

USU Student Organic Farm CSA Program 2021 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 18th through October 2nd. 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!

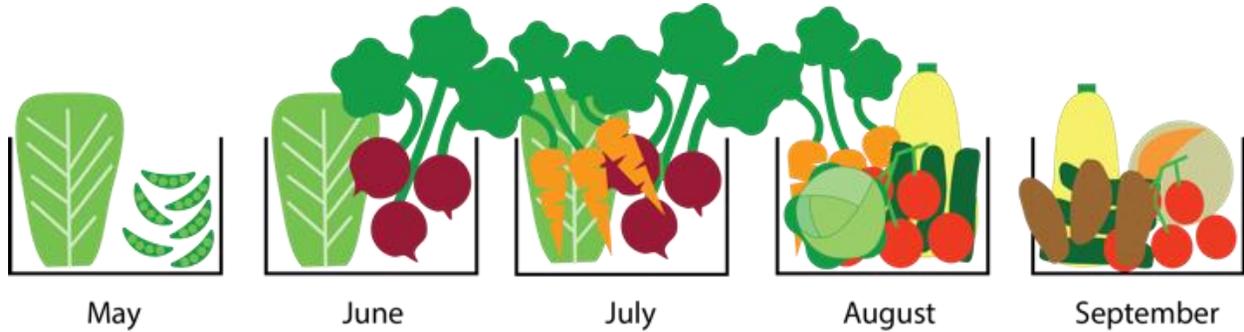
Joint Shares We are again partnering with Crumb Brothers Bread to provide fresh baked bread, and a variety of cheese from Aggie Creamery! In addition, we are excited to announce our new partnership with the Bee's Brothers for local honey and the Aggie Chocolate Factory! Find more information about our vendors on page 3.

2020 Share Prices

Full Share	\$620	\$31/week
Half Share	\$400	\$20/week
20 Wks Bread	\$120	\$6/week
20 Wks Honey	n/a	\$8/jar
20 Wks Chocolate	n/a	\$20/bundle
20 Wks Cheese	\$110	\$5.50/week

Membership Ready to become a 2021 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 separate bags, so if this is the case please bring an extra bag or two.

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/>

Our 2021 Partnerships

We are excited to announce this year's partnerships with Aggie Chocolate Factory, Bees Brothers, Aggie Creamery and Crumb Brothers to deliver a bountiful collection of fresh produce, tasty treats, and natural foods conveniently available at a one stop location!

The Aggie Chocolate Factory

The Aggie Chocolate Factory is a student operated organization that crafts bean to bar chocolate. Established in 2018, it is the only student-operated university chocolate factory in the Western United States that primarily serves as a laboratory offering a creative space for food science students to experiment with ideas and flavors. Their sustainably sourced cocoa beans blend social responsibility, sweet reward, and smart returns. By offering Aggie chocolate bars for a great price to our CSA members in 2021, we will provide vital support to our fellow students in their culinary endeavors!

<https://aggiechocolatestore.com>



The Aggie Creamery

The Aggie Creamery is best known for their staple Aggie Ice Cream, which was created in 1921 by USU's Dairy Department in the College of Agriculture. The creamery serves many purposes by giving students hands-on dairy processing experience as well as providing a head start in their career fields after graduation. Although we will not be offering Aggie Ice Cream through our CSA, we will offer an assortment of cheeses, such as their famous Aggiano, Old Ephraim, and Crimson Trail. These will be available to our CSA members from the Aggie Creamery, and we look forward to working with them this year!

<https://aggieicecream.usu.edu>



Bee's Brothers

Bees Brothers is a small, family-operated honey business started as a simple farm project to learn more about beekeeping. Soon the abundance filled countless jars with sweet, extra thick, honey that created quite the buzz at the Cache Valley Farmers Market. To keep up with the busy bees, new ideas for honey products arose. They now specialize in delightful honey caramels that come in a variety of flavors! We are partnering with Bees Brothers to offer their caramels, honey and even honey roasted almonds to our CSA members!

<https://beesbrothers.com>



Crumb Brothers

Cache Valley's very own Crumb Brothers Bakery & Cafe is our final partner we would like to note with their fresh baked, artisan breads. This local wholesale/retail bakery offers an array of the finest breads and pastries. They serve our community by offering jobs and a delightful place to share breakfast, brunch or lunch with family or friends in a charming atmosphere! We are honored to partner with them and offer our CSA members the option to purchase their breads along with our produce and excellent products from our other vendors!

<https://crumb-brothers.square.site/>



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 upholding the same standards as last year for harvest and pickup to encourage social distancing and to 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 grouped into an hour long time window to come get their share for the week with just 10 other share-holders. This is to help prevent too many people congregating in one place. The CSA manager will work with you to find an hour time slot 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.