

ROOTS & WINGS CSA



 **fable**

FROM FARM TO TABLE

2021 ROOTS & WINGS CSA
WITH FABLE: FROM FARM TO TABLE
HANDBOOK AND MEMBERSHIP AGREEMENT

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Introduction

The ethics of permaculture—people care, earth care, and fair share—inform every aspect of Roots & Wings. The Kitchen Garden, the community garden located behind South Church, donates a portion of its harvest each week to the Dobbs Ferry Food Pantry. Roots & Wings CSA partners with FABLE: From Farm to Table—a nearby organic farm—to bring fresh local produce to the Rivertowns, with shares donated to the Dobbs Ferry Food Pantry. Roots & Wings is the sustainability initiative of South Presbyterian Church and recipient of a grant from the Hudson River Presbytery.

Located on Route 134 in Ossining, Fable is a farm and food hub dedicated to local, sustainable agriculture. We believe that through dedication, hard work, and modern technological advancements in agriculture, we can provide the freshest produce all year round without the use of harmful chemicals and pesticides.

The CSA (Community Supported Agriculture)

We are what we eat, and we want you to be healthy. That is why we started the Roots & Wings CSA-- to provide local residents with fresh, healthy, and delicious-tasting food. This handbook is meant to provide you with all the information you need about our CSA.

Should you have any further questions feel free to contact us at
info@rivertownscommunitygardens.com

A CSA, short for "community supported agriculture," provides farmers with a crucial infusion of cash for the winter. This is used to buy seeds, plant cover crops to feed the soil, repair equipment, and more. It provides the CSA member with delicious, fresh, and nutritious produce throughout the growing season starting late May or early June through October.

We look forward to getting to know you and your families over the course of the 202 growing season. Thanks so much for your commitment to healthy food and a healthy community.

Your Farmers



Tom is a native of Westchester County. While making an effort to eat healthier, he began to notice that fresh, locally-grown produce was often not available in nearby stores. He also found that many of the items that were available contained harmful ingredients or pesticides. With this in mind, Tom created Fable to provide residents and restaurants with fresh, healthy, and locally grown produce. When he's not planting culinary herbs or browsing through the latest seed catalog, one can find hiking in the Catskills or raising his two children Tucker and Dakota.



Ben has worked across the field in the food industry within sales, distribution, logistics, and operations. He maintains a plant-based diet and enjoys working on the farm. He joined Fable in 2020 to help manage our Barnside Pickup during the COVID-19 Pandemic and we're excited to have him oversee our Market's reopening as well. His side hobbies include photography, pocket-billiards, and live music.



Austin Grown locally in Ossining, Austin joined Fable this year to oversee the day-to-day operations of the fields and greenhouses. Austin's passion for locally grown food, combined with an entrepreneurial background, makes him a natural fit on the farm. His hobbies include photography, veggie gardening, and playing the guitar.



Julian From New York to Northern California, Julian has an entrepreneurial spirit and a track record of taking on challenging projects. He has experience with transplanting, cloning, defoliation, and trimming plants. At previous farms he's ensured that growth requirements of plants were met with proper lighting, soil quality, and pest management.

Your Farm



Located on one of the nation's oldest historic farm properties, the land here at Fable has been farmed since the mid 1700s. The home, barns, and blacksmith's cottage once served as an inn and stagecoach stop for travelers heading north from Manhattan. Now the land is used for organic food production.

Growing Practices

Fable grows high quality, delicious, healthy produce using several organic, hydroponic, and renewable practices. We are not certified organic but hope to be in the near future. We promise to never use harmful or toxic chemicals on our produce. It is important to us to not only practice safe pest management and crop production, but to also educate the consumer on how they can grow their own crops while feeding the earth as well.

Whether it is introducing you to a new variety of tomato, or showing you how garlic, neem, or cayenne peppers can help prevent pests from eating your plants, we promise to make this experience healthy, educational, and fun!

Partnering Farms

In 2019 Fable started to partner with several farms to help provide our CSA members with a variety of produce. These include delicious fruits and vegetables that we do not grow here in Ossining but our friends in Poughkeepsie, Copake, and elsewhere grow very well. After enormous success and positive reviews, we will be continuing this practice again for the 2021 season.

Milk, Cheese, Bread, and More...

Since we partner with other farms and small businesses we offer many delicious, locally made items in our Market such as milk, cheese, bread, and more. These items can be ordered online and delivered to the CSA pick-up site on Sundays.

Risks and Rewards

Community Supported Agriculture (CSA) is a relationship between our farm and you. Rather than simply purchasing food, you become a member and receive a portion of the farm's harvest.

One of the great rewards of joining a CSA is eating with the rhythms of the season. As the earth provides, we eat! And as the earth provides we shall also sell at our farmstand, farmers' markets, and to restaurants. Any excess produce will be donated to local food pantries.

Membership in a CSA does also mean taking some risk. Growing in New York does have its challenges including extreme heat and cold spells, drought, hail, pest and disease pressure (such as basil downy mildew and tomato blight), and more. While our farmers promise to do their best, many challenges are completely out of their control. Please understand that Mother Nature is truly in charge. If smaller harvests do occur, you may notice less availability that week.

Roots & Wings 2021 CSA

- 18 Week Season -

\$450 Forager's Share = Members receive roughly \$25.00 in produce each week.

\$630 Farmer's Share = Members receive roughly \$35.00 in produce each week.

Fruits and Vegetables flow seasonally. There are Spring, Summer, Fall, and Winter Crops. Some crops can take the heat better than others. Cool season crops include spinach, lettuce, peas, greens, and radishes. Warm weather crops include broccoli, tomatoes, carrots, beets, and squash.

Fable will be dropping off produce for 18 weeks. Members may skip one week and receive a voucher to our Market. For any remaining weeks skipped the shares will be donated to the Dobbs Ferry Food Pantry.

The Farmers at Fable will provide a Recommended Share based on that week's harvest, but CSA Members can make substitutions. We understand you may want more basil to make pesto, and little or none of a different crop that you personally do not enjoy.

Swapping may not be used on prepared foods, honey, eggs, or milk. For more information please e-mail info@fablefoods.com.

- 2021 CSA Manager -



We are excited to announce that Sam Bercovich, a former special education teacher and elementary school librarian, will become the new CSA Manager for the 2021 Season. Currently he is the founder and director of GaragePod, a Dobbs Ferry nature-based learning pod. He is also a long-time supporter of community based CSAs, sustainably grown food and local composting programs. Sam is very passionate about preserving the environment and teaching children to form a life-long bond with nature. Sam lives in Dobbs ferry with his wife and two small boys.

Weekly Pickup

Day : Sundays

Time : 9:00 am - 10:00 am

Place : South Presbyterian Church parking lot. South Church is located at 343 Broadway, Dobbs Ferry, NY 10522

Parking: Please meet in the parking lot behind the church off of Oak Street.

Bring : Two to four reusable grocery bags for carrying your produce.

Please give yourself at least 15 minutes to arrive, say hello, and collect your vegetable share.

Share will not be divided or packed. Instead, members will be able to choose and collect their share each week. This will allow you to select the right size zucchini or ripeness of your tomato.

Unable to Pick Up?

Fable will be dropping off produce for 18 weeks. If you are unable to pick up your share we encourage you to ask a friend or family member to retrieve your produce. You are also welcome to donate your share to the Dobbs Ferry Food Pantry, a nonprofit organization that helps meet the need for food assistance in Dobbs Ferry, Irvington, and Ardsley, New York. Members can miss up to one week and receive a voucher to our Market. You may also pick up your share at our farm in Ossining on Sunday with advanced notice.

Contact Information

E-mail : info@fablefoods.com

Phone : 914.862.0205

The best way to communicate with us is via e-mail. We will do our best to respond within 48 hours if not sooner. Please understand that we spend most of our day in the field growing and not at our desk! Thanks for your patience and understanding.

Roots & Wings

2021 CSA Membership Agreement

Name_____

Address_____

Phone_____

Email_____

By selling membership in advance of the growing season, CSA reduces the burden of up-front costs for the farmer. Your membership fees provide us with money to purchase seed and equipment before the season starts, and we appreciate your commitment.

Please circle the share(s) you would like to purchase:

Roots & Wings 2021 CSA Membership - Farmer's Share 18 Week: \$630

Roots & Wings 2021 CSA Membership - Forager's Share 18 Week: \$450

I understand that my CSA share from Fable enters me into a mutually beneficial relationship with my farmers, the land that sustains us, and the complex web of interrelated organisms that live within our soil. I understand that I will receive a weekly share of the harvest for the duration of the growing season from roughly May to October, and that this weekly share can be affected by events out of my farmers' hands, including inclement weather, pests, and crop diseases. I trust that my farmers will do the absolute best that they can to mitigate crop failure and deliver me high-quality fresh vegetables, unadulterated by toxic chemicals and fertilizers.

I have read and understand all expectations described in the above CSA Handbook.

Signature_____ Date _____

Please sign this page and send with a check to:

Fable: From Farm to Table

% Tom Deacon

PO Box No. 623

Mahopac, NY 10541