

Yes! I want to join Snakeroot Organic Farm's CSA Plan this year.

I would like to purchase _____ share(s) at \$100 each. This entitles me to a credit of \$125 per share (or \$110 per share if purchased in April) redeemable anywhere Snakeroot Organic Farm is set up to sell. Make checks payable to "Snakeroot Organic Farm" or just "Snakeroot".

Name _____

Address _____

Phone _____

E-mail _____

I will be shopping primarily at _____

What if I want more?

Individuals, families, stores, or organizations who know they would be spending more than \$125 with us over the course of a season are welcome to purchase multiple shares at \$100 each. Of course you can always simply purchase from us in the normal way also.

What if I don't spend it all?

We are at market for 29 weeks each season, so if you don't think you will be spending at least \$100 of your credit (your "break-even point"), then you probably shouldn't buy a share. We do not give a refund for any unspent portions of your credit. However, at any time during the season you may add cash to increase your balance.

Is your farm really organic?

Yes. We are members of and certified organic by MOFGA, the Maine Organic Farmers and Gardeners Association, which certifies hundreds of farms in Maine. Our farm is inspected and our practices scrutinized by their inspectors each year. Our certification number is 9411.



More Questions? Get in touch!

Talk to Tom or Lois at:
Snakeroot Organic Farm
27 Organic Farm Road
Pittsfield 04967 phone 487-5056
Tom@snakeroot.net or Lois@snakeroot.net
Find us on the web at
www.snakeroot.net/farm

Gardeners to the public since 1995.

Come to our annual farm tour from noon to 4pm
on the second Sunday of July.

This brochure is on the web at
www.snakeroot.net/farm/CSA.pdf

C.S.A. Community Supported Agriculture

Pay by March, shop all season for free!

How it works:

- Buy one or more \$100 shares before April 1.
- Receive \$125 shopping credit for each share towards our organic produce, seedlings, plants, herbs, or maple syrup.
- Shop at our farmers' market locations in Newport, Unity, Pittsfield, Waterville or Orono, or shop at our farm in Pittsfield.
- Buy what you want, as much as you want, when you want, where you want.
- Credit valid from April 1 to December 30, of the year of your purchase. No refunds and no rollovers.
- Buy multiple shares if you want more.
- A season-long, wide range of produce, plants, seedlings and herbs.
- Use your CSA credit to shop at other market stands for items we don't grow!

Snakeroot Organic Farm

What is a CSA?

CSA stands for "Community Supported Agriculture" and the concept is several decades old. The principle is that farms are usually strapped for cash in the spring of the year as investments are made for that year's production. Seed, soil amendments, fertilizer, greenhouse and tractor fuel, potting soil & labor are costly expenses, yet income from the harvest is still months away.

Farms may go to lending institutions to borrow the needed cash—for which they pay interest, and this adds to overall operating costs.

The CSA concept is that the people in the community fed by a farm are the natural source for funding a farm's early season expenditures. In return, the members supporting the farm are assured a source of food for the season at no further cost.

Usually CSA members are supplied with a shopping bag or two of food each week for the agreed-upon season. Members are given an idea of what they will be getting throughout the season and in what amounts, but the actual contents of any week's bag of farm produce is determined by the output of the farm that week. Members are given a choice of joining or not at the start of the season, but not of what they will be getting each week. This suits many people just fine, and is how most CSA's work

How are we different?

We have been selling at Farmers' Markets since 1983, so we know how different each shopper's preferences can be. Because we respect this, we have developed a plan where members who support us in the spring get an open credit for whatever they want to buy during our production season.

This means that if you want to spend all of your CSA credit in August and September for bushels of green beans and tomatoes for canning or freezing, then that's fine with us. If you want to fill your freezer with June spinach and beet greens, that's OK, too. And if you want to come in twice each week from June till October for a lettuce, a tomato, a cuke, some parsley and scal-

lions, we'll go along with that, too. After all, it's your money, and it's your dinner.

What's the deal?

For each \$100 share you purchase by April 1, you get a \$125 credit valid from April 1 to December 30 to spend any way you like at any of our six selling locations. For procrastinators, buying a \$100 share by May 1 gets you \$110 credit.

Where do we sell?

We sell at the **Pittsfield** Farmers' Market on Monday and Thursday afternoons from 2–6pm. The market is located on Central St., next to Hathorn Park across from the start of Rt 152. Open from early May to late October.

We sell at the Downtown **Waterville** Farmers' Market on Thursday afternoons from 2–6pm. The market is located in the Concourse next to Main Street. From early May to mid November.

We sell at the **Orono** Farmers' Market on Saturday mornings from 8am–1pm and Tuesdays from 2–5:30pm. The market is located in the University's Steam Plant parking lot on College Ave. Early May to mid November.

We sell at the **Unity** Farmers' Market on Saturday mornings from 9am–1pm. The market is located next to the Community Center on School St. (Rt 139). May to November.

We are at the **Newport** Farmers' and Artisans' Market on Saturday mornings from 9am–1pm. Located in the Paris Farmers Union parking lot. Mid May to mid October.

Since **Waterville & Orono** have **Winter Markets**, we will often be at those in April.

We will be selling **at our farm** on the Organic Farm Road off the Snakeroot Road in Pittsfield almost any time except Saturday morning. Best to call ahead to be sure we'll have what you want.

At each location we'll have a book with a list of each member's credit, and your shopping total will be deducted from your credit balance each time you shop.

Use your CSA at the whole market

A unique feature of a Snakeroot CSA membership is that we allow our CSA members to buy any item that we do not grow from any other stand at the market. Just tell them "Snakeroot will pay for it", then come back and tell us who to pay and how much to deduct from your credit. We then walk over and pay them cash for the amount of your purchase. To date, every other stand we have talked to is delighted we do this.

CSA Shares as Gifts

Several CSA members have given our CSA shares as holiday or birthday gifts or as housewarming presents for someone new to the area. Others have purchased multiple CSA shares as a donation to a local food cupboard, where the CSA members pick up at our stand and deliver the food themselves. If you are interested in doing any of these, talk to us about the details.

What We Grow

This is a list of **a few of the items** we grow each year. For a more complete list visit our website at www.snakeroot.net/farm

Herbs (basil, horehound, dill, tansy, oregano, marjoram, sage, savory, parsley, peppermint, spearmint, cilantro and others), **Garlic** (scapes and bulbs), **Onions** (yellow, spanish & red), **Tomatoes** (over twenty varieties of pink, red, orange, purple and yellow heirlooms and round red hybrids, beefsteaks, and paste tomatoes; gardener's delight, black, sungold, red pear and yellow pear cherry tomatoes), **Lupines** (blooming in pots in June, seeds, first year seedlings), **Rhubarb, Asparagus, Carrots, Peas** (snap and snow), **Beans** (green, yellow and flat Italian), **Lettuces** (Boston, red leaf & green buttercrunch, and baby lettuce and spicy greens mixes), **Spinach, Cukes** (slicers and picklers), **Peppers** (sweet and hot), **Winter Squash** (buttercup, butternut, delicata, red kuri, long pie pumpkins, acorn), **Parsnips, Zucchini & Summer Squash, Maple Syrup, Seedlings, Seeds** (Lupines and heirloom tomatoes).