



General CSA Information: Black Cat Organic Farm, 2020

SOME FACTS ABOUT US:

We grow Certified Organic vegetables & grains, and raise livestock for meat and eggs primarily for our two restaurants; Black Cat Bistro and Bramble & Hare, in Boulder, Colorado. We host farm dinners, workshops and private events at the farm. We have a vegetable and meat booth at Boulder's Saturday farmers' market, as well as a small CSA. We have four children and 45 employees.

All this keeps us a bit too busy to manage a large CSA, so we intentionally keep our CSA small and simple. Our CSA is built on a few simple values: the importance of happy customers, generosity, and an honor system. To that end, we do not pre-select or pre-box the vegetables for you each week. We offer a unique "Free-Choice CSA" - You get to select what vegetables and the amount that you can eat each week at our farmers' market booth.

You can find additional information about us on our website: www.blackcatboulder.com



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of weeks of CSA vegetables:

Twenty. More specifically, any 20 of the 25 Saturdays from June 6th through November 21st, 2020.

Pickup location:

Saturday Boulder Farmers' Market: 8am-2pm

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 who consistently pick up in the last hour of the market and are happy. There will occasionally be limited amounts of some vegetables (i.e. 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?

In addition to the typical farm mainstay crops (sweet corn, tomatoes, basil, etc.), we also grow the unique/unusual vegetables you'd



expect in fancier restaurants. Our market customers and CSA families find them to be a highlight.

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. www.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 is to build in flexibility with the 25-week date range of our 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 13 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 always 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 and pastures are certified organic. We are also passionate about our Regenerative Agricultural practices: livestock and vegetable integration, management intensive rotational grazing, soil testing and analysis, cover cropping, *new this year* pasture cropping. Our animals are not certified organic, but they are 100% pasture raised, no hormones, no routine antibiotics, and no GMO feed.



Pricing:

\$650 (based on 2 adults). If your family is larger than 2 adults, then your price is prorated based on your best guess of the adult equivalence. Please let us know your family size and we can discuss that price determination.



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, xdyson7@gmail.com.

Kind Regards,
Xavier Dyson, *Farmers' Market Manager*
Jill And Eric Skokan, Owners