

Land Stewardship & You

The Land Stewardship Project, founded in 1982, believes that all people—farmers and non-farmers alike—have a fundamental responsibility to care for the land that sustains us. That's why our work is based in grassroots organizing and constant dialogue with the people who share a vision of a sustainable future on the land. The Land Stewardship Project relies on the power of the people to make positive change—whether it be in organizing against factory farming, developing sustainable farming systems, or coming up with visions of what a community-based food system should look like.

The Land Stewardship Project is a membership organization that is making this vision a reality by instituting programs that are rooted in the deep, fertile soil of communities like yours. Our members include people on farms, in the city and in suburbs. We are working with farmers, consumers, policy makers, businesses, academics, environmentalists and people concerned with justice in our society.

The Community Supported Agriculture farms listed in this directory paid a fee to be included. This free publication is also made possible by the members of the Land Stewardship Project. We need your support to continue building and promoting a sustainable way of producing and consuming food.

Join Land Stewardship Project today!

For more information, contact us at:

LAND STEWARDSHIP PROJECT

- Lewiston, Minn. — 507-523-3366
- Montevideo, Minn. — 320-269-2105
- Minneapolis, Minn. — 612-722-6377

Website: www.landstewardshipproject.org



LAND
STEWARDSHIP
PROJECT

CSA Farm Directory 2012



2012 Edition of the Twin Cities, Minnesota & Western Wisconsin Region Community Supported Agriculture (CSA) Farm Directory



LAND
STEWARDSHIP
PROJECT

This Land Stewardship Project publication
is also available at:

www.landstewardshipproject.org

Updated: Feb. 15, 2012

What is Community Supported Agriculture (CSA)?

At their most fundamental level, CSA farms provide a weekly delivery of sustainably grown produce to consumers during the growing season (approximately June to October). Those consumers, in turn, pay a subscription fee. But CSA consumers don't so much "buy" food from particular farms as become "members" of those farms. CSA operations provide more than just food; they offer ways for eaters to become involved in the ecological and human community that supports the farm.

The farms listed in this directory have paid a fee to the Land Stewardship Project to be included. The Land Stewardship Project is not a certification agency for Community Supported Agriculture farms and does not guarantee customer satisfaction.

Please keep in mind that while membership in a CSA farm means sharing in the bounty of the season, it also means sharing in the risks. At times, raising food in the Upper Midwest can be made quite challenging by inclement weather, pest infestations and other factors beyond the farmers' control. We encourage you to contact the farms directly and ask questions to determine what best fits with your needs, lifestyle and schedule. We recommend reading the "Selecting a CSA Farm" and "Questions to Ask a CSA Farmer" guides on pages 2 and 3 before beginning your search for a CSA operation that fits you best.

Good luck as you take that first step into an exciting sector of our food system!

2012 CSA Directory editing & layout: Simone Skraba



Inside art for this directory by Jennifer Clough



Cover art for this directory by Nora Wildgen

CSA Farms That Deliver to Outstate Minn. & Western Wis....

Threshing Table Farm

Jody & Mike Lenz

Star Prairie, WI 54026

Phone: 715-248-7205

E-mail: threshingtablefarm@frontiernet.net

Website: www.threshingtablefarm.org

Threshing Table Farm is located in Star Prairie, Wis. We deliver to Hudson, Somerset and have on-farm pick up as well. We are looking to expand our drop-sites to include a few more local communities, so please check our website for the most current list.

Our farm offers naturally grown produce. Our farming practices ensure that our soil and produce are healthy and sustainable. We love having visitors out to the farm and encourage our members to join us for tours, potlucks and field days.

We offer full shares: a 3/4 bushel box every week for 18 weeks and 1/2 shares: a 3/4 bushel box every-other-week for a total of 9 boxes.

Each share includes a weekly newsletter with news from the farm, recipes, and storage tips. We also offer additional products to our members including grass-fed beef, pasture raised chickens, maple syrup and eggs.

Please check out our website or give us a call for more information.



SunRush Community Farm

Rainbow Barry

N8391 510th Street

Spring Valley, WI 54767

Phone: 715-688-3112

E-mail: info@sunrushfarm.com

Website: www.sunrushfarm.com

SunRush Community Farm is a small, diversified farm in the Rush River Valley of western Wisconsin. This is our third year participating in CSA. We will be offering approximately 30 full shares to the River Falls area. The CSA season runs from mid-June to mid-October. Shares come in a one-size-only $\frac{3}{4}$ bushel box containing 7-14 different items. Less committed veggie eaters are encouraged to split a share with a friend or relative.

Helpful recipes and a weekly newsletter are offered through our website. CSA shares will be delivered on Wednesday evenings to your home in River Falls or picked up at the farm. Chemical-free growing methods are employed throughout the farm with a strong emphasis on soil building, minimal tillage and ecological mindfulness.

In addition to the CSA garden, we are busy establishing perennial fruits and permacultural areas, growing a small dairy goat herd, expanding our flock of happy hens, and otherwise developing our new farmstead. As a family with young children we welcome new families to participate in our CSA and our Children's Garden. CSA members and hard-working individuals interested in good food and garden knowledge are encouraged to visit the farm. Two fun-filled farm events will be offered each season.



Selecting a CSA Farm

It is often difficult to choose which CSA to join. While membership in any CSA includes a weekly share of fresh produce, other factors may vary from farm-to-farm. You may want to refer to this list* when choosing a farm:

✓ **Location:** The CSA farms listed in this directory are located throughout Minnesota and western Wisconsin. You should keep in mind the driving distance to the pick-up site or the farm when considering your level of involvement and the involvement expectations of the farm.

✓ **Pick-up site/Delivery Day:** The CSA farms listed have various delivery or pick-up dates. Most farms deliver shares to a common pick-up site, but a few will deliver your share to your door, while others require you to pick up your share at the farm or help with deliveries.

✓ **Length of Season/Number of Deliveries:** The length of season and number of deliveries varies among the farms. Most begin in May or June and run through September or October. Some farms have an optional winter delivery for an additional cost.

✓ **Types of Produce and Other Food Items:** Most of the CSA farms offer a wide variety of seasonal vegetables. Some farms offer unusual varieties while others may add extras to their standard shares. Some farms may give members the option to buy honey, fruit, flowers, eggs, wool/yarn, meat, or other specialties at an additional cost.

✓ **Opportunities for Involvement:** Community building is an important part of the CSA approach; most farms encourage you to become involved. Some farms plan seasonal festivals or special events while others encourage their members to just "drop by." Some farms expect involvement in the farm as part of membership.

**Ideas and wording used for this list taken from MACSAC, the Madison Area Community Supported Agriculture Coalition.*

Questions to Ask a CSA Farmer

As the number of CSA farms has grown in the region over the years, eaters interested in knowing the faces behind their food have been offered more choices than ever. However, increased choice can bring with it some challenges. How do you choose the farm that best fits your needs and is most likely to provide a satisfying experience?

Below are a few questions that should be asked of any farmer you are considering entering into a CSA relationship with. Potential CSA members should not be shy about asking such questions — and a good CSA farmer should be forthcoming with answers. After all, this is about creating a trusting relationship built on good food, good stewardship and good friendships.

- How many years have you been farming?
- How many seasons have you been doing a CSA?
- Have you ever worked or trained on another CSA farm?
- What vegetables do you plan to provide to shareholders?
- What is the size of a share? Do you offer half shares?
- What is your system for storing and transporting the produce once it is harvested?
- At the drop-off locations, is the produce left in a sheltered area?
- How do you view the CSA notion of shared risk/shared bounty?
- Are farm members welcome on the farm, and what community events are held?
- Is there a farm work requirement?

CSA VIDEO: Ever wonder what it's like to belong to a CSA farm? Check out a three-minute video by Larry Schmidt and Katy Podolinsky, *Community Supported Agriculture: What to expect when you join a farm*, at www.landstewardshipproject.org/csa.html.

Prairie Drifter Farm

Joan & Nick Olson

61369 223rd St.

Litchfield, MN 55355

Phone: 320-693-5502

Website: <http://prairiedrifterfarm.wordpress.com>

Prairie Drifter Farm is a diversified vegetable farm serving the communities of Litchfield, Sartell and St. Cloud through a Community Supported Agriculture (CSA) operation and grocery store sales. The farm is located on the edge of the prairie region of west-central Minnesota.

As both teachers and farmers, we have always enjoyed the opportunity to work outside with the rhythm of the seasons. After several years interning, volunteering and managing at different farms, we began our own farm business in 2010.

In 2012, we will be offering full and half CSA shares from June through October. Full shares consist of a $\frac{3}{4}$ bushel box of produce every week for 18 weeks and half shares consist of a $\frac{3}{4}$ bushel box every-other-week for 18 weeks. We raise many of the most popular vegetable and herb crops, along with a few heirloom varieties for flavor and a change of pace in your kitchen.

Each share box includes a newsletter with delicious recipes that will get you excited to turn your share box into tasty meals and snacks for your family. First and foremost, we strive to provide you with fresh produce that looks great and tastes delicious. We prewash your produce and most of your produce is harvested fresh on the day we deliver to you.

For more information, please visit our website: www.prairiedrifterfarm.wordpress.com.



Northern Light Farm
Paul Conklin & Becky Marty
2048 Agate Lane NW
Solway, MN 56678
Phone: 218-467-3584
E-mail: Martonklin@alumni.duke.edu

Northern Light Farm is a diverse family farm 12 miles west of Bemidji. We have been producing CSA vegetables for 8 years using chemical-free practices. We make 16 weekly deliveries, starting in late June with salad greens and peas, moving into the full bounty of the summer from late July through early September with shares full of greens, beans, root crops, tomatoes, summer squash and peppers, and ending with potatoes, winter squash and hardy greens for the first frosty weeks of late September or early October.

During the season, you will find over 40 different vegetables, fruits and herbs in your share. We delight in bringing our members several varieties of different crops such as tomatoes, peas, carrots and potatoes, including many heirloom varieties. We sell full- and half-shares, delivering on Monday or Thursday to drop-off locations in the Bemidji area.

The vegetable garden only takes up about four acres of our 160-acre farm. A quarter of the farm is maintained as wildlands, including a tamarack swamp, floating sedge bog and hardwood forest. On the rest we raise highland cattle for beef (and fertilizer!), bees for honey and heritage chickens for eggs and meat. Beef, honey, eggs and chicken can be purchased as additions to our shares.



CSA Farms Delivering to the Twin Cities
Pages 4-75

Amador Hill Farm at
the Women's Environmental Institute
Jill Gustafson, CSA Coordinator
P.O. Box 128, North Branch, MN 55056
Phone: 651-583-0705
E-mail: csa@w-e-i.org
Website: www.w-e-i.org

The Women's Environmental Institute (WEI) is a nonprofit environmental and agricultural justice organization. Our farm and farm campus are located on Amador Hill, 65 miles north of the Twin Cities. WEI is the Growing Power Regional Outreach Training Center for Minnesota. WEI is committed to teaching and promoting organic and sustainable agriculture in relationship to environmental and social justice. When you purchase a CSA share, it helps us support this work and our education programs.

WEI provides a weekly delivery of certified organic produce to our members for 18 weeks. Each box contains an array of seasonal vegetables, herbs and sometimes fruit. A farm newsletter with recipe ideas is included in each week's box. Our autumn season boxes (late September and October) will contain a variety of delicious certified organic apples from our orchard.

Our delivery day is Thursdays (beginning mid-June) in the Minneapolis and St. Paul area, as well as in Forest Lake, White Bear Lake, Coon Rapids, Cambridge and North Branch. Home deliveries are available if the drop includes at least six boxes. Please call us for more information about this option. This year CSA members will also enjoy the opportunity to add more value-added products (e.g., fresh-milled flour, honey, maple syrup, artisan organic bread and cookies, etc.) to their box through the WEI online ordering page at our website.

Axdahl's Garden Farm & Greenhouse

Brian & Leslie Axdahl

7452 Manning Avenue North

Stillwater, MN 55082

Phone: 651-439-3134

E-mail: info@axdahlfarms.com

Website: www.axdahlfarms.com

Axdahl's Garden Farm and Greenhouse, a family owned and operated farm, is situated along the St. Croix River in Stillwater, Minn. We practice sustainable farming, are certified by Food Alliance Midwest, members of the Land Stewardship Project and highly involved with the NRCS' Conservation Stewardship Program. We strive to protect the land and the bounty it provides. Our reward is soil rich in natural nutrients that provide mouth-watering produce. We are experienced growers and have been providing safe, pesticide-free produce to local distributors, restaurants, grocery stores and the local community for over 30 years.

Twenty weekly shares will begin in June with fresh herbs and lettuces and other greenhouse/high tunnel grown produce. Summer veggies include snap peas, sweet corn, green and wax beans, zucchini and yellow squash, cucumbers, tomatoes, sweet and hot peppers, eggplant, potatoes, onions and more. Fall brings pumpkins, winter squash, brussels sprouts and more.

Weekly drop-offs will be available at our garden center in Stillwater, at the River Market Co-op in Stillwater, Bread Art in Bayport, Great Harvest Bread Company in Woodbury, Lake Elmo Inn, Fresh and Natural Foods in Hudson and at select centralized locations in the Twin Cities for groups of 20 members or more by request.

For our CSA members, we will provide a membership card which offers a 15 percent discount for full share members and a 10 percent discount for half share members on any regular priced product that we have at our garden farm April through December.

Living Land Farm

422 N. 3rd St.

St. Peter, MN 56082

Phone: 507-934-6365

E-mail: livinglandfarm@yahoo.com

Website: www.livinglandfarm.com

Living Land Farm is located three miles east of St. Peter in the bluffs along the scenic Minnesota River Valley. At Living Land Farm our goal is to be a shining example of how a farm can be ecologically sustainable and economically viable, while providing healthy organic food for the local community. We are on track to be officially certified organic in 2012, and we always strive to be good stewards of the land in everything we do.

Our CSA runs for 18 weeks from mid-June through mid-October. We offer both full and half shares. Half shares are a full box of produce delivered every-other-week throughout the season. Delivery sites are at the St. Peter Food Co-op and on Good Council Drive in Mankato. We also have pick-up at the farm.

We offer a wide selection of vegetables, herbs and fruit. We grow all of the standard vegetables like juicy tomatoes, crisp lettuce and carrots, and tender broccoli to name a few, but we also grow a few of the under-utilized veggies like tomatillos and rutabagas. In our weekly newsletter, we give tips and recipes for that week's produce. In the end, the CSA members ultimately decide what we grow with their feedback. We have worked hard to grow what our customers want and in quantities that are useful to them. We also offer tomato preserving shares and a fall share.

We hope that you will join us in celebrating how good food can be when it is grown with a love of the soil and eaten with a mind towards the idea that food connects us all.



Lida Farm

Ryan & Maree Pesch

44593 275th Ave.

Pelican Rapids, MN 56572

Phone: 218-342-2619

E-mail: lidafarmer@gmail.com

Website: www.lidafarm.com

Lida Farm is a small, diversified vegetable farm located in northern Otter Tail County in the heart of Minnesota's Lake District. Now in our 7th CSA season, we concentrate on staples like tomatoes and sweet corn, but also sprinkle in specialties like heirlooms and Asian greens throughout the season.

As a family with small children, we pay close attention to the health of our soils and ourselves, never utilizing chemical fertilizers or pesticides.

Our CSA season runs for 16 weeks from Mid-June to Mid-October, and we offer both full every-week shares and every-other-week shares. Besides produce, members can also reserve whole chickens we raise on pasture.

We deliver directly to your home or business in our local area between Pelican Rapids and Detroit Lakes on Friday afternoons.



Big River Farms

Minnesota Food Association

14220 B Ostlund Trail North

Marine on St. Croix, MN 55047

Phone: 651-433-3676

Website: www.mnfoodassociation.org

We're on a mission! Big River Farms is a program of the Minnesota Food Association, a nonprofit organization working to make Minnesota's food system more sustainable. One way we are doing this is by training immigrant and aspiring farmers. The farmers-in-training tend their own "mini-farms" at our farm site, and their produce is pooled together to bring you the freshest produce the St. Croix Valley has to offer!

Our 18-week season runs mid-June through mid-October. Your membership gets you a weekly box of the season's finest, delivered to neighborhood sites across the greater metro area.

The veggies we pack into your box each week will vary with the rhythms of the growing season. This means that in the early boxes you might see snap peas, broccoli, scallions and greens (among others). The heat of the summer will bring along garden favorites like tomatoes, peppers, eggplants, potatoes, summer squash and more. As we wind into fall, look for different varieties of winter squash, lots of roots and greens.

We also participate in a program called Harvest for the Hungry, which works with regional farms to get fresh produce into local food pantries. Donations are matched 100 percent, and the money is used to purchase food from our farmers-in-training for the food pantries. Donations to either MFA or Harvest for the Hungry can always be added onto share prices.

Please call or visit www.mnfoodassociation.org for more on farm tours, CSA share details/sign-up, and MFA workshops/events.

Big Woods Farm
Laurie & David Hougen-Eitzman
10752 Nerstrand Blvd.
Nerstrand, MN 55053
Phone: 507-334-3335
E-mail: farmers@bigwoodsfarmcsa.com
Website: www.bigwoodsfarmcsa.com

Big Woods Farm is entering its 20th season of providing freshly-picked, organic produce to our members in the Twin Cities and in Rice County, Minn. Our 79-acre farm is located one hour south of Minneapolis, near the maple-basswood forest of Big Woods State Park and the farm fields of Nerstrand, Minn.

A full share includes 18 weekly distributions (8-30 pounds, depending on time of the season) of produce, available beginning in mid-June, at four locations: at the farm on Mondays, at Just Food Co-op in Northfield on Mondays or Thursdays, at Valley Natural Foods in Burnsville on Thursdays and in South Minneapolis near Lake Nokomis on Thursdays.

Two festivals are held each season: a height-of-the-summer garlic and vegetable cookout, and a fall pumpkin and winter squash harvest potluck. At the latter, members help pick the squash and pumpkins, and take home a cache for the winter plus jack-o-lanterns for the doorstep.

Members are welcome to visit the farm most anytime to work up a sweat in the garden or to simply wander about, enjoying the countryside. The chance to pick-your-own flowers, cherry tomatoes, basil and green beans, available as the summer progresses, is included with your share.



Lakes & Valley CSA
Anne & Dewane Morgan
11059 County 14, Park Rapids, MN 56470
Phone: 218-252-5858
Website: www.lakesandvalleycsa.com

Lakes and Valley CSA is a 6-acre, 125-share CSA serving members in Park Rapids, Detroit Lakes and Moorhead, Minn., as well as Fargo, N. Dak. Anne and Dewane Morgan (Midheaven Farm) have gardened biodynamically for over 35 years. We replenish our soil physically with sound chemical-free practices, and energetically with farm-made biodynamic preparations that replenish life forces in the soil.

Our CSA garden is 100 percent chemical-free. We raise over 100 varieties—heirlooms for their incomparable flavor and high nutritional value, and hybrids for their productivity in our northern climate. Produce is picked at the peak of ripeness, then delivered within hours for maximum immune system boosting. We do not grow any GMO crops, nor do we buy seeds from any Monsanto company.

We offer three share sizes:

- Summer Eatin': ½ bushel box
- Good and Plenty: ¾ bushel box
- Gimme Lots: 1-1/9 bushel box



Members receive a weekly e-newsletter with garden reports, recipes featuring the upcoming week's harvest, fun facts about unusual varieties and anecdotes about Midheaven Farm life. When we have more of a veggie crop than we can pack into the share boxes, members can pick-their-own for free.

We also offer an egg share. Chicks bought last October will start laying this spring. They'll range in the garden with protection from predators. Their grain ration is homegrown biodynamic wheat, oats and barley, with supplemental organic soybean meal.

Kindred Spirit Farm

Stacey York

20232 121st avenue

Spring Valley, MN 55975

Phone: 507-346-1822

Website: www.kindredspiritfarm.com

E-mail: info@kindredspiritfarm.com

Are you ready for a high fiber diet? Join us for a year-long adventure in raising endangered breeds and receive yarn, roving, fleeces, and dye plant materials. With a fiber CSA membership you'll get a monthly newsletter; the name and photo of the sheep that provides your wool; regular farm updates; choice of fleeces and the opportunity to reserve next year's fleece; choice of natural, colored, or hand dyed fibers; ideas for quick and easy fiber projects; invitation to farm events like lambing, spring and fall shearing, fiber dyeing days, fiber painting, a free spinning lesson, and a discount on our other farm products. Choose the share that's right for you.

Shepherd's Share – receive a variety of our yarn that includes lace weight, fingerling, worsted, aran, gurnsey, lopi, bulky, handspun, hand painted, and art yarns. It's a mix that will satisfy knitters, crocheters, felters, and weavers.

Spinner's Share – receive a variety of our fibers as washed wool, locks, roving, sliver, and spinning batts. We'll sneak in crumbles, glitz, silk, corn, angora, and mohair just to make things really exciting.

Each share comes in three levels: half, full, and double. The 2012 season begins with lambing and the first shipment in April. Shipments or deliveries will be made every other month for the rest of the year: June, August, October, December, and February.



Bistro Farm

Brian Storey

N14187 Co. Hwy. K

Clear Lake, WI

Phone: 612-568-5424

Website: www.thebistrofarm.com

The Bistro Farm offers a unique smaller-than-average share size. A perfect share size for couples, small families, vegetarians, foodies and first-time CSA members. We keep the boxes exciting and prevent members from being overwhelmed with too many vegetables. We focus on gourmet varieties and heirloom style vegetables. The Bistro Farm is a chef-founded CSA. We deliver quality produce and the education necessary to prepare meals garden-fresh straight from your share box. Our website is a constantly growing database for recipes, tips, tricks and techniques for members to gain more confidence in the kitchen — together cooking our way to a more nutrient-rich, all-natural, well-balanced lifestyle. Our goal is for our members to have a successful CSA experience.

In addition to your share box, our drop-sites are full of self-serve baskets of fresh herbs and salad greens. Special deliveries in-season may include fresh flowers, a week of the finest sweet corn and the fall harvest box. Located in beautiful Clear Lake, Wis., our small farm is run by the passion and hard work of our friends and family. We practice all-natural, sustainable farming, nurturing our relationship with the land. We strive to build a relationship with our members and encourage them to visit us anytime.

Deliveries begin in June and run every Thursday for approximately 14 weeks. We serve the Uptown Minneapolis and St. Paul areas with easily accessible and centrally located drop sites. Please visit us at www.thebistrofarm.com for more information.



Blackberry Community Farm

Tim, Karen, Jacob, Jewell & Joy Hermann

County Road S Box 136, Wheeler, WI 54772

Phone: 715-658-1042

E-mail: blackberry@mosiactelecom.net

Website: www.mosaictelecom.com/~blackberry

Blackberry Community Farm is located 20 miles north of Menomonie, Wis. Our family/community farm is a 30-acre homestead surrounded by woods. It consists of a mixed orchard; flower, herb and vegetable gardens; honeybee yard; berry patches; and sugar bush. This is our 22nd season of sustainable farming and 17th season as a member CSA farm. Our farm practices are all sustainable, without harmful chemicals. We offer full and half shares. Full Share: (5/9 bushel box, avg. 16+ pounds) of seasonal, chemical free produce is delivered for 20 weeks (mid-June through October). Half shares: (same size box but for 10 weeks of your choice) are also available. We will deliver more than 40+ kinds of vegetables, fruits, and herbs. The focus is the basics, but members will also receive some specialty items and one Joy's Healing Salve.

Tuesday pick-up sites: **1)** Proechel's, 782 Holly Ave., St. Paul; **2)** Patagonia, 1648 Grand Ave., St. Paul; **3)** Seward Co-op, 2823 East Franklin, Minneapolis; **4)** Eastside Co-op, 2551 Central Ave. NE, Minneapolis; **5)** Ecopolitan, 2409 Lyndale Ave., Minneapolis; **6)** Lucia's Restaurant, 1432 West 31st St., Minneapolis. There will be three Friday pick-up sites: **1)** Farm; **2)** Menomonie Market Food Co-op — Wis.; **3)** Eau Claire, Wis. — TBA.

Members are welcome to visit or volunteer, and there will be a summer and fall festival. We invite you to join us for our 17th season and experience the beauty and abundance of the land.

• Apprenticeship Opportunities •

We provide education/training in CSA farm work, private housing, some vegetarian meals plus garden produce, and a stipend.

Keppers' Pottery & Produce

Ken & Judith Keppers

235 U. S. Hwy. 8 W.

Turtle Lake, WI 54889-9110

Phone: 715-986-4322

E-mail: judith@kepperspottery.com

Website: www.kepperspottery.com

We grow healthy food start to finish. We start with soil — we make our own compost, test and monitor mineral levels, plant green manures and encourage beneficial insects.

Two of us operate the farm — small enough for detail, but large enough to meet demand reliably. For 15 years we have provided generously packed boxes of vegetables. We have never missed a delivery. We grow all the produce you receive on our farm. We offer variety, but emphasize the familiar.

So that you receive the freshest vegetables possible at peak nutrition, we practice same-day harvest. There are no large refrigeration storage units on our farm. We harvest, rinse and deliver to you.

Each year the farm hosts a garden tour, spring and fall events. Members are welcome when visits are arranged in advance.

You choose on which weeks of our 35-week harvest schedule you want vegetables — we give you our harvest schedule and you choose the number of weeks you get vegetables. This allows you maximum flexibility to meet your schedule needs. Our passion and commitment to building healthy soil translate to superior nutrition and flavor for all we serve.



Great River Gardens

Joe Riehle

43507 U.S. Hwy. 169

Aitkin, MN 56431

Phone: 218-927-2521

E-mail: info@greatrivergardens.biz

Website: www.greatrivergardens.biz

Great River Gardens (GRG) is an 80-acre farm on the Mississippi River on Hwy. 169, 10 miles northeast of Aitkin. We have been growing a wide variety of plants and produce since 1986 and have operated a 6-month long CSA (June 1 to Nov. 30) since 2007. In 2012, we will have drops in Aitkin, Brainerd, Crosby, Crosslake, Grand Rapids, Hibbing, Isle, McGregor, Nisswa, Onamia, Pine River, points in between, and hopefully Duluth.

GRG employs sustainable methods of crop production through the use of composts, manure, mulches, green manures, cover crops, crop rotations and minimal use of pesticides. Many varieties of produce are grown that have better flavor and/or nutrient value than those most commonly available. All GRG CSA members are welcome to come tour the farm at any time throughout the season and we have a fall festival/harvest celebration on the farm in September for all members.

GRG CSA shares will include the following crops, in-season: asparagus, beans, beets, blueberries, broccoli, Brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cucumbers, currants, herbs, gooseberries, kohlrabi, lettuce, onions, peas, peppers, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, sweet potatoes, tomatoes, watermelon and zucchini. Kitchen tested recipes are included each week to help utilize those products you may not be familiar with.



Bossy Acres

P.O. Box 7250, Minneapolis, MN 55407

Phone: 616-915-9027

E-mail: bossy-acres@hotmail.com

Website: www.bossyacres.com

Bossy Acres is a wonderful adventure of growing healthy, delicious vegetables, gourmet greens, herbs and mushrooms in an environment that fosters biodiversity and sustainability.

For the 2012 season, Bossy Acres' rented farmland is nestled among gorgeous trees, a beautiful lake, beneficial wetlands and native grasses. We're a convenient 35-mile drive northwest of the Twin Cities in the small rural town of Dayton, Minn. We also have a small urban test lot in South Minneapolis as well as greenhouse space in St. Paul as part of the Grow! Twin Cities grower's co-op.

Our mission is to be good stewards of our land by embracing and utilizing organic and permaculture-based farming practices. We believe strongly in community — in getting involved — and in bringing people together through the power of good, real food. We offer a unique CSA opportunity for our members with the options of weekly or bi-weekly deliveries as well as variety options like our "Basics" share and "Booyah" share to best fit and appeal to different levels of cooking interests, tastes and preferences.

In addition to the produce from our farm, CSA members have the option of taking advantage of add-on goods through our partners: Moonshine Coffee/Blue Ox Coffee Company and The Beez Kneez Bicycle Delivered Honey. We have six convenient pick-up locations in and around the Twin Cities.

We invite you to learn more at www.bossyacres.com, like us on Facebook, and follow us on Twitter! There you'll find information about our restaurant, co-op/grocer and market partners.

Burning River Farm

Michael Noreen

1125 Clam Falls Drive

Frederic, WI 54837

Phone: 715-653-2245

E-mail: farmer@burningriverfarm.com

Website: www.burningriverfarm.com

Burning River Farm is located three miles east of Frederic, Wis. Our goal is to grow the best tasting food you've ever eaten, and to play an active role in the strengthening of a local, sustainable food system. This year we'll be growing a wide variety of Certified Naturally Grown (organic methods, not USDA certified) vegetables and herbs, from standard favorites to a bit of the eclectic. You'll enjoy crisp lettuce, tender greens, tomatoes, fresh sweet corn, winter squash and fresh herbs.

We have 200+ memberships available for the 2012 season, which runs 18 weeks from early June until mid-October. Deliveries are made every Thursday to a drop-site or directly to your home or work in the Twin Cities and surrounding areas. We have two box sizes. The 3/4 bushel family share is ideal for two veggie-loving adults or a family of four, and the 5/9 single share is ideal for one to three people. We will also have a 1/3 bushel "Salad Share." Deliveries include a farm newsletter with stories from the field, a rundown of the week's offerings and recipes for the week's produce. Please contact the farm for further info on share options, complete list of what will be growing and to see if you are within the delivery area.

You can also find us every Saturday at the Mill City Farmers' Market. Everything is grown naturally without harmful chemicals. We had a great season last year. Please join us for another!

•Employment Opportunities •

Employment is available with room and hourly wage. Inquire early!

**CSA Farms Delivering to Outstate Minnesota
& Western Wisconsin
Pages 76-86**

Bluebird Gardens

Mark & Diane Boen

26060 Country Hwy. 18

Fergus Falls, MN 56537

Phone: 218-205-4739

Website: www.bluebirdgardens.net

Our farm is YOUR farm when you join the Bluebird Gardens CSA!

In addition to the box deliveries from June to mid-October, take part in the bonus harvest events on the farm where you walk in our shoes, stock up for winter, make a memory with your family and take a piece of the farm home with you.

Serving Fargo, Moorhead, West Fargo, Fergus Falls, Wahpeton, Rothsay, Breckenridge, and a route from Underwood to Perham to Detroit Lakes to Pelican Rapids and all locations in-between.

Enjoy the effects of biological farming where flavor and nutritional density flourish when we build the house for the biology.



Winding Road Farm

Cory & Leif Ruona

2228 150th Avenue

Saint Croix Falls, WI 54024

Phone: 715-483-9588

E-mail: windingroadfarm@yahoo.com

Website: www.windingroadfarm.net

Winding Road Farm is a small family farm, with three generations working together to grow high quality, healthy food. We are committed to using sustainable methods that are good for our land, as well as our family and our members' families. We provide all of the basic vegetables along with many heirloom varieties and other unique produce. We also raise pastured chickens.

Our season at Winding Road Farm runs from mid-June through late October. You will receive a reusable box of fresh, delicious produce delivered once-a-week for approximately 18 weeks. You have the choice of a full share, which will contain roughly enough veggies for a family of four, or a half share, which will contain roughly enough veggies for two people. Every week's box will also contain our exciting and educational farm newsletter with tips for storing and preserving that week's items, as well as recipes and farm updates.

We deliver to your home or work within 15 miles of St. Croix Falls, Wis., as well as drop-sites in Mahtomedi, Northeast Minneapolis and the Seward Neighborhood in Minneapolis. We are open to organizing new drop-sites, so feel free to contact us even if we aren't currently delivering to your neck of the woods.



Celestial Harvest

Juan Carlos Cervantes

291 West 7th Street, No. 1410

Saint Paul, MN 55102

Phone: 952-200-1128

E-mail: juanc.cervantes@gmail.com

Celestial Harvest is a small CSA dedicated to serving the Twin Cities area. The fruits and vegetables we grow express some of our basic values: to provide chemical-free, nutrient-rich, environmentally-friendly foods of the highest quality, while giving you a product you will delight in preparing and eating and a meaningful value in return for your investment in our CSA.

At Celestial Harvest, we grow produce with utmost care for the land. We use only natural methods to grow over 40 varieties of herbs, fruits and vegetables. We are committed to grow exceptionally tasty and nutritious produce. We use no pesticides, herbicides, synthetic fertilizers or genetically modified organisms.

The first box arrives in mid- to late-June, and the season lasts until a week after the killing frost in the fall. Choose a half share -- 1/2 bushel (for two) — or a full share — 3/4 bushel (feeds four). Each share includes what is in-season for that particular week. The overall share includes vegetables, herbs, apples and melons. We also offer payment plans. Over the course of the season, you will end up paying wholesale prices.

Pick-up sites are in Minneapolis (multiple sites), Golden Valley, Edina and the farm in Prior Lake (7052 Casey Parkway). Limited delivery for 10 or more orders within the Twin Cities. We also sell to co-ops and a limited number of restaurants.



Common Harvest Farm
Dan Guenther & Margaret Pennings
212 - 280th Street
Osceola, WI 54020
Phone: 715-294-2831
E-mail: commonharvestfarm@gmail.com

2012 marks our 23rd season as a CSA. Our farm grew out of a vision of an urban-based peace and justice community that was seeking greater connections to the land by working to create a model of sustainability. We are located six miles south of Osceola, Wis., along the bluffs of the St. Croix River Valley. As a farm community, we continue to look for ways to nourish ourselves both physically and spiritually through working with nature.

We grow 40+ different vegetables and herbs with an emphasis on the traditional favorites of green beans, potatoes, tomatoes, onions and carrots. We typically deliver for a 19- to 20-week season, beginning the middle of June and ending in October. In addition to our regular vegetable share, we offer a fruit share and an extended season share with deliveries in November and December.

We have drop-sites in 14 Twin Cities locations, including Minnetonka, St. Louis Park, Golden Valley, South Minneapolis, the Seward and Longfellow Neighborhoods, and the Merriam Park and St. Anthony Neighborhoods of St. Paul. We have a fall festival each year. Our members are welcome to visit the farm at any time.

Our members often tell us that the simple act of eating locally is something that gives them hope in these uncertain economic times. Consider joining us in eating well from the goodness and bounty of the earth.

• *Apprenticeship/Employment Opportunities* •

Internships available that include room, board and a stipend.

Will Heal Farm
Pat & Rachel Nudd
2365 Lake George Dr. NW
Cedar, MN 55011
Phone: 763-753-8611
Website: www.willheal.com

Will Heal Farm has been serving northern Anoka County since 2005. We are a small CSA farm dedicated to using sustainable agriculture methods to enrich soil, preserve the natural environment, and encourage a healthy community.

We offer a variety of vegetables throughout the growing season, starting June 1 ending October 1. Salad greens, snow peas, wild edibles, carrots, beans, heirloom tomatoes, zucchini, winter squash and gourmet garlic are just a few vegetables that we offer. A variety of medicinal herbs are also available at the farm or Grass Roots Co-op in Anoka.

We harvest and package shares on Tuesdays. Pick up your share directly at the farm, Grass Roots Co-op in Anoka, or Fresh and Natural Foods in Shoreview. There is a one-time delivery fee of \$20 in addition to the share cost for pick up at off-farm sites.

We will be offering vegetables and products from the farm at Goose Lake Farm and Winery Artisan and Farmers' Market, located in Nowthen, on Saturdays 10 a.m. to 3 p.m., starting in mid-May through October.

Check out our website at www.willheal.com for more information about our CSA program, vegetables we grow, herbal products we make, bulk medicinal herbs and composting red worms.



Webster Farm Organic
Nett Hart & Indigo Tamarack
P.O. Box 53
Foreston, MN 56330
Phone: 320-983-2289
Website: www.websterfarmorganic.com

Since 1980, Webster Farm Organic has developed an advanced biological system of multi-garden plantings of over 450 flavorful heirloom vegetables and herbs, gathered from many cultures. We maintain the entire farm, not just the gardens, ecologically. We are passionate about good food for a diversity of people who become members of Salad Days, our 20-week CSA from May 19 to Sept. 30.

We specialize in a greater variety of nutrient-dense foods in smaller amounts, much of which can be eaten fresh and simply. We meet members Thursday evenings in St. Paul and Minneapolis, and host at-the-farm Friday evenings. We have multiple opportunities to visit the farm, and publish weekly newsletters and recipes. We will make substitutions for food allergies. With Salad Days, everyone eats well.

Visit us at www.websterfarmorganic.com for photos, schedules, sites, information and sign-up forms.



Community Design Center of Minnesota
Jamie Bain
731 East 7th street
St. Paul, MN 55106
Phone: 651-228-7073
E-mail: jbain@comdesignctrmn.org
Website: www.comdesignctrmn.org

The Community Design Center of Minnesota is a 41-year-old non-profit organization with the mission to build vibrant and healthy communities through food, conservation and youth development. We offer paid internships to teens from the East side of St. Paul in the areas of urban agriculture, conservation and nutrition. The internships give economically disadvantaged youth a place to learn through hands-on activities and education, to contribute to their community and to navigate life in a meaningful way. The teen interns help grow and maintain our 6 gardens, in which we practice 100 percent organic and sustainable growing methods.

The 2012 CSA will begin Thursday, June 14, and run through Thursday, August 30 (11 weeks – no pick-up 4th of July week). Produce pick-ups will be from 4:30 p.m.-6:30 p.m. on Thursdays at our office in East St. Paul.

Each week members receive a bag with fresh veggies, herbs, a bouquet, a newsletter with intern news and recipes, and a sample of the recipes from the newsletter. Some of the veggies we grow include heirloom tomatoes, eggplant, salad mixes, edamame, broccoli, zucchini, leeks, beets, heirloom garlic and much much more!

In September we offer a Fall Harvest Box CSA. The 15+ pound bushel boxes will be offered September 13 and 22.

For more information or to sign up contact Jamie Bain, Garden Program Manager, at 651-228-7073 or jbain@comdesignctrmn.org.

Community Homestead

Christine Elmquist

501 280th Street, Osceola, WI 54020

Phone: 715-294-3038

E-mail: christine.elmquist@communityhomestead.org

Website: www.communityhomestead.org

Facebook: [Community Homestead](https://www.facebook.com/CommunityHomestead)

Sustaining land, sustaining people. We are a MOSA-certified organic CSA farm, garden and orchard providing high quality vegetables and herbs, as well as therapeutic, social and vocational opportunities for our developmentally challenged residents. All proceeds sustain this nonprofit intentional community of 6 households.

Several options are available. Twenty weekly boxes are delivered from June-October. Boxes come in two sizes: "family" or "couple." Winter shares are also available (4 deliveries every-other-week, November-December) with two options, Basic Vegetables or Great Eating (vegetables plus pickles, jams, fresh bread and cookies).

We also have a gluten-free bread and cookie option and a fresh bread and cookie option that can be delivered along with your summer vegetable box. Everything is grown and made on the farm.

Additional items can be purchased online weekly and added to your weekly standard vegetable box including: flower bouquets, fruits, jams, eggs, beef, pork, bread, cookies, dairy-free baked goods, cards and coffee. Deliveries are made to 9 sites in Minneapolis, Saint Paul, Maplewood, Shoreview, Stillwater, Somerset and Osceola. No work or driving required. Visitors, families, groups and classes are very welcome to our organic dairy farm, gardens and community! Several festive events are planned throughout the year.

Community Homestead is a lively community of about 40 people. Families live together with adults with developmental challenges. Rhythm, reliability and self-esteem are stressed in all our activities. There is an important place for everyone. All members are volunteers, receiving room and board and sharing a healthy lifestyle. Seasonal or long-term volunteers accepted.

- *Apprenticeship/Employment Opportunities* •
AmeriCorps and summer internships available.

Waxwing Farm

Peter Skold & Anna Racer

4800 Dent Ave.

Webster, MN 55088

Phone: 612-816-8292

E-mail: waxwingCSA@gmail.com

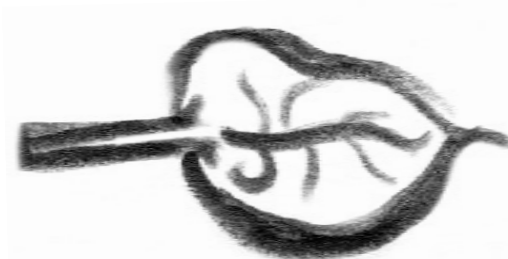
Website: www.waxwingfarm.com

Waxwing Farm is a 40-acre vegetable farm located 40 minutes south of the Twin Cities in Webster, Minn. This year we will be growing vegetables on 3 acres and raising pastured pork and chickens. In farming we focus on diversity and variety, growing more than 40 kinds of vegetables and raising heritage animal breeds. We use sustainable practices that promote and enhance the long-term health of our land.

We offer an 18-week vegetable share that starts mid-June and runs through October. We pack $\frac{3}{4}$ bushel boxes and offer both full and bi-weekly shares. Each week we fill the boxes with 10 to 14 different vegetables. We focus on staple vegetables but also grow some more exotic varieties to keep things interesting.

We also offer an egg share, winter share and pastured meats.

Our delivery options include: on-farm pickup, drop site delivery and home delivery in the Twin Cities Metro Area. Our delivery day is Tuesday.



Uproot Farm
Sarah Woutat
6800 County Road 6 NW
Princeton, MN 55371
Phone: 763-389-8450
E-mail: info@uprootfarm.com
Website: www.uprootfarm.com

Uproot Farm is an 18-acre vegetable farm about an hour north of the Twin Cities, near Princeton, Minn. We will grow on only three of these acres in 2012 and offer a small number of CSA shares delivered to the Twin Cities, Anoka and Cambridge, as well as sell at farmers' markets in the Twin Cities.

2012 is our second season at Uproot after having spent a few years apprenticing on organic CSA farms. The land we farm was previously in conventional production, so we are in transition to organic and are using cover crops and compost applications to allow the land to rest and rejuvenate. We had a great first season in 2011, and hope you'll join us in 2012!

Your share will be a weekly delivery of a $\frac{3}{4}$ bushel box. It is designed to feed two veggie-loving adults or four veggie-liking people, and each box will contain between 6 and 12 kinds of veggies, depending on that week's harvest.

Each week you will receive a newsletter with recipes, storage and handling advice, and news from the farm. Delivery is Wednesday, with pick-up between 2 p.m. and 7 p.m.

Your share will begin by the third week of June and run for 17 weeks.

Please visit www.uprootfarm.com for more CSA details, to view pictures of the farm, and to sign-up for a share.



Country Taste Farm
Nancy & Peter Clay
36463 Blackfoot St. NW
Cambridge, MN 55008
Phone: 763-689-5727
E-mail: info@countrytastefarm.com
Website: www.countrytastefarm.com

We are a small CSA farm serving Central Minnesota; the fruits and vegetables we grow express our most basic values: to provide naturally grown, nutrient-rich, environmentally-friendly foods. At Country Taste Farm our produce is grown with care for the environment. We have a commitment to grow exceptionally tasty and nutritious produce. A 2012 CSA membership will include 18-20 weeks from mid-June to mid-October of a Full Peck, $\frac{1}{2}$ Bushel, 1 $\frac{1}{9}$ Bushel of fresh, in-season produce.

Country Taste Farm has adopted and uses IPM practices (Integrated Pest Management) on our farm. Our pest management plan has been developed from information that has been provided by The Minnesota Department of Agriculture. Organic insecticides are used in the production of our vegetables.

Farm Pickup Tuesday 4 p.m.-7 p.m.
36463 Blackfoot St. NW
Cambridge, MN 55008



We deliver to:

- Cambridge, Princeton — Tues. 11 a.m.-12 p.m.
- Cambridge to Blaine — Tues. 12 p.m.-2 p.m., Hwy. 95-Hwy. 10.
- Onamia Farmers' Market — Fri. 2 p.m.-6 p.m., no delivery fee

Some of the fruits and vegetables we provide include: apples, asparagus, beets, broccoli, cabbage, cauliflower, carrots, cucumbers, green and yellow beans, garlic, herbs, lettuce, melons, onions, peppers, potatoes, pumpkins, parsnips, radishes, rutabagas, salad mix, strawberry, sweet corn, squash, tomatoes and zucchini.

Crazy Boy Farm
Proeun & Amy Doeun
53100 Fairfield Avenue
Rush City, MN 55069
Phone: 651-270-3658 or 320-358-3695
E-mail: crazyboyfarm@yahoo.com
Website: www.crazyboyfarm.com

We are a small, local, family-operated farm. We, Proeun and Amy Doeun, began as a young professional couple living in St. Paul. But as our children arrived, we knew we wanted to move from an urban setting back to the land. Both of us have farming in our backgrounds. Amy comes from “good, hardy farm stock” of western Minnesota, while Proeun was born in the jungles of Cambodia where his parents literally lived off the land. It is an interesting story how we came together to create a family, farm and way of life we love.

We are in a sustainable transition as we grow heirloom vegetables for our CSA market. We are working to continually expand our offerings to meet our customers’ needs. Our season begins in late June and runs for 16 weeks until mid-October.

Each week we provide you with a box of only the freshest, in-season produce. We try to vary the offerings weekly and include items you are familiar with, as well as interesting and exciting heirloom varieties, including items from the Slow Food USA “Ark of Taste” and Asian vegetables. Boxes vary by season. Mondays are delivery days.

We offer on-farm pick-up (53100 Fairfield Ave., Rush City, MN 55069), the Eastside of St. Paul (35E and Maryland), and other drop-sites upon request. We offer full-time, part-time (full boxes every-other-week) and peak season (mid-July to mid-September) shares.

Turnip Rock CSA
Josh Bryceson & Rama Hoffpauir
8628 County Rd. AA
New Auburn, WI 54757
Phone: 715-237-2998
E-mail: turniprock@gmail.com
Website: www.turniprock.com

Turnip Rock Farm is located 70 miles east of the Cities. We have 8 years of CSA management experience, and several years of internships on other farms. We are a family-run farm. We grow 11 acres of vegetables for our 250 CSA members. We are not certified, but follow organic practices. Ninety-nine percent of what we grow goes to the CSA.

Full and single share options, weekly delivery on Thursday. We focus on growing the familiar favorites including strawberries, broccoli, tomatoes, potatoes, salad greens, spinach and sweet corn to name a few.

We have an online sign-up option that makes sign-up easy and allows you to buy canning tomatoes, freezer sweet corn and pesto basil throughout the summer. Organically fed, pasture raised pork, eggs, beef, chicken and soon, our own farmstead cheese available. We have 14 drop sites in Robbinsdale, Minneapolis, Eden Prairie, Stillwater, Roseville, Northeast Minneapolis, and Mississippi Market in St. Paul, plus more.

We are fully equipped with irrigation, coolers, delivery vehicle and proper machinery to bring you the goods in great condition.



True Cost Farm

Jack & Betsy McCann

4432 Country Road 12 South, Montrose, MN 55363

E-mail: info@truecostfarm.com

Website: www.truecostfarm.com

Fine foods, sustainably raised.

Our farm's focus on pasture-raised, slow-growth heritage breeds produces the most flavorful, healthy and humane meats available. With year-round monthly deliveries to 13 metro area pickup locations, our CSA is a convenient way to try out sustainable heritage meats. One taste and you'll be hooked — most other farmers raise blander breeds designed for factory farms.

We offer well-marbled, grass finished, dry-aged beef and lamb as well as pastured non-GMO and chemical-free fed pork, chicken, duck, turkey and eggs. We make our own sausage using local heirloom herbs and spices. Sign up at www.truecostfarm.com and taste what a difference heritage breeds make!

Here are three ways to buy our products:

1) CSA — Most customers opt for our monthly delivered seasonal packages since they don't require a chest freezer. Each package includes two-dozen eggs and about 11.7 pounds of beef, chicken and/or pork. We feature select cuts to match the time of year and recipes we're excited to share. If you prefer to avoid certain types of meat, we're happy to substitute with other products.

2) Delivered a la carte — Choose which products you want and we'll deliver to you either on a regular basis like a CSA or as a single purchase.

3) Bulk purchases — 10 percent off mix-and-match bulk purchases! Many people prefer this to buying half of a steer because you choose which cuts and types of meat your family enjoys most.

Culinary Delights Farm

Nancy Welty

21621 County Road 83

Big Lake, MN

Phone: 763-263-8503

E-mail: cdfarms@izoom.net

Website: www.culinarydelightsfarm.com

Culinary Delights Farm is a small family farm where our commitment is to grow the most delicious, beautiful, high quality herbs and vegetables the earth is able to offer. We work with other local family farms to provide the utmost quality and variety for this area.

The members of our CSA program every week receive a share of fresh, in-season produce grown without the use of pesticides or herbicides delivered to a convenient location.

We are located northwest of the Twin Cities with delivery points in Albertville, Blaine, Champlin, Coon Rapids, Elk River, Maple Grove, Plymouth, Ramsey and St. Michael, along with pick-up at the farm in Big Lake. Our season runs over 18 weeks, starting in June and ending in October.

Please visit our website at www.culinarydelightsfarm.com for membership information.



Driftless Organics
Josh & Noah Engel, Mike Lind
50561 County Hwy. B
Soldiers Grove, WI 54655
Phone: 608-624-3735
E-mail: csainfo@driftlessorganics.com
Website: www.driftlessorganics.com

In 1993, at the sprightly ages of 11 and 9 years old, we — Josh and Noah Engel — had a vision of becoming a sustainable AND successful **organic** farm, renowned for producing high-quality goods. With the help of Mike Lind and our dedicated crew, we are well on our way to achieving that goal.

Join us, from the beginning of June until the middle of October, for a CSA season you are sure to never forget. Our boxes are chock-full of those vegetable goodies that you just can't get enough of, such as sweet corn, tomatoes, sweet peas and broccoli. (Plus much, much more!) This year we are excited to offer organic sunflower oil shares, organic grass-fed beef packs and two vegetable storage boxes in time for the holiday season. All of this, plus a newsletter with recipes and stories from the farm, and a fall harvest party to boot; does it get any better than that?

Starting in June, we offer every-week shares (20 boxes) or every-other-week shares (10 boxes) and we are excited to offer SIX pick-up sites in the Twin Cities area: 2 in St. Paul (Hamline University Area AND 1700 block of Portland Ave. — Thursday p.m.), Eagan (Yankee Place — Blue Cross/Blue Shield employees only — Thursday p.m.), Linden Hills neighborhood (Washburn Ave. — Thursday p.m.), Downtown Minneapolis (110 N. 5th St. — Thursday p.m.), and The Eastside Co-op (Friday all day). For more information and pricing, please check out our website at www.driftlessorganics.com.

Our shares fill up fast, so order yours today!



Treasured Haven Farm
Peg & Pete Johnson
53407 Government Road, Rush City, MN 55069
Phone: 320-358-3581
E-mail: csa@treasuredhavenfarm.com
Website: www.treasuredhavenfarm.com

Treasured Haven Farm is a family owned century farm within an hour of the Twin Cities. Our CSA Shares are available in a wide range of sizes (small, basic, large), prices, frequency (weekly or every other week), season length (full, cabin, late), add-ons, and selection from over 40 crops and 200 varieties over a 16-18 week season. Our CSA focuses on traditional vegetables with just a few novelties for fun, with add-ons available for true gourmet and herb lovers.

We only include vegetables that we have personally grown so you are guaranteed of their origin and highest standards in naturally-grown farming practices. Our goal is to exceed your expectations in educational opportunities, quality, quantity, service and value.

From our many options, you can create what best fits your family's lifestyle and budget, and pick up at one of many conveniently located drop sites. Our farm website has detailed information. Also available: harvest boxes, pumpkins, chickens, turkey, beef, eggs, fruit shares, and more.

Take an easy trip up I-35 to help in the gardens, walk or run wooded trails, see the animals, or just enjoy the open countryside on 450 acres. Our members are welcome to pitch tents or bring their camper. Watch the process of building a log home with a large gathering room for farm events. We also host seasonal cross country running races on the farm trails, which are open to everyone!

Check www.treasuredhavenfarm.com for more details. Thanks for reading about Treasured Haven Farm!

Thorn Crest Farm
Gary & Maureen Vosejka
11885 Cabot Ave., Dundas, MN 55019
Phone: 507-645-4182
E-mail: info@thorncrestfarm.com
Website: www.thorncrestfarm.com

Thorn Crest is a small, family-owned farm overlooking scenic Wolf Creek in Dundas, Minnesota (Rice County). Located 30 minutes south of Valley Natural Foods (Burnsville), its 19 acres consist of rolling hills, pasture, woods, orchard, vineyards and fertile fields.

At Thorn Crest we have been growing produce without the use of herbicides and synthetic pesticides for 25 years. We are committed to caring for our land and providing our members with a wide variety of fresh, nutritious and great tasting produce.

Membership includes a weekly share of produce, starting out light and increasing to ½ bushel to a full bushel of produce, depending on the season and growing conditions. The season runs 18 to 22 weeks, starting late May or the beginning of June. Members can pick up their produce shares at the farm or at a drop-site located at Just Foods co-op in nearby Northfield, or at Valley Natural Foods in Burnsville.

Pick-your-own opportunities may be available at the farm for certain crops. Members are invited and encouraged (at no additional charge) to take advantage of these extras. Possibilities may include peas, green beans, basil, strawberries, raspberries, tomatoes, and occasionally others. Members can cut their own bouquet from the cutting garden as the season progresses.

Limited chicken/turkey/egg shares are available to members. Members are encouraged to stroll around the farm and enjoy the beautiful countryside. We hope you'll join us for the next growing season. Growing produce is our passion; we'd love to be your farmer!

Earth Dance Farm
Norm Gross & Laurie Nelsen
27842 141st Ave.
Spring Valley, MN 55975
Phone: 507-378-4252
E-mail: info@earthdancefarm.net
Website: www.earthdancefarm.net

Earth Dance Farm is an 80-acre parcel in the rolling hills of south-east Minnesota's Bluff Country. Purchased in December 2005, this culminated a nearly two-decade journey back to the land. In 2006 we planted strawberries, raspberries and apple trees, established our bee colonies and grew over 25 vegetables. Last year we grew over 45 different herbs, vegetables and fruit for 110 families. It was a wonderful season for us.

For the 2012 season, we offer 150 memberships in the St. Paul, Minneapolis and Rochester areas. Grapes and sweet potatoes will be new crops in the boxes this year. A limited number of egg shares are also available. Our chickens are pastured and naturally fed.

Our season runs from mid-June through October with deliveries on Thursdays. We offer some individual home deliveries and also have host family drop-sites. We encourage members to visit the farm: work in the fields, walk the woods or relax by the stream. We gather in the fall to celebrate the harvest, our lives and our relationships. Please contact us with any questions or to schedule a visit.

We are Norm Gross, Laurie Nelsen, Noah Nelsen-Gross (18) and Adriana Nelsen-Gross (14). We are excited about offering the freshest, tastiest and cleanest produce that we can. Although we are not certified, we would never consider using any methods that were not organic.

• *Apprenticeship/Employment Opportunities* •
Internships available with room, board and stipend.

East Henderson Farm

Josh & Sally Reinitz

30083 290th St.

Henderson, MN 56044

Phone: 612-756-3971

E-mail: csainfo@easthendersonfarm.com

Website: www.easthendersonfarm.com

East Henderson Farm is located on the wooded bluffs of the Minnesota River near Henderson, Minn., 45 minutes southwest of the Twin Cities. A share from our farm is a box filled with organic produce and herbs once-a-week from June to October—about 18 weeks total. We also offer delicious free-range brown eggs from our own hens for an additional fee. Our share size will feed a family of four, or two or three adults who preserve and eat a lot of veggies (1 1/9 bushel box size). Our 1/2 share is a full box delivered every other week. We also offer grass-fed and humanely treated beef, whole chickens, maple syrup and wild edibles when available.

Our farm has been in Josh's family for four generations. It was a working dairy farm until the 1980s, and we're working hard to revitalize the farm and raise a family by growing vegetables and livestock sustainably. We have a passion for building restoration and re-use, and many of our farm buildings have been moved in or re-built from salvaged materials. Our farm is 40 acres, including wooded ravines, pasture, fields and the farm-site.

We have a deep appreciation for the natural world and ecology, which is why we have chosen to be certified organic. The soil is alive, and it is our responsibility to maintain that life, ultimately helping us grow nutritious and healthy crops.

Pick-up sites are in Minneapolis, the St. Peter Food Co-op and at the farm. Please visit our website for more details and online sign-up.



Sylvan Hills Farm

Larry Diehlmann & Jackie Kujak

E2161 530th Ave., Menomonie, WI 54751

Phone: 651-262-7185

E-mail: sylvan@wedeliverwellness.com

Website: www.sylvanhillsfarm.com

We are a mom-and-pop farm with family-friendly connections to customers. We are located about 55 miles east of the metro area. We are certified organic through third-party inspection (MOSA). For the 2012 CSA season, we will deliver to Powderhorn, Linden Hills, Uptown, University East Bank, South St. Paul, and Hudson, Wis.

A weekly newsletter e-mailed with recipes, box contents, and tips. Work shares are optional, 90 varieties of vegetables including heirlooms, traditionals, and watermelon, picked and delivered fresh within 24 hours. Large or regular options are available for a weekly delivery of either size. We offer an easy 4-payment option online at www.sylvanhillsfarm.com — discounts for full payment.

Join the Garlic Celebration in July for fun in cleaning circles and share a meal together. Visit the farm on the first Sunday following Labor Day weekend to enjoy September Harvest Bounty Feast — a dinner on the farm! Customer surveys rate us high for quality and dependability. Members may opt to help harvest surplus bumper crops to donate to the food pantry or can/freeze.

We grow soils and biota, which create healthy plants and produce high in nutrition. All inputs to soil are our own compost grown on the farm, or certified organic amendments to make sure the soil is balanced and has important trace minerals. To assure you're getting the highest standard of quality, we are certified to insure you as the customer that you're getting what you paid for. Multiple varieties of carrots, corn, beans, peas, tomatoes, lettuce, garlic, squash, broccoli, cabbage, beets, peppers, kale, chard, onions, herbs, and more. Please call for any further information.

Sweet Beet Farm

Amelia Neaton

10389 Baker Avenue SW, Montrose, MN 55363

Phone: 612-219-1853

E-mail: sweetbeetfarm@gmail.com

Website <http://beetsweetbeet.wordpress.com>

Products available: Fruits, vegetables, eggs and lamb. Find us on Facebook and Twitter.

Located 35 miles west of Minneapolis, Sweet Beet is a fourth-generation family farm. Young farmers Nick and Amelia Neaton and their family are in their fourth year supplying quality, 100 percent naturally grown produce, eggs and lamb to the Twin Cities metro area, while transitioning the family farm. We grow food the way it wants to be grown — naturally, without chemicals. Our farming methods respect the diversity of our land, water and wildlife so that the next generation of farmers will also enjoy this healthy, thriving land.

This year, we are featuring full- and half-shares in our CSA. Shareholders receive a bounty of fresh produce each week, beginning in mid-June and ending in mid-October. We grow a rainbow of fruits and vegetables, including heirloom and rare varieties, as well as old favorites. We also offer fall shares and wholesale pricing, weather dependent. Our pickup options include Twin Cities drop sites (including co-ops), on-farm pickup, and home or office delivery.

Besides farming, we both have backgrounds in education, a gift we share with our CSA. Shareholders receive weekly newsletters, packed with interesting facts, farm happenings, recipes and more. We also encourage farm visits for hands-on learning!

Please feel free to call or e-mail with any questions about our farm. We look forward to growing food for your family!

Eener's Farm

Renee & Cass Bettendorf

N12449 220th St.

Boyceville, WI 54725

Phone: 715-643-2803

E-mail: eenermachine@gmail.com

Website: www.eenersfarm.blogspot.com

Eener's Farm is a fifth generation family farm in Dunn County, Wis., approximately 60 miles from St. Paul. Earlier generations utilized the farm for dairy and beef operations. As a CSA we're now in our fourth year. The farm has never in its history had applications of chemical herbicides or pesticides.

Full and half shares are available, both delivered weekly. Deliveries start in mid-June and continue for 18 weeks. Delivery sites include Fresh and Natural Foods, Hudson; River Market Co-op, Stillwater; Hampden Park Co-op, St. Paul; Menomonie Market Food Co-op, Menomonie; and Blaine for Aveda employees.

Each share includes 30 to 40 varieties of vegetables, a small selection of herbs and Eener's ultra-hip weekly newsletter, "The Spinning Turnip." Eener and Cass grow the classic favorites, plus a few oddities. Full share members sporadically receive Eener's free range chicken eggs and berries.

Check the website for more information. If you're itchin' to get started with some local food right away, we offer several types of 100 percent grass-fed meat and other random products from our farm year-round, which are home-delivered to many areas in the metro.

Members are not required to work on the farm. They are welcome to visit and encouraged to attend the Big Fall Harvest Party Fest held at the farm in October. The Fest involves a bonfire, food, farm tours, hayrides, pumpkins and wildlife fun.

The Farm of Minnesota

Dan & Donna Moe

24618 State Hwy. 15

Hutchinson, MN 55350

Phone: 320-296-9585

E-mail: Dan@thefarmofmn.com

Website: www.thefarmofmn.com

The Farm of Minnesota is pleased to offer CSA shares. We think of our CSA members as part of our family. You can have all the joys of farm life, with the amount of work you want. In other words, you can come for a work day or come and just hang out. We harvest produce and pack out our CSA boxes on Mondays.

The boxes are delivered to their designated pick-up locations, near you, on Tuesdays. We have multiple pick-up locations in western Minneapolis. We believe in sustainable farming and work to provide nutritionally dense food. We are a transitional farm and should have the entire farm certified organic in a few years. Season extension is a growing part of what we do.

In the future we will have shares available for each month of the year. Come join the fun and enjoyment of weekly fresh food. Our signature crop is strawberries. We have many other fruits like raspberries too. Our farm is located west of the cities near the town of Hutchinson.

Please visit our website at www.thefarmofmn.com to get complete details. You may find our FAQ's page most helpful. Thank you for your interest in our CSA. We have many pick-up locations and can create a pick-up site at your work if enough people there join our CSA family.



Stones Throw Urban Farm LLP

2216 Elliot Ave. S

Minneapolis, MN

E-mail: stonesthrowurbanfarm@gmail.com

Website: www.stonesthrowurbanfarm.wordpress.com

Stones Throw Urban Farm grows a diverse variety of vegetables, fruits, flowers and herbs in unused urban spaces.

We use natural soil amendments and no pesticides, herbicides or fungicides. All our weeding is done by hand or hoe, and we always welcome help! For our CSA members, we have two convenient pick-up sites, one in Minneapolis and one in St. Paul. Pick-up day is Friday and there will be on-site u-pick options like peas, beans, herbs, flowers and more.

The CSA will start in early June and end 20 weeks later in October. The shares will average 10 to 15 pounds of delicious local produce! We are spread out in the Twin Cities, so there is a good chance we are farming in your neighborhood, and you are always welcome to visit and see how your food is grown.

We look forward to being your local farmer and building a strong community with you. Check out our Facebook page for more details and ordering information.



Spring Hill Community Farm

Michael Racette & Patty Wright

545 1-1/2 Avenue

Prairie Farm, WI 54762

Phone: 715-455-1319

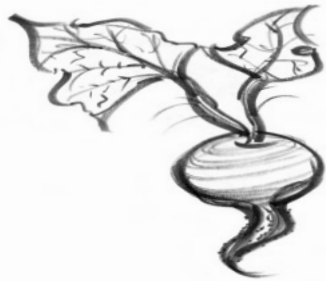
E-mail: springhill@chibardun.net

Website: www.springhillcommunityfarm.com

Spring Hill members have a couple of options to choose from. We offer a full share, which typically includes 18-20 weeks of vegetables. We also offer an every-other-week share and a one-time winter delivery. All members are welcome to participate in workdays and seasonal celebrations.

Spring Hill membership includes a work requirement. Each household comes to the farm at least once during the season to harvest, wash and deliver vegetables to pick-up sites in the Twin Cities.

To learn more, please give us a call or visit our website. We look forward to hearing from you!



Fazenda Boa Terra

Lidia Dungle & John Middleton

8199 257th Street W.

Farmington, MN 55024

Phone: 952-469-2278

E-mail: farmers@fazendaboaterra.com

Website: www.fazendaboaterra.com

Our years of experience have taught us that one of the greatest responsibilities a farmer can take on is to become a CSA farmer. With this immense devotion in mind, we strive relentlessly to provide our members with astounding shares brimming with food that is all manner of flavor, color, size, shape and texture week-after-week. With 100+ varieties of vegetables, we hope to surprise you week-after-week with something new and exciting. With any luck you will be overloaded, leaving lots of extras behind that we can donate to those in need. Less than 30 miles from downtown Minneapolis, we are one of the most local CSAs in the Twin Cities.

We firmly believe that access to fresh, real food is a human right. With that in mind, we offer generous financial assistance with flexible pricing and payment options—helping everyone put the highest quality, nourishing food on your table at each meal.

For more information, please visit us online and learn all about who we are, what we do and how we do it. We hope you will join us for 20 weekly festivals of food, June through October.

- **Products:** We grow 100 varieties of vegetables, plus u-pick flowers and herbs for CSA members. We also offer pastured poultry and, new this year, woodland raised pork.
- **Farming Practices:** MOSA certified organic.
- **Area Served:** Farmington, Bloomington, South Saint Paul and Minneapolis.

Featherstone Fruits & Vegetables

Ruthanne Atkinson

43090 City Park Road, Rushford, MN 55971

Phone: 507-864-2400

E-mail: csa@featherstonefarm.com

Website: www.featherstonefarm.com

Featherstone Fruits and Vegetables is located in the spectacular bluff country of southeastern Minnesota. We grow our crops on nearly 250 acres of rich farmland located in a variety of micro-climates where they attain peak quality. We are certified organic by MOSA and deliver CSA shares to drop-sites throughout the Twin Cities, Rochester and Winona. We also offer on-farm pick-up in Rushford. The summer season runs 21 weeks from June through October and distributes Grande, Chica and Solo shares of fruits and vegetables in pre-packed boxes. Our Winter shares extend the season for shareholders with eight boxes distributed November through February.

We offer an array of more than 70 produce varieties, including asparagus, leaf lettuce, salad mix, heirloom tomatoes, broccoli, onions, garlic, peppers, carrots, peas, beans, potatoes, sweet corn, strawberries, raspberries, cantaloupes and watermelons. We round out the boxes with a selection of herbs throughout the season, including basil, dill and rosemary.

Shareholders stay connected to the farm and get cooking tips in a variety of ways, including: a weekly newsletter during the season, our blog, Facebook and Twitter feed. Shareholders are also invited to set up a visit with their family by advance call and are encouraged to attend on-farm events such as our spring Strawberry Social (u-pick) and Fall Harvest Party.

A passion for high quality, healthful foods and a commitment to a sustainable future in agriculture drive Jack and the Featherstone employees to dedicate themselves to growing the best produce possible for local customers.

Sleepy Root Farm

Brandon Wiarda

7616 25th St. SW

Howard Lake, MN 55349

Phone: 651-239-3860

E-mail: sleepyrootfarm@gmail.com

Website: www.sleepyrootfarm.com

Sleepy Root is a small produce farm located outside Howard Lake, Minn. We grow a variety of delicious vegetables, herbs and fruit in a mindful way so that you can eat in peace.

Our goal is to ground people in the spirit of place and the pulse of the seasons through fresh produce. The greater sense we have of what really shapes us, what really sustains us, the better we are nourished body and soul.

Servicing the Twin Cities — Northeast, Seward, St. Anthony Park — and the west-of-the-metro areas of Delano, Buffalo, Excelsior and Minnetonka.

We offer 18 weeks of a full and two-thirds share of vegetables, herbs and fruit. Minnesota pottery share also available. We welcome people to come out to the farm for special events or to simply visit. Included with the share is a weekly newsletter with recipes, tips and a few musings on the profoundness of our relation to the greater edible ecosystem.

Visit our website, www.sleepyrootfarm.com, to find out more about us and to sign up for the CSA.



Simple Provisions

Carter Beck

12155 Norell Avenue North

Stillwater, MN 55082

Phone: 651-253-0179

E-mail: carter@simpleprovisions.com

Website: www.simpleprovisions.com

Simple Provisions: accommodating and responsive.

Free home delivery to families in the St. Croix Valley, Minneapolis, St. Paul and surrounding communities.

No fly list: Let us know which vegetables just won't fly with your family and we will **substitute other selections**.

Two free vacation weeks: Take up to two weeks off and we will add those boxes to the end of the season.

Earn \$20 for you or your favorite cause for each new share member you refer.

A CSA farm share from Simple Provisions is a tasteful assortment of seasonal vegetables and berries, herbs and flowers. Each week's share box will contain 7 to 10 kinds of produce and will weigh 10 to 15 pounds or more (usually enough to share with friends). Shares will begin around June 15 and will continue for 18 weeks.

We prefer to use open pollinated (non-hybrid) seeds and use **absolutely no plastic mulch, chemical fertilizers, weed killers or pesticides in our gardens.**

Take a look at Simple Provisions and discover how we are creating a superior CSA.



Footjoy Farm

Chad M. Forsberg

5512 Canine Road, Sparta, WI 54656

Phone: 608-272-3821

Footjoy Farm is located on the northern border of the driftless region, in the rolling sandstone hills of Monroe County, Wis.

Chad Forsberg (owner) grew up south of Minneapolis and began growing vegetables there. It was an interest in self-sustenance and sustainability with a concern for world food security that propelled him into agriculture. It was in the Twin Cities where he began working with local chefs to provide them with the finest produce possible, searching out rare, unusual, beautiful heirloom vegetables of all kinds. Footjoy Farm produce is loved and used widely throughout the best restaurants in the cities, and it is this same produce that you will receive each week in your CSA share.

Our CSA season starts in early June and runs 20+ weeks. The season begins with salad greens, radishes, green garlic, ramps, peas, cooking greens and rhubarb, but soon includes zucchini, cucumbers, carrots, turnips, beets, chard, beans, snow peas, fingerling potatoes, shallots, onions, cabbage, kohlrabi, herbs, melons, lots of heirloom tomatoes, winter squash, sunchokes, and always, lots of garlic.

Throughout the season there may be other treats that find their way into the shares when they are available, such as wild mushrooms, alpine yellow strawberries, raw honey, cucumber, dry beans or anything else delicious that may be grown or foraged. We have been planting a lot of various fruit trees, shrubs and vines. It is unclear when we will begin to see those fruits of our labor, but when we do, they too will be in the shares.

Our focus is on the quality of each share and therefore the number of shares is limited.

Enjoy!



Fox & Fawn Farm
Red & Nina Kirkman
17250 County Road 122
New Germany, MN 55367
Phone: 952-353-1762
E-mail: foxandfawnfarm@gmail.com
Website: www.foxandfawnfarm.com

Fox and Fawn Farm is a chemical-free fruit and vegetable farm located 35 miles west of Minneapolis in New Germany, Minn. Head farmer Tim “Red” Kirkman and his wife, bean-picking expert Nina Marie Healy Kirkman, purchased 10 acres of land near the Luce Line Trail in 2009, and are now embarking on their fourth season of independent production following three years of internships in Wisconsin and Minnesota.

In 2012, we will be growing 235 total varieties of 72 different crops — everything from acorn winter squash to zebra tomatoes. This year we will be adding 5 apple trees to our existing 25 trees, 12 grape seedlings for a total of 30, and 25 asparagus crowns for a total of 75. Raspberries, rhubarb and strawberries continue to increase production, with blueberries hopefully in our future as well.

Our CSA offers the bounty of the season for 17-18 weeks, garden-fresh recipes, stories of our triumphs and travails, and a connection to the food on your plate with farm visits and a harvest celebration in September. We offer Thursday delivery to Chanhassen, Chaska, Mound, Victoria, and Waconia. On Tuesdays, we deliver to Excelsior, Minneapolis (Bryn Mawr), Minnetonka, and St. Paul (St. Anthony Park).

Full addresses and times are available on our website. We offer full shares (3/4 bushel) and half shares (3/8 bushel). Deliveries start in mid-June and run until mid-October. Fall shares may also be available, weather permitting.



Sam Kedem Nursery & Garden
Sam & Rachel Kedem
12414 191 St. E.
Hastings, MN 55033
E-mail: info@kedemroses.com
Website: www.kedemroses.com

Our farm garden is located on the outskirts of the Twin Cities Metropolitan area. We focus on producing highly nutritious produce. The farm has been certified organic since 2006. It consists of organic produce, plants and farm store.

We offers year round PYO & picked produce, eggs, honey, preserves, growing aids and workshops.

The following programs are available:

Flexible CSA, consisting of produce, eggs, honey and preserves of your choice.

Options: 26-week track full share; 26-week 1/2 share CSA.

Preferred Customer membership: 15 percent discount, including year-round PYO, Christmas trees, plants, meat birds and growing aid; volunteer benefit program; food shelves donations.

Come join a growing circle of satisfied customers. Check our website for more.



Riverbend Farm
Greg & Mary Reynolds
5405 Calder Ave. SE
Delano, MN 55328
Phone: 763-972-3295
E-mail: greg.reynolds@frontier.com
Website: www.rbfcsa.com

Riverbend Farm, located 35 miles west of Minneapolis in Delano, Minn., has supplied Twin Cities co-ops and independent restaurants with locally grown, certified organic (MOSA) vegetables for the past 17 years. We have expanded our market to include an 80-member CSA operation. We will provide a box of the best-tasting seasonal produce from the middle of June to the middle of October (8-20 lbs. of food, depending on the time of season).

All of our produce is certified organic and sustainably grown through cover crop and crop rotation systems, composting and use of green manures. We are active in the Local Fair Trade Network as well. You can be sure that your CSA share will support your health as well as the health of our community.

Our 18-week delivery season will provide you with a diverse array of delicious, fresh-from-the-fields, seasonal produce. We also grow many heirloom varieties to ensure that your meal-plan will never lack in color, flavor or an abundance of choices. In addition, we offer extra produce (at an additional cost) for families interested in canning, freezing, etc., to ensure that their diet is as local as possible year-round.

Shares are available for pick-up at the farm Tuesday evenings and at local co-ops on Wednesdays. Contact us or visit our website at www.rbfcsa.com for more information.

• **Apprenticeship/Employment Opportunities** •

Employment opportunities available. Farm experience necessary.

Foxtail Farm
Paul & Chris Burkhouse
124 – 280th Street, Osceola, WI 54020
Phone: 715-294-1762
E-mail: foxtailcsa@yahoo.com
Website: www.foxtailcsa.com

Foxtail Farm promotes a sane, local food system by providing our members with the freshest, healthiest produce possible at a fair price. We use natural methods and use no chemical fertilizers or pesticides. We are not currently certified organic.

We are located in the St. Croix River Valley south of Osceola, Wis., about 50 minutes northeast of the Twin Cities. For the 2012 growing season we have 300 memberships available. Weekly shares include 7-12 different vegetables and weigh 15-30 pounds. We are heavy on the basics like basil, sweet corn, Yukon Gold potatoes, tomatoes and salad greens. A weekly newsletter is also included. We host a Kids' Day and a Fall Harvest Festival.

Boxes are delivered on Thursday afternoons in the northeast metro area: Minneapolis, St. Paul, the St. Croix River Valley towns of Taylors Falls, Osceola, Marine on St. Croix and Stillwater. They are delivered directly to our members' homes or workplaces, and a reduced price is charged when multiple boxes are dropped at a single location or if the shares are picked up at the farm. Former members have first option, and after Feb. 21 remaining shares will be available for new folks. If you would like to be on the wait list for these remaining shares, please e-mail or call us. Our season runs from mid-June through mid-October and averages 19 weeks. Half shares are not available. A limited number of partial work-share memberships are available. Payment plans can be arranged.

• **Apprenticeship/Employment Opportunities** •

Internships and apprenticeships with room, board and stipend available. Inquire early!

Fresh Earth Farms

Chris & Susan James

6455 Oakgreen Ave. S, Denmark Township, MN 55033

Phone: 651-436-2778

E-mail: Chris@FreshEarthFarms.com

Website: www.FreshEarthFarms.com

Facebook: www.facebook.com/FreshEarthFarms

Why join Fresh Earth Farms?

Truly Local: We are located in the Twin Cities just 20 minutes from downtown St. Paul. Your money stays local to support the Twin Cities economy. Our property taxes support Minnesota, Washington County and the local school district. Very few food miles.

Real CSA Farm: Community Supported Agriculture is a business model, not a box of produce. Every member shares in the success of the farm. All the produce we grow goes to our members (or local food shelves). No competition from alternative sales channels (e.g. farmers' markets, wholesale).

Small, Family Farm: We don't skimp on customer service. Have a question? Talk directly to the farmer! We provide personalized service to all our members. You won't compete with grocery stores for our attention — or our produce.

Support Community: We donate excess produce to Twin Cities food shelves. We hire only local Twin City residents and students. We donate shares to local nonprofit organizations and schools.

Support other small family farms: We resell organic fruit, meat and cheese from similar small family farms.

Sustainably Grown: Through the use of cover crops, rotations and organic inputs, we provide nutritious, delicious fruits, vegetables and herbs while improving the soil for future generations.

River Bluff Organic Farm

Suzy Chavie

13875 Mississippi Trail, Hastings, MN 55033

Phone: 651-829-1299

E-mail: farmgirlsuzy@yahoo.com

Website: www.localharvest.org

Over 80 varieties of produce and herbs are grown organically here on the farm of 5 acres. Your CSA basket is picked up weekly for 5 months from early June through mid-October and includes freshly harvested assorted veggies, fruits and herbs as they become ripe for harvesting. You'll find the taste and nutrition of these chef-inspired, heirloom, and regular varieties are superb. We use sustainable agricultural methods and the fertilizer is compost and poultry manure. Never any chemicals or pesticides, just richly composted soil and organic seeds.

Farmgirl Suzy was featured, along with other women farmers, in a documentary film called "Ladies of the Land." She truly believes that living our lives fully means eating healthy food. Shareholders get "newsletter" e-mails from the farm describing your produce, tips for using, recipes and health news. Your weekly share starts out lighter (near ½ bushel) but finishes more than ¾ bushel by late summer and fall.

You can add on an egg share in your weekly pick up. Eggs are from an assortment of hens for an eye-pleasing assortment of tan, brown and green eggs. Hens are fed non-GMO whole grains and organic produce all year long. These eggs are sold at the local co-op as well, and are the first sold out because of their rich taste. You can also opt for an additional flower share and/or chicken broilers. Broilers are free range, fed Non-GMO whole grains and all organic produce and greens and weeds their entire lives.

Shares are "pick up at the farm" near the corner of Hwy. 55 and Cty. Rd. 42E in Hastings. There is also a drop off point in the Longfellow neighborhood of Minneapolis.

Reimann Family Farm

Vangie Reimann, Darwin, Carol, & Christine Gamm

3220 241st Ave. NW

St. Francis, MN 55070

E-mail: ReimannFarm@yahoo.com

Website: www.ReimannFamilyFarm.com

ABOUT US: Located 40 miles north of Minneapolis, our farm has been in the family for four generations, with three generations currently working together to run our small CSA.

LOGISTICS: Depending on the weather, deliveries generally start the second week of June and run through at least the end of September. We harvest on Mondays and offer on-farm pick-up only (no delivery runs this year). We offer a wide variety of vegetables and herbs throughout the season. (A detailed list is available on the website.) While not required, we do offer optional garden work days as an opportunity for members to get to know each other, us, and our growing practices. Some working member opportunities are available as well.

GROWING PRACTICES: Our produce is sustainably grown without chemicals. We enhance our soil with compost, mulch, cover crops, and careful rotations. We provide habitat for wild critters by protecting our forests, wetlands and riverbanks. We also attract beneficial insects and pollinators with host plants like dill, parsley, and native prairie plants. If you have any questions, we are happy to talk with you about our growing practices.

PHOTOS: More details (plus pictures of weekly boxes from previous seasons) are available at our website: www.ReimannFamilyFarm.com.



Gale Woods Farm

Tim Reese

7210 County Road 110 West

Minnetrista, MN 55364

Phone: 763-694-2001

E-mail: mhochstetler@threeriversparkdistrict.org

Website: www.galewoodsfarm.com

Gale Woods Farm is owned and managed by Three Rivers Park District. It is a 410-acre park with the mission of demonstrating small-scale, productive, contemporary, sustainable agriculture and offering farming-related educational opportunities to school groups and the general public. The park includes gardens and orchards, an educational barn, beef cattle and sheep managed primarily on pasture, chickens, several miles of hiking trails and canoeing and fishing.

The CSA operation involves teenage youth from the nearby suburbs and the cities in growing produce for the shares. In addition to learning about sustainable agriculture, they are given leadership-training opportunities and inspiration to create positive change in their home communities. Produce is also provided the Mound West-Tonka foodshelf. Shareholders are encouraged to get involved with the farm for events such as maple syruping, lambing in the spring and our harvest celebration in the fall, as well as assisting the youth farmers on workdays.

The season runs from mid-June to mid-October. Eggs, meat, maple syrup, honey and other products raised at Gale Woods are available for purchase in the farm store. Shares are picked up market-style at the farm on Tuesday and Thursday afternoons. This market is also open for the general public to purchase produce. Shares go on sale the first Monday in March at 9 a.m. and usually sell out by noon.



Garden Farme
Kelsey Fitzgerald
7363 175th Ave NW
Ramsey, MN 55303
Phone: 507-304-5371
E-mail: kelsey.fitzgerald231@gmail.com
Facebook: Garden Farme

Garden Farme has been certified organic since 1977 (currently by Oregon Tilth) offering specialty market gardening and custom growing for restaurants and caterers. We are a permaculture demonstration site and a host site for agroecology research projects. We also host seminars and retreats, private parties, picnics and weddings.

This year, we will again be growing a wide variety of vegetables and herbs for our CSA. Members will enjoy rhubarb, lettuces and greens, herbs, tomatoes, peppers, cabbage, beans, peas, broccoli, summer and winter squash, radishes, turnips, carrots, beets, rutabaga, kohlrabi, onions, potatoes and sweet potatoes.

Thirty memberships are available for the 2012 season, which runs 18 weeks from mid-June until mid-October. We have 2 pick-up options to choose from. One will be an on-the-farm pick-up on Tuesdays. The second is a pick-up on Saturdays at a Twin Cities farmer's market (TBD). One size share approximately 3/4 bushel. A farm newsletter will be e-mailed to you (or you can receive a paper copy if you don't use e-mail) on the Monday before our first pick-up day informing you of the vegetables in your share, recipes, farm news and overall feedback from our members.

• ***Apprenticeship/Employment Opportunities*** •

Two internships are available for the 2012 season: one working with our restaurant garden and one with the CSA.
Call Kelsey for more information.

Prairie Sun Farm
Julie & Dan Geiger
10330 Highway 25, P.O. Box 982
Watertown, MN 55388
Phone: 952-955-3570
E-mail: ja_geiger@msn.com
Website: www.prairiesunfarm.com

Prairie Sun Farm, located 35 miles west of the Twin Cities on Highway 25, started as a CSA in 2010 to help serve the west metro area. We are certified organic by Midwest Organic Services Association (MOSA).

We provide sustainably grown vegetables June through October in both half share and full share sizes. One full share is 18 weeks of boxes containing 7 – 15 different vegetables. A half share is a full box every-other-week. Each 3/4 bushel box contains many varieties of vegetables, including a few you probably haven't tried before — all organically grown and picked at their peak for freshness. A weekly newsletter will keep you informed about what's going on at the farm and provide tasty recipes to try.

The farm, which was primarily corn and soybeans before we purchased it, sits on 40 acres with wetlands and prairie surrounding it. During the past few years we have been transitioning it from a conventional, monoculture farm into a diversified, productive landscape. Cover crops are used to enhance the soil and provide weed control, and 10 acres of prairie provide opportunity for wildlife and beneficial insects.

The weekly or bi-weekly shares will be available for pick-up in downtown Chaska at Dolce Vita Wine Shop on Wednesdays, or at the farm on Thursdays. Come join us and share in the rewards of healthy eating. Call, e-mail us or visit our website at www.prairiesunfarm.com for more information.



Ploughshare Farm
Gary & Jennifer Brever
601 Wintergreen NW, Alexandria, MN 56308
Phone: 320-304-0918
E-mail: gjbrever@midwestinfo.net
Website: www.ploughsharefarm.com

Ploughshare Farm is a certified organic farm located 18 miles north of Alexandria, Minn. We grow a wide variety of vegetables and fruits on 25 acres of fertile soil bordering the Chippewa River. Our produce is considered to be some of the highest quality in the state. In 2009 our farm was awarded the Farm/Farmer Hero of the Year award by *Edible Twin Cities* magazine. In 2011 we were featured in Lynne Rossetto Kasper's "The Splendid Table."

Ploughshare Farm was founded in 1998 and has been operating as a CSA since 2002. We have adequate infrastructure to operate our size farm properly. That being said, our operation is still young enough that we are not "set in our ways." We are continuously asking ourselves how we can do things better.

Weekly deliveries to our CSA members include an array of garden staples, gourmet and specialty crops. As a family of six ourselves (four young boys under the age of 15), we keep in mind what families want to eat. In order to assist families with the basics of eating "in-season" vegetables, we offer interactive web resources, weekly e-newsletters, recipes and cookbooks. We have opportunities for members to participate in a "hands-on experience" during our Fall Festival and our June Pea Pick.

We deliver weekly over a period from early-June to late September for our regular summer shares. We also offer fall storage shares and winter frozen shares delivered October through March. We have drop-sites at central locations in Minneapolis, Minnetonka, New Hope, Rogers, St. Paul, St. Cloud, Fergus Falls and Alexandria. If you are interested in hosting a drop-site, we offer great incentives.

Gardens of Eagan Organic Farm
Linda Halley, Farm Manager
25494 Highview Ave.
Farmington, MN 55024
Phone: 952-985-7233
E-mail: info@gardensofeagan.com
Website: www.gardensofeagan.com

Think outside the box! Enjoy the upside of CSA – super-fresh, seasonal produce right from your favorite certified organic farmers. Skip the downside – one size, one assortment fits all, delivered even when you're "at the lake."

For those who embrace the Community Supported Agriculture *concept* but can't make the CSA *lifestyle* work, Gardens of Eagan, a certified organic produce farm owned and operated by the Wedge Co-op, is breaking the mold.

How it works:

Buy a "share" by purchasing a membership card. Redeem it at your convenience over several weeks by selecting what you want at either of our Saturday farmers' market stands. Choose what you like, in the amount you like, whenever you come to the market. Its value will be deducted from your membership card until the full amount is used. Then buy another, if you wish.

Benefits:

- A membership card allows you to buy product at our market stand.
- A membership card is an affordable commitment and additional cards can be purchased at any time.
- Members receive weekly electronic newsletters prior to Saturday's market. These newsletters list what's in that week.
- Member specials are announced in electronic newsletters.
- Members have "visitor privileges" to our farm and free participation at our Summer U-Pick /Open House.

Green Earth Growers

7150 Casey Parkway
Prior Lake, MN 55372
Phone: 952-447-4131

Website: www.greenearthgrowers.net

We are located about 30 miles south of the Twin Cities. We are strongly committed to sustainable agriculture practices. We never apply chemical herbicides, pesticides or synthetic fertilizers to our land or our produce!

We are Certified Naturally Grown, which means our produce is grown in strict accordance with the national organic standards. We grow a variety of traditional fruit and vegetable favorites, along with some unique heirloom vegetables.

Our current delivery day is Tuesday and our drop-sites are at our farm in Prior Lake, Valley Natural Co-op in Burnsville, Mississippi Market Co-op in St. Paul and coming soon we will also have drop-sites in Bloomington and Minneapolis! We love knowing where our food comes from — who's your farmer?!?



Piney Hill Farm

Erin Altemus & Matt Schmidt
E623 North County Rd. X
Glenwood City, WI 54013
Phone: 715-953-4847

Website: www.pineyhillfarm.com
E-mail: pineyhillfarm@gmail.com

- 18-week full shares (3/4 to 1-1/9 bushel box per week)
- 18-week half shares (5/9 bushel box per week)
- 9-week bi-weekly shares (same size as full share, but every-other-week)

We grow all the standards, including sweet corn and green beans, excel at greens (kale, chard, beets, collards), promote lettuce (my grandmother believed in eating salad every day), and celebrate variety (heirloom tomatoes!). Edamame, ample cherry tomatoes, purple potatoes, basil and shallots are some of the things we love to send out.

On Thursdays, we drop at: South Minneapolis (50th and Upton), Uptown (28th and Lyndale), Minneapolis (Seward area), St. Paul (near Hamline), West St. Paul, and Hudson, Wis. (Heritage Greens neighborhood).

Farm Highlights: Autumn Hootenany-Live Music with Square Dance and Cider Pressing, Garlic Festival in July and Planting Day in June.

“Eat food. Not too much. Mostly plants.” — Michael Pollan



Philadelphia Community Farm

Loyal Hunter/Verna Kragnes

P.O. Box 668

Osceola, WI 54020

Phone: 715-294-4048

E-mail: pcomfarm@centurytel.net

Website: www.philadelphiacommunityfarm.org

Celebrating our 23rd season, we are dedicated to CSA, education in sustainable living, conservation and ecological restoration. Our resident community includes adults with special needs and we host many children for visits and service-learning in the garden and surrounding natural areas.

Families are encouraged to bring their children to work, learn and play in nature...as we have also been pioneers in the movement to address nature deficit disorder in children. Through biodynamic agriculture, we nurture the farm as a whole organism, building a regenerating circle of soil, plant, animal and human life.

Located one-hour northeast of the Twin Cities on the St. Croix River, we serve the St. Croix Valley and Twin Cities. Members take turns driving to bring shares to the drop-sites, or delivery to your home or business can be arranged for an extra fee.

Shares are available to returning garden members on a first-come-first-served basis until March 15. We offer three share options — Spring (April 15 to June 1), Summer (June 1 to September 30), and Fall — (October 1 to December 15) that include over 40 types of vegetables and herbs as they come into season. A solar/geothermal greenhouse, hoop houses and mobile high tunnel extend our season. We donate surplus to food shelves. Benefits: visiting the animals, exploring the 300+ acres of preserved forest, prairie, streams and waterfall. Festivals are held in June and September.



Growing Lots Urban Farm

Stefan Meyer

Seward Neighborhood, Minneapolis, MN

E-mail: growinglots@gmail.com

Website: www.growinglots.blogspot.com

Growing Lots Urban Farm is entering its third year of production in 2012. The farm is located in the Seward Neighborhood of South Minneapolis, and works off a unique model of reinvigorating old city lots into verdant and productive farm sites. Check out the website to learn more about the process!

In 2012 Growing Lots is nurturing a relationship with a rural farm site where it will be renting a small amount of land to grow space-consuming crops like winter squash, corn and melons.

The pick-up site is exclusively at the farm, because we want you, the Share Members, to visit the farm every week, watch your food grow, and chat with us, your farmers. We look forward to you being a part of our growing community!



Harmony Valley Farm

Richard deWilde, Andrea Yoder & Terri Kromenaker

S3442 Wire Hollow Rd., Viroqua, WI 54665

Phone: 608-483-2143

E-mail: csa@harmonyvalleyfarm.com

Website: www.harmonyvalleyfarm.com

Established in 1985, Harmony Valley was one of Wisconsin's first certified organic farms. Since 1993, our CSA members have enjoyed a wide variety of produce, including asparagus, ramps, strawberries, melons, sweet corn, tomatoes, our famous salad mix and a fall bounty of root vegetables. With attentive care given to maintaining mineralized soils, we grow vegetables with superior nutritional value and taste!

Choose a 30-week share (May-December), a 20-week peak season share (June-October), an Every Other Week delivery, or choose the weeks that you receive a box with our flex plan! We also offer a fruit share full of outstanding fruit produced by organic growers from across North America; certified organic, grass-fed Angus beef and pastured pork; fresh roasted organic Kickapoo coffee; and a cheese share featuring high quality organic cow and sheep's milk cheeses produced by local farms!

Every delivery includes a newsletter with reports from the farm, plus recipes and tips from our farm chef. We offer several payment options and 12 delivery sites in the Twin Cities area, with Thursday delivery to Bloomington, Plymouth, Linden Hills/Fulton, Lyn-Lake/Kingfield, Powderhorn, NE Minneapolis, Como Park, Whittier, Eden Prairie, St. Paul/Mac-Groveland and Rosemount.

Our meadow is always available for overnight camping and we have member events each season, including a strawberry picking day in June and our fall harvest party potluck in September. The farm is located 3.5 hours east of the Twin Cities in the Driftless region of southwest Wisconsin. We also deliver to our local area: Viroqua, La Crosse and Onalaska.

Open Hands Farm

Ben Doherty & Erin Johnson

4151 320th St. West

Northfield, MN 55057

Phone: 507-645-2871

E-mail: openhandsfarm@gmail.com

Website: www.openhandsfarm.com

Open Hands Farm is a CSA farm located just two miles north of Northfield. We think that healthy food should not be a luxury, and that a CSA share is an inexpensive way to enjoy sustainably grown food. Our shareholders come to the farm once a week from early June through the end of October to pick up their share of each week's harvest, and can mix and match the in-season produce to meet their household's likes and needs.

We also offer an abundant u-pick section for shareholders only. The u-pick includes strawberries, raspberries, peas, beans, herbs and flowers, and is well loved by people of all ages. U-pick crops are usually available on a take-what-you-want basis, and are a great opportunity for fresh eating, freezing, canning, and/or drying. We aim to have more than enough food available for our shareholders. The leftovers from CSA pick-ups are donated to the local food shelf three times a week in order to share this fresh, nutritious food with our friends and neighbors in need.

We believe in growing food sustainably and creating community around food, and have been happily farming here since 2006.



North Creek Community Farm

Kate Stout

N14227 290th Street

Prairie Farm, WI 54762-9622

Phone: 715-455-1569

E-mail: kstout@chibardun.net

Website: www.northcreekcommunityfarm.com

Blog: www.nccfnews.blogspot.com

North Creek Community Farm is located in the beautiful Hay River Valley, 75 miles northeast of the Twin Cities. I have 160 shares available for the 2012 growing season.

Members receive fresh, organically-grown vegetables and occasionally beautiful flowers delivered each week. My 20th season runs from June through the first week of October.

Drop-off sites are located throughout the Twin Cities Metropolitan Area. Popular farm events happen throughout the summer, including a Garlic Harvest and overnight Corn Feed.

I have added many special additions to each week's bag over the years such as the "salsa pack" — all the ingredients for delicious salsa in one bag with a recipe. This is just one example of the surprises that are in store for you at North Creek Community Farm.

Have a farm you can call your "own!"



Herbal Turtle Farms

Bryan Crigler

523 W 8th St.

Winona, MN 55987

Phone: 507-450-5877

E-mail: info@herbalturtlefarms.com

Website: www.herbalturtlefarms.com

We're a small family run farm in Winona, Minn., specializing in fresh vegetables, forest-grown mushrooms, and specialty herbs. We turtle folk believe in sustainable farming and responsible stewardship of the land. All of our produce is Certified Naturally Grown without the use of any harmful chemicals. We work with local vendors and our neighbors to build a strong and healthy community.

We are active members of the Land Stewardship Project and are firm believers that local farmers who work together can accomplish great things! Join the Herbal Turtle Family and let us be your farmers!

Pricing and Ordering

This year we will be offering two share sizes:

The Half "Shell" Share (20 weeks)

Ideal for 1-2 people.

The Full "Shell" Share (20 weeks)

Ideal for a family of 3-5 people.

Share Add-ons:

- Shiitake Mushroom Share (3.5 oz bag per week)
- Shiitake Mushroom Share (7 oz bag per week)
- Egg Share (1 dozen a week)
- Herb Share (bi-weekly)



Hog's Back Farm
David & Melinda Van Eeckhout
W8937 Moritz Lane
Arkansaw, WI 54721
Phone: 612-756-0690
E-mail: david@hogsbackfarm.com
Website: www.hogsbackfarm.com

Join us for our 10th season at Hog's Back Farm! Our farm is perched on a beautiful hilltop overlooking the Chippewa River Valley, between the towns of Plum City and Arkansaw, Wis. We're about 65 miles southeast of St. Paul and practice organic and sustainable farming methods, without the use of any chemical herbicides, pesticides or fertilizers. We are certified organic by MOSA.

Our regular season share is chock full of over 40 different crops, including lettuce, corn, carrots, beans, tomatoes, peas, squash, potatoes, garlic, broccoli, beets, onions, melons and more. Our main season runs for 18 weeks, from June to October. Our share comes in a large reusable crate which, depending on the time of year, contains from six to 26 pounds of produce. Your share also includes our informative newsletter that tells you what's in the box and what's going on at the farm.

We also offer out popular winter shares so you can extend the good eating later into the year. The winter share consists of four deliveries every-other-week from October through Thanksgiving. The winter share overflows with cold-hardy crops like spinach, broccoli, cabbage and kale, as well as storage crops like carrots, potatoes, beets, squash, onions and garlic.

We deliver shares on Thursdays to pick-up sites in Minneapolis, St. Louis Park and St. Paul. Please visit our website for a sign-up form, to read the past year's newsletters, or to contact us if you'd like to receive a brochure by mail.



Nitty Gritty Dirt Farm
Robin Raudabaugh & Gigi Nauer
10386 Sunrise Road, P.O. Box 235
Harris, MN 55032
Phone: 651-226-1186 or 651-216-9012
E-mail: nittygrittydirtfarm@gmail.com
Blog: www.nittygrittydirtfarm.blogspot.com

Nitty Gritty Dirt Farm is a 15-acre farm owned and operated by Gigi Nauer and Robin Raudabaugh. Together, we provide over 30 years of experience in fruit, vegetable and livestock production, as well as education and customer service. We offer over 100 varieties of fruits and vegetables, as well as meat shares. We serve the areas of east central Minnesota and the Twin Cities metro area. We are located approximately 50 miles north of the Twin Cities. Members are welcome to volunteer on the farm or just visit. Our goal is to provide a variety of fresh produce and other products, all grown with your health, our health and the health of the land in mind.

We are intentional about our chemical-free, sustainable farming practices, including maximizing soil health through green and animal manures, compost, mulch, cover crops and crop rotations. We also use pesticide-free pest management to naturally monitor, prevent and control insects and other pests, and maintain animal health and well-being through the use of loose housing and pasture rotations. We are also intentional about creating community and personal well-being through our connections with the land and its abundance — we invite you to share in that with us.

Three farm festivals provide opportunities for visiting the farm to meet the farmers, as well as learn about chemical-free farming, good land stewardship and sustainable living. Other farm activities include workshops on farm crafts and music.

• **Apprenticeship/Employment Opportunities** •
Full- and part-time internships with room and board (rustic housing) and negotiable stipend are available.

Natura Farms Traditional CSA

Paul Otten

19060 Manning Trail North

Marine on St. Croix, MN 55047

Phone: 651-433-5850

E-mail: info@naturafarms.com

Website: www.naturafarms.com

WE FARM FOR HEALTH. We have invested 30 years building up our soil so it will consistently produce healthy plants. Healthy plants taste better and are able to protect themselves from pathogenic bacteria, fungi, viruses and even insects. We have little need for pesticides. The incredible flavor and aroma of our produce reflects its nutrient richness. We are third-party certified by Food Alliance.

A large part of our farm is dedicated to growing delicious and nutritious berries. In addition to the usual vegetables and herbs, you'll receive fresh strawberries, summer and fall raspberries, currants (white, red and black), table and juice grapes and apples.

Members will receive PYO coupons for tasty berries and for two supermarket bags of their favorite veggies — a perfect opportunity to pickle cucumbers, can tomatoes, make salsa and bring the kids to the farm. CSA members will also be invited to glean the fields immediately before the first killing frost.

CSA members are welcome to participate in farm activities, learn about sustainable eco-farming practices, and enjoy our picturesque lakeside picnic-playgrounds. We will be hosting two Family Farm Days with potluck lunch, farm tour and picking opportunities!

If you'd rather pick your own produce when and how YOU want — 20 to 40 bags — check out our *PYO*-CSA on page 48 of this directory, or log on to www.NaturaFarms.com or e-mail info@naturafarms.com for more info.



La Finca CSA Farm

Charlie Kersey

PO Box 93, Bruno, MN 55712

Website: 218-372-8804

E-mail: lafinca@earthlink.net

Website: www.lafincacsa.com

La Finca is a diverse landscape of fields, forest and wetlands where we grow 8 acres of organic produce in our fields and hoop houses. Each year cover crops and free range chickens are rotated through our fallow fields to help support the farm's soil fertility. Our 17-week summer share includes over 50 certified organic veggies, fruit, and herbs, which are delivered to our pick up sites in St. Paul (3 locations), South Minneapolis, Hopkins, St. Louis Park, Arden Hills, Lake Elmo and Duluth. Our offerings are dynamic: what we grow is based on the feedback of CSA members and the results of trials with new crops. Salad mix, tomatoes, potatoes, sugar snap peas, broccoli, spinach and carrots are perennial favorites. We offer a great variety of produce, chicken and fish through our seasonal farm shares. An e-newsletter with preparation tips, recipes and an update from the fields is included with your weekly share.

In addition to our Summer Share, we also offer a Fall Share, Winter Share (frozen), and Chicken Share (offered in the summer and fall). The Fall Share (Oct.-Nov.) contains the best of the fall crops, including salad greens, cooking greens, and certified organic apples. Our frozen Winter Share contains many of the favorite summer and fall vegetables, berries, as well as prepared foods such as soups and pasta sauces. The frozen Winter Share is delivered in December and January. NEW in 2012 is an expanded offering of fruit with our shares, as well fresh frozen fish.

Please visit our website for more information about our farm shares. Bring more organic produce and other healthy options to your table in 2012 by joining La Finca CSA! La Finca, Inc. is certified organic by ICS.

Lacey “J” Ranch
Jim Lacey
29837 152nd Street
Zimmerman, MN 55398
Phone: 763-389-5363
E-mail: laceyj ranch@gmail.com
Website: www.laceyjranch.com

Lacey “J” Ranch has been a family owned and operated farm since 1987. We raise all of our own vegetables using natural and sustainable practices to provide you over 120 varieties of farm fresh produce.

Through our 18-week CSA, we work cooperatively with neighboring family farms who share our love of the land to also offer you strawberries, blueberries, 14 varieties of apples, free-range chicken eggs and over 18 different flavors of artisan sourdough breads.

You will receive fruits while they are in season as part of your vegetable share. Bread and egg shares are available to add on to your vegetable share if you so desire.

We raise all the usual vegetables that you grew up with, but we love to raise things like ground cherries, patty pan squash, purple carrots and yellow fleshed watermelon to make sure that your eyes and taste buds are more than satisfied.

We deliver to drop-off sites in the northern Twin Cities Metropolitan Area.



Natura Farms Pick-Your-Own CSA
Paul Otten
19060 Manning Trail North
Marine on St. Croix, MN 55047
Phone: 651-433-5850
E-mail: info@naturafarms.com
Website: www.naturafarms.com

Natura Farms offers TWO CSA modes: a traditional CSA (see our other listing on page 49 of this directory) and a *PYO*-CSA for those who want greater flexibility on what they get and when. Membership provides you with either 20 or 40 ½-bushel bags. From the wide list of available vegetables, herbs, melons and apples, YOU pick only what you want and when you want it. Want to make a big batch of salsa? Pick as many bags of tomatoes, peppers, onions and herbs as you want... until all your bags have been filled with YOUR choice of produce. Members also get to pick 10 quarts of strawberries, 5 quarts (20 ½-pints) each of fall red raspberries, currants (red, white or black), and table grapes. More may be picked at regular PYO prices.

As a PYO-CSA member, you will receive basic training in harvesting each crop, you may participate in other farm activities, and you're welcome to enjoy our picturesque lakeside picnic-playgrounds.

We FARM FOR HEALTH. We have invested 30 years building up our soil so it will consistently produce healthy plants. Healthy plants taste better and are able to protect themselves from pathogenic bacteria, fungi, viruses and even insects. We have little need for pesticides. The incredible flavor and aroma of our produce reflects its nutrient richness. We are third-party certified by Food Alliance.

Log on to our website at www.naturafarms.com, or e-mail us at info@naturafarms.com.

My Minnesota Farmer
Dean & Jean Braatz
35100 191st Ave., Montgomery, MN 56069
Phone: 612-245-6271
E-mail: csa@mymnfarmer.com
Website: www.mymnfarmer.com

Looking for a farm that offers more than just vegetables? Besides delicious vegetables, enjoy strawberries, raspberries, apples and herbs as well as chicken, eggs, turkey and beef.

As your farmers, we strive to offer the best, freshest and most delicious produce around. We offer more than 30 different varieties of fruits and vegetables over an approximately 18-week CSA season or 21 week extended season. Our main focus is growing fruits and vegetables that most people know and enjoy. We also have weekly egg shares.

We sell young, tender, tasty, broiler chickens raised on grass and sunshine, grass-fed beef shares and Thanksgiving turkeys as additional ways to feed your family with utmost confidence that you are eating quality food.

Our farm is situated on 40 acres, 30 miles south of the Twin Cities. Over the past seven years we have been growing the farm piece-by-piece, each year growing more food on healthier soils. You'll benefit from the superior produce harvested from our nine high tunnels. We are committed to growing our food free of chemicals in a natural and sustainable way and providing that food to you in its freshest, simplest form.

We offer delivery to 12 Twin Cities and outstate locations, or you can pick-up at the farm where you can bring home any "extras" we have been blessed with. We celebrate with 3 farm events, but welcome members anytime because we love to show you how we grow your eco-ganic food. Allow us the opportunity to be your farmer.

Little Flower Farm
Shane & Chiara Dowell
14707 Nason Hill Rd.
Marine on St. Croix, MN 55047
E-mail: littleflowerfarmcsa@gmail.com
Website: www.littleflowerfarmcsa.blogspot.com

We are a small family farm that farms for families. With the help of our team of Norwegian Fjord horses, we farm sustainably, using cover crops, crop rotations, and natural fertilizers. Our 25-acre farm in Marine on St. Croix emphasizes rotational grazing and our Community Supported Agriculture farm-share program. We offer 18 weeks of chemical-free veggies, free-range eggs, fresh chevre shares, broilers, lamb, rabbit and pork. Included in your farm share is a weekly hand illustrated newsletter filled with farm updates, recipes and musings. Come meet our flock of Icelandic sheep, greet our dairy goats, and nuzzle our Fjords, Maj and Marta. Join us for our 2012 Season.

You can print out applications and meat share forms on the blog-site. If you are interested in bringing your school group out to see old-fashioned horse-drawn farm machinery in action, please e-mail us!

We drop shares on Wednesday afternoons at the following locations:

- River Market Co-op, Stillwater
- White Bear Lake
- Mississippi Market (W. 7th location), St. Paul
- Minneapolis — Xerxes St. S. (near Linden Hills Co-op)
- Bloomington



We are always on the lookout for more drop-sites, and will be updating our list as the season approaches. Interested in hosting a drop-site? E-mail us!

Loon Organics
Laura Frerichs & Adam Cullip
23229 200th St.
Hutchinson, MN 55350
Phone: 320-587-0140
Website: www.loonorganics.com

Entering our 7th CSA season, we are excited to continue growing food and community at our 40-acre certified organic farm in the Minnesota community of Hutchinson (about 70 miles west of the Twin Cities). Our 2012 CSA shares are a mix of popular standbys and less familiar heritage/heirloom vegetables and herbs. All produce is fresh, pre-washed and certified organic, the majority of it being picked within 24 hours of delivery.

Quality produce is our goal. You'll also receive a weekly *CSA Loonletter*; chock-full of favorite recipes, produce tidbits and farm news. Three harvest gatherings, farm tours, and u-pick opportunities are offered in the summer and fall for members. Additional produce for preserving and canning is offered to members at wholesale prices throughout the season, along with the option to extend the season with a Fall CSA Share. We offer full and 1/2 share sizes. One full share is 18 weeks of boxes containing 10-15 different vegetable crops that should be enough for a family of four, or a voracious veggie eatin' couple. A 1/2 share is a full box every-other-week, and is great for beginners and dabblers (9 weeks of boxes).

CSA pick-ups are at our farm a few miles west of Hutchinson, at our booth at the Mill City Farmers' Market on Saturdays, at the Applehouse in Chanhassen, and at Harvest Moon Co-op in Long Lake.



McKinley Community CSA
Jenny Skorupa
3300 Lyndale Ave North, Minneapolis, MN 55412
Phone: 612-588-7591
E-mail: mckinleycommunitycsa@yahoo.com
Website: <http://mckinleycommunity.csasignup.com/members>

Founded by concerned neighbors in 2010, McKinley Community CSA is a community run urban farm in North Minneapolis. We are committed to improving the economic, nutritional and environmental health of our community while creating beauty and livable neighborhoods.

Starting mid-June and ending in October, you will receive a box of seasonal vegetables once-a-week for an anticipated 17-week season. We offer shares in two sizes: $\frac{3}{4}$ and $\frac{1}{2}$ bushel boxes. Our pickup locations are in the McKinley, Willard-Hay, Nokomis and North Loop neighborhoods of Minneapolis. Membership with our farm includes a newsletter with updates on the growing season, recipes and invitations to our Harvest Celebration and all classes offered by the CSA. We farm to grow biodiversity in our soil and surroundings. We do not use synthetic pesticides or fertilizers.

2012 will be our farm's third growing season. Both of our preceding seasons were successful and 94 percent of our shareholders are returning. This year we are doubling the number of households we serve, adding 35 to 40 new openings with our farm. CSA membership involves shared risk with the farmer, and it is important to us that our members understand this risk. We are beginning and highly motivated farmers. We will continue to work hard to achieve our community's goals and bring you beautiful food. Shareholders that would be most happy with an investment in our farm will also want to invest in healing the ecology of urban areas, rebuilding local economies and community building, especially across racial and economic identities. Thanks for considering our farm.

Sign-up: <http://mckinleycommunity.csasignup.com/members>.

Marshwatch Farms
Terrie & Chef Joe Adams
1396 Country Trail West
Shakopee, MN 55379

Phone: Terrie — 612-710-6923 or Joe — 612-710-2062
Website: www.marshwatchfarms.com

Marshwatch Farms is a CSA and retail farm market offering 70+ varieties of vegetables, herbs, edible flowers and fall ornamental gourds and broomcorn. No chemical pesticides, fertilizers or herbicides are used in our gardens. Sustainable farm practices are reflected in the quality of our produce. We offer both full-share and half-share memberships.

Members pick up their shares at the farm’s walk-in cooler on the day they select. This is intended to eliminate rushing to meet time requirements. But more importantly, it is a way for members to connect with their “Personal Farmer” and to receive help with recipes, etc.

Members also receive Chef Joe’s recipes, along with Terrie’s preserving and canning tips in the weekly newsletter, *The Mews*. There are periodic events planned for members to participate, including a class in canning. Members are invited to visit the farm and enjoy the educational opportunities, including the bluebird walk, a children’s garden, a butterfly garden, herb and sunflower gardens.

CSA: Mid-June to October

Market: Monday-Friday, 2 p.m.-6 p.m., Mid-June to October



The Long Siding Farm
Susan & Arlan Koppendrayer
6080 Stoneybrook Drive
Minnetonka, MN 55345

Phone: 952-412-6731
E-mail: thelongsidingfarm@gmail.com
Website: www.thelongsidingfarm.com

The Long Siding Farm is a USDA-certified organic farm in east central Minnesota, one hour north of Minneapolis and St. Paul. Our grandfather began farming near Long Siding in 1916 near the West Branch of the Rum River. Long Siding was an unincorporated village with a train depot, a creamery, a bank and a post office. Much of the village still stands.

The Long Siding Farm has received USDA organic certification; therefore we are able to offer locally grown, really fresh, certified organic fruits and vegetables at a reasonable cost.

Close proximity to the Twin Cities enables us to deliver to the metro area daily. We grow a wide variety of USDA certified organic fruits and vegetables. We’re happy to be able to offer everything from arugula to zucchini. In 2011 we had a great season and we’re looking forward to an even better 2012. Our farm includes a high tunnel, enabling us to plant earlier and grow later. Currently drop off locations are available in Minnetonka and New Hope. As the spring progresses, more locations may become available.

Two CSA options are available. A full share (over a bushel) is better for a larger family or those who wish to do some preserving/canning. The half share option may be better for small families or couples. Visits to our fields can be arranged.



— A Quick CSA Guide —

Farms That Deliver to the Twin Cities

- ☐ Amador Hill Farm at the Women's Environmental Institute, North Branch, MN; 651-583-0705 (page 4)
- ☐ Axdahl's Garden Farm & Greenhouse, Stillwater, MN; 651-439-3134 (page 5)
- ☐ Big River Farms, Marine on St. Croix, MN; 651-433-3676 (page 6)
- ☐ Big Woods Farm, Nerstrand, MN; 507-334-3335 (page 7)
- ☐ Bistro Farm, Clear Lake, WI; 612-568-5424 (page 8)
- ☐ Blackberry Community Farm, Wheeler, WI; 715-658-1042 (page 9)
- ☐ Bossy Acres, Minneapolis, MN; 616-915-9027 (page 10)
- ☐ Burning River Farm, Frederic, WI; 715-653-2245 (page 11)
- ☐ Celestial Harvest, St. Paul, MN; 952-200-1128 (page 12)
- ☐ Common Harvest Farm, Osceola, WI; 715-294-2831 (page 13)
- ☐ Community Design Center of Minnesota, St. Paul, MN; 651-228-7073 (page 14)
- ☐ Community Homestead, Osceola, WI; 715-294-3038 (page 15)
- ☐ Country Taste Farm, Cambridge, MN; 763-689-5727 (page 16)
- ☐ Crazy Boy Farm, Rush City, MN; 651-270-3658; 320-358-3695 (page 17)
- ☐ Culinary Delights Farm, Big Lake, MN; 763-263-8503 (page 18)
- ☐ Driftless Organics, Soldiers Grove, WI; 608-624-3735 (page 19)
- ☐ Earth Dance Farm, Spring Valley, MN; 507-378-4252 (page 20)
- ☐ East Henderson Farm, Henderson, MN; 612-756-3971 (page 21)
- ☐ Eener's Farm, Boyceville, WI; 715-643-2803 (page 22)
- ☐ The Farm of Minnesota, Hutchinson, MN; 320-296-9585 (page 23)
- ☐ Fazenda Boa Terra, Farmington, MN; 952-469-2278 (page 24)
- ☐ Featherstone Fruits & Vegetables, Rushford Village, MN; 507-864-2400 (page 25)
- ☐ Footjoy Farm, Sparta, WI; 608-272-3821 (page 26)
- ☐ Fox & Fawn Farm, New Germany, MN; 952-353-1762 (page 27)
- ☐ Foxtail Farm, Osceola, WI; 715-294-1762 (page 28)
- ☐ Fresh Earth Farms, Denmark Township, MN; 651-436-2778 (page 29)
- ☐ Gale Woods Farm, Minnetrista, MN; 763-694-2001 (page 30)
- ☐ Garden Farme, Ramsey, MN; 507-304-5371 (page 31)
- ☐ Gardens of Eagan Organic Farm, Farmington, MN; 952-985-7233 (page 32)
- ☐ Green Earth Growers, Prior Lake, MN; 952-447-4131 (page 33)
- ☐ Growing Lots Urban Farm, Minneapolis, MN; growinglots@gmail.com (page 34)
- ☐ Harmony Valley Farm, Viroqua, WI; 608-483-2143 (page 35)
- ☐ Herbal Turtle Farms, Winona, MN; 507-450-5877 (page 36)
- ☐ Hog's Back Farm, Arkansaw, WI; 612-756-0690 (page 37)
- ☐ La Finca CSA Farm, Bruno, MN; 218-372-8804 (page 38)
- ☐ Lacey "J" Ranch, Zimmerman, MN; 763-389-5363 (page 39)
- ☐ Little Flower Farm, Marine on St. Croix, MN; littleflowerfarmcsa@gmail.com (page 40)
- ☐ Loon Organics Inc., Hutchinson, MN; 320-587-0140 (page 41)
- ☐ The Long Siding Farm, Minnetonka, MN; 952-412-6731 (page 42)
- ☐ Marshwatch Farms, Shakopee, MN; 612-710-6923; 612-710-2062 (page 45)



- ☐ McKinley Community CSA, Minneapolis, MN; 612-588-7591 (page 46)
- ☐ My Minnesota Farmer, Montgomery, MN; 612-245-6271 (page 47)
- ☐ Natura Farms PYO CSA, Marine on St. Croix, MN; 651-433-5850 (page 48)
- ☐ Natura Farms Traditional CSA, Marine on St. Croix, MN; 651-433-5850 (page 49)
- ☐ Nitty Gritty Dirt Farm, Harris, MN; 651-226-1186; 651-216-9012 (page 50)
- ☐ North Creek Community Farm, Prairie Farm, WI; 715-455-1569 (page 51)
- ☐ Open Hands Farm, Northfield, MN; 507-645-2871 (page 52)
- ☐ Philadelphia Community Farm, Osceola, WI; 715-294-4048 (page 53)
- ☐ Piney Hill Farm, Glenwood City, WI; 715-953-4847 (page 54)
- ☐ Ploughshare Farm, Alexandria, MN; 320-304-0918 (page 55)
- ☐ Prairie Sun Farm, Watertown, MN; 952-955-3570 (page 56)
- ☐ Reimann Family Farm, St. Francis, MN; ReimannFarm@yahoo.com (page 57)
- ☐ River Bluff Organic Farm, Hastings, MN; 651-829-1299 (page 58)
- ☐ Riverbend Farm, Delano, MN; 763-972-3295 (page 59)
- ☐ Sam Kedem Nursery & Garden, Hastings, MN; info@kedemroses.com (page 60)
- ☐ Simple Provisions, Stillwater, MN; 651-253-0179 (page 61)
- ☐ Sleepy Root Farm, Howard Lake, MN; 651-239-3860 (page 62)
- ☐ Spring Hill Community Farm, Prairie Farm, WI; 715-455-1319 (page 63)
- ☐ Stone's Throw Urban Farm, Minneapolis, MN; stonethrowurbanfarm@gmail.com (page 64)
- ☐ Sweet Beet Farm, Montrose, MN; 612-219-1853 (page 65)
- ☐ Sylvan Hills Farm, Menomonie, WI; 651-262-7185 (page 66)
- ☐ Thorn Crest Farm, Dundas, MN; 507-645-4182 (page 67)
- ☐ Treasured Haven Farm, Rush City, MN; 320-358-3581 (page 68)
- ☐ True Cost Farm, Montrose, MN; info@truecostfarm.com (page 69)
- ☐ Turnip Rock CSA, New Auburn, WI; 715-237-2998 (page 70)
- ☐ Uproot Farm, Princeton, MN; 763-389-8450 (page 71)
- ☐ Waxwing Farm, Webster, MN; 612-816-8292 (page 72)
- ☐ Webster Farm Organic, Foreston, MN; 320-983-2289 (page 73)
- ☐ Will Heal Farm, Cedar, MN; 763-753-8611 (page 74)
- ☐ Winding Road Farm, St. Croix Falls, WI; 715-483-9588 (page 75)



Farms That Deliver to Outstate Minn. & Western Wis.

- ☐ Bluebird Gardens, Fergus Falls, MN; 218-205-4739 (page 76)
- ☐ Great River Gardens, Aitkin, MN; 218-927-2521 (page 77)
- ☐ Keppers' Pottery & Produce, Turtle Lake, WI; 715-986-4322 (page 78)
- ☐ Kindred Spirit Farm, Spring Valley, MN; 507-346-1822 (page 79)
- ☐ Lakes & Valley CSA, Park Rapids, MN; 218-252-5858 (page 80)
- ☐ Lida Farm, Pelican Rapids, MN; 218-342-2619 (page 81)
- ☐ Living Land Farm, St. Peter, MN; 507-934-6365 (page 82)
- ☐ Northern Light Farm, Solway, MN; 218-467-3584 (page 83)
- ☐ Prairie Drifter Farm, Litchfield, MN; 320-693-5502 (page 84)
- ☐ SunRush Community Farm, Spring Valley, WI; 715-688-3112 (page 85)
- ☐ Threshing Table Farm, Star Prairie, WI; 715-248-7205 (page 86)