

# Astarte Farm CSA Handbook

Here at Astarte, we are on a mission to grow delicious organic food and steward resilient, biodiverse soil using unique no-till,-no-spray farming methods. By being part of our CSA program you are an integral part of the success of growing food this way. Welcome to 2025 on the farm!

Nowadays we are accustomed to getting food on-demand at the supermarket, but locally-grown, sustainable food is a product of our climate and weather. Every year is different, and every growing season has good weather for some crops and bad weather for others. For many people, the joy of belonging to a CSA becomes increasingly meaningful as they share in the ups and downs of multiple growing seasons. We don't expect to be able to make an identical box week after week, year after year, but we do promise to give you the best of what we have and to put all our effort into every harvest.

## Pickup Info and other FAQs

### 1. Pack Times: Tuesdays after 1pm

**Fridays after 1pm**

**Pick-Your-Own hours and farm visits are 8am-6pm, 7 days a week**

- Share boxes will be located in the walk-in cooler in the purple barn. Please check off your name from the list on the clipboard when you pick up.
- Your pack day is when your share is freshest, however you may come to pick up any day of the week! We recommend not waiting more than 2 days post pack for optimal freshness. **After one week we will compost your box.**
- Please try and remember to **bring a reusable bag to unpack your box when you arrive, OR take your box and bring it back the next week** so we can reuse it for your next pick-up!
- When returning your box, please unfold it (reference photos for how to unfold posted in purple barn) and put your box on the box return shelf under the green tag for your pickup day.
- We harvest based on the pack schedule, so **please give us at least a one**

**week notice if you wish to change or skip your pack day.**

- You may request to permanently change your pack day at any point throughout the season, and we will do our best to meet your request if we have openings or other members looking to switch.

## **2. Parking**

- **Please park on the common and walk in.**
- If you need accessibility by car for your pick-ups, please let us know by calling or texting Ellen at 708-502-0559 and we'll be happy to make an exception.
- In the event of rain, feel free to drive **SLOWLY** into the farm and park near the purple barn to pick up your veggies.

## **3. Bathrooms**

- We have a composting toilet for you to use behind the purple barn on the right. A bin of coffee husks (from Esselon roaster!) is provided — please put a scoop or two into the toilet when you are finished.

## **4. What if I'm going on vacation? Can I have a friend pick up for me?**

- Yes of course! Please orient them to where to park and get the share, and let them know they can find any one of us if they have questions.
- If you need to miss a week, please let us know in advance so we don't build a box for you.

## **5. Pick-Your-Own**

- Some crops we grow are ideal for picking yourself! Check the whiteboard on the cooler door to learn what's available for PYO each week.
- PYO hours are 8am-6pm, 7 days a week
- There is one bed in Field 2 that is rented to a local flower farmer/is part of the cut flowers program at the Stockbridge School at UMass. It is labeled with clear signage so you won't miss it. These flowers are gorgeous, but they are NOT for picking – please enjoy with your eyes!

## 6. Farm Safety

- We do our best to clean up after ourselves, but there may be tools and other farm equipment lying around. Please exercise caution around vehicles and watch your step to avoid injury! **The tractor can seriously injure you even when it's off—please do not touch without a farmer's supervision.**
- Please be aware of poison ivy on the farm field edges. We will do our best to mark/pull/cover it if it's in a walking space.
- If needed, loaner sunscreen, hand sanitizer, Tecnu, and first aid supplies (including an EpiPen) can be found in the purple barn near the cooler.

## 7. Food Safety

- A handwashing sink and drinking water are available at the front of the purple barn. This water, and the water in the bathroom are potable.
- We ask that you please wash your hands before harvesting Pick Your Own crops in the field.
- Please don't bring your pets into the field.

## 8. Paying in two installments?

- If you're paying for your share in two installments, we ask you to complete your first payment by May 1st and your second installment by June 1st. This can be done either via check or credit card (online at [www.astartefarm.com/payment](http://www.astartefarm.com/payment)). Please feel free to email or call Ellen if you're not sure of your payment plan or you need a different schedule.

## 9. Volunteering and events at Astarte Farm

- Visit [www.astartefarm.com/calendar](http://www.astartefarm.com/calendar) for information on scheduled dates for seasonal volunteer events like garlic and squash harvests, as well as dates for Astarte gatherings, potlucks, workshops, etc.

## 10. Who is my on-farm contact?

- Your on-farm contact will be Ellen—you can email her at [ellen@astartefarm.com](mailto:ellen@astartefarm.com), or call (708) 502-0559, with any questions, requests, or concerns throughout the season.

We look forward to feeding you!

