General CSA Information: Black Cat Organic Farm, 2019

<u>Some facts about us:</u> We grow certified organic and biodynamic vegetables, and raise livestock for meat and eggs largely for our two restaurants; *Black Cat and Bramble & Hare*, in Boulder, Colorado. We have a vegetable booth at Boulder's Saturday Farmers' Market, as well as a small CSA. Eric has been a chef for 25 years and loves sharing his culinary and farming knowledge at the market. We are too busy to handle the administration of a large CSA, so we intentionally keep our CSA small and simple. Much of our CSA is built on our values regarding the importance of an honor system, generosity, and happy customers. To that end, we do not pre-select the vegetables for you each week. It is "free-choice" - you choose what vegetables and the amount you can eat every week. We often have unusual vegetables & varietals that we have chosen to grow specifically for our restaurants, which our market customers and CSA families find to be a highlight. There is lots more info about us is on our website: blackcatboulder.com

Some facts about our CSA:

We limit our CSA to 40 families.

of Weeks of CSA Vegetables: Twenty One.

More specifically, any 21 of the 26 Saturdays <u>from June 1st through November 23rd</u>. We have an 8-week add-on option that starts the first Saturday market in April.

Pickup Location: Saturday Boulder Farmers' Market

Best time to pick up at the market: There will always be the best selection first thing in the morning because we do sell out of some items as the day passes, but we have many families that consistently pick up in the last hour of the market and are happy. There will occasionally be limited amounts of some vegetables(ie. asparagus) and we generally save those and divvy them up for our CSA families and restaurants instead of selling them.

What Vegetables can I expect? If you would like to get an idea of what a season looks like for us, we have a Blog on our websites that has a week-by-week account of what vegetables we brought to the market for the past four years. http://blackcatboulder.com/info/blog/ (to see archives of past years, click on any entry and an archived column appears on the right)

What if I am out of town? Our goal was to build in flexibility with the 26-week date range of the CSA. If you need more than the 5 extra weeks that our range provides, let us know and we can figure something out.

Where is Black Cat Farm and can we visit the farm? We lease 425 acres of City and County Open Space and private land for our farm and have a few acres at our farmstead. Our operation has grown incrementally from 10 acres to 425 acres in the past 12 years. We have leased new properties as we have grown, so we are a bit spread out. Our two main properties are at: Jay road & 51st(sheep, grains, hay, and vegetables), and the SW corner of Oxford and 63rd(rotated vegetables, grains, pigs and cover crops). While we are not staffed to give tours, you are welcome to follow/join us or our staff as we work. Our properties are also very visible from the road if you want to just drive by or throw the pigs some treats over the fence on a regular basis.

Are you certified organic? Yes, our vegetables are certified organic. We are also certified biodynamic. Our animals are not certified organic, but they are 100% pasture raised, no hormones, no antibiotics, and no GMO feed. Half of our sheep pastures are certified organic. In 2017 & 2018 we leased additional non-certified pastures for the sheep. These fields must be managed for 3 years organically in order to be eligible for certification. This is called "In-Transition".

Pricing: 21 weeks of Vegetables: \$580 (based on 2 adults). **Additional 8 weeks** = \$200(only available as an add-on)

Payment/Signing up:

You are officially signed up when we receive your check. Make checks out/mail to: Black Cat Farm, 9889 N. 51st Street, Longmont, CO 80503

We look forward to having you as part of our CSA family. Please do not hesitate to ask any questions(<u>jillskokan@aol.com</u>, 303-717-6836) Kind Regards, Jill and Eric Skokan