

USU Student Organic Farm CSA Program 2020 Season

The mission of the Utah State University Student Organic farm is to provide a healthful, local alternative to grocery store produce while teaching students and the community about the importance of organic farming systems. The USU organic farm accomplishes this through educating students on every step of a healthy organic farming system, as well as working together with members of the community to cultivate fresh quality produce.

About Our Farm The student farm at USU is proud to participate in a Community Supported Agriculture (CSA) program. This means that the farm is run entirely by community support in exchange for our fresh produce. We are dedicated to organic and sustainable agriculture practices that provide our CSA members with a weekly supply of fresh veggies from mid-May until the end of September. We also provide on-the-farm activities and volunteer days to our CSA members so that everyone can learn where their food comes from!

The USU Student Organic Farm is located just South of the intersection at 800 E and 1800 N in North Logan. It is managed and run entirely by students who receive mentoring from Dr. Jennifer Reeve and Dr. Dan Drost. Students, some employed as farm interns, spend their springs planning the season, reviewing farm records, and starting seedlings in the greenhouse. These seedlings are later moved to the farm which is cared for all summer by student interns and volunteers. The student farmers are industrious and hard-working and are committed to providing the CSA members with a wide variety of high quality, fresh, organic produce that represents real value for your money.

Why Join Our Farm?

- Delicious fresh veggies – certified organic, synthetic pesticide and GMO free!
- Know where your food is coming from and who is growing it.

- Receive weekly CSA newsletters including farm news, cooking tips, and recipes for weekly baskets.
- Support student farmers and local, sustainable agriculture.

Shares Our shares come in two sizes, full and half. Half shares provide enough veggies for 2-3 people while full shares will feed approximately 4-6 depending on level of veggie consumption. Shareholders will receive fresh produce weekly beginning May 19th through October 3rd. That's 20 weeks of locally grown, organic produce! Last year's CSA members will get priority sign-up and the remaining shares will be available to everyone mid April!

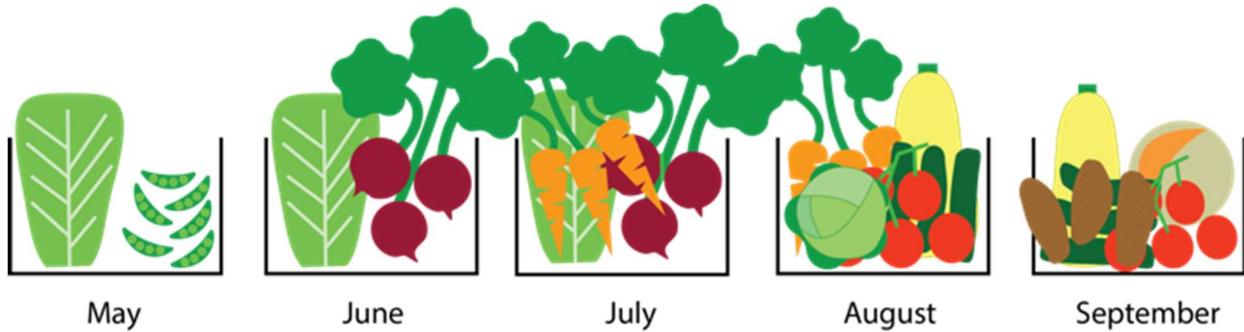
Joint Shares We are again partnering with Wee Farm to provide locally grown asparagus, and Crumb Brothers Bread to provide fresh baked bread. New this year, we are including cheese from Aggie Creamery! Multiple types available! We also hope to add more partners as the season goes on. We'll email you with more info as it becomes available.

2020 Share Prices

Full Share	\$620	\$31/week
Half Share	\$400	\$20/week
4 Wks Wee Farm Asparagus	\$16	\$4/week
20 Wks Crumb Brother Bread	\$120	\$6/week

Membership Ready to become a 2020 CSA member? Complete the form on our website and mail us your first payment!

What to Expect: Listed below is a month-by-month outline of produce our CSA will be offering this season. Start planning some delicious recipes but also remember that because we are working with the whims of Mother Nature, produce availability is subject to change.



Some things to be aware of:

- Our crops depend on the season and the land; we cannot provide you with all types of veggies at the same time!
- This means warm season crops won't be available until later in the summer (see list below).
- And expect a lot of cool season crops in the beginning of the season (see list below).
- Feel free to buy a full share and split it with a friend. We won't be able to package the full share into two shares, but we can give you a couple extra bags if you need them.

Expected produce availability...

May- Salad greens (arugula, red and green lettuce, spinach), radishes, green onions, parsley and cilantro.

June- Salad greens, radishes, green onions, parsley, cilantro, tat soi, mizuna, kale, chard, sugar-snap peas.

July- Salad greens, green beans, beets, sugar-snap peas, summer squashes (zucchini, yellow squash), tomatoes, broccoli, eggplant, peppers (bell and

jalapeno), cucumbers, kohlrabi, garlic, basil, cilantro, and parsley.

August- Summer squashes, green beans, tomatoes, tomatillos, beets, cantaloupe, watermelon, eggplant, kohlrabi, peppers, carrots, beets, garlic, basil, cilantro, and parsley.

September- Salad greens, summer squashes, tomatoes, cantaloupe, eggplant, tomatoes, tomatillos, peppers, winter squash (butternut, spaghetti, pumpkins), potatoes, sweet potatoes, garlic, and parsley



For more information: Email us at organicfarm@aggiemail.usu.edu or visit us at <http://usuorganicfarm.weebly.com/>

COVID-19 Info: Utah State University policies in response to the pandemic allow the continuation of food production activities including CSAs and farmer's markets. We will be implementing some changes to how harvest and pickup was done last year to encourage social distancing and make sure the produce is safe:

- All pickups will be done at the farm stand (south of the intersection at 800 E and 1800 N).
- CSA members will be given a specific time window to come get their share for the week to help prevent too many people congregating in one place. The CSA manager will work with you to find a time that works for you. If more than one party comes to pick up produce at a time, others will be asked to wait away from the pickup area.
- Shares will be pre-picked and pre-divided to prevent others touching your produce. As always, student farm workers will sanitize their hands, harvesting equipment, and containers prior to working with the produce. All work surfaces will be sanitized regularly as well.
- Farm workers will not be allowed to come to the farm sick or after being exposed to someone testing positive for COVID-19. Please don't come to pickup if you are sick or quarantined. If you are and don't have anyone else who is able to pick up for you, let us know and we will deliver.
- Produced will be rinsed to remove excess soil, but you should thoroughly wash all produce prior to consuming.