange labor for food! During the 2013 growing season, the DCF will offer some new work opportunities for interested CSA members. Share members earn one share per 2.5 hours of work on the farm. For a Bi-Weekly Share Option #1 (12 pickups), that comes to a total of 30 hours of work over the twenty-four week CSA season or Option #2 (15 pickups), 37.5 work hours over the thirty-week CSA season; for a Weekly Share Option #1 (24 pickups), that comes to a total of 60 hours of work over the twenty-four week CSA season or Option #2 (30 pickups), a total of 75 hours of work over the thirty-week CSA season.



Email farm@dickinson.edu to sign up!

General Farm Work Helper

more info

CSA members are invited to join the farm crew during work days and help with the task at hand! The farm work day starts at 7:30am and ends at 4:30pm. On Saturday the work day is 8:00am-12:00pm. CSA members are welcome to arrive anytime during the farm work day to fulfill work share hours! Members choosing this option can expect to get a good work out with each visit to the farm! A big advantage to this Work Share option is the chance to work alongside some of the most friendly students and interns, ever!

a typical week includes

- Mondays and Thursdays morning = Harvest Time
- Tuesdays = Final Harvest and Field Work
- Wednesdays = Final Market Prep and Field Work
- Fridays= Field Work and includes a great communal lunch to help punctuate the week.

Herb Gardener

1 position available more info

This Work Share option is ideal for a CSA member who likes to weed plus make their own schedule. The primarily role of the Herb Gardener is to dedicate 2-3 hours per week toward planting, weeding, mowing, pruning and beautifying the farm's herb garden. Once trained, this work can take place any day of the week, sunrise to sunset.

"There is a certain rhythm and schedule to the work that we do but somehow each day evolves differently. Nothing ever runs exactly to plan which, to me, is a wonderful life meditation to practice. I am not in control of that which is greater than I." - Jenn

Research Plot Caretaker

1 position available more info

Two areas of the farm where a Working Member can be of great assistance are at the Forest Garden in the woodlot and Research Plot beside the greenhouses. Oversight of these areas includes weeding and mowing, requiring 2-3 hours of attention per week. Once trained, this work can take place any day of the week, sunrise to sunset.





meetthefarmstaff

Jenn Halpin Director and Manger



Jenn is the Director and Farm Manager of the Dickinson College Farm.
After graduating from Providence College, she joined the Peace Corps where she developed her interest in sustainable agriculture while living in West Africa and working

with farmers. As the farm manager, Jenn provides students with hands-on training in sustainable food production and supports faculty and students with on-going research, class-based collaborations and internships.

Jenn serves as the President of the Board of Directors for Pennsylvania Association for Sustainable Agriculture (PASA). She is an active member in our regional local food movement and founding member of Farmers on the Square, a vibrant producer-only farmers' market in Carlisle.



Ali FrohmanProgram Coordinator

As Program
Coordinator, Ali
oversees media,
programming, campus
outreach, CSA administration

and finance for the farm. Ali is excited to be part of our close-knit team, working to raise awareness about the many opportunities we offer Dickinson students, employees and community members.



Matt Steiman

Assistant Manager

Matt has been farming organic vegetables since 1993, working on farms in Colorado, California and Minnesota before settling in the Cumberland Valley. For five seasons, Matt managed Fulton Farm at Wilson College where he learned the ropes

of running an educational CSA program, and also developed initial experience with renewable energy systems. Matt and Jenn then ran their own farm on rented ground for two seasons before signing on as the full-time farmers at Dickinson College in 2007. In addition to regular farm duties at the Dickinson Farm, Matt supervises equipment maintenance, irrigation, sheep and cattle, and also works extensively with solar energy projects and biodiesel fuel applications for the College

Kevin Harper-McCombs

Packing House
Coordinator

As Packing House
Coordinator, Kevin's main
job is to take the vegetables
and fruit as they come in

from harvest and oversee their cleaning and packing for distribution to CSA members, the Dining Hall, the Farmers' Market and Project SHARE! Kevin ensures that our produce gets where it needs to go with efficiency, training students in food safety standards.

Student Farmers and Graduate Apprentices

The farm employs 15-18 students part-time during the academic school year and 4 students full-time during the summer. The farm also hires 4 full-time apprentices, who complete sixmonth full time positions with the farm after graduation. The apprentices live in our yurts!