

2016 CSA Share Pick-Up Information

Tuesdays 2PM-7PM & Fridays 2PM-7PM

Brix Bounty Farm, 449 Bakerville Road, Dartmouth, MA 02748

www.brixbounty.com 508-992-1868 derekchristianson@gmail.com



Directions: Our CSA Distributions are located on the South Side of our Parking Area (currently under a quadrant of 4 tents). The Farm is located on Bakerville Road, to the South of the Dartmouth High School

We recommend:

- Bringing your own bags; reusable shopping bags or baskets are great for bringing home the bounty. In the past, CSA members have used everything from fine wicker baskets to simple laundry baskets. Plastic bags may help preserve the quality of produce in your refrigerator.
- Finding time to take a stroll through the fields & utilize the pick your own patch (PYO). This year, we plan on hosting a PYO Orientation in mid-July. **We are planning to bring back Pick Your Own in 2016!**
- Sharing your comments and ideas; we actively seek your feedback throughout the season. Please email, call, or catch us in the share tent to offer your ideas. Both positive and critical feedback can help us improve the CSA experience for everyone. Thank You!
- We ask that you do not play on the adjacent hay field, because this additional traffic is detrimental to the health of the plants, including the alfalfa. Thank you for understanding...

Farm Safety:

We ask all of our members to exercise caution while visiting the farm. We endeavor to create a safe environment, please assist small children in enjoying the farm in a safe and secure manner. From bees and woodchuck holes to shovels and spades, we invite you to experience the farm, but ask you to be aware of the risks associated with time spent on the farm. Special caution is suggested in the parking area, to ensure the safety of all our customers please drive slowly on the farm.

Answers to some frequently asked questions (FAQ):

Q: Can I change my pick-up day if I'm heading out of town?

A: Yes, you may change a pick-up day, but please tell us in advance so we can harvest the proper number of shares. We kindly request one week notice in advance of a change in pickup day. You can let us know via email, a phone call, or a note at the pick-up.

Q: Can we send a friend or family member to pick up our share if we are going on vacation?

A: Yes; we welcome you to invite someone to pick up your share in your absence. This file, available on the CSA newsletter page (<http://www.brixbounty.com/csa/csa-newsletters/>), will help folks with directions and questions.

Q: What time of day does the pick-up start and end?

A: Pickup starts at 2PM. We ask that members show up after 2PM so that we have the necessary time to harvest and set up the share tent. We start to clean up the share tent at 7PM. Please plan to arrive by 7PM to start picking up your share.

Q: How late into the fall will the CSA season last?

A: Each season is a little different; we usually end the CSA season the last week of October. We'll let members know in early October what the final pickup date will be.

Q: What crops are planned for the Pick Your Own (PYO) Garden?

A: After a disappointing disappearance to PYO patch in 2014 & 2015, we are looking forward to bringing the PYO patch back in 2016. Plans for this season include cherry tomatoes, herbs, greens, string beans, and more. The PYO patch will be a smaller area than the Tucker road patch. **Additionally, we will have a limited harvest of fruit in 2016 (strawberries) which may be included in the CSA Member Day "Field PYO Patch" visit.**

Q: How can we prepare Celeriac, Kale, and Kohlrabi, I'm not familiar with these vegetables?

A: We encourage members to visit our website - <http://www.brixbounty.com/farm-produce/cooking/> for a list of seasonal cookbooks which may be valuable resources in the kitchen. Broadening the palate is one of our most cherished roles as growers for a farm offering CSA shares. We hope you'll come to enjoy the enhanced diversity in your diet.

Q: Are Brix Bounty vegetables Organic?

A: We are not Certified Organic. Whether we choose to certify our crops in the future is yet to be determined; though not currently planned. See our Growers Statement below for more details...

Growing Vegetables with Respect for the Earth and Future Generations

Our mission is to grow the finest quality produce, focusing on flavor, freshness, and nutrition. We only use sustainable farming methods which enhance the soils natural fertility, and thereby its capacity to produce healthy produce. Through investments in our natural capital (soils) and social capital (community) we aim to build sustainable sources of wealth.

In 2008 Katie and I moved back to southeastern Massachusetts, after farming for 2 seasons at Hawthorne Valley Farm in the Hudson River Valley of New York State. Hawthorne Valley is a diversified farm producing Biodynamic vegetables, milk, yogurt, and other value added products. Before my time in NY I farmed on Martha's Vineyard where my wife grew up, and her father and brother are commercial fishermen. 2016 will be my 15th season growing vegetables in the Northeast. It has been a true honor and privilege to focus on farming as a passion and career.

As a vegetable grower, I believe there is a strong relationship between the quality of food and the soil where it grows. Through direct marketing our crops, we can focus on quality on a deeper level than larger commercial farms. Our soils are the farm's endowment, and therefore the first place we focus our investments. We are striving to build the soil at Brix Bounty: improving its biological activity, balancing the mineral nutrients, and enhancing the physical structure. We have already experienced tremendous improvement in the soil quality on the farm, and while we are pleased with the current quality of production, we are admittedly still in the early stages of the regenerating soil health on the farm.

Long term, we will focus on continuing to build the health and quality of the soil, realizing without vibrant soils sustainable agriculture couldn't exist. In addition to the use of cover crops (or green manures) we'll enrich our soil's natural fertility using biodynamic preparations (compost teas), biological inoculants, compost, and rock minerals.

We do not use synthetic fungicides, herbicides, or pesticides in the production of our vegetables. Instead we strive to grow crops which are more resistant to the diseases and pests commonly affecting crops in the Northeast. Additionally we use crop rotation to minimize disease and insect pressure and utilize row cover when necessary to prevent insect damage. Cultivation is performed with small scale equipment and hand tools, instead of chemical herbicides.

We firmly believe that fresh, nutrient dense vegetables are an essential element of a healthy diet, and play a critical role in the development and maintenance of healthy bodies. As a community, the investments we make in our soils will lay the foundation for future health. Flavor and bio-available nutrients are the natural profits of these investments and should be available to the entire community.