**Community Supported Agriculture Program**

Farm shares are a great way to eat healthy food with a low carbon footprint.

The Herb Hill Farm offers:

* Certified Organic produce, whole chickens, and eggs grown and raised locally
* Weekly or Bi-Weekly (every other week) boxed vegetables
* Seasonal choices: Spring, Summer, and Late Fall
* 2 Share sizes, and 4 types to select from
* 2 Pickup locations
* Weekly Add-On items: Duck Eggs, Chicken Eggs, Whole Chickens, Raw Goat’s Milk
* Partnership with Red Fire Organic Certified Farm

Each fresh vegetable share is pre-packed and delivered to your desired location. Your share contains produce grown on our farm or on our partner farm, Red Fire Organic Farm. Each size is available weekly or bi-weekly.

**Extended Season Capability**

With our new covered greenhouse, we are now able to broaden the growing season earlier and later. You can begin receiving seasonal produce from the farm early in the Spring and/or later in the Fall with Add-On options.

**Share Sizes**

* Full: Feeds 2 vegetable lovers or an average family of 4-6 (value $33/week)
* Half: Feeds 1 vegetable lover or an average family of 2-3. (value $18/week) Supplements your home garden.

**Locations**

* We deliver to Andover, at 439 Lowell St Rt. 133, Wednesdays: 4-7pm
* On-farm pick up at 16 B Brookline St. Pepperell, is Thursdays; 4-7 pm

**Add-On Items**

|  |  |
| --- | --- |
| Duck Eggs | Our Runner and Welsh Harlequin Ducks move to different pastures to run, swim, forage and socialize daily. They are raised on GMO and soy-free certified organic grain. Duck eggs have more Vitamin D, Vitamin E and twice the Omega-3’s as pastured chicken eggs and the yokes are larger. |
| Chicken Eggs | Our chickens enjoy a fenced area where they forage as they please. We move the fencing often so they access fresh grasses. In addition to their ‘grazing’ they eat GMO and soy-free certified organic grain. |
| Whole Chickens | Periodically through the season, we purchase chicks from a hatchery, feed them organic soy-free  grain and enable them to roam-free as they please. Purchase the chick(s) you want us to raise for you.  After 8 weeks, your chicken is processed, weighed, with the cost figured at pick –up at $4.65/LB. |
| Raw Goat’s Milk | Our dairy goats enjoy a diet of at least 75% organic grasses and grain. Pre-order a half or full gallon of fresh milk prior to pick up at the farm. Following Mass law, we do not deliver milk to Andover.  We will have your milk ready in our Farm Store when you come. |

**Shares and Possible Additions at-a-Glance**

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| --- | --- | --- | --- | --- | --- |
| **Vegetable Shares** | | **Seasonal Start/Extend Time Options** | | |  |
| **Type** | **Price** |  | **Start Early Spring**  **3 weeks** | **Extend Later**  **in the Fall**  **3 more weeks** | **Total** |
| Full Share: 20 weeks | $685 |  | $100 | $100 |  |
| Half Share: 20 weeks | $375 |  | $55 | $55 |  |
| Every Other Week Share:  Any 10 consecutive weeks | $188 Half share or $343 Full |  |  |  |  |
| Floating Share:  Any 10 weeks of your choice | $188 Half share or $343 Full |  |  |  |  |
| Add-on Pastured Duck Eggs: ½ dozen each week @$5 ½ Dozen for 10/20 weeks: $50/$100 | | | | |  |
| Add-on Pastured Duck Eggs: 1 dozen each week @$10 dozen for 10/20 weeks: $100/$200 | | | | |  |
| Add-on Pastured Chicken Eggs: ½ Dozen each week for $3.50 ½ Dozen 10/20 weeks: $35/$70 | | | | |  |
| Add-on Pastured Chicken Eggs: 1 dozen each week @$7.00 dozen for 10/20 weeks: $70/$140 | | | | |  |
| # Add-on Pastured Whole Chickens: $5 each chick+ $4.65 LB after processing | | | | |  |
| In Pepperell only, Add-on Raw Goat’s Milk: Half-Gallon $14, Full-Gallon: $21 each week | | | | |  |
| You can ***always*** upgrade, add-on, or down-size share options.  Select your pick-up location:   * Andover at 439 Lowell St Wednesdays 4-7 pm, or **Final Totals** * Pepperell at the farm, Thursdays 4-7 pm. | | | | |  |
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**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Telephone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

In a CSA, you share in some of the risks of farming such as the weather, but you receive immediate direct access to the freshest and most nutritious, organic produce each week. I understand that The Herb Hill and Red Fire Farms are local farms supported by their CSA programs, and I agree to share with the farmers the risks and rewards inherent in growing food.

**Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**