

Powers Farm & Brewery

Community Supported Agriculture (CSA) Member Agreement for 2021

Farm contact information:

Powers Farm & Brewery

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Becoming a Part of Our CSA at Powers Farm & Brewery in 2021

Welcome! As Powers Farm & Brewery, my husband Kevin and I wish to provide you with fresh, local, sustainably grown, nutrient-rich, delicious food via our Community Supported Agriculture (CSA) program. A CSA is a relationship between you and our farm. Rather than simply purchasing food, members of our CSA subscribe at the beginning of the season and receive a variety of our freshest harvested produce each week.

Our CSA is 16 weeks! Enjoy fresh delicious Powers Farm vegetables from the week of May 31st thru September 17th. We offer half shares, full shares, fresh-cut flower bouquets shares and a discounted growler fill of our fresh farm beers to members. Plus, egg and meat add-ons from Whiffletree Farm!

- **Produce CSA Half-Share Members** receive the equivalent of \$18 worth of fresh produce, fruit and herbs per week. Great for 2-3 people.
- **Produce CSA Full-Share Members** receive the equivalent of \$36 worth of fresh produce, fruit and herbs per week, which works out to 1-2 grocery bags per week and 2-3 bags during peak season. Great for 4-5 people.
- **Cut Flower CSA** members will receive a weekly bouquet of pesticide-free, bee-friendly flowers, grown alongside our produce, arranged especially for you.
- **Farm Beer CSA** share runs alongside our other CSAs, 16 growler fills at your time of pickup, at a discounted rate (15% off regular price) for our 32oz or 64oz options. We are happy to fill your existing growler, or you can purchase a new growler for \$8 (32oz) and \$10 (64 oz). Growler fills end September 17th.
- **Add-Ons from our friends** the Straights at Whiffletree Farm, include a weekly egg share and monthly chicken share, small meat share and large meat share – both are available for pickup with your produce share, see details below.

Our Growing Practices

We are a small farm growing native and heirloom vegetables, fruits and herbs using sustainable, biological and pollinator friendly farming practices. All of our produce is grown onsite **without** the use of: conventional pesticides, synthetic fertilizers, bioengineering, or ionizing radiation. While we would easily qualify as certified organic, because of our size and because we are selling direct to our members, we have decided to keep our farming practices transparent and straightforward. We still hold ourselves to organic practices and keep soil health, environment, nutrient quality, native and local ecology in the foremost of our minds when making any

decisions. For more information about our farming practices, please ask! We'd be happy to tell you more and show you around.

Sharing in the Risk of Crop Challenges

We promise to do our best to provide you with a bountiful share each week. The quantity of produce, however, may vary from week to week due to extreme weather, insect cycles, or other production factors despite our best efforts as a sustainable, biological farm.

By joining our CSA, you are agreeing to share in the risk of crop failure with us and other members. In the unlikely event that a particular crop fails, we do everything we can to compensate for the failed crops by filling your share with other crops grown on the farm that are ready for harvest at that time. In the unlikely event that extreme weather causes widespread issues, it could disrupt our scheduled harvest and affect shares at that time. However our diverse vegetable farm offers you a wide variety of produce. This diversity acts as insurance for us and our members against the most common issues inherent to farming.

Sharing in the Reward of Crop Surplus

As the growing season gets underway, your share may grow in quantity. This means you get to share in the rewards of great harvests, enjoying the freshest from-the-field harvest that our soil and climate produce. Every year we focus on our CSA shares first and then sell extras in our brewery and to local chefs and restaurants and share with the local Fauquier Food bank. Last year we were able to donate two tons of produce to our local food bank.

The Products We Expect for 2020

The chart below outlines some of the vegetables, fruits and herbs we hope to deliver and when you may see them in your share. This chart is based on our best estimate, but of course weather, pests, and other events may affect actual production.

Month Harvested	Expected Crops
June	kale, lettuce, radishes, mustard greens, garlic scapes, carrots, scallions, beets, cilantro, pea shoots, dill, broccoli, cabbage, onions, cucumbers, swiss chard, spinach, strawberries
July	lettuce, kale, cucumbers, summer squash, onions, beans, hot and sweet peppers, tomatoes, cherry tomatoes, garlic, ground cherries, new potatoes, basil
August	watermelons, melons, tomatoes, basil, sweet peppers, beans, potatoes, eggplant, okra, ground cherries, hot peppers, summer squash
September	pie pumpkins, winter squash, sweet potatoes, swiss chard, kale, lettuce, peppers, cherry tomatoes, lettuce, radishes, eggplant, okra, garlic

Picking Up Shares

Shares are available for pickup each week at the following times and locations:

1. Mondays from 3 – 7 p.m. at **Powers Farm & Brewery**. 9269 Redemption Way, Midland, VA.
2. Thursdays during regular business hours from 2 – 8 p.m. at **Powers Farm & Brewery**. 9269 Redemption Way, Midland, VA.
3. Fridays during regular business hours from 2 – 8 p.m. at **Powers Farm & Brewery**. 9269 Redemption Way, Midland, VA.

- **If you cannot pick up your share**, you can arrange for someone else to pick it up for you. Or you can let me know and I can refrigerate your share for pickup at a later time.
 - Any shares that do not get picked up will be donated to a local family or the food bank. Feel free to text or email me at any time 540-272-5060.
- We take food safety seriously. For your added protection, refrigerate perishable food and wash all produce before eating.

CSA Member Costs

Farming requires significant up-front capital, with investment required for months before any produce is ready for sale. Your membership provides us with funds to purchase seed and equipment at the time they are needed, and we appreciate your commitment to making the season happen. New this year, we will be providing shares in reusable boxes. So, you can bring your own reusable bags or purchase one of our canvas totes for \$6 to make things more environmentally friendly.

Please circle your selections:

Share Type	Share Size	Price	Preferred pickup day (Monday, Thursday or Friday)
Produce CSA (Starts May 31st)	Half-Share (Ends Sept. 17th)	\$288	
Produce CSA (Starts May 31st)	Full-Share (Ends Sept. 17th)	\$576	
Cut Flowers CSA (Starts May 31st)	(Ends Sept. 17th)	\$168	
Beer CSA (Starts May 31st)	32oz share (Ends Sept. 17th)	\$168	
	64 oz share -or- 2x 32oz (Ends Sept. 17th)	\$298	
Egg Share (Starts May 31st) From Whiffletree Farm See page 5	1 dozen per week \$5 x 16 weeks	\$80	
	2 dozen per week \$10 x 16 weeks	\$160	
Meat Share (once a month) From Whiffletree Farm See page 6	One whole chicken per month \$21.75 each (4x)	\$87	Monthly pickup
	Small Share 4 pick-ups \$75 per month	\$300	
	Large Share 4 pickups \$150 per month	\$600	
Powers Farm & Brewery T-Shirt	Any style and size	\$20 (10% off Retail)	Pickup with your first share.
Powers Farm & Brewery Canvas Tote		\$6	Pickup with your first share.

TOTAL Includes share type(s) : \$_____ (before credit card fee, if applicable)

Email (for weekly newsletter) _____

Member Contact Information:

Name: _____

Phone number: _____

By signing below, you agree to purchase the membership program(s) indicated above.

Signature: _____ Date: _____

All listed prices include sales tax.

Payment Options

We accept payments via check, cash, Venmo, credit card or debit card. We are more than happy to accept any of options, but note that check or Venmo are preferred as there is no fee.

You can sign up a couple of different ways:

- You can pay during any of our taproom business hours (Thursday-Sunday). Bring in a copy of this form or use one of the forms we'll have available in the taproom.
- You can fill out the form online and pay via credit card or debit card on our website powersfarmbrewery.com. There is a **3.5% processing fee** on all credit cards (equal to our cost for processing).
- You can mail us printed copy of this form and include a check
- You can mail us a printed copy of this form and pay via Venmo
- You can email us a scanned version of this form, and then mail a check or pay via Venmo

Please make all checks out to **Trifolium, LLC**. Our mailing address is 9269 Redemption Way, Midland, VA, 22728.

Credit/Debit Card Payments (please pay online powersfarmbrewery.com or in person during our regular business hours). There is a **3.5% processing fee** on all credit cards (equal to our cost for processing).

Pay Online

- On our website: Powersfarmbrewery.com
- You can pay with payment app Venmo, to username @powerskp. There is no fee for paying via Venmo.

Communicating with Us

The best way to communicate with us is via email, phone or text. Email Melody at melody@powersfarmbrewery.com and call or text her at (540) 272-5060 or the brewery phone at (540) 359-5749, we monitor both calls and text messages. We will do our best to respond as soon as possible, but because we spend most of our time in the field, email or text message work best. Please contact us with any news of the

following: changes to your email address, changes to who will be picking up your share or if you can't pick up your share, and ways we can improve our offerings. As part of your membership, your email will be added to our weekly newsletter. Our newsletter includes weekly farm updates, pictures, vegetable offerings and recipes! Thank you!

Melody and Kevin Powers

Whiffletree Farm – Egg CSA

8717 Springs Road, Warrenton, VA 20186

Pasture Raised Brown Eggs

- Locally raised
- \$5 per dozen –
 - 1 dozen per week for 16 weeks = \$80
 - 2 dozen per week for 16 weeks = \$160
- Healthy, tasty eggs.
- More vitamins and Omega-3 Fatty Acids.
- Rich orange yolks. Clingy whites – not watery like most supermarket eggs

Happy, healthy birds. Our chickens enjoy a diet of fresh grass and all the tasty little critters they find. This is supplemented by non-medicated, non- GMO grain. Our methods are sanitary and our chickens have plenty of room to move around. Unlike most commercial operations, our hens often get to romp freely in the field.

Our eggs are healthier than standard store eggs

- 4-6 times as much Vitamin D
- 1/3 less Cholesterol
- 1/4 less saturated fat
- 2/3 more Vitamin A
- 7 times more beta-carotene
- 3 times more Vitamin E

Whiffletree Farm – Meat CSA

8717 Springs Road, Warrenton, VA 20186

Meat CSA-Add on info from our Friends Liz and Jesse Straight:

1. The "**Chicken CSA Add-On**" is where you sign up for a designated number of beautiful, pasture-raised, non-GMO whole chickens from our partners at Whiffletree Farm in Warrenton, VA. For those not familiar with that, the basics are you pay up front for X number of chickens/month for the 4 month CSA session, and pick up from the designated freezer or cooler at the pick up stand when you pick up your veggies! Each chicken is \$21.75 (for 4 to 4.5lbs). _____# of chickens wanted per month x 4 months = total _____

2. "The Farmer's Choice Meat CSA Add-On." This will work the same way the Chicken CSA works--pay up front for Small or Large bag once a month for the 4 month CSA session, and pick up from the designated freezer or cooler at the pick up stand when you pick up your veggies!

- **Small Meat CSA** add one includes: For the "Farmer's Choice" Small you will get 7-12 pounds of a quality assortment of meats from Whiffletree Farm.
 - An example would be the following: 4.5lb. whole chicken, 1lb. chorizo pork sausage, 1lb no nitrate bacon, 1lb. ground beef, 1.25lbs. shaved steak, 2lbs. chicken leg/thighs. The Small would be \$75/drop to the customer per month for 4 months = \$300.
- **Large Meat CSA** would provide around 14-24 pounds of assorted meat. An example of the Large would be the following: 4.5lb. whole chicken, 1lb. chorizo pork sausage, 2lb no nitrate bacon, 1lb. ground beef, 1.25lbs. shaved steak, 2lbs. chicken leg/thighs, 2lb. boneless breast, 1lb. sage breakfast sausage, 1lb beef steak, 1lb. beef brats. The Large would be \$150/drop to the customer per month for 4 months = \$600

For those of you who eat meat this is a great way to conveniently source local, pasture-raised, non-GMO, humane, chemical-free, antibiotic-free meat that contributes to the health of the land, animals, eaters, farmers, and community!

Whiffletree Farm raises chicken, eggs, turkey, pork, and beef; all on fresh pasture, non-GMO feed, no antibiotics, no chemicals, and their beef is 100% grassfed!