

Nev-R-Dun Farm Cooperative

2018 CSA



The Nev-R-Dun Farm Cooperative 2018 CSA is the 9th year that Nev-R-Dun Farm has partnered with R&R Farm to provide the freshest, most natural products available. Nev-R-Dun Farm is *Certified Organic* by the State of Maryland's Department of Agriculture's Organic Certification Program and provides fresh organic vegetables to the CSA. R&R Farm provides pastured chicken eggs, pork, beef and other meats. The farms lie .7 miles apart and both farms are committed to strict natural, sustainable farming.

Nev-R-Dun Farm was first certified organic in 2001. For over 15 years, the farm's focus has been on growing the most flavorful varieties of a multitude of different vegetables, from 14 varieties of heirloom tomatoes, seasonal greens from kale to salad mix and spinach, and tuber varieties of potatoes, beets and carrots to name a few, herbs, such as basil and parsley, and some fruits, such as strawberries. Our goal is to provide you with a wide variety of day-fresh organic produce that changes with the seasons over the 22 weeks of the CSA.

R&R Farm takes great pride in producing quality pasture, outdoor raised meats (beef, pork, chicken) and free range eggs. Though the meat and eggs are not certified organic, organic and humane practices are used. We do not use any chemicals, herbicides or pesticides, on our farm. R & R Farm feeds as much organic feed stuffs as possible, but not one-hundred percent. We recently started buying local, non-gmo, chemical free grains from a nearby farmer. We also had good success growing our own open pollinated, non-gmo corn last summer. Our pigs and chickens are enjoying those grains this year. We also feed locally grown and processed feeds that are not organic.

The Nev-R-Dun Farm Cooperative 2018 CSA will be available in a few ways. There will be a Thursday pickup or a Saturday pickup at the Nev-R-Dun Farm on farm market (located at 2439 Hughes Shop Rd, Westminster, MD 21158). There will also be an option for shares to be delivered to the Downtown Westminster Farmer's Market on Saturday mornings and the Reisterstown Farmer's Market on Sunday mornings. (Further details below.)

For those that choose the on farm market pickup, there will be further options, such as Oyler's Organic Farms apples, cider, etc. that is located in Biglersville, Pa., and Tricking Springs organic dairy products from Chambersburg, Pa. (Further details below.)

2018 Organic Vegetable/Herb CSA Share



The Nev-R-Dun Farm CSA for 2018 will run for 22 weeks and will be divided into four groups. The A Group will pick up at the farm on Thursdays and the B Group will pick up on Saturdays. Group A's first pick-up will be May 31, 2018 and the last pick-up will be October 25. Group B's first pick-up will be June 2, 2018 and the last pick-up will be October 27. **The pick-up will be at the farm each week: Group A: Thursdays from 2pm until 6pm; Group B: Saturdays from noon until 4pm;** directions are written below. If a member cannot pick-up on a specified day and would like to make other arrangements, please notify us and we will try to accommodate your situation. My contact information is listed below.

New for 2018, we are adding a C Group which will pick up shares at the Downtown Westminster Farmer's Market on Saturday mornings from 8am until noon, and a D Group which will pick up shares at the Reisterstown Farmer's Market on Sunday mornings from 9am until 1pm. The C Group first pick up will be June 2, 2018 and the last pick up will be October 27, 2018. The D Group first pick up will be June 3, 2018 and the last pick up will be October 28, 2018.

The cost for the 22 week CSA will be \$506, or \$483 if payment in full is received by February 1, 2018. This equates to an average of \$23 per week for the share. For this, the customer will receive a wide variety of certified organic produce from spinach, salad mix,

carrots, beets, tomatoes, melons, squash, herbs, peppers, broccoli, onions, potatoes and much more. Each week will be a different combination of vegetables, depending on what is ripe. Some examples of a share could be: in early Spring: salad mix or spinach, sugar snap peas, strawberries, carrots and radishes; in Summer: cherry tomatoes, large slicing heirloom tomatoes, orange or red bell pepper, zucchini, quart of green beans and quart of potatoes; in Fall: salad mix, snow peas, butternut squash, leeks, kale, and broccoli. Some weeks may have more and some less due to uncontrollable and unforeseeable fluctuations in the weather. Some farms require labor as part of the share, but this is not the case for ours.

One further stipulation: The customer is required to pick-up their share each week. If they cannot do so, their share will most likely be fed to our pigs. (Who will appreciate it greatly!) No reimbursements will be made for missed weeks. Many customers pass their share to friends on the weeks of vacation, who are more than welcome to pick up the share in your place.

*** There will be changes to some pickup and logistics for 2018. **Please read the following carefully so you understand the changes for this year.** Please feel free to contact us for more information. Thank you for your interest.

R&R Farm - 410-259-0112



2018 Egg Share

1 dozen eggs = 1 share

We raise our chickens the way they were meant to be raised: outside in the fresh air and sunshine. The hens spend eight to nine months on pasture consuming grass and insects. We use floorless shelters that are moved often or portable chicken houses with temporary fence around them. In the colder months, our chickens are kept in a deep bedded hoop house with a small garden or orchard parcel attached to it. A hoop house is like a greenhouse for chickens. No tiny cages here! Our hens produce a tasty large egg that is healthier and higher in vitamins. The yolks are darker and the whites are fluffier. Egg size will range from medium to extra-

large, but will average large. Eggs are ungraded, which means we do not measure the air cell inside. This is no real worry to our customers because our eggs are so fresh!

The cost of a full egg share is \$120.00 (one dozen eggs per week). A half-share is also available for \$70 (6 eggs/week). You will receive your egg share each week with your produce share.

2018 Pork Share

R & R Farm's outdoor raised pork is all natural with no growth hormones. Our pigs are raised on organic wooded pastures and are fed an all- natural, hormone and antibiotic free diet. We do not use medicated feed. R & R hogs also eat a lot of organic corn and organic fruit and vegetables from our own operation. Our pigs are raised here and are processed at a USDA inspected facility in Littlestown, Pa. The meat is vacuumed sealed for freshness. Our pigs are so happy and healthy that their tails wag in their sleep!

A Pork share costs \$295.00 and will include an average of 10-12 pounds of pork **every other month**. Your pork share will be ready for pick up in May/early June, mid-summer and early fall with your other CSA shares, for a total of 3 pick -ups. Sausage will be provided every month. Depending on the number of orders, we will also try to provide a ham end roast in a share. (Great for a holiday!) Pork shares will be available every other month this year to allow us greater flexibility in scheduling processing dates.

Some of the following cuts will be offered in each share:

Small Breakfast Sausage links	Smoked Bacon	Loose ground Sausage	
Griller Sausages	Sliced Ham Steaks	Pork Chops	Ribs

2018 Grass Fed Beef Share

R & R Farm will again have grass fed beef shares available this year. Our cattle graze on chemical free pastures and eat hay. We do not feed grain to finish our cattle. We are very pleased with how our beef turned out the last three years! It is very lean and tasty! Our beef has the cooking properties of turkey, but tastes like the best beef you have ever eaten. You will not need to ladle a lot of fat out of the pan! We will offer two shares of grass fed beef. A

spring/summer share and a fall share. We are planning for May/June and October, but will remain flexible on pick up because finishing beef on pasture can be weather dependent. We will notify you well ahead of time about when your share will be available. Our cattle are raised by us on our farm and are processed at a USDA inspected facility in Littlestown, Pa. The meat is vacuumed sealed for freshness. Each share will include 10 pounds of grass fed ground beef and prime steaks (approx. 2-4). A share costs \$110.00.



Pasture Raised Broiler Chickens

Our broilers are raised in a deep bedded brooder house when young and are then moved onto organic pastures in floorless field shelters. No hormones or antibiotics are added to the feed. The meat is very flavorful, juicy, healthy and all natural.

The broilers are slaughtered at our farm so they are not stressed before harvest. You will pick up the whole processed broilers fresh at R&R Farm or frozen at Nev-R-Dun Farm. They are available for order in June. As of now, we will be offering broilers in June only. A minimum of three birds is required to order. If you are satisfied with the above changes, then please consider ordering R&R Farm broilers!

Broilers sell for \$4.25 per pound and the birds weigh between 4 and 6 pounds. A \$5.00 per broiler deposit is required. The deposit will not go towards your per pound cost. The deposit money is used to purchase your bird(s) and to cover the cost of processing.

**** Please consider purchasing a chest or upright freezer if you do not already own one.**

*****All meat orders MUST be received before May 1.**



Oyler's Organic Farms Organic Apple Products

Oyler's Organic Farms is located 25 miles from our farms in Biglersville, Pennsylvania. Oyler's is a family farm on 360 acres of certified organic crop land, where their main product is organic apples. When the apples are available, we will offer these through our on farm market, along with their cider and apple sauce.

Trickling Springs Creamery Products

We will continue to offer Trickling Springs Creamery organic dairy products in 2018 through our on farm market. Trickling Springs Creamery opened in 2001 in Chambersburg, Pa. to provide fresh, wholesome dairy products to consumers. They accomplish this today by using milk from local, family farms that take the best care of their animals and land. Their happy cows get all the sunshine and free grass they want during the growing season and are not pushed in growth or production by synthetic hormones. Trickling Springs Creamery maintains a personal relationship with their farmers and focus on providing the best product for enjoyment. They offer organic and all-natural products that are created in small batches to allow them to focus on quality and freshness.

These products will include: organic milk, organic cream, organic raw milk cheese and organic butter. The milk will be available on a pre-order weekly basis. For items with longer "sell by" dates, such as butter and cheese, those will be kept in stock. If you are interested in these items on a weekly or semi-weekly basis, please indicate below.

Thanks again for your interest in the Nev-R-Dun Farm 2018 CSA. If you have any further questions, please feel free to ask. I can be reached via cell phone: 443-340-7212 or e-mail: tom@nevrdunfarm.com. **We also accept credit cards. Please call for this availability.**

Directions to the farm: The farm is located at 2439 Hughes Shop Road, which is about 5 miles northwest of Westminster in Carroll County off of Rte 97 north.

From Westminster, take Rte 97 north toward Littlestown/Gettysburg. After passing Hashawha and the Sports Complex on the right and Westminster National Golf Course on the left, take Stone Road which will be the next left. After Stone Road ascends a hill and descends in an S-turn, after a little over a mile or so, about a hundred yards ahead on the left is Hughes Shop Road. Take Hughes Shop. The farm is the third driveway on the left. There are two greenhouses along the ridge, a white farm house and various farm buildings along with a white barn with green trim and a silo, and the farm market is directly ahead as you enter the driveway and is the yellow building with brown trim. (R&R Farm can be found at 2543 Murkle Rd, which goes off of Stone Rd on the right at the S-turn. R&R Farm is at the corner of Stone Rd and Murkle Rd.)

Please contact for directions from other locales.

Thank you for your consideration,

Tom Reinhardt

Jen & Kirk Robertson

Nev-R-Dun Farm

R&R Farm

Please print out, complete and return the last two pages along with your check.

Nev-R-Dun Farm
Spring/Summer/Fall CSA 2018
Commitment Form

Name:

Address:

Phone Number:

E-mail:

Preferred pick-up: Group A Thursday on farm Group B Saturday on farm Either
Group C Downtown Westminster Farmer's Market (Saturday mornings)
Group D Reisterstown Farmer's Market (Sunday mornings)

Certified Organic Vegetable/Herb Share: (Cost of share: \$506/ or \$483 if paid in full by February 1, 2018)

Number of shares desired:

Please circle or put an X next to all that apply:

Half Egg Share (\$70.00)

One Egg Share (\$120.00)

Woodland Raised Pork Share (\$295.00)

Grass Fed Beef: Spring/Summer Share (\$110.00) Fall Share (\$110.00)

Interested in a fall turkey???(Please write a number on the blank if you want more than one.)

of Pastured Broilers wanted for June (minimum order of 3): (\$5.00 deposit per bird)

Are you interested in Tricking Springs Creamery organic products? If so, please indicate what and how much per week: _____

Comments/questions: (Please feel free to leave any comments or ask any questions you may have)

Amount of Payment included: _____ (Please make check payable to : **Tom Reinhardt**)

By signing this commitment form, I agree with the terms of the Nev-R-Dun Farm Spring/Summer/Fall CSA 2018. These terms, including the forfeiture of any week's share that is not "picked-up", agreement to the random amount and variety of produce from week to week, as well as acceptance of the fact that the weather may change plans and cause occasional crop failure, are acceptable and understood.

Please sign your name above

Date

Please print your name above

(Please mail completed form to: **Tom Reinhardt, 2813 Murkle Road, Westminster, MD 21158**)