

## HOW BIG IS A SHARE?

A regular share is enough to feed a family of four or a vegetarian couple.

## WHAT'S IN SEASON?

May- Turnips, shallots, rhubarb, spinach, mesclun, shoots, fiddleheads, braising mix

June - . Scallions, beets, Swiss chard, cucumbers, radishes, snap peas, broccoli, arugula, sweet turnips, and strawberries.

July - Tomatoes, summer squash, beans, and flowers start coming in now.

August - Heirloom tomatoes, basil, peppers, watermelon, sweet onions, corn, cantaloupe.

September - Summer crops still abound plus- broccoli, potatoes, fall carrots, storage onions, turnips, sweet potatoes & raspberries.

October - Full fall bounty: frosted Brussels sprouts, storage tomatoes, potatoes, winter squash, shallots, celery, leeks, lots of hardy greens and much, much more.

November-December- Similar to October with frost sweetened kale, radicchio, parsnips, wonderful gold ball turnips, braising mix, carrots, mesclun and baby spinach

NEW TO THE SHARE LAST FALL Made by bees foraging our own vegetables, hay fields and cover crops, we're doing our own HONEY this year on a scale large enough to provide it in the shares- look for it soon.

Check us out at

[www.kilpatrickfamilyfarm.com](http://www.kilpatrickfamilyfarm.com)



Some of our fall brassicas



our fields at 7 am



butterhead lettuce in May

# Kilpatrick Family Farm CSA



(Rainbow cherry tomatoes)

Kilpatrick Family Farm

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## ABOUT KILPATRICK FAMILY FARM

Kilpatrick Family Farm was founded in 2001 by brothers Michael and Philip Kilpatrick. The farm has rapidly grown over the years as we have learned how to produce quality produce in ever increasing quantities. This spring we will be entering our seventh year of commercial production. Besides our CSA, we produce for Farmer's Markets in Saratoga, Glens Falls, and Rutland, in addition to several restaurants.

We challenge ourselves to grow a wide variety of quality produce. We specialize in great greens (salad mix, head lettuce, spinach, mesclun, arugula, Swiss chard, etc.). Tomatoes are another specialty which we grow in greenhouses (20 varieties of heirlooms, cherries, and of course beefsteaks. High quality root crops, greenhouse cucumbers, and cole crops, (Brussels sprouts, broccoli, kale etc.) are also some of our favorites. We grow over 50 vegetables and 140 varieties.

## WHAT DOES ORGANIC MEAN TO US?

We go above and beyond the National Organic Standards. We are Certified Naturally Grown by an organization which allows small farms to become certified without the high cost and regulations of the National Organic Program. We pledge not to use chemical insecticides, herbicides, fungicides, fertilizers, or Genetically Modified seeds. We are inspected once a year by our farmer peers and our customers. We feel that the land is a gift from God and we need to continually strive for its improvement.



## ABOUT THE CSA

### WHAT IS A CSA?

CSA stands for Community Supported Agriculture in which members buy a share of the harvest and join in the risks and benefits of the season. Prepayment makes it easier for the farmer to pay for supplies in the winter/ spring. Because of the commitment made, members enjoy a discount off market prices (in our case it is about 15%).

### HOW DOES OUR CSA WORK?

We want to make it as easy as possible for you and cater to your eating habits. Each week we will specify a few items but you will get to choose the rest of your share from what is on our farmers' market table. Because KFF puts great cost and effort into being the first to market with several crops, the CSA may not include early tomatoes, beans, or other items some weeks.

### CAN WE SEE THE FARM?

We believe that customer inspection is the best form of inspection. Check out our website for several different tour dates.

### NEWSLETTER

During the growing season we publish a short e-mail newsletter which will contain info about what has been happening on the farm, coupons and recipes.

## SHARE OPTIONS

- FULL SEASON SHARE- Starts the first week of May and runs through Columbus Day Week. (24 weeks) Usually contains between 6-9 items per week
  - Full Season share \$525
- REGULAR SHARE- Starts in June and runs through Columbus day-more of a Summer share (20 weeks) Share size same as full season share
  - Regular Share \$440
- FALL SHARE- Runs from the week after Columbus Day until end of December – get the full range of fall and early winter crops. Available only at Saturday pickup points.
  - Fall Share \$275
- MICRO- Take any of our shares and slim it down for a single person or veggie-lite couple- usually contains 3-6 items.
  - Full share micro \$325
  - Regular share micro \$270
  - Fall share micro \$180

## Where can I get my Share?

Location	Time	Season	Share
Queensbury farmer's market	Mon. 3-6	June- Sep.	Reg, Micro
Glens Falls Market	Sat 8-12	Yearround	All
The Farm in Granville	Fri. - Sat.	Yearround	All
Saratoga Saturday market	Sat. 9-1	Yearround	All
Saratoga Wednesday market	Wed. 3-6	May- Oct.	Full, Reg, Micro

Check out our website, [www.kilpatrickfamilyfarm.com](http://www.kilpatrickfamilyfarm.com) for more detailed