2014 Chicago area member

18-week Sign-up Form

 Certified Organic Produce

*A variety of fresh vegetables and herbs delivered weekly,*

*With newsletter & recipe, starts 1st or 2nd week of June; runs into October 2014; with on-farm events each season.*

Read and sign the CSA commitment; complete this form;

mail with payment or deposit and post-dated checks to:

Tony and Dela Ends, 910 Scotch Hill Road, Brodhead, WI 53520

 *Make check(s) payable to Scotch Hill Farm*



*Our 20th Season*

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_zip\_\_\_\_\_\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 (*please print very clearly) Returning Member \_\_\_\_\_ New Member \_\_\_\_\_*

*Splitting share with* (maximum 2 households per subscription and add $5 to total):

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_zip\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* *For information about our farm, see* [*www.scotchhillfarm.com*](http://www.scotchhillfarm.com) *or like Scotch Hill Farm on Facebook*
* *Email questions to* *dela@scotchhillfarm.com**,* *tony@scotchhillfarm.com* *or call 608 897-4288*

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| --- | --- | --- |
|  *Circle Your Share* *& Payment Choices* | 18-Week Season(starts June) | Winter Share(2 large deliveries: in November) |
| Regular Season Share Options | $585 | $145 |
| Large Family Double Share (for one household only please) *(also for canning, freezing, preserving)* | $1,125 |  |
| \*$15 for Asparagus to Zucchini Cookbook (25% off retail price)Flower share – 8 weeks of assortment delivered with vegetables for $100 \*Donate to Partner Shares matching fund for low income (optional)Subtract $25 if signing up before Feb. 28th |  |  |
| *Total Due* |  |  |

Payment Options *(check one)*

\_\_\_\_ Payment In-full, check enclosed

\_\_\_\_ Staggered Payment 18 weeks $85 Deposit now & five $100 post-dated checks (next five months)

\_\_\_\_ Staggered Payment Large Family Double Share $125deposit & five $200 monthly post-dated checks, next five months. Call if other payment arrangements are needed.

\_\_\_\_ Splitting with another family, add $5 for extra bookkeeping

\_\_\_\_ Credit Card *Payment in Full only* (Include: Cardholder Name, Card Type, Visa or Master Card; Credit Card No., Expiration Date, 3-Digit Security Code, Zip Code on this form) add $20 processing fee

Check delivery point

 Scotch Hill delivery schedule returns to Wednesdays, starting June 18 2014 (delivery begins about 8 a.m. and should be completed to all locations before 11 a.m. each week; but pick up as early in the day from each location as possible to get fresh produce home safely into the fridge.

\_\_\_ 1) Steve Ek Automotive, 6590 N. Ogallah Ave, Chicago (a block off the Northwest Highway near Park Ridge), 773-774-7680 (hours 8 a.m. to 6 p.m.)

\_\_\_ 2) Susan Gile residence, 4869 N. Hermitage, about a block north off Lawrence, a block west of Ashland, phone is 773-561-2229 srgeil@yahoo.com (pick up from her porch inside the screen door)

\_\_\_ 3) Jill Stein-Dunn residence, 3915 N. Hoyne Ave, one block south off Irving Park, near Lincoln; home phone is 773-327-0321 jpstein1@gmail.com (pick up from her front porch)

\_\_\_ 4) Office building at 564 W. Randolph, in West Town, contact is Amy Kaske, ajkaske@yahoo.com (others arrange to meet me in that neighborhood around 10 a.m. each Wednesday)

\_\_\_ 5) Green Home Experts, .811 South Blvd, a block west of North Oak Park Avenue near the commuter rail line (store hours are 10 a.m. to 6 p.m.; Maria Onesto is the store owner; phone number is 708 660 1443 / gogreen@ghexperts.comWhat *my* subscription to Scotch Hill CSA means

“CSA consists of a community of individuals who pledge support to a farm operation so the farmland becomes, either legally or spiritually, the community’s farm, with the growers and consumers providing mutual support and sharing the risks and benefits of food production. Members or shareholders of the farm or garden pledge in advance to cover anticipated costs of the farm operation and farmer’s salary. In return, they receive shares in the farm’s bounty throughout the growing season, as well as satisfaction gained from reconnecting to the land. Members also share in risks, including poor harvest due to unfavorable weather or pests.” –*United States Department of Agriculture (USDA) definition* *www.nal.usda.gov/afsic/csa/csadef.htm*

Related ATTRAications

For Scotch Hill Farm, *“Community”* and *“Supported”* are as important to CSA farming as the certified organic food we raise. In buying our fresh vegetables, we ask you to subscribe to the following:

*Community* cannot successfully thrive without the personal relationship, understanding and commitment of each subscriber to the CSA group of consumers, delivery site hosts (restaurants, shops, congregations and residences), the farm, and all life on the farm. Subscribers need to:

* Read, reflect and act on our weekly, quarterly and seasonal newsletters;
* Respect and support those who host delivery sites;
* Participate as much as possible in Scotch Hill Farm’s community activities;
* Value what the CSA model promotes – local economies, local food systems, reduced carbon emissions, farmland protection, certified organic farming practices, organic and heirloom seed use.
* Realize all of this is what they’re purchasing, in addition to weekly delivery or pick-up of certified organic food from our farm;
* Realize all CSA farms – like diverse peoples and cultures – are different (different resources, staff, soil composition, years experience, climate, practices, finances) and that for Scotch Hill Farm to meet your personal expectations requires your personal involvement in its life, operation, planning and improvement;
* Understand that grassroots CSA resources simply do not compare to mass produced, corporate. heavily subsidized industrial farm and food systems;
* Accept that food from non-GMO, chemical-free, family-operated, organic CSA production looks and tastes different from mass-produced, conventional agricultural practices.

*Supporting* this type of community and agriculture requires re-thinking food and farming. It requires commitment to more than a business transaction for food from a local farm.

* For those physically able, this means volunteering *when possible* (even if only a few hours, 1 day in a year) in farm production (weeding, harvesting, weighing, sorting, washing, bagging, boxing fresh vegetables, etc.); or with gardens, fields, farm buildings or equipment work.
* For those with no transportation or physical ability to volunteer on-farm, this means *when possible* (even if only a few hours, 1 day in a year) supporting us where you live (endorsing us to friends, showing a CSA PowerPoint to small groups, handing out literature about the farm, contributing individual skills or professional abilities – anything from computer programming, to marketing, to helping at delivery points, to knowledge about electricity) to help Scotch Hill become more efficient and educate the public about nutrition and food security.
* For everyone, it means honest emotional and spiritual support, open communication *always* to help sustain Community Supported Agriculture at Scotch Hill Farm.

In subscribing to receive food from Scotch Hill Farm, I’ve read and support this description of Community Supported Agriculture.

Signed Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_