

CSA 2010

Welcome to the Top of the World Farm CSA! We are glad that you chose to support our farm throughout this season and we look forward to sharing our vegetables with you.

**Hours of Pickup**

Either Wed from 3-6 or Fridays 12-3pm. Each member will choose 1 day to pick up throughout the year.

**Pickup Location**

Pickup can occur at the back door of the kitchen (below the green stairwell on the West side of the building) or at the bar during those hours.

**Harvest Bag/Container**

Each share will be in these containers. These must be returned the next week when you pickup so we can store the shares conveniently in our cooler.

**What is in a share?**

Our shares consist of a variety of vegetables each season. We sometimes have lots of one item and sometimes only have a small bit, but we share it with each member. When we do have a bumper crop of something, we will let you know and offer it in addition to the shares. (i.e. if members can use extra canning tomatoes at the end of summer).

**Volunteers at the Farm**

We always welcome volunteers to work alongside us on the farm. We are most consistently on the farm Mondays, Tuesdays and Fridays in the morning. Please let us know if you would like to help out on the farm.

**Contact Info**

Please either call Kim at 338-8130 or email [kim@topoftheworldgolfresort.com](mailto:kim@topoftheworldgolfresort.com) if you cannot make the pickup or would like to schedule an alternative time or day. Remember if you go on vacation, make arrangements to have a friend pickup the vegetables or let us know you won't be picking up that week.

**Newsletter**

We will be putting a small note in each pickup describing the week's share and any news or recipes we have. If you have any recipes please send them along!

Sample Summer Share

winter density romaine 2 heads  
,red romaine 1 head  
scallions 1 bunch,  
verte blanc squash 1  
zephyr squash 1  
costata romanesco zucchini 1  
lemon cucumber 2  
diva cucumber 1  
chiogga beets- bunch  
black summer pac choi- 2 heads  
red Russian kale toscano kale, - mixed bunch

broccoli 1 head  
basil, thyme  
wild black raspberries-1/2 pint

#### Sample Early Fall Share

Patty pan squash 1  
yellow squash 1  
zucchini 2  
black beauty eggplant 2  
storage onions 2  
king leeks bunch  
various heirloom tomatoes 3-4  
kale, chard, collard mix 1 bunch  
savoy cabbage 1 head  
green peppers 2-3  
delicate squash 1  
basil, dill, parsley