

Join Fernbrook Farm CSA!

What You Get For Your Share:

First And Foremost—FOOD! You come to the farm each week for 26 weeks (planned) to pick-up fresh, seasonal, chemical-free produce grown here on our farm. We offer a great variety that changes slightly each week.

Time At The Farm - We want you to get to know your farm! Walk the trails, visit the pigs, pick flowers, volunteer, attend a cooking or food preservation class or potluck supper. With the CSA and Fernbrook Education Center, the farm has a lot to offer your family!

Information - You'll receive regular newsletters, weekly emails, recipes, crop updates and invitations to Fernbrook events so you'll have all the "dirt" on the farm.

More Food! When available, we'll offer surplus crops at bulk prices for those who want extra food to can, freeze and stock-up. You can also purchase locally grown products such as honey, eggs, grass-fed beef, grass-based milk and dairy, poultry, apples, and our own pastured pork in the fall in our farm shop. And we now offer a 4 month winter share from December to March. (Available for sale in the fall).

Value, Convenience and More! We strive to give you great food at very competitive prices because chemical-free food should be affordable! And we think a trip to Fernbrook is a lot more fun than a trip to the supermarket!

What You Give:

A Farm Share costs \$660 for the 2019 season

Your faith and trust in local farming. The CSA is a partnership between the farmers and members of the local community. Trust us to grow food for you and your family and we will work exceedingly hard to provide you with an abundance while protecting the health of our soils,

THE FOOD



The amount of food you get varies with the seasons. In general, a share provides enough produce for a family of 4 although it really depends on your eating, cooking and "stocking-up" habits. We utilize a 'Mix & Match' system of distribution to give you choices about the foods that you receive. When you come to the farm shop, our freshly picked produce will be labeled and on display so you can select what you take home that day.

Some of our crops (roughly 20%) are U-Pick. We provide the containers, and a field map so you can find the crops in the nearby fields. These crops also change with the seasons and we strive to give you the opportunity to pick a lot! Below is a list of **SOME** of our many crops (a "*" denotes U-Pick). For a longer list please visit our website!

Late Spring

Lettuce, Spinach, Arugula, Kale, Carrots, Zucchini, Cabbage, Scallions, Fennel, Cucumbers, Mixed Greens, Beets, Peas*, Strawberries*, Herbs*

Mid-Summer

Tomatoes, Melons, Okra, Summer Squash, Peppers, Eggplant, Onions, Greens, Blackberries*, Beans*, Cherry Tomatoes*, Tomatillos*, Flowers*, Herbs*

Autumn

Broccoli, Potatoes, Collards, Sweet Potatoes, Winter Squash, Garlic, Kale, Celery, Leeks, Cauliflower, Sauce Tomatoes, Husk Cherries*, Raspberries*, Herbs*

It's a great variety that changes slightly every week. Produce will be clearly labeled and we'll provide lots of tips, suggestions and recipes to help you get the most out of your bounty!



Why a CSA?



Community Supported Agriculture (CSA) has been taking root across the country. The first CSA was founded in the U.S. more than 30 years ago. Today there are over 3,500 and growing! People are discovering the personal satisfaction of being involved with a local farm. Family farms are finding renewal and stability by having devoted and satisfied customers.

Today, fruits and vegetables travel an average of 1,300 miles from where they are grown to the supermarket. And produce can spend 1 to 2 WEEKS in transit before reaching the supermarket shelves. With a CSA, the food is grown in your community greatly reducing energy costs. Food is grown with an emphasis on taste, vibrancy, freshness and diversity. Together, the farmer and the consumer share the risk and the bounty. In a given season, we might have poor crops of peas and cauliflower but bumper crops of beans, broccoli and squash. Because we plant so many different crops and varieties, we aren't "putting all our eggs in one basket." Diversity is our strength and our insurance policy!

How We Farm



We grow our food using best practices to protect people and the environment. We will NEVER use chemical / synthetic fertilizers, pesticides or herbicides. We eat this food too! Although we are not USDA certified, we grow using organic seeds, materials and practices. We farm using rich, homemade composts, soil building cover crops, multi-year crop rotations and fallowing or resting fields—practices which often go beyond what the USDA organic label calls for. We believe that you grow healthy food by growing healthy, biologically active soil. We take seriously our role as stewards of the soil, water, biodiversity of life, and the quality and safety of the food we grow for you.

FERNBROOK FARM: A Busy Place!

Fernbrook Farm CSA is located on the grounds of Fernbrook Farms, a third generation family farm on over 250 acres of preserved fields and woods. It's a farm that offers a lot to the community! Larry and Susie Kuser own and operate Fernbrook and would like to welcome you to their beautiful and unique family farm! Besides the CSA, you'll also find:



Fernbrook Nursery Inc. - A wholesale tree nursery growing shade and flowering trees, conifers, native deciduous azaleas and general nursery stock. www.fernbrookfarms.com

The Inn At Fernbrook - An historic inn dating back to 1750. It is a premier destination for weddings, parties and special celebrations. Contact at www.innatferbrookfarms.com

Fernbrook Farms Education Center - Offering summer farm camp, year-round home-school programs and year-round educational opportunities, classes and seasonal events. Contact at brian@fernbrookfarms.com



JOIN FERNBROOK FARM CSA!

Thank you for joining Fernbrook Farm CSA! We are excited to be growing food for you and your family for the coming season. (If you plan on splitting a share, please include that families' contact information as well.)

NAME(s): _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

____ I want to buy one share for \$660!

You can register and pay on-line at
www.fernbrookfarms.com - Or -

*A \$100 deposit is due with the registration form.
\$280 is due by February 15th and the remaining
\$280 is due by May 1st. If you need to arrange a
payment plan contact the farm manager.*

*_____ I want to buy a 10 week share for \$350
You can choose any 10 weeks during the course
of the season. \$100 is due with this form and
the remaining \$250 is due by Feb 15th*

Please make checks payable to “Fernbrook
Farm CSA” and mail with this form to:
Fernbrook Farm CSA
PO Box 228
Bordentown, NJ 08505
609-298-0029

FREQUENTLY ASKED QUESTIONS

When do I pick up my share?

Saturday 8AM—1:30PM - OR:
Tuesday 10AM—7PM - OR:
Thursday 2pm - 7pm (our short day)
The CSA week “starts” each Saturday and you can come either day (one time per week)

When is the first pick-up?

It will be in late May or early June. As we get closer we'll let you know for sure. We are open until the week of Thanksgiving.

What if we are away?

Make arrangements to have a friend or neighbor pick up your share that week! We'll help them figure out how to get the share.

What about the u-pick crops?

Some of our crops (roughly 15%) are u-pick such as peas, beans, strawberries, cherry tomatoes, flowers, herbs and more. You can pick these during shop hours OR Monday—Friday 7am—7pm as long as the fields are dry. U-pick info, supplies and containers are located in the farmshop.

Can I split a share?

Yes. Purchase a full share and arrange to split it with another family. We ask that you schedule it so each shareholder picks up a full share every other week.

How much food will I get?

It varies from week to week and year to year. The last 4 years shareholders got about 12-15 lbs from the farm shop and 4-7 lbs from the u-pick crops per week. In the spring and early summer, the share is lighter and gets heavier in the late summer and fall. Most families find it to be a healthy amount of food especially if you take advantage of the u-pick.



WHO WILL BE GROWING OUR FOOD?

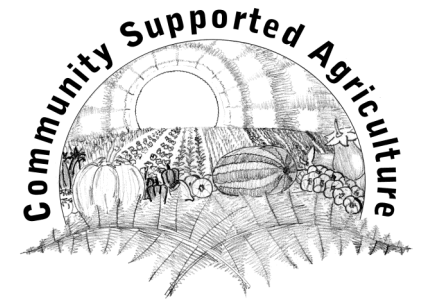
Jeff Tober is the Farm Manager. Jeff spent four years at Brookfield Farm CSA in Amherst, Massachusetts where he was an Apprentice then Assistant Farm Manager. He and his wife Becky moved to New Jersey to start the CSA with the Kuser family in 2007. 2019 will mark their 13th season at Fernbrook. They and their 2 sons are very happy to be farming the rich soils of the Garden State and feel fortunate to be a part of the energetic and growing Fernbrook community! Jess Brandeisky is the Assistant Manager and has been at Fernbrook since 2014. Jess, originally from Howell, NJ— does just about everything on the farm including oversight of the farmshop. We also have a vibrant Farm Apprenticeship program to train the next generation of sustainable farmers; over 30 young farmers have graduated from the program since 2008! And of course many other hard-working hands make our farm a reality!



DIRECTIONS

Fernbrook Farm CSA is located in Chesterfield, New Jersey on the Bordentown-Georgetown Road (route 545). We are 2.8 miles south of route 206 on your right if you are headed south on 545. Look for the 2 brick columns where White Pine Road crosses 545. Address is 142 Bordentown—Georgetown Road. The CSA farmshop is at the top of the gravel driveway on your right behind the split rail fence.

****GPS does not recognize our physical address****



Fernbrook FARM

Chesterfield, New Jersey



Proudly Growing Fresh,
Healthy, Chemical-Free Food
From Our Farm Direct To You
And Your Family
Vegetables * Berries * Flowers
* Herbs * Meats