

SCHEDULE

CSA pick-ups will begin the week of **October 19th, 2016** and finish the week of **February 15th, 2017**. There will be **nine biweekly pick-ups in all**. Here is the schedule for the different pick-up locations:

- **Monroe:** Wednesdays, 3:30 - 6:00
- **Camden:** Thursdays, noon - 6:00
- **Blue Hill:** Saturdays, 9:00 - noon



YOUR CSA SHARE

At every pick-up, you will receive a variety of stored and occasionally fresh-harvested vegetables. At the backbone of the CSA share are our staple winter storage vegetables:

- **Carrots**
- **Onions**
- **Garlic**
- **Red or Green Cabbage**
- **Potatoes**
- **Winter Squash**



We also aim to include one of each of the following in each pick-up

- **GREENS**
spinach, lettuce, asian greens, kale, and brussels sprouts
- **ROOT VEGETABLES**
rutabaga, celeriac, parsnips, beets, root parsley, turnips
- **OTHER ITEMS**
kohlrabi, leeks, shallots, and fennel

ADDITIONAL GOODS

- **Apples**
- **Cheese**
- **Hard Salami**



Please contact us for more information

Community Supported Agriculture is a model of food distribution where farmers commit to providing a share of their total crop to their customers, who then pay in advance for this share.

SIGN-UP FORM

-detach and return-

WINTER VEGETABLE SHARE

CSA members in Camden and Blue Hill will pick up a pre-boxed share. If you pick up at the farm, you'll get a large or small bag (depending on your share size) which you can fill with your choices from that week's array of vegetables.

- FULL WINTER SHARE** \$400
to be picked up at the farm in **Monroe**
- SMALL WINTER SHARE** \$200
available **only** to members picking up in **Monroe**
- FULL WINTER SHARE** \$400
- pick-up in **Blue Hill**
- pick-up in **Camden**



NAME _____

ADDRESS _____

PHONE NUMBER _____

EMAIL _____

Please make checks payable to:

NORTH BRANCH FARM
122 STREAM RD. MONROE, ME 04951

THE FARMERS AND THE FARM



Anna, Seth, and Tyler

North Branch Farm is a MOFGA Certified organic farm located on 330 acres of fields and woodland in Monroe, Maine. It is family-owned and operated by three young adults; Anna Shapley-Quinn, Seth Yentes, and Tyler Yentes. The land was purchased in 2009 and is now home to four acres of vegetables fields, a five acre orchard, one acre of high-bush blueberries, a fruit tree nursery, grass-fed meats, and a seasonal farmstead creamery. We use a combination of horsepower, hand power, and tractor power.

WHY EAT LOCAL?

By eating local you can stay connected to the seasons and your food, reduce your carbon footprint, and support your local farmers.



OUR MISSION At North Branch Farm we work to build a thriving community and economy by providing delicious high-quality food to our neighbors and community members, improving our land from year to year, and earning a living together as a family.



Tyler mowing hay with our Percherons April and May

SEND 122 Stream Rd Monroe, ME 04951

EMAIL northbranchfarm.monroe@gmail.com

CALL 207.525.3323

WWW.NORTHBRANCHFARM.ORG

NORTH BRANCH FARM

MONROE, ME

WINTERCSA

2016-2017

