

## Potter Hill CSA Agreement 2020

We wish to provide you with fresh, local, seasonal food and you, the member, wish to receive a weekly portion of our harvest. This agreement outlines our shared commitments to that relationship.

### Becoming a Part of Our Farm

**Community Supported Agriculture (CSA)** is a relationship between our farm and you as our customer. Rather than simply purchasing food, our customers become “members” of this CSA farm who receive a portion of the farm’s harvest. Our Wednesday CSA runs for 15 weeks, from July 1<sup>st</sup> to October 7<sup>th</sup> and pickup is at the Grafton Farmers Market. - Members are responsible for showing up at the market each week to pick up your share, except for one skip week to account for vacations. If you are away or unable to make the market, you can send a friend/family member in your place - it’s a sneaky way to get them to sign up for next season! The value of your share will steadily rise as the season and abundance progresses, with the overall average target value of \$20. You can expect 5-8 different items in your share.

The table below outlines the vegetables we hope to provide you and when you may see them in your share. This chart is based on our best estimate, but weather, pests, and other events will affect actual production. A few popular vegetables are missing from that list that are hard to grow organically (sweet corn specifically). This is where the convenience of picking up at the market comes in – Foppema’s Farm grows great corn, though it’s not organic.

June	Arugula, Basil, Beets, Broccoli, Carrots, Cauliflower, Chard, Cilantro, Kale, Lettuce, Perpetual Spinach, Radish, Scallions, Spinach, Tatsoi (asian spinach)
July	Arugula, Basil, Beans, Beets, Carrots, Chard, Cilantro, Cucumbers, Kale, Lettuce, Onion, Parsley, Perpetual Spinach, New Potatoes, Radish, Savory, Scallions, Summer Squash, Tatsoi, Tomatoes, Zucchini
August	Basil, Beans, Beets Carrots, Celery, Chard, Cilantro, Cucumbers, Eggplant, Husk Cherries, Kale, Leeks, Lettuce, Onions, Parsley, Peppers, Perpetual Spinach, Potatoes, Radish, Savory, Scallions, Summer Squash, Tatsoi, Tomatoes, Watermelon, Zucchini
September	Arugula, Beans, Beets, Carrot, Celery, Chard, Cilantro, Cucumbers, Eggplant, Husk Cherries, Kale, Leeks, Lettuce, Mustard Greens, Onions, Parsley, Peppers, Perpetual Spinach, Potatoes, Pumpkin, Radish, Savory, Scallions, Spinach, Tatsoi, Tomatoes, Turnips, Watermelon, Winter Squash
October	Arugula, Beets, Broccoli, Carrots, Celeriac, Celery, Chard, Cilantro, Husk Cherries, Kale, Leeks, Lettuce, Mustard Greens, Onions, Parsley, Perpetual Spinach, Pumpkin, Radish, Savory, Scallions, Spinach, Tatsoi, Tomatoes, Turnips, Winter Squash

### Our Shared Commitments

**Our Growing Practices:** We are committed to providing you the healthiest product we can. Our produce is Certified Organic, meaning we use no synthetic fertilizers, pesticides, or fungicides. We think of official organic regulations as minimum standards, and go well beyond them for the well-being of our workers, land, and environment. For more information about organic production please ask. For those of you who added the weekly egg option, our chickens are raised outside in the fresh air and are rotated on rich pasture, supplemented by table scraps and organic grain.

**Sharing the Risk of Farming:** We promise to do our best to provide you with a bountiful share each week. The quantity of produce, however, may vary from week-to-week due to extreme weather, insects, or other production factors beyond our control. By joining our CSA, you are agreeing to share some degree of risk with us and the other members. Fortunately, we don’t put all our eggs in one basket. By hedging our risk with diversity, we expect to provide a good variety in your share each week. I will buy in produce from other local organic farms under extreme circumstances if scarcity arises and the farm can afford to do so financially.

On the flip side, we will not dump our excess on shareholders. Having started out as a customer of a CSA, I understand too much is not necessarily a good thing because it can lead to waste. Thus, the farm wholesales to local restaurants. The CSA receives priority over any wholesale customers, but they are important outlets to prevent waste during the height of the season. When available, excess can be purchased at a deep discount by shareholders for preservation purposes.

### Pickup Logistics

**Wednesday Pickup:** You are responsible for picking up your share each week from the market. Shares will be packed up with your name on them. Having a friend or fellow shareholder pick up for you is perfectly ok. I or my staff will be present during part of the market (likely 2-3pm). If your share hasn't been picked up by the end of the market, it will be given to a market volunteer to take home unless other arrangements have been made.

**Vacations etc:** I understand life is busy, so I've built into the pricing the expectation that you'll miss 1 out of 15 weeks. If there are more weeks you cannot make, my suggestion is to have a friend pick it up for you. Who knows, they could become a shareholder next year and you can pick up for each other next season if needed! You are responsible for explaining the pick-up location and procedures to your substitute.

**Choices:** One of the best aspects of a CSA is that you don't have to choose what's for dinner that week – it chooses you! Your share will necessitate some flexibility, so if you prefer to be in complete control of what you are eating, a CSA may not be for you. No hard feelings, everyone is different! That said, there will be some choices to make between similarly valued items. Examples are 'choose a bunch of chard or kale' or '2 pounds of tomatoes or 2 pints of cherry tomatoes'. Due to organizational challenges, your veggies the first two weeks will be chosen for you. After that, you will get a form to fill out to choose between available items.

**Weather:** The Grafton Market has struggled with predicted Wednesday thunderstorms! If the market is canceled, pickup will be at the farm; it will only be cancelled due to extreme weather, which will be communicated to you ASAP via email.

**Visiting the Farm:** The Potter Hill property is owned by the Grafton Land Trust. It is public land and a fantastic place to explore, with lots of walking paths behind the pastures. I will do my best to keep a path mowed down to the fields for your enjoyment. As there will be animals on the farm, please leash dogs at all times. Only service dogs will be allowed in the distribution area.

### Communication

**Contacting Us:** The best way to communicate with us is via email. Our email is [potterhillfarm@gmail.com](mailto:potterhillfarm@gmail.com) and phone number is (774) 293-8393. We will do our best to respond as soon as possible, but please understand that we spend most of our time in the field growing your food and not at a desk. Please try to respond to the update/skip week request asap to let us know if you won't be picking up your share that week so we can plan accordingly.

**Contacting You:** We will communicate with you by email and via a private Facebook group. Every week, we will send a quick reminder to pick up your share, along with what generally will be available and a link to recipe ideas courtesy of friend and cooking fanatic Tori. In order for her to provide you with recipe ideas, she will get her share early, which, combined with the choice between some items, means she will not necessarily receive the same share as you. If you receive an unfamiliar veggie, and she doesn't cover it that week, feel free to reach out to us or ask about it in the Facebook group. I will also continue sending my general weekly newsletter over the weekend with news about the farm. This is a separate list you can sign up for.

**Feedback:** We appreciate feedback, both good and bad. Please do not hesitate to provide it. Just like joining any community, joining a CSA includes some sacrifices for the good of the community and so we will have to make decisions that benefit all members. All negative feedback will be taken into consideration at the least, and remedied as possible.

### Payment

**Payment:** Upfront expenses of feed, seeds, compost, supplies, and labor early in the season are steep, while veggies are a labor of love and patience. The investment you make in your share and our farm in advance of the growing season is sincerely appreciated. Payment can be made via a check payable to Potter Hill Farm. Checks can be dropped off at the first pickup. A minimum, non-refundable deposit of \$150 is due upon your first pickup to reserve your spot in the CSA. Paying the full amount (\$275) is appreciated, but I understand that won't work for everyone. The weekly egg share add-on is \$80 for a full-dozen per week.

**Refund Policy:** We're pretty sure that you'll love our CSA, but if you don't, we'll issue you a pro-rated refund for the remaining weeks minus the \$150 non-refundable deposit (unless circumstances have changed that prevents you from continuing, in which case a full refund will be issued for unused weeks).

## Disclaimers

**Changes to this Agreement:** I understand that, although unlikely, the farm may change parts of this agreement related to production and distribution from time to time. I understand that they will contact me via email in advance of any changes to this agreement.

**Food Safety:** We take the safety of your food seriously and are very conscious of handling it properly. While we do clean some of your vegetables, many come straight from the field. For your added protection, please wash all produce before consuming.

**Hazards:** We do our best to minimize risks to you and your family while you are visiting; however, we are a working farm and it is impossible to eliminate all hazards.

-**Electric fence:** We use electric fencing to contain our animals and protect them from predators. We try to turn off all sections before CSA pickup; however, to avoid an unpleasant jolt you should assume that all fences are "hot" and never touch it.

-**Farm animals:** We raise chickens, cows and (maybe) pigs throughout the season. They are fascinating to watch and we encourage you to do so. However, we ask that you do not feed them, pet them or enter their enclosures.

-**Farm equipment:** Please do not climb on, operate or move any farm equipment or tools.

-**Uneven and Wet Ground:** Please exercise caution when walking around the farm.

**Children:** Visiting Potter Hill is a wonderful experience for the entire family and we feel that every child should be able to see how their food is grown and how farm animals are raised. We try to make Potter Hill as family friendly as possible; however, as outlined above, there are potential hazards for children. Please supervise your children at all times. If you have older children, please discuss these guidelines with them.

Thank you for your support and we look forward to providing you delicious organic veggies all season long!