

Yes! I want to join the Snakeroot Organic Farm CSA Plan next season.

I would like to purchase _____ share(s) at \$100 each. This entitles me to a credit of \$130 per share redeemable anywhere Snakeroot Organic Farm is set up to sell. Make checks payable to "Snakeroot Organic Farm."

Name _____

Address _____

Phone _____ email _____

I will be shopping primarily at _____

What if I want more?

Individuals, families, stores, or organizations who know they would be spending more than \$130 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 will not be giving refunds for any unspent portions of your credit.

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

Gardeners to the public since 1995.

Snakeroot's CSA

Snakeroot Organic Farm's Community Supported Agriculture plan

Pay in March, shop all season for free!

How it works:

- Purchase a \$100 share before April 1.
- Receive \$130 shopping credit towards our organic produce, seedlings, plants, medicinal and culinary herbs.
- 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 20, of the year of your purchase. No Refunds.
- Buy Multiple Shares if you want more.
- A season-long, wide range of produce, plants, seedlings and herbs.
- Shop at other market stands with your CSA for items we don't grow.

What's 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, such as seed, soil amendments, fertilizer, greenhouse and tractor fuel, potting soil, labor, and so forth. 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 for over two decades, so we know how different each shopper's preferences are. 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.

This means that if you want to spend all of your CSA credit in August and September for green beans and tomatoes for canning, 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 scallions, 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 \$130 credit valid from April 1 to December 20 to spend any way you like at any of our six selling locations. For procrastinators, buying a \$100 share by May 1 gets you \$115 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, and is open from early May to late October.

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. The Orono Market is open from 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–2pm. Located in the Paris Farmers Union parking lot. May to October.

We will be selling **at our farm** on 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.

And of course you are welcome to come tour the farm anytime. We'll be glad to see you!

We try to be helpful

We can offer recipes and preparation and storage ideas when you buy produce or herbs. If you buy plants, seeds or seedlings we can offer advice on planting and growing your garden or maintaining your plant.

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 www.snakeroot.net/farm

Herbs, fresh & dried: basil, horehound, dill, tansy, oregano, marjoram, sage, savory, parsley, peppermint, cilantro and others.

Garlic: Scapes and bulbs. June to January.

Onions: Regular, Spanish & Red; bunched, fresh or dried. August to December.

Tomatoes: over twenty varieties of pink, red, orange, purple and yellow heirlooms and round red hybrids, beefsteaks, and hogheart paste tomatoes; gardener's delight, black, sungold, red pear and yellow pear cherry tomatoes. August to October.

Lupines: Blooming in pots in June. Seeds year round. First year seedlings from May to July.

Rhubarb & Asparagus: May and June.

Carrots: bunched or bagged. May–December.

Peas, snap, snow, and sugarsnap.

Beans, green, yellow and flat Italian.

Lettuces: Boston, red leaf and green buttercrunch, and baby lettuce and spicy greens mixes. May to November.

Spinach: May, June and September, October.

Cukes: Slicers and picklers, July to September.

Peppers: Sweet and hot. August to October.

Winter Squash: Buttercup, Butternut, Delicata, Red Kuri, Pie Pumpkins. September to December.

Parsnips: October to May.

Zucchini & Summer Squash: July to Sept