

CSA at Sustainable Settings Ranch 2020

Dear friends of local regenerative Biodynamic agriculture,

Sustainable Settings Ranch invites you to join us for the 16th season of our CSA program.

The CSA model for small farms is designed to establish a strong relationship between the grower and the consumer. When members pay for their share at the beginning of the season they invest in the farm. Members understand that they take on the risks and rewards of the farming process, one that works with the unpredictable shifts in weather that Nature provides throughout the season. More often than not members reap the bounty of the farm's productivity. For our member's early investment in the farm and growing season, they receive a box of produce each week. The CSA membership is a relationship based on trust in which both the grower and the members share the rewards and risks of growing fresh food locally.

Sustainable Settings Ranch is happy to welcome back Mike Long as our grower. Mike has been with us for 3 seasons. He will be growing a variety of Biodynamic organic vegetables featuring varieties that have exceptional taste and nutritional value. Some of you know Mike is famous for his Georgian Crystal Garlic which has taken the valley by storm! He uses Biodynamic and tried and true organic methods. If you want to know exactly how your produce will be treated from seed to harvest, come by and see for yourself. **Know Farmers, Know Food**.

What you'll get - 16 weeks June 6 – September 26

As the season progresses the food in share boxes will change while some varieties will remain consistent throughout the growing season.

One share feeds an omnivorous family of four, or two vegetarians (5-9 items/week). This year our seed collection includes: arugula, salad mix, beans, beets, broccoli, cabbage, our famous sugar sweet carrots, cauliflower, celery, celeriac, culinary herbs, cucumber, garlic, kale, leeks, cabbage, onions, potatoes, spinach, summer squash, squash blossoms, swiss chard, tomatoes and some surprises as well.

Visiting the ranch

Though not a requirement we highly recommend you make at least one visit to our ranch to meet us and to understand where your food is coming from. You might also like to volunteer on field and harvest days. If so please call to let us know you are coming so we can be sure to schedule time with you.

Add-ons, we also sell our no-soy no canola eggs, 100% grass-fed meat and produce in our Ranch Store, you are always welcome to stop by. If it is your first visit to the farm, calling in advance will insure that we can schedule time to visit with you! Thank you for your interest and support in your local foodshed. Be sure to check out our reskilling workshops on our website www.sustainablesettings.org. You'll find bee keeping, veggie fermenting and why Biodynamics is so important to your health and our soil!

Sustainable Settings is an entrepreneurial non-profit organization that inspires people and communities to embrace integrated solutions for sustainable development. To accomplish this mission we research, design and demonstrate whole-systems strategies in regenerative sustainable agriculture, green development, micro-enterprise, land stewardship and art for daily life.



CSA at Sustainable Settings Ranch 2020

Community Supported Agriculture

Please complete this form and return it with your payment to:

Sustainable Settings Ranch 6107 Highway 133 Carbondale, CO 81623 PRODUCE SHARE 16 Weeks, June 6 – September 26.

Email: Phone: By signing below, I accept the rewards and risks of the Sustainable Settings Ranch CSA membership.			
Address:	City:	State:	Zip:
Print Name:			
TOTAL ADD-ON COST: + CSA I	MEMBERSHIP COST	= TOTAL \$	
for delivery I understand that	at a take responsibility for produ	icts left outside my door.	
	Additional \$320- \$400 (\$20-25/w		
☐ I would like my share DF	LIVERED Fridays around 3pm to	my home and will place a c	ooler
• Pick-up and Delivery Days - Pick up	p at the ranch- Fridays after 4pr T SUSTAINABLE SETTINGS RANCH		ndays
10 lbs mixed prime beef or lamb	cuts, no ground, \$18lb - \$180		
 Meat Packs – 100% Grass Fed Orgato receive orders by Wednesday. 10 lbs ground beef \$12lb - \$120 		call in to add meat to your	box. We need
Yes, I would like a fruit sh	nare! Please send me more info	mid-summer.	
with peaches, plums, ending with p	ears and apples- estimated pric	ce \$250	
• Fruit Share - Organic fruit from Ela Fruit shares are 9 weeks from Augu	-	ontains approximately 8# o	f fruit starting
2 dozen eggs/week (\$12/dozen) – an additional \$384/share		
1 dozen eggs/week (\$12/dozen) – an additional \$192/share		
No-soy, No-canola, Beyond Organi	c Eggs		
Other form of payment, explai	n here:		
☐ I would like one share and have	e enclosed the full payment o	of \$800.	
\$700 by May 1.	ооооо и ү = оо и ор оол оо ло	, spot pa,	
I would like 1 share and have	ich week, \$800 (\$50/week for enclosed a \$100 deposit to ho	•	additional