



2012 Community Supported Agriculture (CSA) Membership Sign-up Form  
*Please read this application in its entirety. Thank you!*

If you are familiar with our farm, our plans for this coming 2012 CSA season are very similar to how we have operated for the past several years – only it will be even better because we’ve decided to dedicate our efforts towards running a bigger and better CSA. With seven greenhouses, the use of new technologies in sustainable agriculture, and ten plus years of farming experience, we are determined to grow a bounty of produce in this beautiful mountain climate. For those who are new to EverGreen Farm, please call or refer to our website.

**WHO** are *your* farmers? The Saberon family has been growing produce on a 7-acre farm in Smoot, Wyoming since 2001. We are a small family farm and perform our own work with the help of a small crew of dedicated “Workshare” helpers. We are passionate about growing produce that tastes great, is clean and healthy, and of the highest quality.

**WHAT** is CSA? EverGreen Farm operates under the Community Supported Agriculture (CSA) model. In its simplest form, this is an arrangement between a farmer and an individual seeking fresh produce. Consumers receive a weekly “share” of produce by purchasing a membership before the season starts. This enables the farmer to cover operating costs, plan appropriately for the season, and then focus on growing great food.

Another aspect of CSA is “the essence of the relationship... [and] the mutual commitment: the farm feeds the people, the people support the farm and [both] share in the inherent risks and potential bounty” (*Sharing the Harvest*, page 3). CSA members receive more produce when a crop is plentiful or less in the event of a plant infestation or disease. Our history of crop failures has been limited. It is our experience that in a given year when one vegetable fails another does exceptionally well.

**WHAT** crops do we grow? Through years of experience (a lot of trial and error), the aide of accelerated growing techniques (greenhouses, row covers, etc.), and by careful crop selection, we are able to grow approximately 30 varieties of vegetables and herbs. Due to the nature of organic farming and our challenging growing conditions, crop variety and quantity may vary. It is possible you could receive less than you expect of a certain item. You may refer to the weekly newsletters from previous seasons on our website to get an idea of the crops we grow and when they may be available.

**WHEN** is the food available? Our intention for the 2012 season is to begin delivering food the first part of May and go through the end of October. We cannot guarantee the season will start or end on time. Our goal is to provide you with a minimum of 20 shares of produce over this 27-week period. (There were 24 deliveries in 2011, 23 in 2010, and 24 in 2009. The few extra deliveries made up for weeks in the season when the shares were smaller due to bad weather.) Additionally, this leaves us a few weeks of flexibility in the schedule in case of complications. We also reserve the right to take two weeks off anytime during the season for family vacations.

“When will the tomatoes be ready?” “Why can’t we have mixed baby salad greens all season long?” In general, our philosophy is to grow crops in their proper season. For example, during the first weeks of the May, you will receive cold weather crops (Asian greens like Mizuna, arugula, and cabbages) that grow well during the cooler months of spring. Then as warmer temperatures come, we start planting summer crops (tomatoes, beans, and squash). This is also when we start seeing bug infestations and therefore shift away from susceptible crops like salad greens. Some root crops can’t be planted outside until the ground dries out so they won’t be ready until late summer or fall. While we make incredible efforts to extend growing conditions, we are bound to certain limitations that are beyond our control.

**WHERE** is the food grown? With an EverGreen Farm CSA membership, all the food you receive in your weekly share is grown *on our farm*. Unfortunately, some vendors (wholesale groups, food co-ops, road side stands or even so-called “farms” at the farmers market) claim to sell “local” food. But in fact, they are not much different than the grocery store that buys food at the lowest price possible from conventional farms, warehouses or distributors, regardless of how or where the produce was grown. *Know your Farmer, Know your Food!*

**WHY** join a CSA? For many people, the answer is taste, quality, and freshness. CSA memberships provide consumers access to food that is grown locally with natural and sustainable farming practices. It also helps support and protect the agricultural diversity and beauty of our communities and environment.

**WHY** choose EverGreen Farm? We consistently receive positive reviews and praise from our CSA members:

- “I want you to know that I have used all of the CSAs in the area and find your produce and pick up the best by far. The variety of veggies, length of the season, and weekly newsletters are above and beyond what the others offer.”
- “Thank you for all your hard work. The veggies are so clean, fresh and beautiful.”
- “Thank you, thank you, we eat so well when we have your produce and I love it.”
- “Overall, I really think you are doing a wonderful service and I was glad I had an opportunity to share in the benefits. I ate most of the full share by myself...”
- “...wanted to let you know one of the benefits I have noticed with EverGreen produce is that [it] lasts much longer. It makes me realize that the 'fresh' produce I bought at the grocery store was probably over a week old when I bought it. Keep up the good work.”
- “I see as the greatest benefit of belonging to your organization... We get the freshest, tastiest, most nutritious veggies available.”
- “Your packaging is terrific... It’s amazing to get the food already cleaned! Wow.”
- “The variety you are able to provide boggles my mind. I love it...”

**HOW** we farm. We are strongly committed to practicing sustainable farming methods that we consider “beyond organic.” We strive to create the ultimate natural conditions in which microorganisms, plants, insects, animals, and humans symbiotically interact in harmony and balance. For example, we rotate vegetable crops, grow green manures, pasture animals, and make and spread compost in our gardens and greenhouses to create “super soils.” In turn, these fertile grounds grow nutrient dense food crops, vegetables packed with both flavor and nutrition. In addition, we make our own compost and are very careful about using any animal manure from outside sources. Each year we buy only the highest quality seed varieties available, buying organic whenever possible, and never purchasing from suppliers who sell seeds that are genetically modified or not grown naturally.

## DETAILS

There are only a limited number of farm memberships available for purchase. Shares will be sold on a first-come, first-serve basis. Membership availability will be updated on our website and a final notice will indicate when the maximum limit has been reached. We encourage you to sign up ASAP.

**COST** of a 2012 membership is \$550. A minimum payment of \$200 will reserve your membership. The remaining \$350 is due by April 1, 2012. *All membership fees are non-refundable.*

**SIZE:** The amount of produce in a weekly “share” is what a medium sized family might consume, keeping outside vegetable purchases to a minimum. A share may also be appropriate for one or two adults who are determined to eat a lot of vegetables. The first deliveries of the season may consist of only a few items, but as the season progresses, more produce will be available. Again, you may wish to refer to the newsletters from previous seasons on our website to get a better idea of what you can expect to receive from week to week throughout the season.

We do not sell “half-shares”; however, a CSA share may be split. In such cases, all arrangements (such as how to divide the cost, who picks up the food, and how the produce is allotted) are to be made directly between interested parties. We have endorsed this method of splitting shares for several years with good success and only the occasional complication. If you are interested in splitting a share with someone, please consider the following:

- Do you really want to *split* a share? It is not uncommon for us to hear, “I wish I would have known how great all this produce is. I don’t want to share it!”
- To prevent any frustrations, please discuss how you will split the food. Occasionally you will receive a single cucumber, zucchini, cabbage, etc. in your share. Will you cut it in half or rotate who gets such items from week to week?
- There will be the occasion when a produce delivery is small. Please realize it will be even smaller when it is shared.
- Every effort needs to be made to ensure only 1 person picks up the weekly share. When both parties pick up a share, you are actually taking two shares, leaving someone without their food and a farmer scrambling to remedy the situation.

**PICK UP:** Members are responsible for picking up their produce at one of our designated locations (the home of our CSA members). We will have pick up locations in Smoot, Afton, Lower Star Valley, and Jackson. If you are unable to pick up your share within our designated time frame, you may make alternate arrangements for the produce. Any remaining food will be donated at our discretion. Deliveries will be made on Tuesday evenings. As in year’s past, your food will be left in heavy-duty coolers and available to pick up over a few days time. (For highest quality, we recommend it be picked up as soon as possible.)

**COMMUNICATION:** Please read our emails and newsletters. This is the method we use to communicate important announcements and provide other general information. With each food delivery you will receive an email reminder and link to a newsletter on our website. The newsletter will include a list of the items in your share that week, ideas for eating, preparing, and storing the food, and news and pictures from our farm. Our website contains years of collected recipes and newsletters, pictures, and tips from previous seasons.

**WORKSARES:** EverGreen Farm is accepting applications from those interested in our Workshare Program. A Workshare is someone who commits to working on our farm on a regular basis in lieu of paying for a membership. Please contact us for more information.



## 2012 CSA Membership Sign-up Form

**Please complete this page and mail with your payment**

Name: \_\_\_\_\_

Mailing address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email address: \_\_\_\_\_

Do you check this email on a daily basis? Yes or No If not, how often? \_\_\_\_\_

I would like to pick up my produce in: Smoot Afton Lower Star Valley Jackson (circle one)

I will\* / will not (circle one) be splitting this share.

\*I am splitting a share with: \_\_\_\_\_

If you are splitting a share with someone, we will need the contact information for that individual as well. Please have them read and complete this same paperwork, which can be mailed in together or separately.