



The Cobble Hill CSA is proud to be the liaison between our neighborhood and two venerable local farms. Green Thumb Farm, of Watermill Long Island, has been family farming for over three centuries. They provide us with fresh from the ground certified organic produce- everything from asparagus to zucchini (see the next page's harvest schedule) for 29 weeks from the beginning of June, through the week before Christmas. You may also purchase individual jars of honey, a 10 week flower share, herb and basil shares to complement those herbs we regularly receive as part of the basic share. The farm also sells Pantry shares— a large quantity of one seasonal item, suitable for larger families.

Our fruit farmer, Wilklow Orchard of the upstate Hudson Valley, has been farming their 100 acres for six generations. The Wilklows are a familiar presence at the Brooklyn Boro Hall Greenmarket, where they have been stationed since 1984. Mother Nature permitting, they will be bringing us a wide variety of fruit including peaches, nectarines, berries, plums, cherries, apples and grapes. Delivered starting mid-August, we will have an heirloom tomato share and mid-September, on alternating weeks through December, will come the apple cider share.

As a member you agree to staff the pick-up location for a single one and one-half hour shift over the course of the season. Duties include: keeping the fruit and vegetable tables well stocked, greeting and informing members and cleaning the site while preparing for closing. Failure to fulfill the work obligation will result in loss of preferential status.

Share pickup is at Christ Church, 326 Clinton Street between Kane and Degraw Streets, every Tuesday from June 1 thru December 14th between 4:00 and 8:00 pm.

We cannot hold member shares nor refund money for missed pickups. Any leftover produce is donated to charity. You may have a friend or relative collect in your place.

Green Thumb Farms and Wilklow Orchards 2010 Share Contract

Please provide the information requested and complete payment section.

Member Name(s) _____

Email Addresses _____

Street Address _____

Phone: _____

Green Thumb Farm Vegetable Share		Quantity	TOTAL
Basic Member's Share \$507.50 each Required (equals \$17.50 per week for the 29-week period)			
O P T I O N A L	Flower share: \$70 each (10 weeks, intermittently across season)		
	Basil share (4 bunches/\$10, mid-July and mid-September)		
	Culinary Herb share: \$54 (12 deliveries; two bunches of herbs per)		
	Honey: \$10/lb. June or November —please circle your preference)		
	Pantry share: \$80 each Additional portions of one of the basic seasonal produce items. 12 deliveries, 2 nd & 4 th Tuesdays of month		
CobbleHill CSA Administrative Fee Required			\$15
Green Thumb Vegetable Share Total:			
Wilklow Orchard Shares (Optional)		Quantity	TOTAL
Fruit Share \$232(equals \$8 per week for the 29-week season)			
—	Heirloom Tomato Share: \$40 each (4 weeks 3lbs+ per)		
—	Cider Share \$24.50 1 gallon per 7 alternating weeks		
	Wilklow Orchard Share Total:		
Green Thumb and Wilklow Shares Total			

Make check payable to **Green Thumb Brooklyn CSA**

Include name on check as appears on contract

Return this page only and check to Jeffrey Axelrod, PO Box 1123, New York, NY 10013-0866

Signature _____

Date _____

Cobble Hill CSA 2010 Schedule

Deliveries from both Green Thumb and Wilklow begin June 1st.

Honey is in June and November.

Pantry Shares delivered 2nd and 4th Tuesdays

Flowers delivered intermittently for 10 weeks starting end of June

Herb Share 1st and 3rd of month for 12 weeks

Basil 4 bunches delivered occasionally between July and mid-September

Heirloom tomato: mid-September 4 deliveries

Apple Cider alternating weeks for 7 weeks starting mid September.

Green Thumb hosts Farm tours for Strawberry and Pumpkin pickin',
Saturday June 26 and October 16, respectively.

A seasonal harvesting calendar for Green Thumb

These are estimates to use as a guideline only, as weather conditions will affect the harvest.

	J	J	A	S	O	N	D	
Asparagus	>>>>							Spring harvest treat!
Beans	>>	>>>>	>>>>	>>>>	>>			A summer weekly staple; French Filet, Italian Romano (flat pod), purple, yellow wax, Cranberry, Limas, regular green
Beets	>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Candy-caned striped; gold and red
Berries	>>>>	>>>>						Strawberries, blackberries and raspberries
Broccoli	>>	>>			>>>>	>>>>	>>	Purple, Romanesco and green
Brussel Sprouts						>>>>	>>>>	Traditional Thanksgiving favorite
Cabbage	>>	>>			>>>>	>>>>	>>>>	Reds, greens and Savoys
Carrots	>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Round, baby and regular
Cauliflower					>>	>>>>	>>>>	Limited late fall crop
Celery				>>>>	>>>>	>>>>		Crisp and crunchy
Corn, sweet			>>>>	>>>>				Yellow, Silver Queen and bi-color
Cucumber		>>	>>>>	>>>>	>>			Heat relief special, Kirbies, Oriental, Burpless, Lemon, cukes
Fennel	>>	>>>>		>>	>>>>	>>>>		Sweet, like anise-flavored celery
Flowers	>>	>>>>	>>>>	>>>>	>>>>			Beautiful colors, sizes and shapes - Sweet William, Snap Dragons, Zinnias, Sunflowers and Everlastings; both fresh and dried
Gourds				>>	>>>>	>>>>		Crown of Thorns, bi-colors, Spoons, Pear, warted and hard shell
Greens, cook	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Most tender enough to eat raw; Tat soi, red and green mustards and swiss chards, broccoli rabe, Red Russian, green kales, collard greens
Greens, salad	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Spicy or mild, delicious fresh - featuring our own piquant Mesclun mix, Arugula, Upland and Curly Cress, Sorrel, Maehe, Mizuana, Mibuna
Herbs	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	All flavors, aromas and textures - red and green basil, garlic and onion chives, Majoram, Oregano, Mint, Chervil, Cilantro, Dill, Rosemary, Parsleys, Sage, Thymes, French Tarragons and Savory
Kohlrabi	>>	>>			>>>>	>>>>	>>>>	Purple and green varieties
Leeks			>>	>>>>	>>>>	>>>>	>>>>	As a soup or a side dish
Lettuces	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Many textures and colors of sweet leaves, red and green types of salad bowls, Oakleaf, Boston, loose leaves as well as Romaine, Iceburg, Escarole, Chicory, Bill, Lollo Rossa and French Crip
Melons			>>	>>				A juicy summer delight - featuring red and gold Icebox watermelons and several types of cantaloupes
Peas	>>	>>			>>			Our favorites, sugary and good - English shell peas, Chinese snowpeas and American snap peas
Peppers		>>	>>>>	>>>>	>>			Our vast array of colors, shapes - yellow, gold, orange, purple, red, green, chocolates, several varieties of hots and semi-hots
Pumpkins				>>	>>>>	>>>>		Jack-O-Lantern or sweet pie
Radicho	>>	>>		>>	>>>>	>>>>	>>>>	Italian salad favorite
Radish	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Red, White, Purple, French breakfast, Daikons and Black Spanish
Rhubarb	>>>>							Strawberry rhubarb pie!
Roots, winter					>>>>	>>>>	>>>>	Root these out - Jerusalem artichokes, parsnips, Salsify, Celery Root
Scallions	>>	>>>>	>>>>	>>>>	>>>>	>>>>	>>>>	Year-round red and whites
Spinach		>>	>>>>	>>	>>>>	>>>>	>>>>	Sweet Leaf raw or cooked
Squash, summer	>>	>>>>	>>>>	>>>>				Our other summer weekly staple, green, gold, French Round zucchini's, yellow summer, Mideastern and Patty Pan white squash
Squash, winter				>>	>>>>	>>>>	>>>>	Sweet, and great keepers; Acorn, Butternut, Buttercups, Spaghetti, Chestnut Delicata, Sweet, Dumpling, Carnival, Hubbards, Red Kurl
Sweet Potato				>>	>>>>	>>>>	>>	One of the most nutritional vegetables
Tomatoes		>>	>>>>	>>>>	>>>>	>>		Great summer eating - large yellows, reds, heirlooms of red, yellow, purple or Stuped, red and yellow paste and 5 types of miniatures
Turnips				>>>>	>>>>	>>>>	>>>>	Use roots and greens - purple top, white turnips, and yellow rutabagas