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

The Herb Hill Farm offers:

* Certified Organic vegetables, whole chickens, and eggs from chickens and ducks raised in Pepperell
* Weekly or Bi-Weekly (every other week) pre-packed vegetables
* Seasonal choices: **Spring** ( 3 early weeks), **Summer** (10-20 weeks), and **Late Fall** ( 3 weeks after Summer)
* 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, Goat’s Milk Soap
* Partnership with Red Fire Organic Certified Farm

We pick and pack your vegetables the day of delivery or the prior day. Then we deliver them 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. Customize your pre-packed vegetable share with Add-On items.

**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.

**Share Sizes**

* Full: 8-9 different vegetables with some multiples (value $32-36/week)
* Half: 4-5 different vegetables with some multiples (value $16-20/week). Could supplement your home garden.

**Locations**

* We deliver to Andover, at 439 Lowell St Rt. 133, Thursdays: 4-7pm
* On-farm pick up at 16 B (back) Brookline St. Pepperell, is Fridays; 4-7 pm or customized as needed

**Add-On Items**

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| --- | --- |
| 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 $4.75/LB. |
| Raw Goat’s Milk | Our dairy goats enjoy a diet of at least 75% organic grasses and grain. All organic grain is an option. Pre-order a half or full gallon of fresh milk prior to pick up at the farm. Following Massachusetts law, we do not deliver milk to Andover. We will have your milk ready in our Farm Store when you come to the farm in Pepperell.  |

**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 of pickup** | **Extend Later****in the Fall****3 more weeks** | **Total** |
| Full Share: 20 weeks | $700 |  | $60 | $60 |  |
| Half Share: 20 weeks | $400 |  | $60 | $60 |  |
| Every Other Week Share: Any 10 consecutive weeks | $200 Half share or $400 Full share |  |  |  |  |
| Floating Share: Any 10 weeks of your choice | $200 Half share or $400 Full share |  |  |  |  |
|  Add-on Pastured Duck Eggs: ½ dozen each week @$6: ½ Dozen for 10/20 weeks: $60/$120  |  |
|  Add-on Pastured Duck Eggs: 1 dozen each week @$12: dozen for 10/20 weeks: $120/$240 |  |
| Add-on Pastured Chicken Eggs: ½ Dozen each week for $4.00: ½ Dozen 10/20 weeks: $40/$80 |  |
| Add-on Pastured Chicken Eggs: 1 dozen each week @$8.00 dozen for 10/20 weeks: $80/$160 |  |
|  # Add-on Pastured Whole Chickens: $5 each chick+ $4.75 LB after processing |  |
|  Add-on Goat Milk Soap bars in Rosemary, Unscented, and Lavender scents: $6.00 each |  |
| In Pepperell only, Add-on Raw Goat’s Milk: Half-Gallon $13-15, Full-Gallon: $21-$24 weekly |  |
| You can ***always*** upgrade, add-on, or down-size share options. Call anytime: 978 888 8005Select your pick-up location: * Andover at 439 Lowell St Thursdays 4-7 pm, or **Final Totals**
* Pepperell at the farm, Fridays 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\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**