

Thyme Again Gardens Local CSA Program

The concept of **Community Supported Agriculture** reflects an innovative and resourceful strategy to connect local farmers with local consumers. Consumers buy an annual membership in the CSA, and the farmer provides members with a weekly supply of farm fresh produce.

How long does the program run?

The season will run for 19 weeks, from June 20th to October 24th. That's 2 weeks longer than last year! We are starting greens now in the tunnels, so we can get an early start to the season.

Where and when do I pick it up?

On Thursday afternoons between 2:00p.m. and 6:00pm at the farm (403 Smokes Point Road, Carrying Place) – please no alternate dates! In case you are wondering – the reason for the inflexibility on pick-up date is that we have to spread our harvesting out, and other days are set aside for delivery to our Toronto customers, to local farmer's markets, and for stocking our farm stand.

What does the 2013 Membership cost and how do I pay?

The cost of a single membership for 2013 is \$285 and approximates \$15 of produce weekly. This year you can opt to double your membership to \$570 (about \$30 per week). Membership fee is payable in full (by cheque, cash or e-transfer) upon registration for the program.

How does the CSA work?

We will send out weekly notices of what's available, and you in turn will respond with what you want that week. It is important that you place orders on a regular basis, since we do not refund the unspent value of your membership. Members are welcome to get more than \$15 or \$30 worth of food any week -- we will keep a running tab, and if you purchase more than the total of your membership, the outstanding amount will be payable at the end of the season.

What will my weekly basket include?

The contents of your basket will depend on what's growing on any given week – what's available changes throughout the growing season. Typical **spring** produce includes radishes, rhubarb, asparagus, lettuce, spinach, arugula, mustard greens, green onions, strawberries, podding peas & sugar snaps. **Summer** brings swiss chard, beans, zucchini, tomatoes, kale, carrots, beets, eggplant, cucumbers, endive, leeks and melons. And then in **late summer and into fall**, you'll see squashes, tomatillos, tomatoes, kale, swiss chard, leeks, beets, carrots, garlic, cooking onions, peppers, radicchio, lettuce mixes, arugula, spinach, potatoes, sweet potatoes, melons, cabbage, radishes and rutabaga. And all **throughout** the season you'll have access to a wide variety of fresh herbs like basil, parsley, fennel, oregano, lovage, thyme, sage, mint, dill and cilantro, as well as fresh eggs.

In addition to your weekly basket, you can purchase cut flowers, our own salsa, pickles & preserves, and cuts of beef, pork, lamb and chicken – payment for these products is by cash or cheque on delivery (i.e., the cost of these is not covered by your CSA membership, but can be picked up at the same time, based on availability).



Thyme
Again
GARDENS

Bed & Breakfast
Organic Farm

thymeagain@sympatico.ca

www.thymeagain.com

www.facebook.com/ThymeAgain

(613) 394-1139

Follow us on Facebook to learn more about our farm, our philosophy, and our produce!

