



# Easy Pickin's Orchard

"Farm Fun for the Whole Family"

---

## CSA Program A Review of Our 2013 Season

2013: our 4th year of CSA. Our 20-week season runs from mid-June, when we first have enough different vegetables plus berries to make up a share with good variety & quantity, through late October. This year we had just over 60 full shares plus a dozen half-shares; among the full-shares were families splitting a share across 2 generations, and groups of friends & neighbors "sharing-a-share" -- both great ideas.

As always, each week's share included several varieties of seasonal vegetables, fruit, & occasionally herbs. We had a good year for all of our tree fruit (plums, peaches, apples, Asian pears), so we were often able to include 2 or more kinds -- including berries -- in each week's share.

Each week we try to offer a "menu-convenient" mix of items: vegetables that go well together in recipes or complement each other in a meal. A weekly e-mail describes the share contents, to allow for menu planning and grocery shopping; we add hints on cooking & storage, and sometimes recipes -- which often come from our CSA members!

This year's "adventures in vegetable diversity" included a wider range of cooking greens & cabbages, including Asian varieties. The weekly shares reflect whatever is abundant in a given season; this year peaches & peppers were in very good supply, and we had several weeks of potatoes -- tan-skinned whites, red-skinned & all-reds, and a bit of sweet potatoes.

We also offered 2 kinds of "add-ons" to our CSA shares:

1. **More of our stuff:** When any of our own veggies or fruit were plentiful, \*and\* folks might want more than was included a given week (e.g., strawberries, plums, peaches), they could order extra amounts and pay for / pick these up with their weekly share.
2. **Other local foods & products:** For the first time, we occasionally featured non-fruit-&-vegetable items produced by friends & colleagues in our area: goat cheese, eggs, beef, honey, and cut-flower bouquets. Members would pre-order the featured item, then pay & pick it up with their share. We think this is a good way to make known the excellent quality of locally-produced foods in our area; it benefits our CSA member-customers, \*and\* our farm-&-artisan friends!