




BLACK CAT
FARM TABLE BISTRO

Black Cat Organic Farm CSA Q&A



What is a CSA?

CSA stands for Community Supported Agriculture. CSAs vary from farm to farm, but generally all offer a way for you to buy the freshest, most delicious, healthy, and broad range of seasonal local produce weekly throughout the season via a pre-paid membership/share, often at a discount. CSAs generally go on sale in the winter to help the farm cover lots of the upfront costs and to better predict how to scale their farm that season. The members are essentially investing in the farm...benefitting from bumper crops while also taking on some of the same risks farms do every season with some inevitable crop failures. If the corn crop fails due to too much spring rain, then there is no corn that year in the CSA, but likely other crops like the arugula or spinach thrive. The farm shares the bounty, stories, knowledge with their members throughout the season and often creates lasting friendships, a greater understanding about local agriculture and a stronger community. The connection families and farmers create via CSAs are often priceless and last a lifetime.

How Does Black Cat Organic Farm's 2022 CSA work?

What does "Free-Choice" mean?

Our 20 week CSA is a uniquely flexible Free-Choice Organic Vegetable CSA. You select your own vegetables weekly at our Farm Store at 4975 Jay Road in Boulder, CO. You also have the flexibility to choose any 20 weeks from June 1st to Oct 31st for your CSA pickups. Pick-up times are during regular Farm Store hours, (currently, 10 am-5 pm). Please pre-select your Day of the week: Wednesdays through Sundays. There is a seasonal cap of \$500 retail value per

\$375 share. This cap is generally not reached by our members but is there for guidance on the free-choice system.



What is the Best time to pick up at the Farm Store?:

Generally the best selection is first thing in the morning. We do sell out of some items as the day passes, but we have many families who consistently pick up in the last hour and are happy. There will also be days when some newly harvested items do not arrive until mid-day.

Occasionally we have 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 22-week date range of our CSA and multiple pickup day options. If you need more than the 2 extra weeks that our range provides or need to switch your day of the week, 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 15 years. We have leased new properties as we have grown, so we are a bit spread out. Our three main properties are at:

1. NW corner of Nelson and 51st, Longmont(Farmstead, greenhouse, rotated vegetables/cover crops/pigs/wheat fields,

hay, herb and flower gardens, berries, young orchard, poultry and farm dinners)

2. Jay road & 51st(Farm Store, mill, sheep, grains, hay, and vegetables), and
3. SW corner of Oxford and 63rd(rotated vegetables, grains, pigs and cover crops).

While we are not staffed to give tours, as members 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.

We are planning on some more U-Pick days this season, which is a great way to spend some time on the farm. Make sure to sign up for our e-newsletter to know when U-pick days will be. There is usually only a few days to a week's notice about U-pick dates because they are very weather/crop dependent.

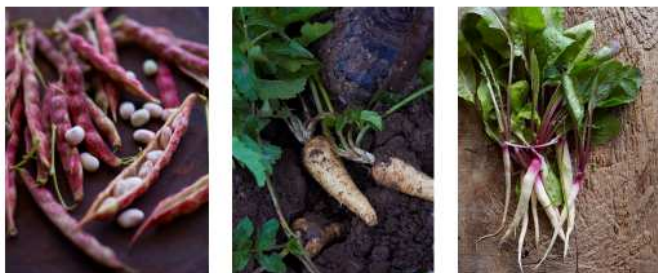


Our Farm Dinners are wonderful for a romantic or a special evening with the whole family. It is a great way to visit us and see what we are growing and cooking. Farm Dinners are currently closed for renovations/the arduous

permitting process, but should be re-opened in the late spring...fingers crossed. You can make reservations on our [website](#) once we re-open.

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, and pasture cropping. Our animals are not certified organic, but they are 100% pasture raised, no hormones, no routine antibiotics, and no GMO feed.



We look forward to having you as part of our CSA family. Please do not hesitate to ask any questions, jill@blackcatboulder.com

Kind Regards,

Jill and Eric Skokan, Owners