



collegefarm 2018csa

important dates

May 1st: Veggie and Egg Share Applications Due

May 22nd: Weekly and some Bi-Weekly Farm Shares Begin

May 25th: Campus Shares Begin (regular & small)

May 29th: Alternate Bi-Weekly Farm Shares Begin

thechoices

Farm Pick-Up

Weekly ~ 30 weeks ~ \$750

Weekly ~ 24 weeks ~ \$625

Bi-weekly ~ 15 weeks ~ \$375

Bi-weekly ~ 12 weeks ~ \$315

Campus Delivery

Regular ~ 30 weeks ~ \$750

Regular ~ 24 weeks ~ \$625

Small ~ 30 weeks ~ \$375

Small ~ 24 weeks ~ \$315

2 pick-up options:

Free-Choice at the Farm

or NEW Customized,

Pre-Boxed Shares with

Campus Delivery

Convenient pick up window at both

locations - 12:00pm - 6:30pm



weekly newsletter with recipes, news, events & more!

farm dog named Bella



csaoverview

questions? email farm@dickinson.edu

elcome to the Dickinson College Form CSA!

Generally speaking, CSA stands for Community Supported Agriculture and is an innovative way to connect local farms and local eaters. Members of CSA programs agree to cover a portion of the planned costs of the farm operations and in exchange they receive shares of the farm's bounty. In this system, farmers know who their food is feeding, and community members are able to build relationships with the people who grow their food.

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

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.

We grow over 50 different crop varietie; on our farm and we offer an average of 17 different veggie; at our farm pick up!



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
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!

ree Choice or "Take What You Need" will continue to be the model for our **Tuesday** Farm pick ups. This model encourages members to pick freely from the available items. determining their own quantities and variety. We will sometimes place limits on items that are in high demand. We respect that vou know what is best for your household from week to week.

ur Friday campus delivery option will be a Customized, Pre-Boxed \$hare.

Personalize your CSA box based on your preferences. (Don't like beets? You will never get them in your box.) After you sign up, we will provide you with a list of all the crops that we grow and you will rate each product from O ("I never want it in my box") to 5 ("I love it!"). Boxes will be conveniently packed based on your preferences, the farm's harvest and vour share size. Regular and Small Shares available.

2018 Dickinson College Farm CSA



csaoptions

what you can choose and what it means



pay in full or split payments evenly over 5



convenient and pocketbook friendly we will again be offering auto-payment deduction for Dickinson employees.

Members who choose autopayment deduction will need to include their Banner ID number on their application. The CSA fee will be divided evenly between 5 paychecks - deducted from the first paycheck of each month starting in May and ending in September.



pick up at the farm or on cambus?

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

Tuesday members will select vegetables based on our Free-Choice model or take what you need.

Campus pick up takes place at Project S.H.A.R.E at 5 North Orange Street (more detailed directions will be provided) in Carlisle on Fridays from 12pm-6:30pm

Friday members will pick up a customized, pre-boxed share each week, conveniently packaged with traditional favorites

May - Oct or May - Dec?

Members may choose to sign up for shares running from mid-May through the end of October or from mid-May through mid-December

which share

FOR FARM PICK-UP:

Weekly Shares pick up their produce every week; **Bi-Weekly** Shares pick up their produce every other week. The shares have all of the same perks: the only difference is the frequency of the pickup.

FOR CAMPUS PICK-UP:

All members pick up weekly. The difference will be the size of the box each week and number of items in each box. Regular size boxes will have approximately 10-12 items per week, **Small** boxes will average 6 - 8 items per week

Both **Bi-weekly** Shares and Small Shares can supply an avid cook or group of 2-3 that eat at home often but also dine out. If you cook a lot, love veggies and your group has 3-6 members, then we would suggest a Weekly or Regular share.



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

10% off at market



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.

filloutouronlineapplication

Please fill out our application online:

https://goo.gl/forms/7kMfV1CztSL7ACuG3

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 we receive your check. Please make checks payable to "Dickinson College Farm". You may send your check via interoffice mail (Dickinson Farm/Kaufman 183) or via U.S. mail (Dickinson Farm / PO Box 1773 / Carlisle, PA 17013).

eggcsainformation

The College Farm raises its flock of hens on pasture, moving them regularly to new patches of grass in order to provide the hens with a fresh buffet of greens to graze on. The hens are supplemented with GMO-free organically grown local grains that are also milled locally and made into a ration that is designed for optimal health. The College Farm loves its hens and takes great care to keep them safe, healthy and happy!



1 dozen every week (May - Dec) 30 weeks - \$150.00 1 dozen every week (May - Oct) 24 weeks - \$120.00 1 dozen every other week (May - Dec) 15 weeks - \$75.00 1 dozen every other week (May - Oct) 12 weeks - \$60.00 1/2 dozen every week (May - Dec) 30 weeks - \$90.00 1/2 dozen every week (May - Oct) 24 weeks - \$72.00

please note: 1/2 dozen shares only available for every week pick-up

meatclubinformation

Join the meat club by paying \$100 in advance – this \$100 is a credit towards meat purchases that you can "spend" without needing to carry cash. Being a member of the club entitles you to 10% off of retail pricing. Other benefits of meat club membership:

- Pre-bagged orders place an order by midnight Monday for pickup at Tuesday CSA, or midnight Thursday for pickup at Friday HUB stand. Pre-orders will be weighed, priced with your discount, and subtracted from your Meat Club account credit
- Meat Club discount also applies to cash and carry retail items purchased at the farm a simple account register will be kept with the meat cooler.
- First Dibs on select cuts and limited items
- Opportunity to pre-order specialty cuts at butchering time, as well as fresh (not frozen) meats
- Seasonal on-farm barbeque for Meat Club members only we supply the meat. Includes a personal tour of the livestock operation
- Email notification when your account balance falls below \$20. Revive your Meat Club account via cash, check, or digital payment.

Our livestock operation is certified by Animal Welfare Approved (AWA) and animals are grazed on pasture year round. For more information on AWA, please go to https://animalwelfareapproved.us/.

questions?concerns?

seasonalchart

see what we grow and when



All harvest times are approximate.										
	MAY	JUNE	JULY	AUG	SEPT	ОСТ	NOV	DEC		
BERRIES & TREE FRUIT										
Strawberries	х	х								
LEAFY GREEN CROPS										
Arugula	x	х			х	х	X	х		
Bok Choy	x	х			х	x				
Broccoli					х	x	X	х		
Cabbage		х			х	X	X	X		
Cabbage, Napa (Chinese)					х	X	(x)	(x)		
Escarole					х	x	(x)	(x)		
Kale	x	х			х	х	X	X		
Spring Mix	x	х	х	х	х	x	X	х		
Herbs*	x	х	х	х	х	X	x	х		
Leeks			х			x	х			
Lettuce	x	х	х	х	х	x	х	X		
Spinach	x	х			х	x	X	X		
Swiss Chard	x	х	х	х	х	x	x	X		
ALL OTHER VEGETABLES AND	FRUITS									
Beans, Green		х	x	х	х	(x)				
Beets		х	х	х	х	x	x	x		
Cantaloupe			х	х						
Carrots		х	х	х	х	x	x	x		
Cauliflower					x	X	X	X		
Celeriac					x	X	X	X		
Cucumbers		х	х	х	x					
Edamame				x	x					
Eggplant			х	х	х					
Garlic					x	x	x	x		
Kohlrabi	х	х			x	x				
Okra			х	х	x					
Onions, Bulb					x	x	x	x		
Onions, Green	x	х	х	х	х	x	x	x		
Parsnips & Rutabagas						x	X	X		
Peas	x	х			х					
Peppers, Green & Red Bell		х	х	х	х	x	x	(x)		
Peppers, Hot			х	х	х					
Potatoes				х	х	x	x	x		
Radishes	х				x	x	X	X		
Rhubarb	x									
Summer Squash		х	х	х	х					
Sweet Potatoes						x	x	x		
Tomatoes, Slicer		х	х	х	х	(x)				
Tomatoes, Cherry		x	x	x	x	(x)				
Turnips		x			x	X	x	x		
Watermelon			х	х						
Winter Squash						x	x	x		
Zucchini		x	x	х	х					
*Herbs grown at Dickinson College	Farm include: B					ie, Rosemary.				

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	Х
Flowers	late June	Х	х	х	
Sauce Tomatoes		late July	Х	х	
Strawberries	х				
Sweet Peas				×	
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.



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 2018 growing season, the DCF will offer exciting 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, that comes to a total of 37.5 work hours over the thirty-week CSA season; for a Weekly Share, that comes to a total of 75 hours of work over the thirty-week CSA season. **Email farm@dickinson.edu to sign up!**

General Farm Helper

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 simply prearrange shifts anytime during the farm work day with the farm manager and fulfill work share hours. Members choosing this option can expect to get a good work out with each visit to the farm! This gives you a chance to work alongside some of the most friendly students and interns, ever!

*Please note that all work hours must be completed by September

a typical week includes

- Monday and Thursday mornings = Harvest Time
- <u>Tuesdays</u>= Final Harvest and Field Work
- Wednesday = Final
 Market Prep and Field
 Work
- <u>Friday</u> = Field Work and includes a great communal lunch to help punctuate the week.

