

2012 CSA Share Pick-Up Information

Mondays 2PM-7PM & Fridays 2PM-7PM

Brix Bounty Farm, 858 Tucker Road, Dartmouth, MA 02747

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



Directions: Turn down the main drive to the farm (a stonewalled driveway next to the mailboxes) from Tucker Road. Follow the driveway to the right around the large garage. **Parking will be across the drive from the barn/garage.** Please exercise caution when driving on the farm, maintain slow speeds, and be aware that small children and farmers are present and appreciate your consideration.

We recommend:

- Bringing your own bags; reusable shopping bags or baskets are great for bringing home the bounty. Plastic bags may help preserve the quality of your produce.
- Finding time to take a stroll through the fields. With additional capacity to make raised beds we plan on formally opening a pick your own (PYO) Garden in 2012.
- Sharing your comments and ideas; we actively seek your feedback throughout the season. Please fill out a comment card, 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!

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.

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 request one week notice in advance of a change in pickup day.

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. *Note: we often extend pickup a bit late on Mondays which fall on or near holidays.

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 or the first week of November. 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: In 2012 we'll be opening a new pick your own garden which will include herbs, greens, string beans, sugar snap peas and more. PYO gardens offer us a way to provide a wider array of crops and by sharing some of the harvest labor with our members we are able to offer crops which aren't economical for us to harvest i.e. French Filet Beans.

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. Our land on Tucker Road is under transition to organic status. Whether we choose to certify our crops will be determined in the future, in 2012 this field would fully qualify for organic status (after a 3 year transition period). We'll be once again growing additional crops on rented fields at the King Farm on Bakersville Road which doesn't qualify for organic status, because conventional corn silage was grown on those fields in 2008&2009.

Growers Statement

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, her father and brother are commercial fishermen. 2012 will be my 11th season growing vegetables in the Northeast. It has been a true honor and privilege to be focused 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, rock minerals, and trace mineral fertilizers.

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.