



Gibbet Hill Farm CSA
Frequently Asked Questions

Why should I join a CSA?

- Freshness. CSA members have access to the freshest produce possible, usually harvested the same day that you pick it up.
- Variety. Our farm focuses on growing rare and heirloom varieties that generally aren't available at the supermarket.
- Connection. CSA members get to know the farmers that grow their food and learn more about how their food is grown.
- Healthy kids. Children are much more interested in trying new vegetables if they see how they are grown. They even get excited about salads!
- Local. Members are supporting their local economy and reducing their impact on the environment. Our produce doesn't need to be packed in boxes and shipped across the country, since it is grown right here!
- Be a farmer for a day. For those that are interested, there will be opportunities to volunteer in the field, getting even closer to your food and learning more about how it is grown.

Why should I join *this* CSA?

- Because we are not a commercial farm (we grow only for our restaurants and CSA), we do not grow varieties of produce that are chosen for their ability to be transported long distances or stay ripe for extended periods of time. We have the luxury of being able to grow heirloom varieties that are selected first and foremost because of their fantastic taste. The skins on our varieties of heirloom tomatoes might be a little more delicate, and the shape might not be perfectly round, but their flavor will blow supermarket tomatoes away!
- We strive to follow organic practices on our farm, ensuring that the produce you get is the purely healthy, without any chemicals or pesticides.
- The chefs at Gibbet Hill Grill have been busy all winter putting together their favorite recipes and preparations for the produce that we grow. So if you don't know exactly what to do with that bunch of Swiss chard you got in your bag this week, don't worry. We'll include recipes each week!

- Our farm is unique because it is just outside the doors of our restaurant. So while other CSAs might provide a few pickling cucumbers and a recipe, we will occasionally provide a little mason jar of Gibbet Hill Farm pickles already made for you by our chefs!

How much does it cost?

A membership for the 2010 season costs \$600, which gets you 20 weeks of produce at an average value of \$30 per week. All \$600 must be received by check in order to reserve your membership.

What are you growing?

Early crops include lettuce and other salad greens, radishes, and peas. During the summer you will receive cooking greens like kale, collard greens, and Swiss chard, in addition to beans, carrots, summer squash, beets, cucumbers, and tomatoes. The fall harvest will include turnips, leeks, winter squash, and Brussels sprouts. This year, we will also be experimenting with growing heirloom melons and sweet corn!

When can I pick up my produce?

You will pick up your produce once a week on the same day each week, either Sunday or Wednesday, between 4 PM and 6 PM. The choice of your pick-up day can be made when you sign up (e.g. when we receive your check). Availability is on a first-come first-served basis, and we will have an equal amount of members coming to pick up each day to allow for a steady harvest throughout the season.

Where do I pick up my produce? Is it at Gibbet Hill Grill?

The pickup is not in the restaurant, although it is at the same address - 61 Lowell Rd in Groton. The pick-up is at the old Bull Barn overlooking the Grill. Enter the parking lot for the Grill and go to the far corner away from Rt. 40. There you will see a dirt road that goes up to old Bull Barn where our farm is located.

What are the dates of the season?

We are planning for the first pickup to be on Sunday, June 6th, although this is subject to the weather and harvest. It could be delayed a week if we have a spring with as much rain as last spring! If first pickup is on the 6th, then the last week of pickup will be 20 weeks later, on the week of October 17th. If first pickup is delayed a week, the last pickup will be one week later as well.

What if I miss my pickup time?

If you miss your pickup time, we cannot guarantee that you will get your produce for the week. The only way that a CSA can be successful is if all the members are

diligent about coming at their assigned times. There is so much work to be done on the farm that we unfortunately cannot spend time tracking forgotten pickups. If you will be going on vacation or will be out of town, please arrange to have someone else pick up your share that week or let us know that you will not be coming.

How many people does a CSA share feed?

That really comes down to your eating habits. Do you cook at home most nights? Do you usually eat a lot of vegetables? A weekly share will typically feed a family of four or two adults that love to cook and eat lots of fresh produce.

Can I split my membership with another family?

Sometimes two families find it easier to split a membership, either alternating weeks, sharing each week's harvest, or sometimes having one family taking over for another mid-way through the season. We are fine with split memberships, although how the membership gets split, picked up, and paid for is something that needs to be resolved between the two parties.

How will you get in touch with us?

We will be sending a weekly email letting you know what we will be harvesting that week. In addition, we will be supplying recipes from our chefs that feature the produce that you will be picking up.

Sounds great! How do I sign up?

The membership will be managed by our Farm Manager, Kate Rowe. You can join by e-mailing Kate at farm@gibbethill.com and then mailing your check to The Gibbet Hill Grill. Attn: Farm, 61 Lowell Road, Groton, MA 01450. In your email, please let Kate know if you prefer to pick-up on Sunday or Wednesday. We will also have a sign up sheet at the Grill if you prefer to drop your check off in person. Checks should be made out to "Gibbet Hill Grill".