

NEAR ~ PRODUCE ~ BIVER

COMMUNITY SUPPORTED AGRICULTURE





LOCALLY GROWN, CHEMICAL-FREE VEGETABLES DELIVERED WEEKLY.

WELCOME

We are two couples, Andrew + Therese, and Lyndon + Beth, and we are happy to invite you to become a member of our newly established Community Supported Agriculture (CSA) project at 'Near River', our property on the Pappinbarra River in the Hastings Valley.

2008 is our first year in this venture, and we are starting out by distributing vegetables each week from our market garden to 25 families. Over the coming years we will be looking to expand so we can enlarge our community, and provide for more families.

CSA IN A NUTSHELL

CSA consists of a direct relationship between the farmer who grows the food and the local consumer who eats it. It is a way for the farmer and consumer to share the risks and benefits of sustainable agriculture.

The member of the CSA supports his/her local farm by giving them the funds needed to cover the costs of food production upfront, before the beginning of the growing season, and in return receives an equitable share in the harvest by way of fresh weekly-delivered vegetables.

Over the last couple of decades, the CSA model of food production and distribution has flourished in North America, Europe and Japan, but as yet there are only a handful of CSA's here in Australia. We believe that it is the way forward for sustainable food production and distribution.

SHARING THE BENEFITS...

There are many benefits to the CSA model to both the consumer who eats the food and the farmer who grows it.

- The consumer enjoys high quality, nutritious produce, grown locally and organically, and harvested on the day of distribution.
- CSA's also involve people through work and socialising, strengthening local community bonds.

For the farmer, the necessary funds for production are available at the beginning of the season when they are most needed. The farmer also has a guaranteed market, and hence income, for his/her produce even before a seed is planted. This means that everything is accounted for and there is no wastage. With the marketing done, the farmer can concentrate on growing the crops.

...AND THE RISKS

The burden of losing a particular crop to bad weather, natural disasters or pests is usually carried solely by the farmer. The supermarket simply sources out the food from another grower for the unaware consumer.

With the CSA model, all models share the risks with the farmer. This means that in a hot summer, for example, members may receive a large amount of warm weather

loving vegetables such as tomatoes, corn and capsicum but little of the cool weather loving ones such as cauliflower or lettuce, and vice versa in the case of a cold, wet summer. The beauty of it is that every year is different and no one ever knows what will be in abundance.

WHAT WE GROW

basil	celery	lettuce	silver beet
beans	chilli	melons	shelling peas
beetroot	coriander	mixed herbs	snow peas
broad beans	corn	onions	spinach
broccoli	cucumbers	parsley	spring onions
cabbage	dill	parsnips	squash
capsicum	fennel	pumpkins	tomatoes
carrots	kale	radishes	turnips
cauliflower	kohlrabi	rocket	zucchini
celeriac	leeks	salad mix	

Not everything will be available every week and we cannot guarantee that all of the above crops will make it. The amount and variety starts small in the spring, peaks late summer/early autumn and stabilises over winter.

BECOMING A CSA MEMBER

To join, fill out the form overleaf and return it to us. Full payments are preferred, otherwise a \$200 non-refundable deposit and \$160 payments by the beginning of each month are required. Distribution will go from early November to end of June 2009. Each week we will drop off the vegetables at a few distribution sites in Sydney. Before the season starts, we will inform members of the distribution sites and which day of the week to pick up the vegetables.

Becoming a CSA member also means getting involved in the growing of your food. We will let you know via our fortnightly email newsletter when extra hands are needed in the garden or alternatively let us know when you are available. A harvest festival for all CSA members will be held late summer / early autumn.

COMMITMENT FORM 08/09

Name: _____

Address: _____

Phone: _____

Email: _____

One share in the harvest is enough produce for two adults, and a bit more, remembering that amounts vary across the season. A share in the harvest works out to be \$30 per week for your vegetables + \$10 delivery fee.

Full payment for Season's Share \$1200 or

Non-refundable deposit on Season's Share \$200 (\$160 is then required by the start of each month).

Full payment or deposit is due by November 15th. There are a limited number of shares so get in early.

EGGS

I would like to receive one dozen eggs half a dozen eggs each week with my vegetables. The eggs are free range from our chickens at 'Near River'. Payment for eggs will be on the day at \$5.00/dozen, \$2.50/half dozen

HOW TO PAY

Electronic transfer

Account Name: Near River Produce
BSB 012 864 Acc # 4798 95124

Cheque: Send a cheque or money order made out to 'Near River Produce' to the address below

Cash: Pay cash to Andrew, Therese, Lyndon or Beth

I understand that as a shareholder my financial pledge guarantees me to an equitable share in the harvest, not a specific amount or variety of produce.

Signature _____



Please send this form to:
'Near River Produce'
1466 Pappinbarra Road
Hollisdale NSW 2446

TAKE ACTION ON CLIMATE CHANGE!

A CSA member is a discriminating consumer - someone who is concerned about the destructive environmental and sociological impacts of conventional farming, and intentionally acts to reverse these trends. CSAs emphasise the role of the consumer in consciously taking moral responsibility for the care of the land and the people who grow the foods we humans need.

CSA's play an important role in reducing global warming. By joining our CSA you will greatly reduce your carbon emissions. The food is not transported from faraway using large quantities of fossil fuels, but grown locally by a farmer you know. By nature, CSAs are small scale and organic. Compared to large-scale industrial farms, the amount of fossil fuels used in the production process is minimal.



For Further Information

Please contact Andrew and Therese on Ph: 02 6587 6004
Lyndon and Beth on Ph: 02 6587 6005

Email: info@nearriverproduce.com

Website: www.nearriverproduce.com

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