

Below are the comments gleaned from the 2007 Daloz Farm CSA membership survey. Please see Summary sheet for tallied survey responses.

1. How important is it to you to be a member of an ecological farm CSA?

- Interested in organic produce and wasn't aware when I signed up of the "ecological" aspect, but this is good!
- We didn't know this when we joined, but feel it is commendable and very important. Keep it up!
- I really appreciate the effort but not a factor in joining
- When I signed up last winter I did not know it was going to be an ecological farm. I believe it is a very worthwhile approach and think the members should have been informed of this at the beginning of the season. This would have helped to explain some of the problems.
- Consider the practical economy of mechanical tilling, at least once or twice during the season...TIMEwise... The labor-intensity of hand tilling is immense!
- When there are not enough greens to feed my family in a week, then I go to the store for my greens. Therefore overall the impact may be higher than if you had used some fossil fuels to help you, say to weed and till.
- I was not aware that the farm was striving to reduce carbon output in these ways. It was not the main reason I chose Daloz.
- I do appreciate the work that all of you do
- It's not why I chose Daloz Farm, but I do appreciate their efforts in reducing the use of fuel.

2. Why did you join the Daloz Farm CSA?

- all of the above
- For all of those reasons - we wanted to support a local effort.
- To reduce my carbon footprint by eating locally produced, organically grown food. To maintain New England farming skills and knowledge. To support local farmers in general. To build a community around the farm. So my family and I have access to healthy, organically-grown food!
- We strongly believe that my food should come, as much as possible, from my own region, not be shipped in from thousands of miles away. We also like seeing where our vegetables are growing and being part of a like-minded community.
- All of those reasons, as well as access to yummy fresh produce (also meat and eggs)!
- Our family wanted to support a local farm. I love "fresh from the garden" but don't have the space, time or knowledge to grow my own food.
- To help keep local agriculture alive.
- I originally joined for the locally grown organic produce...I would join again because of the great sense of community I felt each time I've visited the farm.
- I wanted local organic produce and liked the idea of supporting a CSA.
- For all of these reasons and to teach my children how and where food is grown.
- We wanted to be part of an organic CSA and came and looked at the beautiful produce and joined the next year. We liked the size and the potential for community.
- We joined for these reasons and because we didn't feel our own little garden would produce enough for us.
- For all the above reasons -- and the fact that it was close to where I lived is a big bonus. I also enjoy the opportunity to help and learn from the dedicated, hard working and welcoming crew.

- To add organic vegetables to my families diet. I don't know what "agrarian way of life alive in our region, supporting a healthy slow foods diet" means.
- I joined the Daloz CSA for the specific reasons you cited. Is this your "mission statement"? If so, it is a good one.
- To support these concepts!
- To support a local farm and obtain local produce. An unexpected benefit was the opportunity to try vegetables the farm offered that we would not have ordinarily purchased in a grocery store.
- For all of those reasons.
- For local produce that is organically produced. I don't care about gov't certification, just appreciate the lack of poisons for my family, for the farmers, for nature. I also appreciate knowing where my food is coming from, and that it is not stored for long periods or flown long distances. As far as the agrarian way of life, I believe in small "family" farms, and am willing to pay a premium to support local efforts, but I also believe that limited technology has a place in food production.
- We wanted to support sustainable agriculture.
- healthy diet, as we age.
- For the same reasons mentioned in the question. Also, I like the fact that I know the farm crew. I think the farm crew are a great bunch of people. They are kind, considerate and hard working. I am very happy to support such a wonderful organization. And the food is great !
- We wanted to support local agriculture and for as much of our family's food as possible to be organic and local.
- To eat locally grown pesticide free food, to help keep farming going in this area.
- We joined the Daloz Farm CSA in order to promote locally grown, preferably organic, food that is fresh and in season. We choose this particular one because it is close to us and we had bought veggies from Charlie Daloz at the farmers' markets in Hancock and Peterborough in previous years.
- Support Community (plants, animals, people, land), Promote foodshed, Place to learn
- Needed organic produce, and too busy to raise the quantity or variety that I need.
- I joined because I think that local foodshed is important, and I think that it is important to spread around the risk of the farm. I also wanted to encourage my family to eat more veggies - and challenge myself as a cook to make it happen. Little did I realize how much daily joy there was going to be - introducing my kids to the workings of the farm, the wonderful people who run the farm, and just the excitement of all of the local veggies!
- There were at least three reason - not necessarily in the following order: (a) To support and sustain ou local agriculture - particularly the small farm. (b) To enjoy the fresh and healthful "product" of that agriculture, and (c) To relive the anticipation of those wonderful "firsts" that I always looked forward to when I was a young farm boy some 60 years ago - the first tangy radishes, the first lettuce and beet greens, the peas (to die for!), tiny new carrots, the new potatoes, the crisp cukes and summer squash, tomatoes, and corn, and so on and on
- For all the reasons just mentioned!
- To know where our veggies are coming from and how they are grown. Also to support local farming.
- -to support local buisness that is supportive of it's consumer-to eat seasonal local organic produce
- support community farm, fresh, in season vegs grown consciously, vegs not transported
- All of the above. Trucking food hundreds of miles is bad for the food and the environment. Knowing and supporting your supplier feels good for economic and health reasons.

- For precisely these reasons.
- Proximity to my house.
- All of the above.
- Good organic food! And I like the welcoming feel I get there.
- I really wanted to support local agriculture and I wanted to eat better this year; which I certainly have. Plus, it was a good way to meet new people.

3. How do you feel about the quantity of vegetables that you have been picking up so far this season at the Daloz Farm CSA?

Overall Comments:

- Quantities allowed of most items that I like to eat were not enough to feed a five person family. Also quality was not good. Maybe due to weather, etc. But last years quality and quantity was very good in comparison.
- more slicing cucumbers, less pickling ones. Would like more basil for making pesto. Could we possibly get tomatoes a little earlier, and for longer? MORE BEETS! More peppers. Also enjoyed the fresh soybeans.
- Too many radishes. The amount of beans overall has been good, but we would prefer more shell beans (even if it means less green beans) if possible. I've really been enjoying the soybeans, though! Yum!
- I would love more basil, in particular, as well as more garlic and rhubarb.
- Overall this year it felt like there was less food, but I didn't realize the challenges of farming this year.
- I looked forward to brocolli and spinach.
- Until August there really wasn't an adequate amount of produce, particularly lettuce, and that situation continues. I had looked forward to having some greater amount and choice in June and July. If I had known when I signed up not to expect it, I wouldn't have been as disappointed. I did need to supplement and continue to do so through more conventional means.
- way too many radish - use the space for lettuce
- radishes were great!
- everything has been very good
- NOTE: I am NOT complaining above -- just noting those crops I could have used more of if they were available. But I am EXTREMELY satisfied with what I did receive. The crops that were available kept us busy cooking and well fed.
- If it wasn't for this survey wouldn't mention any of this. It wasn't overly upsetting to me in anyway.
- Overall, I am quite satisfied with my share of the harvest. I do wish we had more variety earlier in the season although I loved all the lettuce. I think the potato and onion crops are the hit of the season - fabulous! I do admit buying peas, tomatoes (heirloom), and corn elsewhere because I wanted more!
- Excellent variety of VEGETABLES! "Too little" was usually due to weather conditions, unavoidable. How about increasing the FRUIT options? (Berries, peaches?, pears?)
- Would love to see more leafy greens, and earlier. Earlier spinach, lettuce, chard would be great. More per share, especially chard. Also beans and peas to freeze. I love beets!
- Sometimes I can't come down on "my day" and wish we could switch days when necessary.
- We were away from mid-June to early Aug., so our opinions may be baseless.
- I think you are all doing a great job. It is nice to have someone at the store to greet people when they pickup.
- Would like to see more storage vegetables coming, including long storage potatoes and onions.

- We've been very happy with the variety and the quality. Yeah for edamame!
- Quality of lettuce, small heads and sometimes bitter
- Notably missing on your list are cabbage and broccoli. My family could easily eat 2 heads of each per week for as long as you can grow them! Cabbage will keep quite a while past the end of the growing season as well, so throw in a few more of those for your count. I consider these essential vegetables. I was quite disappointed not to be eating these this summer. I think it is even possible to have two crops of these cole crops if you start early enough....
- I had no trouble with the amounts most of the time, and with packing away for the winter used most of my share each week.
- Overall, quality and freshness were first-rate
- We think you did just fine overall!
- We started late so do not know about some varieties.
- This is so subjective to everyone's individual taste's. For instance I could eat a field of kale - I do not expect everyone to possibly be accommodated always.
- Often the portions were too small i.e. six tiny carrots doesn't even feed a small rabbit, same with a handful of basil, two beets, five pieces of kale./
- I appreciate being more aware of seasonal growing cycles and the pleasure (even surprise) when new crops come in. I still don't know all the veggies and how to use them, but I like being introduced to new things and look forward to learning more. (May need some help with this. More recipes, or more accessible, or prepared "samples" possible?? Maybe a cookbook, or a potluck featuring little known items. ??
- Allowing for difficulties encountered this year, the range, quality and quantities of available foods were all excellent.
- Quality of some things was poor compared to prior years, for example chard, kale (I prefer the blue tuscan), carrots. Lettuce was great until recently.

4. Are there other crops that we did not offer this year that you would like us to grow in the future?

- How about more snap peas, the kind where you eat pod and all? These are great in stir fries.
- Fava beans! (Can you tell we're vegetarians?) Horseradish? Some kind of fruit would be great -- more melons, watermelon, if possible, those little sweet tomatillo-like things that you can eat like berries...
- A way to get organic local blueberries and peaches and apples in conjunction with other local/regional growers (much as we are doing with beef and milk) might be worth exploring in the future.
- Asparagus
- A lot more lettuce so that there is enough for everyone at each pickup. Red and yellow sweet peppers. Scallions-I've not seen any. Other crops that will make in the early part of the summer--peas, herbs.
- more heirloom tomatoes a very long summer squash called trumpet squash
- Better garlic, please. Chance of any fruits?
- Leeks would be nice -- but they do require attention that may not be available
- I like trying new things and am really just happy to have this opportunity. Not really a crop but how about honey bees?
- As stated, more heirloom tomatoes. And eggplant. I am looking forward to the fall crops, especially broccoli and brussel sprouts!
- Yes, Please continue with Fall crops; especially BROCCOLI, cabbage, Cauliflr, and BrusselsSprouts !!! Don't forget Chinese Cabbage! See above comment about MORE FRUITS, please!
- Asparagus?

- love brussel sprouts!
- nope
- watermelon
- I would like to see more fruit - melons, but also u-pick blueberries would be awfully nice. Also getting asparagus going would be nice.
- We love rutabagas.
- Leeks! The potatoes were beautiful this year, Some leeks to go with would be lovely.
- No, can't think of any!
- The variety is unbelievable...Very big kudos to you all.
- Sweet potatoes possible? I appreciate hearing what's coming up. Thanks for the emails. Maybe the newsletter could publish a calendar of what is expected and when with a larger scope.
- Asparagus, mesclun mix, more flowers
- Fennel.

5. Are the pickup times convenient for you?

- We pick up on Saturday morning but if we picked up on a weekday (or when we miss a Saturday), evening would be better.
- Saturday is great; we can work with Tuesdays during the school year by asking you to bag up our share and/or picking up after work that day.
- I'm not sure what you mean by times. I work so I pick up at the end of the day.
- I am a late comer and sometimes stuff is gone.
- In general, but some weeks are difficult - Thanks for email explanations.
- Thank you for adding Sunday, and also for tolerating late day pick-ups, too.
- The pickup times seem short. I come Saturday morning, but I've gotten there before 8 to find nothing out, and after 11:30 to find most things gone--this spring one morning EVERYTHING was gone! Most people need fresh vegetables more than once a week, especially in the spring when things are tender and fresh. I wish we had the option to pick up fewer items but more often and that times were more flexible.
- Please consider an after-work pickup for people who have jobs and who go away a lot on weekends. Monday 5-7 would be much better than Tuesday late morning.
- Hard to find quality vegetables after work on Tuesdays
- I wonder if a more flexible pickup schedule would be better, maybe 3 days per week? This year I signed up for a full share, so I could have the flexibility of having Saturday an option, but I find weekdays work better for me. Maybe folks could have the option of choosing 2 days out of three that work for them. Even half-share folks should have the option of 2 pick days, as schedules can get nutty in the summer.
- Yes and No. An alternative late afternoon weekday pick up time would be nice as we both work so can't make Tues morning and sometimes Sat.is inconvenient.
- More flexibility would be a plus. Longer hours, or add Sunday PM? (Like the Hancock dump?!) Or maybe a 4:30-6:30PM slot on Wednesday? (Sounding even more like the dump hours!)
- The stated times are not convenient because of my morning work schedule. Coming later in the day means I've gotten the last bits of certain things
- I really would like to see the farm open earlier, like 9 am. I prefer to do my recycling at the Peterborough Recycling Center and then go to the farm, but 10 am is too late of start for my Saturday; which is always packed with errands.

8. Pre-bag or Free-Range comments:

- However, pre-bagging quantities of certain items which are in high demand is a good idea. Does it make sense to allow substituting extra quantity of one item for another? -- probably not.

- But I LOVE that Abby offers to pack up my share if I know I'm going to be late or not make it on a certain day.
- There are allergies in my family and some veggies would go to waste.
- I had been in a CSA in Frankestown years ago, Green Truck Farm, and it was wonderful to have the share boxed. He also threw in eggs when he had them. Eggs have not been available to me this summer. Green Truck used cartons (perhaps from liquor or grocery stores) and all the produce was placed in the carton which can be brought back to the farm at the next pickup.
- I would not belong to a CSA that boxed my food, choosing it is the best part
- I strongly prefer free range -- even though I pick up some of everything.
- As I said before I am a late picker upper and I have only had 5 times or so when stuff was gone that I really wanted.
- This works well for those of us unable to pick-up on a "regular" schedule. The Sunday "left-overs" pick-up is a great idea!
- We personally don't take every vegetable that is offered. If a boxed share included those unwanted vegetables, they would be wasted.
- Just try to grow more of the popular items! Tomatoes, carrots, peppers, corn, peas.
- Giving people vegetables they don't want is wasteful. I am not going to eat radishes, and my husband hates zucchini--yet another person might love these.
- I suppose that if you choose to "box up", you will have to monitor everyone's specific choices for that week because people will pick and choose what they want for that week. At least, I will.
- the boxed share seems like it would be a lot more work for you guys...
- I know I would throw a lot of food out if it came pre-boxed. But if we could put food back that we did not want so others could take it if they liked that thing it would be OK. Also each share could have two baskets or boxes, and exchange an empty for a full each pickup. Maybe start the season with a basket deposit, and get it back when we return the baskets at the end of the year.
- You could have members provide reusable containers and be responsible for returning them if they want their share boxed up - baskets work well
- Perhaps you should have a bulletin board or something where people can communicate about swapping stuff. For example, my family eats lots of potatoes. Maybe another member would like to swap some of their potatoes for my tomatoes, something we don't eat a great deal of, etc....
- If the shares were boxed up, then I think I would have wasted more food - since I was able to "opt out" of some veggies when I was still using the previous weeks.
- I like the idea of both - box share might make it fair to everyone and have anything that is unlimited set out.
- Selecting what you need and like is nice. Having the sample size table, and marker boards/signs the are clearly accessible for each item is helpful to regulate how much is OK to take.
- I don't mind "free range", but I think there should be a table for "EXTRAS", and each member should take their full portion and leave what they don't want on the extras table so those who prefer more of something someone else doesn't want, can take it. I also would like U-picks. In my old CSA, scales were out in the fields so members could U-pick certain quantities. This is very important for me because I want my children to see how the food actually grows, and be part of harvesting it.
- When I was a member of the Stoddard CSA, they had a long table with wicker baskets, each one numbered for the members. And they would place your share in the basket and you took whatever you wanted and put the rest in the "extras" area. I much prefer that method. Compared to this CSA, it saves a lot of time spent in a very crowded barn, no offense. And if you choose to keep it the way it currently is, I would suggest putting the veggies in the barn only on rainy days; set tables up outside for people to

select their veggies from.

9. Items that go to waste and why:

- I try to use everything I take, and I was pretty successful. Zucchini most often goes to waste, because not many people in my family like it.
- lettuce, root greens (not a big deal), sometimes radishes, beets or turnips if we don't have time to cook them.
- turnip greens--but later I gave the greens to other CSA members at pickup time (I wanted the turnips)
- Mostly greens after eating them for several weeks. Once I compost some, I generally stop picking up greens.
- swiss chard, beet greens because there isn't enough for each family member to have a serving at a meal so I put aside
- When my share has been bagged, I don't use beet greens or spicy lettuce.
- Greens because they may not make it into proper storage before wilting, especially on very hot days
- Sometimes I don't get to the greens in time before they spoil -- but it keeps me on my toes!
- I don't know how to store it/cook it/preserve it. Small quantities or things I know how to use get used up.
- Some weeks I took my share but ending up not eating it all before the next pickup. Mostly this was lettuce that went to waste.
- Greens - short keepers!
- Uncertainty on how best to store and prepare some foods.
- Greens - already wilting when I pick them up later in the day
- Lettuce. Labor intensive to prepare (some would disagree, but if I am busy, salad is the thing I will skip - never sure how much I will eat in a week)
- Beet greens, lettuce (because everyone decides to eat veggies other than salad), more unusual greens because they are lower on my use list (chinese cabbage)
- Lettuce seems to wilt very fast
- I share a family membership with another single lady and live alone...I think our eyes were bigger....etc.
- Lettuce may wilt before I use it. Two pick ups would help. Some items I don't know how to use.
- Rarely happens, but it's because we took lots of something that was a bumper crop.
- Variety. Overwhelming at times with the amount, how to prepare and the new baby.
- Herbs; they seem to die really fast as they're very fragile.

10. Which crops would you like in extra quantities to can/freeze/pickle for winter? Others:

- Didn't preserve anything this year but would like to in the future. Might also smoke hot peppers, but there were enough this year to do that.
- I'd really like to learn to make pickles.
- While having canning/freezing/pickling workshops is helpful, offering a service or the items would be a benefit to members for year-round
- I don't literally freeze them, but I use them to make entrees which I freeze
- Anything!
- peas?
- Parsley. I use this in my pesto recipe as well. And garlic, garlic, garlic!
- I could use some help to know how to do. (Newsletter/class?)

- I haven't done much freezing, but I might consider it.
- I would love to learn to process the other vegetables.

11. Which root crops would you like in extra quantities to store for winter eating? Others:

- Winter squash. We don't really know how to store carrots & beets, but we'd like to learn.
- Garlic
- (Just don't know what the other two are
- parsnips. we would cook and freeze. we're not familiar with storing root crops
- Cabbage
- winter squash - buttercup?
- Bigger onions than the tiny onions would be more useful
- Don't know what Daikon or Celeriac are.
- The quantities I received are adequate as I cannot store over the winter.
- garlic and shallots
- I'll try green bags, though our cellar is not very cool.
- Garlic
- Garlic - & leeks keep for a while....
- Need a root cellar, or info on how to preserve.
- See 12.
- turnips, rutabaga
- pumpkin (love pie pumpkins), winter squash

15. Please let us know if you are interested in either of the following: (Alternative pickup places & delivery) Comments:

- A pickup place in Peterborough would be nice if there were enough members in the area.
- We live close by and we like going to the farm, seeing where everything is growing, and interacting with the farm crew and other members.
- Part of my ability to stay connected even on the fringes of the CSA is coming to Hancock to pick up my share.
- Depending on where they are.
- It would be nice to eliminate some of the traffic of pickups, but I think that the ability to pick your own share, as well as the minimized impact on the folks who are working, is more important.
- We can not make Tues pick-up because we work. Sat. sometimes hard to make.
- Possible to add a CSA stall at the Hancock Farmer's Market? (And/or P'boro FM) That would generate more traffic for FM's and more publicity for CSA.
- A pickup place in Peterborough would be nice if there were enough members in the area.
- It would be interesting to see where your members live e.g. Hancock, Peterborough, Antrim and set up pickup places closer to those towns.

16. Please let us know if you are interested in any of the following add-ons (not included in the share price):

Other/comments:

- As long as the prices are reasonable, i.e. no \$5.00 loaves of bread!
- We bought yogurt for the first few weeks, but stopped because we prefer creamier yogurt.
- I'd be interested in preparing some of these, not buying
- this would depend greatly on the quality of the bread and type/quality of cheese.
- Hmmm! That last idea is quite interesting. ;-) -- Nori
- Honey too... How often I picked up the extras would depend on our household funds for the month.
- "Never" is such a FINAL word... Some of these are "maybe" add-ons, if the need is there..
- I wish we got the emailed list of what is available at least 24 hours in advance. This would be a tremendous help as I shop in Pboro BEFORE I can pick up your produce, and want to know what I dont need to buy.
- would have to try kombucha...sounds interesting tho...
- I very much enjoy the earthlings granola sold at the farmers market - she is from templr.
- The more we can get at one stop the better.
- Great ideas! Especially like the bread and cheese offering. New bakery in Antrim about to open. I may be buying bread/desserts there. Or perhaps she could be a CSA supplier? (Cindy Crockett)
- By the time I would get to pick up, the eggs were usually gone. Perhaps a sign up in advance?
- I love the idea of being able to buy artisan bread, cheese, etc. from the farm! I'm not a big dessert person so that doesn't interest me.

17. How important is it to you to have a member of the farm crew present in the farm store from 10am - noon?

- Someone available later in the day would be better, in case some things ran out, they could direct us to the proper field to pick our own
- for general members - a good thing
- I think it is helpful to have someone there during the primary time to make sure that the distribution is going well...
- Most of the time there was someone around even when I did pick up late
- I have enjoyed meeting a talking with them over the summer but they do not have to be there for every pickup, especially if needed in the fields.
- The few times I picked up 10 - noon, it was always nice to have someone so friendly and helpful to talk with.
- I enjoy meeting members of the farm crew. Terry, Jen and Abby are always enjoyable to chat with.
- i think this is very important early in the season... but not as important later
- It is important for me to know the farmer and farm workers I am getting my food from. Having them available for part of the pick-up time is great since I realize they have a lot of work to do. Connecting with members is a very important aspect of community supported agriculture (to me).
- It was nice to be able to ask questions about shares and other items.
- Answer questions and the interaction is nice. Get to know who grows our food. More personel!
- Having a face to face connection with the farm crew is nice, but if it's a time/energy

- drain, not necessary.
- It's really nice to have someone there.

18. We have tried to make the farm store as user friendly as possible by making signs, the sample share, and having a member of the farm crew on hand for two hours at each pickup. How would you rate the accessibility of knowing what's what and how much to take at pickup?

- Very few problems
- Too many signs scattered about in dim light. This week I chose winter squash from the cart before I went into the store. I didn't see a sign outside telling me to take only 4 total so I took more than that. There was a sign inside the store.
- I loved the sample basket which gave a visual overview of what was available. But the little signs attached to each crop also works. I really appreciate the second scale too!
- You have definitely improved your system since the season began (especially since you put signs on each basket) but I think it would be better if the "main list" of what you can take is above the veggies so you don't have to keep going back to check (turning around isn't enough for me as the writing is too small so I have to get up closer. A small suggestion.
- It's all PRETTY clear. Sample shares are a great idea and helpful... but always more communication is a plus! The bulletin board got pretty confusing sometimes. Add-ons not always clear...
- When I come occasionally late in the day I see that sometimes the share amounts were underestimated substantially (there is a lot of leftover.) I feel okay about taking some extra given that many other things are depleted, but I wondered if you think the share amounts are correct week to week.
- All good, maybe better signage.
- The shed is dark, dirty, and depressing. The food is not attractively displayed. It's difficult to pick up a share when there are more than two or three people in there because it's so cramped, and there is no flow. The wet towels over the food makes everything, especially the lettuces, soggy. The shed is too far removed from the fields. Take a look at Rosaly's farm store...neat, clean, bright, very appealing.
- I much prefer the signage of how much to take rather than the example shares.

21. What can we do to improve your overall CSA experience?

- More members to bring the price down, so everyone can afford to join. It would be nice if some of the later crops, like peppers and tomatoes, could be started earlier, in a greenhouse-like environment. I'd like to get more crops in the earlier months.
- Offer working memberships at a discounted price.
- It's been great just as it is.
- I'd like to see the share increased - or some sort of option for a bit larger share. It frequently didn't feel like the share was large enough for a family of four. Two growing boys eat more (yes, even if they are vegetables!) Often the amount in the share wasn't enough for every family member to have one serving of something at the same meal. (Peas for example.)
- Not sure I can add to what I've written above.
- quantity of some veggies - earlier broccoli cauliflower eggplant
- We thought it was just great as it was.
- You are already awesome! Can't think of a thing.
- I would like to be more involved but was just too busy this year. Always next year!
- You are already doing it. Getting better organization in the store, planning for better

crop production, asking for member input about many things. Getting to know the farm staff and other members and building a community of like-minded members (in the sense of supporting this CSA over a reasonable period of time) is important to me.

- Keep it up! Provide more fruits selections. More Social events, gatherings, promotional events during & before the season Speak to Mother Nature about consistent weather conditions! More Bio-dynamic input! It seems to WORK!
- #20 - It's better than OK but not sure we would call it "amazing".
- We wouldn't mind fewer options but more of the options available.
- More food earlier. I would love to go only to the farm all summer for produce, and am willing to pay more for the privilege to help you start earlier in the spring, weed and till efficiently, and choose and plant a bounty of greens that my family will eat, like spinach and peas!
- send the e newsletter with list of available produce at least 24 hours in advance
- nearly perfect
- I think you are doing a great job. You might want to spend some time interacting with other farmers in the area in order to make less missteps.
- Better pick-up times.
- You've done a great job this year! Keep up the good work!
- More communication with farm, recipes - weekly emails worked but came on day of pick-up. Would help to know more in advance what was coming and have ideas for cooking/processing crops. Information about decisions that were being made by core group so that more input could be received from members.
- see above - garlic, cabbage and broccoli...otherwise great food, and excellent folks. keep up the good work
- Being a "newbie" to local food, CSA, and even some of the veggies - I really enjoyed collecting the recipies so that I could spend less time trying to "figure out" what to do with things. It was fun trying to collect recipies and asking around, but also hard with little kids. It would be great if we had a place on-line where we could post recipies - maybe by veggie types.
- Do exactly what we say whenever we say it -- Seriously, there may be something you can do, but I can't think of it!
- We're still new. Let you know next year.
- As stated earlier, it has been either too little or too much as a single person. Would love to "shop" at the CSA like I did at the Hancock Farmers MARKET...
- Things covered above. Mostly, more pick ups since food can spoil within a week. The cost vs amount of food used is a pinch, but worth it. Doing this survey and making improvements will be a plus.
- Continue to improve operations on the basis of experience.
- 1. More u-picks 2. More fresh flowers 3. Improve the distribution site.
- Expand the hours, enlarge or move the pickup area outside, offer more non-veggies items (cheese, bread, etc.)

22. What is your favorite part about being a member of Daloz Farm CSA?

- Eating fresh vegetables all summer that I can feel good about. Knowing my food didn't travel 3,000 miles!
- Excising the whole experience of the supermarket from our lives! It's not just shopping at a different store, it's a whole different process -- we're not shopping, we're seeing what the harvest has to offer each week. We love that having a bounty of seasonal vegetables each week makes us eat healthier -- we've been consuming much fewer processed foods. Meeting interesting people is also a perk.
- Helping to keep the farm going; eating good, fresh organic veggies, informal

interactions with other members during pick ups, the aesthetics of the farm, barn, chickens, herb and flower gardens, veggies etc.

- I love supporting a local effort. The food is delicious. I feel great about purchasing food that hasn't been processed to death.
- People are so friendly. Any questions I've had have either been answered right away, or emailed to me promptly. I've really appreciated my things being packed up a few times. I've just learned that I can pick up on the other day which is good to know so you all don't have more work to do packing things up for me!
- getting the food seeing the beauty and care with how it's presented - helping to support an important effort
- Besides the wonderful food, we enjoyed the sense of community which grew over the summer.
- Working with the crew and learning about the farm.
- Supporting local farm, organic foods, new foods, letting the kids see how it works.
- Meeting and getting to know the dedicated, hard-working farm staff who are committed to producing healthy, local food. Also, helping to build a community to support their work and consume this food! My life is enriched when I participate in a worthwhile community effort like the Daloz Farm CSA.
- Fresh locally-grown produce! The Herb Spiral is a GREAT asset this year! and flowers, both there and in Field "Juan" !
- Knowing we are supporting a local farm and receiving wonderful fresh vegetables in return.
- Knowing I'm supporting locally grown, organic food.
- Very nice group of committed hard working people, and watching the CSA evolve and grow.
- supporting community agriculture
- Chatting with Charlie and eating well.
- Knowing the farm crew. I have never known the people who grow my vegetables before. Plus, the Daloz farm crew are a great bunch of people.
- yummy fresh vegetables... and knowing that we are supporting a local farm.
- The food.
- Eating such wonderfully fresh and healthy veggies.
- Visiting the farm and watching the fields evolve/grow.
- talking to the chickens
- good good food, great staff who are wonderful with my boys - it's a joy to bring them with us
- The fine produce and the good people who make it happen.
- Again we are new so really don't know much about what goes on other than picking up our veggies.
- delightful folks both there and as customers
- Supporting a noble effort and feeling like we are walking the walk by helping the local economy, the environment, and encouraging healthy eating. I also appreciate the sense of community of being in a group of like-minded individuals.
- Availability of fresh seasonal crops, carefully grown and harvested.
- The fresh produce. Can't beat the taste.
- Supporting local agriculture and in a way, reinventing what it was like for our ancestors when they grew their own food.

23. Would you recommend Daloz CSA to others?

- My mom was so impressed when she came to visit, that she joined a CSA near her house in Waltham, MA!
- It is very expensive for the amount of food you get - I would definitely save money by

buying everything at Rosaly's, but I do want to keep farming going in Hancock, and I am hoping for great things in the future.

- Offer reminders, encouragement even incentives for bringing in new members?
- Fresh produce is great regardless of which CSA

24. Are you planning on renewing your membership for next year at the Daloz Farm CSA? If not, why not?

- I love the concept & want to support my local CSA. This year I was willing to put forward the \$ knowing that it was a trial run. I have ended up feeling that it was more \$ than it was worth (single share) but I haven't totally decided yet.
- We usually have our own garden but did not this year due to a new baby. We're hoping to have the time to plant and maintain one next year.
- I've tried it for 2 years and it hasn't worked for me. Part of the problem is the unavailability of produce I want and that there often isn't much left at the end of the day.
- Is it possible to have a reduced fee for once a week if paid early as there was for the twice a week? Why the penalty?
- Yes but reducing from a full share to a half share
- We grow a lot of our own veggies and I'm not sure we'll be in a financial position to continue next year.
- I prefer to join a different CSA where there is more communication and community involvement.
- None of these answers are appropriate. I will probably renew for once a week pickup instead of twice a week, just to support the farm, but that will depend on the price. I am considering other options for getting local organically grown food.

26. General comments or questions? Please feel free to share your thoughts.

- Note for #14: interested depending on price Note for #19: I would love to serve on the Core Group, but I am not free the day it meets Also, I'd like more notice of when the farm could use help for harvesting. #25 - a small discount for early joiners would be a good incentive-it might be a financial stress for us, but we've probably do it anyway.. We were sometimes confused as to why we could only take one or two of something, when many times there was a huge bin of it. I often came late, and several times was told "it's late in the day, at this point take all you want." This doesn't seem fair to early pick-uppers. I think there should be better explanations for why we are to take the number of vegetables we are assigned. Also, I love the fresh eggs, but hardly ever found any available. Can we offer more of these?
- Thank you for your energy, dedication, hard work!
- This was our first year as members and I have thoroughly enjoyed my experience. I have two young children which has limited my participation. I would love to become more involved if I only had the time to. I'd like to thank all the kind people who make this whole thing work!
- I need to discuss renewing with my husband to see how our finances are going. Beyond that, I would say that being part of Daloz is one of the bright spots of being in Greenfield! And Daloz and all of us members are lucky to have such dedicated and effective farmers. Thank you all for your great work. :-)
- I would renew my membership now if I could spread out the payments all winter and into the spring. (Boo oil prices and wood :()Try advertising toward Hillsboro, Harrisville. People I know from those areas never heard of Daloz CSA.
- Thank you all for the incredible hard work you have done to produce food for over 60 members this year. I applaud your efforts to work collaboratively as I know this is a

"new group" in the sense that you have not worked together before. A job well done!
I know if you stick together next year will be even better.

- See comments for #21 GREAT Job on everyone's parts! KEEP IT UP !
(good survey, if a bit long...)
- The harvest list and recipes in the semi-weekly emails have been much appreciated (thanks Matt).
- It's been a very good experience.
- I am not sure if I will still be living in the area next year so I am hesitant to renew this fall.
- Please consider an after-work pickup.
- You've done a superb job this year. We've never seen such bounty. Our lunches and dinners have been soooo delicious, thanks to you!
- Thank you for the hard work that you all did to make this season happen.
- on the above - finances would permit renewing in the late fall, or jan / feb. Early fall would be a squeek....
- Keep it up and enjoy the ride!
- Excellent job on the survey! Thanks for doing it. Will be interested in the results. I'm excited by the growing strength of the CSA and feel we are very, very fortunate to have such a wonderful and committed farm crew. I appreciate the effort it takes to do all of this. My thanks to those who make it happen and I hope to be more involved in the future. (Newsletter, cookbook, and/or in other ways.)
- We appreciate all of the planning and work that has gone into making the CSA thrive this year.
- I will definitely continue with a membership in a CSA next year. The things I want are: Proximity to my home (Daloz is very close) and more upicks...
- I certainly appreciate all the hard work the farmers did this year, and know it was a real challenge and that you did the best you could. But it's difficult to be enthusiastic about renewing when we paid more than previous years and the quantity and quality just wasn't there.
- I wish we had more gatherings, potlucks, education, etc.
- I really like how the Daloz CSA keeps everyone informed of what's going on at the farm via weekly emails and newsletters. It would be great if each week someone volunteered to make samples of the recipes that people send in. I would like to join next year, but I have to budget for the expense and I need to know sooner when the final payment is due...this year it was a struggle for me to make the final payment on time. Plus, I do think it's very expensive for a half share, something like \$400. Also, this was a VERY well done survey; good questions, nice format, user friendly. Great job!