

How does a market style CSA work?

A market style CSA is designed to bring flexibility into your weekly share of produce. It is a way to allow for substitutions in order to accommodate those who have dietary restrictions, taste preferences, or are simply making a meal that requires a larger amount of something. On your pick-up day, a selection of just-harvested and washed produce will be displayed, and when you come to the farm you take what you like in the amounts that you will use. In abundant weeks there will be vegetables that don't have to fit in your bag, just as there will be weeks when we will cap quantities of certain vegetables.

What types of vegetables are included in a share?

The following is a framework for when crops mature in our area. Certain crops will always be available, while others will make a more fleeting appearance.

June/July: Bok choy, salad mix, spinach, kale, broccoli, scallions, collards, garlic scapes, Swiss chard, mustard mix, Chinese cabbage, head lettuce, peas, flowers, radishes, cauliflower, arugula

August/September: Peppers, onions, tomatoes, potatoes, green beans, summer squash, zucchini, beets, cabbage, garlic, cucumber, basil, cilantro, hot peppers

October: leeks, rutabagas, winter squash, turnips, parsnips, carrots, celeriac

How long is the vegetable season?

We are planning for a 20 week season beginning in June and ending in October. The exact dates will be determined by the season.

What if I am not able to "pick-my-own"?

The pick your own is always open, so if you are in a hurry on your pick-up day you can come back any time. Also, the farmers will be available and happy to offer assistance to anybody.

Is farm work required?

There is no requirement, though if you feel called to work we can accommodate.