

# May, June & December Deliveries From Climate Zone 5 Wisconsin Farms

## Spring Creek Produce CSA 2015 Order Form

More information about the CSA and other ordering options, can be found online at [www.ugraze.com](http://www.ugraze.com)

Your Name _____	<i>If you'll share your box, please add:</i>
Address _____	Partner's Name _____
City _____ Zip _____	Address _____
Cell phone# _____	City/Zip _____
Home phone# _____	Phone# _____
e-mail _____	email _____
Pick up location _____	

### 2015 CSA Options

Note: since some of the varieties to be delivered in May are wild-crafted, the exact delivery date can't be determined until about 1-2 weeks in advance, when members will be notified. Most likely dates are either (Wednesday) May 13 or May 20. December's delivery date will be determined by weather, but is planned for either December 2 or 9.

#### ~~May Produce Share \$38~~ **Sold Out**

#### ~~Mini-May Share \$22~~ **Sold Out**

Box will include some of nature's most enticing early spring treats. Some of the organically grown varieties likely to be included: asparagus, rhubarb, spinach, baby root veggies

#### ~~June Produce Share \$35~~ **Sold Out**

##### June 24 Delivery, 5/9 Bushel Box

Types of organically grown varieties likely to be included: strawberries, peas, cucumbers, greens, onions, baby root veggies

#### **December Share \$46**

**Delivery either 12/2 or 12/9, (weather dependent) 1 1/9 Bushel Box**  
Produce and Pantry Items! Organically grown produce varieties likely: potatoes, onions, carrots, & more root veggies, squashes, cabbage, apples +dried beans, pasta, popcorn, apple cider vinegar, cornmeal, honey

#### **Maple Syrup**   1 pint \$9   1 quart \$16

Delivery Month:  June 24    December (2 or 9)

The farm community's woodlands are full of maple trees. No pesticides or chemicals are used on the trees, nor is the forest exposed to runoff. Every step of the processing is done by hand; sap is boiled over a wood-fired evaporator, creating a deeply flavorful syrup.

#### **Morel Mushrooms \$9 per 1/4 lb.** (May Delivery) **May 1st deadline!**

Quantity \_\_\_\_\_ x \$9 per 1/4lb. = \$ \_\_\_\_\_

One of the rarest, most sought-after, and most delectable food treasures anywhere! These early spring delicacies can be elusive. In 2012 and 2013 they came up in abundance, and all member orders were filled. Last year's weather was not morel-friendly, and there were none to be found. Since it is such an unknown, **morel orders must be paid for with a separate check.** Checks will not be cashed unless the mushrooms are delivered!

Total Amount Enclosed: \_\_\_\_\_

Separate Check for Morels: \_\_\_\_\_

### Thank you!

Payment in full is due at the time you place your order. Your pre-paid Membership Fee helps your farmers with planting and other early expenses on the farm.

Farming risks include unforeseen weather, pests and disease. As a community of farms, these risks are minimized in case of an individual crop problem or failure.

By becoming a member, you agree to share in the risks as well as the rewards of the growing season.

A separate check must be written for morel mushrooms; your check will not be cashed unless the mushrooms are delivered. If they are not delivered, your check will be returned.

CSA Membership shares are non-refundable.

Any items not picked up during your drop site's designated hours will be donated.

Signed \_\_\_\_\_

Date \_\_\_\_\_ 2015

While Urban Graze will act as a facilitator and liaison to help ensure that you are totally satisfied with your order, your legal contract will be directly with Spring Creek Produce, who is solely responsible for the delivery and quality of all products provided under your CSA share.

### Welcome!

Please Mail Form and Check Payment to:

**Spring Creek Produce**

P.O. Box 54

Champlin, MN 55316

Local Twin Cities Contact:

Urban Graze/Liz Talley

CSA Facilitator and Liaison

[liz@ugraze.com](mailto:liz@ugraze.com) or 952-201-2330

[www.ugraze.com](http://www.ugraze.com)

## **Spring Creek Produce Farm**

Spring Creek Produce Farm (formerly Savory Spring Farms) is located in the "Driftless Area" of Southwest Wisconsin. It is a stunningly beautiful, rolling hills landscape. All farming is done the old fashioned way - by hand and horse plow. The family has been farming for many generations and has CSA experience.

All crops are organically grown. And as the farmer will tell you, the care of the land and animals far exceeds the bare minimum standards of government organic regulations. Most seeds are heirloom, and because of their seed-saving practices, some crop varieties are now available only within Spring Creek Produce Farm's community.

The farm's woodlands are treasure chests, filled with prized wild greens, vegetables, mushrooms, and fruit. This affords CSA members rare access to amazing wild-crafted items that have been sustainably harvested.

Spring Creek Produce Farm's fields are nestled on forest outskirts, on hillsides and in valley pockets that are reminiscent of early settler's farms. Rather than clearing land for easy plowing, the fields fit into the spaces that nature has created. There is idyllic, widely diverse sun and weather exposures that offer incredibly bountiful harvest cycles; and all fields are fed by natural springs. This natural spring water is so pure that it is also the community's drinking water.

While not the easiest way, Spring Creek Produce Farm believes it is the most natural, gentle, and enjoyable way to farm. It would be nearly impossible to do with modern farm equipment. This pastoral type of farming provides the highest level of control to insure sustained organic farm fields. Their faithful care helps prevent soil erosion, and protects the surrounding woodlands, wetlands, water sources, and wildlife. The hills offer benefits to the farmers as well, such as acting as a buffer to potentially invasive GMO's. It is with great determination that the Spring Creek Produce Farm protects their unspoiled environment for future generations. The CSA gives members the opportunity to directly support the farmer's efforts.

## **More about the Driftless Area**

The "Driftless" name describes the historical geology of the region. Glaciers drifted *around* this area during the glacial period, giving rivers time to cut down into ancient bedrock and create distinctive landforms.

Dense woodlands covering steep hillsides are a unique feature of the Driftless landscape. These forests provide countless critical habitat opportunities for wildlife and birds. Most of the pure, cold-water streams and rivers are recognized nationally for their economic, environmental, and recreational importance; they are also world renowned for fly and trout fishing.

The area has a unique diversity, with countless interconnecting ecosystems. The soil is regarded as among the richest and most fertile in the nation. But the topography and environmental complexity makes the region particularly fragile, which brings challenges. Conservation and stewardship will be critical to the future health of this region.

The Spring Creek Produce farming model is a working success story and example of the thoughtful care required to fulfill this goal.