



this week's

HARVEST

Letter from Fred

Qty: 1 bunch

Letter from A & A

Qty: 1 bunch

List of Veggies

Qty: 1 bunch

Rushton Farm CSA Basics

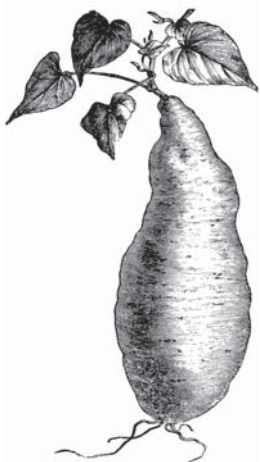
Qty: 1 bunch

List of CSA members

Qty: 1 bunch

Harvest Calendar

Qty: 1 bunch



Week of April 14, 2008 ~ Issue no. 1

IN THE BAG *tidbits from Fred*

I would like to welcome all of you to the inaugural season of the Rushton Farm CSA. Rushton Farm CSA represents a different approach to local agriculture - one in which the farm represents a community interest where the growers and consumers provide mutual support and share the risks and benefits of food production. This farm is a community venture in mind, spirit and action and I hope that all of you will make the most of the opportunity to share in the beauty and the bounty of a season at the farm.

Less than two months ago Rushton Farm was an open field with a small dirt lane. There were no standing structures, no water source and the land had not been farmed in over thirty years. In optimal circumstances we would have had a year to work and condition the land while establishing the structures and utilities necessary on a farm. It was decided that with the momentum of the Willistown Conservation Trust Community Farm Program and the enthusiastic support of the surrounding community that we would put all our energies towards making a successful start this season. It is going to be a challenge but we expect great rewards.

Part of belonging to a CSA is the opportunity to interact and communicate with the farmers responsible for the food being grown. We are fortunate to have Aaron de Long and Ashley Brister as field managers at Rushton Farm. They along with myself will be responsible for the crops being grown and the weekly harvest that will be collectively shared. Feel free to ask any questions or offer any opinions to us throughout the season.

Rushton Farm CSA represents one part of the Willistown Conservation Trust Community Farm Program. This program was started as a way to reinvigorate local agriculture and food production while educating the community and promoting sustainable agricultural practices. By bringing together community members, farmers and land in a mutually supportive relationship, we envision the creation of local sustainable food networks that will connect people to the food they eat while promoting environmentally supportive land practices. Rushton Farm represents an important part of this vision and I thank you for joining us in our first season. Welcome!

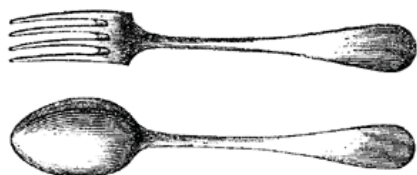
-Fred



THE DIRT *report from our field managers*

The field operation is really getting underway as the weather has finally cooperated in giving us a good window in which to work. We are slowly turning the ground using our walk-behind tractor and forming our raised beds using shovels and rakes. Our greenhouse is overflowing with plants, but much of our transplanting work has had to be put on hold as we wait for electricity and the corresponding ability to pump water from our well. As we are coming to discover, starting a project such as this is an exceptional learning opportunity for all involved and comes with many unique challenges. The ground that we are working this year has not been cultivated in thirty years and harbors an impressive assortment of hardy, perennial weeds. Because we were unable to turn the ground in the fall, contending with these weeds will undoubtedly be one of our greatest challenges this season. Deer are likely to be an issue, too, as our fields are in the midst of a deer population whose density is estimated to be four times the carrying capacity of the area. Still, it's no question that we are blessed. The resources with which we have been provided to do our jobs have been tremendous, and the support we've received from everyone in the community has been inspiring. We are very excited for the season and for all the joy and surprises it will undoubtedly bring. We are including a list of our intended crops for the season, as well as the varieties we will be using, for your perusal. Thanks so much for being a part of Rushton Farm, we look forward to getting to know you this summer!

-Aaron and Ashley



CROPS *what we hope to harvest this year*

Arugula	Astro
AsianGreens	Tat Soi
AsianGreens	Joi Choi
AsianGreens	Mei Qing Choi
Basil(1)	Genovese
Basil(2)	Nufar
Beans(2)	Provider
Beans(3)	Jade
Beans(4)	Maxibel
Beets(1)	Red Ace
Beets(1)	TouchstoneGold
Beets(2)	Chioggia
Beets	Bull'sBlood
Broccoli(1)	BlueWind
Broccoli(2)	Marathon
Brussel Sprouts	Diablo
Cabbage(1)	Arrowhead
Cabbage(2)	SuperRed
Cabbage(2Green)	Alcosa
Cantaloupe	Halona
Cantaloupe	athena
Cantaloupe	SunJewel
Carrots(1)	Mokum
Carrots(2)	ScarletNantes
Carrots(3)	PurpleHaze
Cauliflower(1)	violetqueen
Cauliflower(2)	amazing
Cauliflower(3)	Romanesco
Celeriac	Diamant
Chard(1)	BrightLights
Cilantro(1)	Santo
Cilantro(2)	Santo
Cukes(3)	Slicing-Marketmore
Cukes-P(1)	Pickling-NorthernPickling
Cukes-P(2)	Pickling-Alibi
Cukes-Lemon	Lemon
Dill(1)	
Eggplant	Galine
Eggplant	FairyTale
Eggplant	Orient Charm
Eggplant	RosaBianca
Garlic	
Gourds	Ornamental(smallmixed)
Gourds	BirdhouseGourd
Kale(1)	Toscana
Kale(2)	Red Russian
Leeks(1)	Tadorna
Lettuce	RedSaladBowl
Lettuce	DarkLolloRosa
Lettuce	RoyalOak
Lettuce	Tango
Lettuce	RedSails
Lima Beans	Dr.Martin
Okra(1)	Cajun Delight
Onions, Red	Mars
Onions, Storage	Copra
Onions,Sweet	olympic
Peas(1)	Snow-OregonGiant
Peas(2)	Sugar Snap
Pepper(1)	Lipstick
Pepper(1)	Carmen
Pepper(1)	Round of Hungary

Pepper(1)	Islander
Pepper(2)	Gypsy
Pepper(2)	Red Knight
Pepper(2)	Sunray
Pepper-Hot(2)	habanero
Pepper-Hot(1)	Hungarian Hot Wax
Pepper-Hot(2)	Lady Bug
Pepper-Hot(2)	Tiburon
Pepper-Hot(2)	El Jefe
Popcorn	RobustYellow
Potatoes	Kennebec
Potatoes	AllRed
Potatoes	AllBlue
Potatoes	DarkRedNorland
Potatoes	RoseFinnApple
Pumpkin	baby bear
Pumpkin	Tom Fox
Pumpkin	Musque de provence
Pumpkin	Howden Biggie
Pumpkin	wee be little
Pumpkin	Jarrahdale
Raab	Spring Raab
Radishes(1)	D'Avignon
Radishes(1)	Cherriette
Radishes(2)	EasterEgg
Scallions(1)	EvergreenHardyWhite
Scallions(2)	Deep Purple
Soybeans	Butterbean
Spinach(1)	Tyee
Spinach(2)	Springer
Spinach(4)	Hector
SummerSquash	8 ball
SummerSquash	PattyPan
SummerSquash	Goldrush(Yell.)
SummerSquash	Zucchini-Cashflow
Tomatoes(1)	Rutgers
Tomatoes(1)	eva purple ball
Tomatoes(1)	Celebrity
Tomatoes(1)	JapaneseBlackTrifele
Tomatoes(1)	BigBeef
Tomatoes(2)	CherokeePurple
Tomatoes(2)	Brandywine
Tomatoes(2)	StripedGerman
Tomatoes(2)	Brandywine
Tomatoes(cherry)	Red Grape
Tomatoes(cherry)	Sungold
Tomatoes(cherry)	Chelsea
Tomatoes(cherry)	SuperSweet100
Tomatoes(early)	Early Girl
Tomatoes(early)	ew Girl
Tomatoes(plum)	BlueBeech
Tomatoes(plum)	AmishPaste
Tomatoes(plum)	SanMarzano
Turnip	purpletop
Watermelon	Sugar Baby
Watermelon	Sweet Favorite
Watermelon	Mini Yellow
Watermelon	Solitaire
Winter Squash	Acorn-Tuffy
Winter Squash	Kabocha-BlackForest
Winter Squash	RedKuri
Winter Squash	BlueHubbard
Winter Squash	Butternut

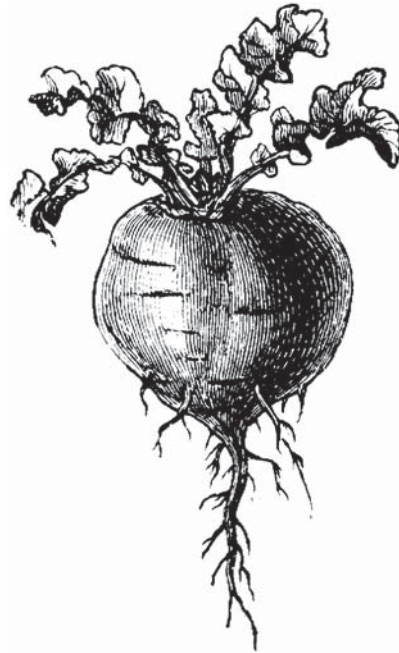
BASICS *how the Rushton Farm CSA will operate*

Pick up days and what to expect

- Each member will have a specific day, either Tuesday or Friday that they will pick up their weekly share. For the sake of a balanced harvest this day will be the same throughout the season. Pick up times are 12-7.
- Shares will change week to week seasonally depending on what is ready to be harvested. Reference the harvest chart provided for a general idea of seasonal availability of produce.
- There may be some pick your own items throughout the season but at this point flowers and herbs are the only crops that will be regularly featured as pick your own starting in late June.
- At different points throughout the season fruit will be provided as part of your share. Fruit will be provided by Barnard's Orchard in Unionville. Barnard's is a small family owned farm that has been in operation for more than 50 years. Although conventional in their farming practices, they tend the land and their orchard in both a sustainable and environmentally responsible manner.
- In addition to the vegetables and fruit in your shares there will be opportunities to purchase additional food products on site from other local farms. These products include beef from Woody Cullen, eggs from the Rushton egg co-op, cheese from Shellbark Hollow Farm, bread from Talula's Table and honey from the friendly bees at Rushton Farm.

Farm Events

- There will be several volunteer events throughout the season. These events are entirely optional but we encourage you to participate in any that are of interest to you as a better way to understand the farm and how we grow and harvest the food in your share every week.
- There will be opportunities for children to be involved in the farm with planting days, harvest days, etc. These will usually take place on Wednesdays. There will be more advanced opportunities for teenagers to become involved. Please let us know if you have a child who would be interested.
- We expect to feature a number of educational events to explain farming practices, nutrition, local agriculture and local foods. These will take place on Sunday afternoons.
- The end of summer will be celebrated with a farm dinner at Rushton Farm featuring food harvested on site.
- The end of the season will be celebrated with a harvest day on Saturday, October 18. This day will feature hayrides, a pumpkin carve and a hopefully a sigh of relief for a successful first season.



General Rules Regarding the Farm

- No dogs are allowed at Rushton Farm for sanitary and safety concerns. You may see "Max", our farm dog, patrolling the property. Max has spent the entirety of his life on farms and has been trained for the field and the protection of our precious veggies. Max is extremely friendly but if you have a child with a fear of dogs he can "disappear" as needed.
- Rushton Farm is closed on Monday and most Saturdays. These are days that the farm staff has meetings, concentrated field work and rare time off in between. Wednesdays will generally be reserved as volunteer days for those interested in helping out on the farm. Sundays will be "open farm days" where all are welcome to come out and visit the farm.
- Pick up days are 12-7 Tuesdays and Fridays. During these times all CSA members are welcome to spend time walking the fields, picnicking or simply enjoying the ambience of Rushton Farm.
- If you will not be picking up your weekly share or if someone else is picking up your share we ask that you give notice including the name of the person picking up. All shares not picked up will be donated to local food banks.
- A Rushton Farm CSA handbook will be provided at the Sunday, June 1 Opening Day Celebration or at the time of your first pick up the following week. This handbook will provide a detailed description of produce grown at Rushton Farm, storage and cooking suggestions. It will also contain a calendar of events and further details regarding the Rushton Farm CSA.



RUSHTON FARM

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2008 CSA MEMBERS *the lucky bunch*

Name	EMAIL	Pick Up
Atterbury	eega@aol.com	Tuesday
Berman	dberman@gmail.com	Friday
Breecker	mbreecker@yahoo.com	Tuesday
Cauffman	jcauffman@verizon.net	Friday
Cooker	bernard.cooker@lyondellbasell.com	Friday
Cox	g_a_cox@msn.com	Tuesday
Davis	kailine@aol.com	Friday
Donaldson	mbdonaldson@gmail.com	Tuesday
Spragins/Gardner (share w/ Petrauskas)	jspragins@sprynet.com	Tuesday
Gowen	elizagowen@mindspring.com	Tuesday
Hare	hare@criterionsg.com	
Ingersoll/Taylor	met1732@verizon.net	Tuesday
Garrett Mill Farm	mbewbe@aol.com	Tuesday
Hughes	bdhugh@gmail.com	
Jim Hutchin	sarahhutchin@comcast.net	Tuesday
Klavans	ngklavans@hotmail.com	Tuesday
Koester	tkoester@tckoester.com	Friday
Layden	sallylayden@verizon.net	Friday
McHugh	cmcchugh@turnerinvestments.com	Friday
Moller	moller.jennifer@hotmail.com	Friday
Moran	brynclovis@aol.com	Tuesday
Murdoch	jhauptfuhrer@earthlink.net	Tuesday
Pension	keithinpa@comcast.net	Friday
Petrauskas (share with Gardner/ Spragins)	ksp46@comcast.net	Tuesday
Rubin	trubin@aol.com	Friday
Sheehan	g.sheehan@suntechnics.com	Friday
Shorr	dshorr327@aol.com; sheilashorr@aol.com	Tuesday
Sordoni	ssordoni@comcast.net	
Srawbridge (share with Wall)	psstrawb@aol.com	
Sutherland	perkz@vet.upenn.edu	Friday
Stevenson	cstevenson22@verizon.net	Friday
Schmidt	cla_jo@hotmail.com	Friday
Turner	cwt3135@aol.com	
R. Van Alen	cvanalen@comcast.net; rvanalen@comcast.net	Friday
Volz	ksherm3@aol.com	Tuesday
Walker	douglas.walker@bbh.com	Tuesday
Wall (share w/ Strawbridge)	michael.wall@alkermes.com	



HARVEST CALENDAR

It's difficult to say in spring what the summer will bring. Invariably mother nature will be kinder to some crops than others. Thank you for sharing whatever the season brings.

Veggie	June	July	Aug	Sept	Oct
Arugula					
Asian Greens					
Basil					
Beans					
Beets					
Broccoli					
Broccoli Raab					
Brussel Sprouts					
Cabbage					
Cantaloupe					
Cauliflower					
Carrots					
Celeriac					
Chard					
Cilantro					
Cucumber					
Dill					
Eggplant					
Greens					
Kale					
Leeks					
Lettuce					
Lima Beans					
Melons					
Okra					
Onions					
Peppers					
Potatoes					
Pumpkins					
Radishes					
Scallions					
Snow peas					
Soybeans					
Spinach					
Sugar Snap Peas					
Summer Squash					
Tomatoes					
Turnips					
Watermelons					
Winter Squash					