What are the benefits?

CSA stands for Community Supported Agriculture. Members support the farm by buying their produce in advance, therefore helping us cover the expense of growing our crops. As a member, you are guaranteed a share of Newgate Farms’ freshly harvested seasonal produce each week during the CSA season.

Our produce is picked fresh so you will receive it at peak nutritional value. This ensures that we can continue to offer our own community the freshest produce available while allowing you to know exactly where the food you eat comes from. We will provide some recipes, cooking and freezing tips. We pledge to do our best for you, based on our collective experience, since 1933. Taste and see the difference!

What are the risks?

Because this is a community supported venture, and although Newgate Farms is committed to the best of our ability to provide high quality produce, grown as naturally as we can, Mother Nature’s whims can occasionally get the best of us. These risks need to be shared by the whole community. Many times, the idea of shared risks is part of what creates a sense of community among members, and between members and farmers. If a hailstorm takes out all the peppers, everyone is disappointed together, and together cheer on the winter squash and broccoli. This is why we grow such a wide variety of produce, so we can offer alternatives.

How much does a share cost?

Half Season Share: 16 weeks

 $475.00/share, paid by 04/01/2022

 $485.00/share, paid after 04/01/2022

One corporate share feeds a family of two to three people depending on ages and appetites, only $29.69 per week!

We need a minimum of twenty shareholders to offer this special corporate share pricing every week, so please enlist your co-workers to join!!

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How do I become a member?

Complete and send in a Newgate Farms CSA Application with payment. Forms are available by contacting Jenna Holtzner. We will supply you with two bags, to be rotated with each delivery. This allows us to be friendly to our environment and helps save on expenses! If you forget to return your bag there will be a $2.00 fee for a replacement. This is mandatory, even if you return your extra bag the following week!

What kind of produce will I receive?

As the growing season starts, produce variety is limited. Then, as the season peaks, variety and bounty increase. Towards the end of the season, variety becomes limited again. Of course, this is due to Mother Nature and the heat, water and sun requirements for produce. When variety is limited, quantity is usually not a problem! Vegetables in your share will include family favorites along with some rare and heirloom varieties.

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Spring: beets/greens, scallions, broccoli, spinach, strawberries, collards, Swiss chard, kale, radish, lettuce, arugula, herbs and more.

Summer: beans, beets, blueberries, broccoli, cabbage, carrots, corn, cucumbers, eggplant, herbs, lettuce, onions, parsley, cilantro, peppers, potatoes, raspberries, summer squash, tomatoes, zucchini.

Fall: apples, beans, beets, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, cilantro, herbs, lettuce, onions, pears, radish, sweet potatoes, tomatoes, turnips, winter squash (butternut & acorn).

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Newgate Farms - reasons to invest in our CSA!

• Local food tastes better - local food is much fresher

• Local is better for you - shorter time between farm & your table, less likely nutrients will be lost.

• Local food preserves genetic diversity - large scale production limits diversity - relying on uniform ripening, mechanical harvesting, packing and shelf life. Small local farms grow many varieties to prolong harvest season.

• Local food is safe - local farmers aren't anonymous and they take their responsibility to the consumer seriously.

• Local food supports local families - local farms sell directly to the consumer, which helps farm families stay on the land.

• Local food builds community - buying direct from the farmer engages you in a time-honored connection between eater & grower, giving you insight into the seasons, land and your food.

• Local food preserves open space - When farmers market locally they are less likely to sell their farmland. Buying locally is being proactive to preserve our agricultural landscape.

• Local food benefits environment & wildlife - Farms conserve fertile soil & clean water providing a patchwork of fields, meadows, woods, ponds, & building that provide habitat for wildlife.

• Local food is the future - by supporting local farmers today you are helping ensure farms in your community tomorrow.

 By joining our CSA you know that you are doing your part to help. With your membership you are guaranteed the freshest seasonal produce available. Whatever wonderful things we harvest, you will take home with you. We have been farming in Windsor for many years, and can promise that you will get a wonderful variety of produce to fill your share!

 Celebrate the seasons, bring your friends and families and join us! Share recipes, storage tips, learn and ask questions. Become a part of what you eat while supporting local agriculture.

Inspired by "With an Ear to the Ground" by Vern Grubinger

Newgate Farms – Still growing…

The Sedor Family going on fifth generation!

*Stanley, Judi, Donald, John & Amanda*

newgate farms

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CSA Info for UHA Employees

Community Supported Agriculture (CSA)

2022

Return application and check to:

**Jenna Holtzner**

**Benefits Manager**

**Human Resources Development**

**P: 860.768.4155**

**holtzner@hartford.edu**

Visit our website at:

www.newgatefarms.com

newgatefarms@newgatefarms.com