

Powers Farm & Brewery

Community Supported Agriculture (CSA) Member Agreement for 2018

Farm contact information:

Powers Farm & Brewery (Trifolium, LLC)

Melody Powers

9269 Redemption Way, Midland, VA 22728

(540) 272-5060

powersfarmbrewery@gmail.com

Becoming a Part of Our CSA at Powers Farm & Brewery in 2018

Welcome! As Powers Farm & Brewery, my husband Kevin and I wish to provide you with fresh, local, sustainably grown, nutrient-rich, delicious food via our Community Supported Agriculture (CSA). A CSA is a relationship between you and our farm. Rather than simply purchasing food, members of our CSA receive a weekly variety of our freshest harvested produce.

Our CSA has extended to 24 weeks this year! Enjoy fresh delicious Powers Farm vegetables from mid-May (14th) thru mid-October (22nd). We offer half shares, full shares, extra full shares, as well as shares exclusively for fresh-cut flower bouquets.

- **Half-share members** receive the equivalent of \$15 worth of fresh produce, fruit and herbs per week.
- **Full-share members** receive the equivalent of \$30 worth of fresh produce, fruit and herbs per week, which works out to 1-2 grocery bags per week and 2-3 bags during peak season.
- **Extra full-share members** receive the equivalent of \$45 worth of vegetables each week (a full share plus a half share).
- **A Cut Flower share** is a 14-week share running June 25 through September 24. You will receive a weekly bouquet of pesticide/chemical-free, bee-friendly flowers, grown alongside our produce, arranged especially for you.
- **Farm Beer CSA** shares run 24 week, will a fill of your choice at the time of your pickup, at a discounted growler rate.
- **Add Ons from our friends** are available this year, including a meat package from the Straights at Whiffletree Farm, as well as an egg share from our next-door neighbors the Hynes at Misty Meadows Farm – both are available for pickup with your produce share for on-farm pickup only, see details below.

Our Growing Practices

We are a small farm growing native and heirloom vegetables, fruit and herbs using sustainable, biological farming practices. All of our produce is grown **without** the use of: conventional pesticides, synthetic fertilizers, bioengineering, or ionizing radiation. Because of our small size,

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we have decided not to become certified organic. We still hold ourselves to organic practices and keep soil health, environment and nutrient quality in the foremost of our minds when making any decisions. For more information about our farming practices, please ask! We'd be happy to tell you more.

Sharing in the Risk of Crop Challenges

We promise to do our best to provide you with a bountiful share each week. The quantity of produce, however, may vary from week to week due to extreme weather, insect cycles, or other production factors despite our best efforts as a sustainable, biological farm.

By joining our CSA, you are agreeing to share in the risk of crop failure with us and other members. In the unlikely event that a particular crop fails, we do everything we can to compensate for the failed crops by filling your share with other crops grown on the farm that are ready for harvest at that time. In the unlikely event that extreme weather causes widespread issues, it could disrupt our scheduled harvest and affect shares at that time. However our diverse vegetable farm offers you a wide variety of produce. This diversity acts as insurance for us and our members against the most common issues inherent to farming.

Sharing in the Reward of Crop Surplus

As the growing season gets underway, your share may grow in quantity. This means you get to share in the rewards of great harvests, enjoying the freshest from-the-field harvest that our soil and climate produce. Every year we focus on our CSA shares first and then sell extras in our brewery and to local chefs.

The Products We Expect for 2018

The chart below outlines some of the vegetables, fruit and herbs we hope to deliver and when you may see them in your share. This chart is based on our best estimate, but of course weather, pests, and other events may affect actual production.

| Month Harvested | Expected Crops |
|------------------------|---|
| May/June | kale, lettuce, radishes, mustard greens, garlic scapes, carrots, scallions, beets, cilantro, pea shoots, dill, broccoli, cabbage |
| July | lettuce, kale, cucumbers, summer squash, onions, beans, peppers, tomatoes, cherry tomatoes, garlic, ground cherries, tomatillos, new potatoes |
| August to September | watermelons, melons, cucumbers, tomatoes, lettuce, basil, sweet peppers, beans, potatoes, eggplant, okra, tomatillos, ground cherries, hot peppers, summer squash |
| October | pie pumpkins, winter squash, sweet potatoes, Swiss chard, kale, lettuce, peas, parsley, peppers, arugula, sunflower shoots, sunchokes, radishes, turnips |

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Picking Up Shares

Shares are available for pickup each week at the following times and locations:

1. **Mondays** from 3 – 7 p.m. at **Powers Farm & Brewery** 9269 Redemption Way, Midland, VA.
2. **Mondays** after 5pm at **Whiffletree Farm**, 8717 Springs Rd, Warrenton, VA 20186
3. **Thursdays** from 3 – 8 p.m. at **Powers Farm & Brewery** 9269 Redemption Way, Midland, VA.
4. **Friday** from 1 – 8 p.m. at **Calico Jack's (old down Manassas)** 9115 Center St, Manassas, VA 20110 (please note new location; Also must pick up no later than 8pm Friday or your share will be donated :)

- **If you cannot pick up your share**, you can arrange for someone else to pick it up for you. Or you can let me know and I will donate your share.

- We take food safety seriously. For your added protection, refrigerate perishable food and wash all produce before eating.

- If you have extra grocery bags that you want to get rid of, please feel free to donate them to us at any time!

CSA Member Fees

Farming requires significant up-front capital, with investment required for months before any produce is ready for sale. Your membership provides us with funds to purchase seed and equipment before the season starts, and we appreciate your commitment.

Please **circle** your selections:

| Share Type | Share Size | *Price if payment made before April 15 | *Price if payment made after April 15 |
|---|--|---|--|
| Vegetable Share (Starts May 14 th) | Half-share (Ends Oct 22 nd) | \$345 | \$360 |
| Vegetable Share (Starts May 14 th) | Full-share (Ends Oct 22 nd) | \$690 | \$720 |
| Vegetable Share (Starts May 14 th) | Extra full-share (Ends Oct 22 nd) | \$1035 | \$1080 |

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| | | | |
|--|--|-------|-------|
| Cut Flowers (Starts June 25) | Weekly, 14 weeks (Ends Sept 24) | \$135 | \$140 |
| Farm Beer CSA (Starts May 14 th , for on-farm pickup only) | 32 oz | N/a | \$240 |
| | 64 oz -or- 2x 32 oz | | \$432 |
| Egg Share (Starts May 14 th) From Misty Meadows Farm See page 6 | 1 dozen per week \$4.50 x 24 weeks | N/a | \$108 |
| | 2 dozen per week \$9 x 24 weeks | | \$216 |
| Meat Share 3 rd Week of the Month (Starts May 17 th) From Whiffletree Farm See page 7 | One whole chicken per month (6x) | N/a | \$135 |
| | Small Share 6 pick-ups \$75 per month | | \$450 |
| | Large Share 6 pickups \$150 per month | | \$900 |
| Powers Farm & Brewery T-Shirt | Discounted price for members | | \$20 |

*An additional one-time delivery fee of \$20 (\$1 per week) will be added to the total share cost if you will be picking up your share at Whiffletree Farm or Manassas. Please circle your off-farm pick-up location if applicable: Whiffletree or Manassas.

*For Farm Beer CSA members, we are happy to fill your existing growler, or they are available for purchase for \$8 (32oz) and \$10 (64 oz).

*Note the Whiffletree Farm meat pickup is subject to a minimum number of subscribers.

TOTAL (includes share type(s) + delivery fee for non-farm pickups): \$ _____
Desired pickup day & location (see the list above): _____

Member Contact Information:

Name: _____
Address: _____ City: _____ ZIP _____
Phone number: _____ Email: _____

By signing below, you agree to purchase the membership program(s) indicated above.

Name (please print): _____ Date: _____
Signature: _____

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All listed prices include sales tax. We accept payments via check, cash, credit card or debit card.

Please make all checks out to **Trifolium, LLC** and mail to 9269 Redemption Way, Midland, VA, 22728.

Credit/Debit Card Payments

There is a **3.5% processing fee** on all credit cards (equal to our cost for processing).

Please check card type: VISA _____ MasterCard _____ Discover _____

Credit card number: _____

Expiration date: ____ / ____

3-digit security code: _____ Card billing zip code: _____

Authorized signature: _____

Pay Online

You can pay with payment app Venmo, to username @powerskp

Communicating with Us

The best way to communicate with us is via email, phone or text. Our email is powersfarmbrewery@gmail.com and our phone number is (540) 272-5060, we monitor both calls and text messages. We will do our best to respond as soon as possible, but because we spend most of our time in the field, email or text message work best. Please contact us with any news of the following: changes to your postal or email address, changes to who will be picking up your share, or ways we can improve our offerings. As part of your membership, your email will be added to our weekly newsletter. Our newsletter includes weekly farm updates, vegetable offerings and recipes!

Thank you!

Melody and Kevin Powers

Egg share add-on from our neighbors Allen and Jen Hynes:

Misty Meadows Farm

9328 Meetze Rd, Midland, VA 22728

arhynesmm@gmail.com

703-425-0329

Pasture Raised Brown Eggs

- **\$4.50 per dozen –**
- **1 dozen per week for 24 weeks = \$108**
- **2 dozen per week for 24 weeks = \$216**

- **Locally raised** by **Misty Meadows Farm** (Midland, VA)

- **Healthy, tasty eggs.** More vitamins and Omega-3 Fatty Acids. Rich orange yolks. Clingy whites – not watery like most supermarket eggs

- **Happy, healthy birds.** Our chickens enjoy a diet of fresh grass and all the tasty little critters they find. This is supplemented by **non-medicated, non-GMO grain**. Our methods are sanitary and our chickens have plenty of room to move around. Unlike most commercial operations, our hens often get to romp freely in a 15 acre field.

Our eggs are healthier than standard store eggs

- 4-6 times as much Vitamin D
- 1/3 less Cholesterol
- ¼ less saturated fat
- 2/3 more Vitamin A
- 7 times more beta-carotene
- 3 times more Vitamin E

Meat CSA-Add on info from our Friends Liz and Jesse Straight:

Whiffletree Farm

Meat CSA-Add on info

1. The "**Chicken CSA Add-On**" is where you sign up for a designated number of beautiful, pasture-raised, non-GMO whole chickens from our partners at Whiffletree Farm in Warrenton, VA. For those not familiar with that, the basics are you pay up front for X number of chickens/month for the 6 month CSA session, and pick up from the designated freezer or cooler at the pick up stand when you pick up your veggies! Each chicken is \$20.25 each (for 4.5lbs or more). _____ # of chickens wanted per month x 6 months = total _____

2. "**The Farmer's Choice Meat CSA Add-On.**" This will work the same way the Chicken CSA works--pay up front for Small or Large bag once a month for the 6 month CSA session, and pick up from the designated freezer or cooler at the pick up stand when you pick up your veggies!

- **Small Meat CSA** add one includes: For the "Farmer's Choice" Small you will get 7-12 pounds of a quality assortment of meats from Whiffletree Farm.

An example would be the following: 4.5lb. whole chicken, 1lb. chorizo pork sausage, 1lb no nitrate bacon, 1lb. ground beef, 1.25lbs. shaved steak, 2lbs. chicken leg/thighs. **The Small would be \$75/drop to the customer per month for 6 months = \$450.**

- **Large Meat CSA** would provide around 14-24 pounds of assorted meat. An example of the Large would be the following: 4.5lb. whole chicken, 1lb. chorizo pork sausage, 2lb no nitrate bacon, 1lb. ground beef, 1.25lbs. shaved steak, 2lbs. chicken leg/thighs, 2lb. boneless breast, 1lb. sage breakfast sausage, 1lb beef steak, 1lb. beef brats. **The Large would be \$150/drop to the customer per month for 6 months = \$900**

For those of you who eat meat this is a great way to conveniently source local, pasture-raised, non-GMO, humane, chemical-free, antibiotic-free meat that contributes to the health of the land, animals, eaters, farmers, and community!

Whiffletree Farm raises chicken, eggs, turkey, pork, and beef; all on fresh pasture, non-GMO feed, no antibiotics, no chemicals, and their beef is Wagyu and 100% grassfed!