



BLOOMING GLEN FARM

CSA Rough Guide



Welcome to our farm family! We are looking forward to being your farmers this season. We are passionate about growing delicious organic vegetables. Our hope is that you will not only love eating our vegetables, but you'll become more connected to your local farmers, to the land, and to the community.

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OUR GROWING PRACTICES

We strive to be good stewards of the land by maintaining and enhancing soil, water and air quality through sustainable farming practices. We encourage and support a small farm ecosystem of diverse plants and pollinators. We use compost, cover crops, mulching and crop rotation to encourage healthy soil and plants and to build long term fertility.

We believe a healthy body is inseparable from a healthy soil. In order to be a healthy economically viable farm, it is important to have both a diversity of crops, and a diversity of markets. We sell our vegetables through our CSA and at farmers markets. In a suburban county where competition is high for land use between developers and farmers, we face unique challenges to maintaining profitability, and strive to provide a model of a successful small sustainable farm under these conditions.

ARE WE ORGANIC?

Our farm has been certified organic through Pennsylvania Certified Organic (PCO) since 2014. Our organic produce is grown without the use of synthetic fertilizers, pesticides, herbicides or genetically modified organisms. In 2020 in addition to the acreage in Perkasié that we lease, we purchased land along the Delaware River in Riegelsville. This land became certified organic in spring of 2022.

UNDERSTANDING THE RISK OF CSA

As a member you share in the abundance of the harvest as well as the risks that come with farming. We cannot stress this enough. Although we have learned how to avoid or manage most problems, it is likely that EVERY year, Mother Nature will throw us a curve ball, and we may lose a crop to drought, flooding, disease, bugs, hail, untimely freezes, wind etc. As weather patterns become more extreme and unpredictable, this will continue to be a challenge for farmers as we learn to adapt to new weather patterns. This means that you may not receive a particular affected crop for that season, or in a certain quantity that we had hoped.

If this occurs, we will do our best to make up the value of the share by substituting something else in its place, or possibly buying in a product from another organic grower. Another option is to make up the value of your share in the back end of the season as we attempt to plant quick turn around crops to recoup our losses. Please also note that the shares by nature will be lighter for the first few weeks of the season. It is important to look at the share as the cumulation of a 24 week season, instead of focusing on any one crop or any one week.

FARM CONTACT INFO

Tom Murtha and Tricia Borneman, farmers and owners.

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Office: #215-257-2566

E-mail: info@bloomingglenfarm.com ***Email is best!

Website: www.bloomingglenfarm.com

Private website page for links & educational materials: www.bloomingglenfarm.com/hub

PICKUP DAYS

*Tuesday 1pm-7 pm **OR** Thursday 1pm-7 pm

*Please pick up on your designated day only, either Tuesday or Thursday between 1-7pm. Please do not come earlier than 1pm, as it takes us until then to pack your shares, and prepare the signage for pick-your-owns. You may do any pick-your-own crops until 7:30pm, however please check in and get your share crate before 7pm.

Full shares pick up weekly; Half shares pick up every other week, on their assigned A or B week. We are unable to bag up or hold your share if you forget to pick up. See pg. 9, "What if I go on Vacation?"

FIRST PICK UP 2024

MAY 21 or 23 for all Full shares and Week A half shares.

MAY 28 or 30 for all Week B half shares.

We will have a total of **24 weeks** of distribution (12 for half shares).



HALF SHARES

Half shares pick up every other week ("alt-weekly"). **Please mark your calendars at the beginning of the season for every other week of pickup on your schedule**, whether A or B, starting on the date of your first pickup, listed above. You may also reference the calendar on the website if you forget: it is located on our "hidden" webpage for CSA members <https://www.bloomingglenfarm.com/hub/> If you are unsure whether you are A or B pickup please contact us ASAP.

SHARE ADD-ONS

Eggs, coffee, cheese, mushrooms, bread, fruit and ice cream shares are all available at an additional cost for either weekly or alt-weekly pickup, in conjunction with your veggie share pickup. The fruit shares are only available for an abbreviated 12 (or 6) week season, starting in August. When you check in, we will have a master sheet letting us know if you have add-on shares that week, so do not worry about remembering.

HOW WILL I KNOW WHAT'S IN THE SHARE EACH WEEK?

1. Each Monday we will email you the contents of your share for that week. The list is usually 90% accurate, but there are sometimes changes, since Mother Nature is fickle and we may not always have exactly enough of the same crop for everyone. This causes us to sometimes make last minute adjustments as we harvest. This Monday email will also contain news from the farm, as well as recipe links and storage suggestions.
2. On Tuesdays, we will post on Facebook a photo of the share with the crops identified in text overlaid on the photo for easy identification.
3. Our CSA Coach Steph Borzio does a weekly live video unboxing inside our private Facebook group on Tuesday afternoons. She shares tips for storage and prep in these videos, which are then archived on our you-tube channel, in case you are not on Facebook.

HOW WE STAY IN TOUCH WITH YOU

Via EMAIL: We do all our primary communication via email– usually on Monday mornings. If you do not check your email, you may be “out of the loop”, and may not have as positive a CSA experience.

Via Facebook Private Member Group: We provide the weekly video share unboxing, farm updates and links to educational materials here. A lot of group interaction will occur here between members as they share advice and tips for making the most of your share. Request free access here: <https://www.facebook.com/groups/bgfcsamembers>

Social Media

- Public Facebook page: Follow us at <http://www.facebook.com/bloomingglenfarm>
- Private Facebook Group page: For current CSA members only. Request access at: <https://www.facebook.com/groups/bgfcsamembers>
- Instagram: @bloomingglenfarm

PAYMENT POLICIES

When you register you will either choose to pay in full or in 3 equal installments. Our preference is check payment. Venmo is also an option. You will not receive invoices from us other than your first confirmation email, so please mark payment due dates on your calendar, unless you have set up automatic payment through paypal. Or send all check payments at once, post dating your checks as appropriate. We will hold them until dated.

CANCELLATION AND REFUND POLICY

Our CSA shares are non-refundable, however they are transferrable to another person. Should you have to move out of the area unexpectedly, please contact us.

EDUCATION/COOKING TIPS

How do I know what to do with the veggies you give me? (Or “What the heck is a kohlrabi?”)

Part of the CSA experience, and many would say one of the bonuses, is trying new vegetables- some of which may go on to become your favorites. Not sure about something?

- Ask questions in the private Facebook Group of other CSA members.
- Read the Monday farm email for recipe links and suggestions.
- Head to bloomingglenfarm.com/hub for links to educational support PDFs like our recipe formulas, meal templates and tips from CSA masters.
- Go to the blog on the website for our current seasonal recipe, or search by ingredient through archived recipes.
- Purchase the Cookbook “From Asparagus to Zucchini” available at the farm.

WHAT IS THE CSA MEMBER HUB? (Bookmark it)

We’ve created a page on our website that serves as a kind of “hub” or membership portal to help you access all the important links and educational support materials. Find it at <http://www.bloomingglenfarm.com/hub> Here you’ll find links to our various resources:

- The A to Z Vegetable Storage Guide– 60 page PDF
- Essential Kitchen Tools
- The link to our Facebook Group
- Tips and Tricks to CSA Success: A Beginners Guide for CSA Members
- Top ten tips from our CSA Masters: How to go from Veggie Amateur to CSA pro
- One page veggie template PDFs for DIY Veggie Broth, Green Cubes, Pesto 101 and Freestyle Frittata

FARM EVENTS

Keep an eye on your emails and in the Facebook Group for farm events and classes!

COVID-19 Policies

For the 2024 season, mask wearing is optional for everyone. Our policies may change if CDC guidelines were to change. However, please do not pick up your veggies in person if you are sick or have any covid symptoms. We offer curbside pickup for those at high risk or symptomatic– you will see a sign where to park next to the distribution room– we will set your crate by your car.

HOW TO PICK UP YOUR SHARE

BYOB: Before you leave home, bring your own bags, boxes or baskets to take your share home in.



Parking is available across the street by the silo and barn. Handicap parking is available in front of the red garage— look for the sign. Please *do not* block access to any farm equipment, implements, gate or barn entrances. Drive slowly near the farm, and **be careful crossing the street.**

Amenities. There is a porta-potty and hand wash station in the parking lot next to the silo. A water spigot to fill your vessel for pick-your-own (PYO) flowers is located behind the distribution room, at the end of the gravel path by the large chalkboard wall.

Line up and Check in! Please respect others and wait your turn. Our greeter will be waiting at a table to check you in. Check in under the primary name you registered under. We will hand you your share crate and any share add-ons you may have purchased. We will also give you instructions for any Pick-your-own (PYO) crops if they are available that week.

Take your share back to your car and unpack the crate into your own bags. It's a great idea to bring a cooler with ice packs especially for those summer months and definitely if you have an ice cream share! You will likely be heading out to do any PYO crops, so its important to keep your share cool while you do so. You may receive some of your share (for example potatoes) in a pulp container, and then need to dump it into your own bag and use the container for the PYO crops.

Return the empty crate immediately to the designated pallet in the parking lot (knocking out any compost or veggie scraps on your way). We need ALL the crates for the next pick up so please do not leave the farm with them.

Sharing Table: The Sharing Table is a place to put things from the share that you may not want that week and take something that another member may have left behind. Sometimes we may put a crate of seconds or extras there.

Local Food Source Additional local products are available for sale (pay by venmo, cash or check): Blooming Glen Farm swag, cookbooks, coffee (The Coffee Scoop's Farmer Blend), honey, maple syrup, our ketchup and tomato sauce, extra sunflowers, bulk produce.

Bulk produce

Periodically throughout the season we will offer bulk vegetables for sale at wholesale prices for those in our community interested in canning and preserving. These case quantities will not be included as part of your regular share. Crops like plum tomatoes, pickling cucumbers and bulk sweet peppers are grown specifically for this reason.

If you are interested in purchasing smaller quantities of “extra” vegetables on top of your CSA share, we recommend that you visit us at one of the weekly farmer’s markets we attend. (Wrightstown Farmers Market on Saturday mornings is the closest). As a valued CSA member you will receive 10% off your total at our farmstand.

Discovery Garden

You are welcome to use the picnic tables by the Discovery Garden (under the arbor). Spend a moment relaxing on one of the benches throughout the garden, read the tile markers, smell and touch the herbs and see what you can identify. For our younger explorers, there is a Little Free Library in the garden. We ask that all caterpillars, butterflies, worms, toads, tadpoles, etc., remain here as a valued part of our farm ecosystem.

Dogs

We love dogs! You may see our friendly golden retriever, Maggie, at CSA pickup. However, for the safety and comfort of all our members, **please leave your dogs at home**. If you have a service animal that needs to accompany you, please check in with our greeter.

PYO CROPS



Throughout the season there will be various “Pick-Your-Own” crops. These are items that are easy to pick, but too time-consuming for the farmers to harvest cost-efficiently. PYO can be fun, relaxing, and a good opportunity for you to enjoy the outdoors. You will receive any specific instructions when you pick up your share crate. Please sanitize your hands before heading out to the fields. No eating while in the fields, and please do not pick if you are ill or have symptoms of Covid-19.

Arrows and signs will guide you around the fields— there will also be sign posts marking the beds to be picked. Pay attention to the crops growing behind you as you pick. **DO NOT** walk in the raised beds in the fields, even if they appear empty— walk in the paths between the beds. Feel free to use the quart and pint baskets provided to measure out your share and to pick into, but leave them at the farm. Some members get into the habit of bringing containers like Tupperware's to transport their fragile cherry tomatoes, strawberries, or green beans home.

In the height of the summer, there may be a number of PYO options. It may take you a while to pick it all, especially if you are going at a leisurely pace. So plan ahead— wear a sun hat, bring a baby stroller, water to drink, a basket to carry your things in, a cooler for your share.



For insurance reasons, we are unable to provide clippers. **Please bring your own clippers!** You will need them for the flowers and herbs. We will have clippers for sale. If you are unsure of how to harvest a crop, or need assistance, please speak with our CSA greeter. If you are physically unable to pick, please let us know as we often have PYO crops already harvested for those with physical issues.

You can do your PYO when you come to collect your share, but if it's raining, or you're in your office clothes and in a hurry, you can come back on another pickup day, either a Tuesday or a Thursday – preferably within a few days.



PICK-YOUR-OWN FLOWERS

In the summer months there will be a large field of pick-your-own flowers available for approx. 8-10 weeks of picking. PYO flowers are included with any vegetable share (and are also available for purchase on their own). Half share members will pick every other week when they get their vegetable share. Full share members may pick every week.

Please do not cut flowers from the discovery garden or walkway. These flowers are for everyone to enjoy in bloom.

Bring clippers and a plastic gallon water container with the opening cut wider. (**No glass** is permitted in the fields). You can fill up with water at the farm at the spigot at the end of the gravel walkway behind the distribution room. Cut your flowers right into the water.

WHAT IF I GO ON VACATION?

What happens if you go on vacation and can't pick up your share? We do not hold your box or credit your account or double up on boxes later. But you have 3 options:

1. One option is to "Share your Share" with a friend. Have someone else pick up your share while you are gone; no need to tell us in advance.



2. Let it flow into our Food donations. If you do not show up on time, your box will automatically be donated.

3. Switch your pick up day**. Change your pickup day from a Tuesday to a Thursday or vice versa. Half shares may switch from A to B week or vice versa.

****Let us know by email by 7pm Friday the week before you wish to switch (7pm Thursday if you have a cheese share).** Because we harvest a precise number of shares each harvest day, and communicate early with our partner farms for any share add-ons, we cannot accommodate last minute switches.

WHAT IF I FORGET TO PICK UP?

We have partnered with Rolling Harvest Food Rescue as well as local organizations. They collect donated produce from local farms and distribute immediately to the non-profit hunger-relief agencies helping the most needy families in our community. If you have not made prior arrangements for someone to pick up for you, or to switch pick up days, at our discretion, some or all of any unclaimed shares will then be donated to Rolling Harvest or directly to local families in need. We do not have the cooler space to hold shares for pickup at a later date. In the case of an emergency, if you notify us the evening of your missed pickup (by email) we will do our best to hold your share for pickup within 48 hours, though this is not guaranteed.

STORING YOUR PRODUCE

Keeping your vegetables fresh for an entire week takes effort. Part of that is our responsibility. We are very careful about when we harvest produce, to ensure that we pick it at its peak of ripeness and in ideal harvesting conditions to keep it lasting as long as possible. But part of it is your responsibility as well.

If you want to extend the life of your produce, it is imperative that you get your vegetables and fruits into a cool location asap. Leaving your share in a hot car is a very bad idea, and your produce will spoil very fast. Best practice: Bring a cooler to pick up, with ice packs.

Here are some other suggestions:

1. Take the leafy greens off of your root vegetables (like carrots, radishes, turnips and beets). Store those roots and tops separately.
2. Wash and store your greens in a plastic bag in the fridge right away.
3. Plan to eat the most perishable items first.
4. Download and reference the [A to Z Vegetable Storage Guide PDF](#) which outlines best storage for every crop we grow.