

How Long is the Season?

Our 2010 season will run for 18 weeks from mid-June through mid-October. Shareholders will receive email notification in May with the exact June start date. On weeks that you are unable to pick-up your box, you can have a friend enjoy it while you are away.

How Much Does it Cost?

\$480 for the 18 week summer vegetable season

Add-Ons:

Local Industry, a small family owned bakery in East Troy will again be baking artisan bread for our shareholders in 2010. If you are interested in this delicious and organic bread, sign up for a weekly or bi-weekly share on the sign-up form.

What We Offer:

- **18 weeks** of fresh, Certified Naturally Grown vegetables and herbs + an optional winter storage share from Wisconsin sustainable farms
- **Food with a farmer's face!** We've come to call our shareholders part of our family
- **Food Security:** Safe & clean food from a local family farm
- **Weekly Newsletters:** We provide an electronic newsletter with farm news and recipes
- **Your Farm:** A place to call your own where you are welcome (almost) anytime
- **Farm Events:** Shareholders are invited to Pesto Festo (pick your own basil and make pesto to freeze for the winter!) & Gleaning Days.
- **Extras:** Fresh Michigan fruit including: cherries, blueberries, peaches, apples, plums, nectarines, raspberries. Pasture-raised Black Angus beef from our family farm in South Dakota. (extras available to you for an additional cost)
- **New For 2010:** Pigs! Turkeys! Flowers! Meat Chickens! Farm Dinners!

Questions? Comments? Give us a call!

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www.earthharvestfarm.com

Keep your eye out for our professionally redesigned website soon!

Earth Harvest Farm
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We seek to sustainably produce nutritious food of the highest quality fresh from the field and bursting with flavor. As a Certified Naturally Grown Farm, everything is grown naturally while respecting and nurturing the Earth. While acting as a model of sustainability, we hope to re-connect the community with the land and people which grow their food and to begin creating a more

Not Interested?
Pass it On!



earth harvest farm

We are your farmers...

Join us for our third and most exciting CSA season yet! At Earth Harvest Farm, we offer community members a way to eat seasonal, delicious, nutritious, and naturally grown vegetables and herbs fresh from our farm through a seasonal subscription known as a CSA.

"All the vegetables had so much more flavor than grocery store produce!"

...you are the life of the farm.

Community Supported Agriculture (CSA) creates a direct connection between organic farmers and veggie-loving consumers. Families and individuals living near CSA farms become 'shareholders' by purchasing a portion of the summer season's harvest. Your pre-season payment allows us to purchase all of our seeds, supplies, equipment, and pays for farm labor during the season.

Working Together

Consumers and farmers are coming together around the country in similar subscription partnerships to purchase 'food with a farmer's face.' Rather than relying on our industrial food system's average of 1500 miles from field to table, eating locally grown food allows us to reduce our 'carbon footprint.' By sharing in this farm-to-table movement, you'll be supporting a local farm while tasting the exquisite deliciousness of organic vegetables. CSAs allow people to reconnect to the land, their food, and the people producing their food. Think your kids know that green beans can be purple? Did you know that roosters aren't needed for egg production and broccoli stems are as sweet as candy? Come taste our sweet corn, best eaten raw!

"I LOVE your veggies! My health is noticeably better when I eat only your stuff!"

For 18 consecutive weeks from mid June through mid October, you'll receive a wide array of the freshest vegetables and herbs straight from the field and bursting with flavor. Each week, you'll go home with one or two grocery sacks of veggies, with 2-3 bags during peak season from mid-August to mid-September.



Here's a Glimpse at a Typical Harvest Box

A Mid-June Box: 1# bag of mixed baby lettuces; 1 bunch radishes; 1 bunch Japanese salad turnips; 1 bunch scallions; 1 bunch Swiss Chard; 1 bunch kale; 2 heads broccoli; 1 container sprouts; 1/2 pound spinach; 1 bunch dill

A Late July Box: 3-4 cucumbers; 3-4 green peppers; 1# green beans; slicing onions; 3-4 summer squash & zucchini; 1 bunch basil; 1# new potatoes; 1 bunch carrots

A Mid September Box: Roma tomatoes; slicing tomatoes; storage onions; 1.5# potatoes; sweet corn; 1 bunch beets; 1 bunch carrots; 1 bunch basil; 1 bunch chives; 3-4 red peppers; kale; 2 eggplants; 1 head cabbage

An Early October Box: 2-3 red peppers; 2# potatoes; onions; 2Acorn squash; 2-3 hot peppers; 1 bunch carrots; 1/2# parsnips; 1 bunch leeks; 1 bunch kale; 2-3 heads broccoli; 1/2# spinach; 1 bunch radishes; 1 head cabbage

Who's Your Farmer?

The Bjorkman Family began farming in 2006 with a small market garden. Located between Lake Geneva and Lyons, Wisconsin, we are expanding quickly to meet the growing demand for good, clean, and fairly priced food. Starting with 30 shares in 2008, we will have 80 CSA shares in 2010. Our produce can also be found at the following local businesses: Simple Café, Larducci Pizza, Arbor Village Retirement Community, Gooseberries Fresh Market, and The Green Grocer. You'll see us at the Elkhorn farmers' market too. As a member of the CSA, you'll meet our farm family, including laying hens, meat birds, turkeys, and pigs.

"Thanks for making us try new vegetables I would have never touched."

Green Growing

While we've always grown organically, Earth Harvest Farm became Certified Naturally Grown in 2009. We observe strict natural growing practices, keeping track of everything we do from the greenhouse to the field to the packing shed. We care for our produce from the ground up: we feed the soil with composted leaves and horse manure. Our cover crops prevent soil erosion. Seaweed, fish emulsion, and custom mixed micro-nutrients feed our plants and soil. Organically approved pest control products help to cut down on the damage done by insects or diseases.

Gathering compost in our community is one way we are committed to local greening. Our collecting includes an elementary school, grocery stores, and restaurants. CSA members add to our compost piles each week, and this compost becomes enrichment to next season's soil.

Ready to Sign Up?

It's easy! Simply fill out the enclosed registration form; send in with your payment.

First come, first served ... don't get stuck on the waiting list, register soon!