

Foodtopia Farms

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good food
healthy community



Thank you for your interest in joining our CSA Share Program! This sheet provides a description of our program as well as answers to some common questions about CSAs.

CSA stands for Community Supported Agriculture. This means you aren't just buying a quality product, but you are supporting the people and the ideas behind how they produce their food as well. You are helping your local economy by supporting those who live, work, pay taxes, and spend their money there. By investing in the crop for the season, you are supplying much needed "seed" money up front and in return will receive your share of the bounty produced. Like all agriculture, there is risk involved, but with a wide diversity of crops planted on multiple planting dates and locations. Experienced growers keep a watchful eye on any potential issues, minimizing risks. Purchasing a share is not only an investment in your community, but also a commitment towards the environment and a healthy lifestyle for you and your family.

If those weren't enough reason to join a CSA, local produce TASTES great! While we will grow many traditional favorites, don't be surprised if we sneak something new or unique in. Small scale local production means more attention can be paid to the crops which makes it easier to grow those known for taste rather than other qualities, such as skin toughness or uniform ripening, and allows for harvesting at the peak of flavor, not at the unripe peak stage for shipping. Chemical and pesticide residues, and now even water sources, can be a concern with conventional produce. We are not "Certified Organic" but use many organic practices relying on common sense and sustainability as our guide, and do not use conventional inorganic insecticides. We would be happy to share any and all production information with you.

One of the best benefits of a CSA program is the social aspect. Kim will be at the pick up to share what's happening in the garden, explain the weekly selections, offer preparation ideas and recipes, and of course ask how you have been enjoying and using your produce. We encourage you to get to know one another as well!

Our share will supply the majority of weekly vegetable needs for 2 people or a good portion of vegetable servings for a larger family. If you are single or are concerned about summer travel, consider going in with a friend to either share your weekly harvest or divide the weeks. Overall pounds and weekly calculated value will vary throughout the season, but we will aim to provide 8-12 different veggies and herbs per week with an average value meeting or exceeding the purchase value of \$22/week. If there is something special you are interested in, let us know.

Our market style pick up allows you the flexibility to select certain varieties and helps alleviate concerns of receiving too many items or those you don't care for, although we encourage you to try everything at least once. Frank never liked beets until he had them fresh from the garden. We will also provide a swap box for exchanges or excess items for those who are interested. What do you do if you will be out of town? Feel free to send a friend, neighbor, or someone in need to come receive your weekly share.

Additional produce may be offered to the public at the market as production allows, but our members come first! In addition to vegetables, we may have chicken and other products for purchase. Our birds are pastured raised and fed locally grown organic and transitional grains free of antibiotics and GMO's. Please contact us if you wish to reserve any for the season. We look forward to having you join us in our mission to produce good food to promote a healthy community and welcome any questions you may have.

Sincerely,

Frank and Kim James