



Spencer & Mara Welton

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## 2009 Market Season



Welcome to the 2009 farming season! After a very successful pilot year in 2008, we are excited to announce the expansion of our farm share program - Half Pint Farm's Food Club! After being asked for years by our customers to start a CSA, we finally did last year and loved it! In addition to the Food Club, we also sell to area restaurants, grocers, and two farmers' markets per week.



Half Pint Farm was created by us in 2003 because we believed that there could be a model of sustainable farming that champions a small but successful family operation on a small plot of land, with small infrastructure and a small workforce. We farm on 2 acres in Burlington's Intervale with our two miniature dachshunds, Mr. Smeems & Bullet. We are committed to organic farming methods, but are not interested in third party certification. We are members of NOFA-VT, Vermont Fresh Network, VT Vegetable and Berry Growers Assn. and Slow Food USA. We are dedicated to making our soil & crops the best they can be and to that end we spend a considerable amount of time planning the rotation of our crops, cover crop schedules and organic fertilization, and this year will add animals to the rotation.



2008 was full of great crops, new ventures, excellent markets, some drama, and a little travel. We had an

amazing growing year, with tons of diversity. We even tried our hand at growing chickens for meat for the first time! We had a scary 24 hour period in July that threatened to flood our entire farm – we harvested our entire onion/garlic crop in 8 hours! We successfully got approval to install our ½ acre



hoophouse that will give us an edge in the early and late seasons, and we made it to Italy for the International Slow Food conference, Terra Madre. It was a great year, and we look forward to an even better year in 2009! Some things we are changing on our farm this year, is we are expanding our use of animals at the farm. We are going to add 6 pigs, 6 geese, 6 ducks, more chickens, quail and cornish game hens! These will be offered in addition to your share if you would like to try them! The pigs, geese, ducks and quail won't be available until the end of the season, but chickens will be available starting in June. At the very least, you should come down to the farm and meet the animals – they're a lot of fun! We love

sharing recipes that show off our vegetables; we will be giving you lots of ideas for preparation throughout the season! Prepare yourself for an extraordinary culinary adventure with organically grown, local gourmet food!



Here is a nice sampler of what you can expect to receive over the 20 week season this year!

- Microgreens – expanded mix of spicy greens intense color & texture
- Carrots – heirloom varieties (yellow, red, orange, purple & white!)
- Tomatoes – colorful cherries, heirlooms & romas!
- Onions – colorful cipolline, pearl onions, and now offering shallots!
- Herbs – Basil and Parsley big bunches for pesto!
- Italian Heirloom varieties – eggplant, peppers, zucchini, broccoli raab, cipolline onions, san marzano tomatoes, baby artichokes, cardoons, broccolini, radicchio, escarole, lacinato kale, and more!
- Spanish tapas peppers – pimiento de padrone and pequillo peppers!
- Potatoes – colorful fingerlings and baby potatoes all season long!
- Salad Mixes, we have two this year – our classic red & green baby romaine mix, and our new heirloom lettuces mix. We never do mesclun (spicy) mixes because we grow the microgreens already!



Now, on to the rules of the game!



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## 2009 Food Club Nuts & Bolts

### PRICE

1. The price for a food club share is **\$500**. Due date is postmarked **Friday, June 5<sup>th</sup>, 2009**. Payable by check made out to Half Pint Farm. Send to: Half Pint Farm, PO Box 8835, Burlington, VT 05402.
2. When available, you can purchase meat (chickens, cornish hens, quail, ducks, geese and pigs) in addition to your farm share. Prices will be determined at that time. Please indicate on your application your interest in meat.

### PICK-UP DAYS AND SCHEDULE

1. The pick-up day is Wednesdays at the New North End Farmers' Market at the North Avenue Alliance Church in the New North End between 3 and 6:30 pm.
2. Pick-ups begin on Wednesday, June 10<sup>th</sup> and run for 20 weeks until Wednesday, October 21<sup>st</sup>.
3. You may send a person other than yourself to pick-up your weekly share, but if you forget to pick it up, you miss out on your share for that week!

### YOUR FOOD CLUB SHOPPING BAGS

1. Each Member will receive 2 recycled canvas shopping bags with the food club logo on them. These are yours to keep! They are made of fair-trade recycled cotton and were the most sustainable carrier that we could think of.
2. These are what you will receive your farm share in each week. You'll bring an empty bag back to the pick-up each week to receive a full bag. If you forget your bag, your share will be in plastic, which we would like to avoid!

### VALUE OF YOUR FOOD CLUB SHARE – SUBSTITUTIONS

1. Each week you'll receive one bag with the prime selection of crops that are in season that week. The value of the weekly share is approximately \$25.
2. The food you will be receiving is of extremely high quality picked at the peak of freshness. In fact, your food will be harvested the same day you pick it up!
3. Please **do not** ask for substitutions in your weekly share. We will be giving you such incredible produce to use each week, along with recipe cards for the unusual vegetables. Farm shares are an opportunity to experiment - try some new things, gain some new favorites and get re-acquainted with some old standbys!
4. There are other values that you may perceive in your share as well – being a part of your local food economy, experiencing the way a small farm operates, and of course the high nutritive value of fresh produce that has not traveled in a refrigerated truck for weeks!

### NEWSLETTERS, RECIPES, ETC.

1. We will not be producing weekly paper newsletters. We prefer to think of our online blog as our farm newsletter; our blog address is: <http://halfpintfarmers.blogspot.com>.
2. On our blog we *will* be posting regularly and sharing what is in season, what we're doing with it, what we're thinking about, and recipes! This will be a great way to keep tabs on what Half Pint Farm is doing out in the field week to week as well!

### FARM VISITS

1. We are always open to farm visits by anyone and everyone that is interested in what we are doing. We are at the farm Mondays – Fridays. We are at the City Hall Farmers' Market on Saturdays from 7am-3pm, the New North End Farmers' Market on Wednesdays (of course) from 3 pm- 6:30 pm, and we take Sundays off!

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Please complete and detach this form and send with your check to the above address postmarked by June 5<sup>th</sup>, 2009.

**By signing here, I understand the operations and expectations of the Half Pint Farm Food Club, and I am ready to start my exciting, local and gourmet culinary adventure!**

\_\_\_\_\_  
Print, then sign your name

\_\_\_\_\_  
Address, City, State, ZIP

\_\_\_\_\_  
email

\_\_\_\_\_  
Phone

I am interested in receiving information about meat

I am possibly interested in buying a ½ pig