

What Is CSA?

Community Supported Agriculture, (CSA) is a relationship between a farmer and the consumer (member). As a member of Threshing Table Farm, you will have the opportunity to support a local family farm and in return, eat the freshest, healthiest produce available.

CSA Is About Fresh Produce

All members buy a share of Threshing Table Farm. This entitles you to a weekly box of produce that has been grown as mother nature intended. We pick your produce as it ripens ensuring the freshest, highest quality produce.

CSA Is About Supporting Local Farms

The money paid for the share goes towards the operating costs of growing and distributing the produce, ensuring that the farmers are paid a living wage. Local food production also keeps food dollars in the community and family farms in business, boosting the local economy and preserving open space.

CSA Is About Health

Eating freshly harvested, naturally grown food is the basis of a healthy diet. Threshing Table Farm allows you to reconnect with the rhythms of nature as you are able to eat what is locally in season in it's freshest form. We don't use any synthetic pesticides, fungicides, fertilizers or herbicides. This is healthier for you, the soil and the groundwater.

CSA Is About Building A Community

Come, be a part of our farm. Bring your children and grandchildren, walk through our fields, pick ripe tomatoes and get dirty! Connect with the land, meet other members and help strengthen your farming community.



5 Good Reasons To Eat Local, Natural Food

- 1 Locally grown food tastes better.** Food grown for our CSA is usually harvested the day before or the day of pick up. It's crisp, sweet and loaded with flavor. Grocery store produce from California, Chile or Mexico must travel on trucks or planes and then is stored in a warehouse where it loses flavor.
- 2 Local produce is healthier for you.** The shorter the time between the farm and your table, the less likely it is that nutrients will be lost. We are also able to pick at the peak of ripeness. Many times, produce in the store is picked prematurely to ensure that it doesn't spoil during storage.
- 3 Local food preserves genetic diversity.** In the modern industrial agriculture system, varieties are chosen for their ability to ripen simultaneously, for tough skin that can survive packing and shipping, and for an ability to have a long shelf life. We, however, thrive on variety! We love to taste and see the differences in our produce and often plant several varieties of the same type of crop.
- 4 Buying local food supports local farmers.** In Wisconsin, as well as nation-wide, small farmers are a vanishing breed. Supporting a CSA farm is one way to help sustain your local small farmer.
- 5 Supporting local farms preserves open space.** Our agricultural landscape will only survive as long as farms are financially viable. By supporting local farmers today, you can help ensure that there will be farms in your region tomorrow, and that future generations will have access to nourishing, flavorful and local food.

Shareholder Application

Contact Person _____

Additional family members _____

Address _____

Phone number _____

Date _____

E-mail address _____

Share Cost Full \$425.00 (1 box each week for 17 weeks)
Please circle your choice.

Half \$250.00 (1 box every other week for 8 weeks)

- Pick up at Farm
- Pick up at Dresser Drop-off site
- Pick up at Somerset Drop-off site
- Pick up at Hudson Drop-off site

Payment Options

- Pay in Full (Appreciated!)
- Pay 1/2 by April 1st
Pay the 2nd installment by June 1st

* Please include a minimum payment of \$50 at the time of registration to reserve your membership. Memberships are sold on a first come first serve basis

Please make check to: Threshing Table Farm

Mail to: Threshing Table Farm
2249 150th Street
Star Prairie, WI 54026



Share Cost Full \$425.00 (1 box each week for 17 weeks)
Half \$250.00 (1 box every other week for 8 weeks)

Purchasing a share allows you to enjoy 1 box of produce each week or every other week of the growing season. We start towards the end of June and finish the second week of October, depending on the weather. A share is meant to feed a family of 4 for a week; however, this varies with each family's diet, the weather and the yield that week. Each week you will receive a newsletter that contains recipes, preparation and/or storage tips as well as news from the farm. We will contact you before the first week's produce is ready. Enjoy eating with the seasons!

You may pick-up your produce on Thursdays from noon to 7 p.m. at the farm.

You may also pick-up your share at a drop-off site in Dresser, Somerset or Hudson.

Threshing Table Farm
2249 150th St. • Star Prairie, WI 54026

715-248-7205

www.threshingtablefarm.org
threshingtablefarm@frontiernet.net



Produce List

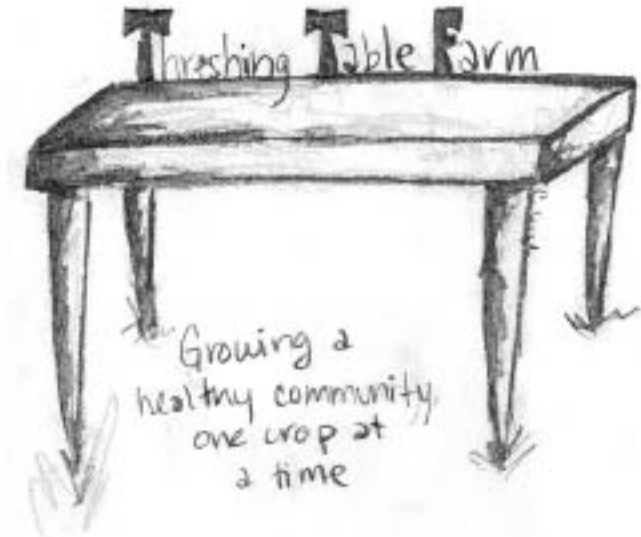
- Beans
- Beets
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Cucumbers
- Eggplant
- Kale
- Kohlrabi
- Leeks
- Lettuce
- Melons
- Onions
- Peppers
- Potatoes
- Pumpkins
- Radishes
- Spinach
- Summer Squash
- Winter Squash
- Sweet Corn
- Sweet Potatoes
- Swiss chard
- Tomatoes
- A variety of herbs

We plant several varieties of most types of produce (For example: Green, Purple and Yellow Beans).

We will have some heirloom varieties as well.

All produce subject to acts of Mother Nature.

We also offer the opportunity to purchase grass fed beef, pasture raised chickens and farm fresh eggs.



**Community
Supported
Agriculture**

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Jody, Mike, Claudia, Malcolm and Jonas Lenz
Star Prairie, WI