

*Dear Farm Supporters,*

These next few sentences summarize the vegetables and costs of our 2021-2022 winter CSA, but if you are not a returning winter CSA member, you should read all of the detailed information packet to decide if you want our foods. Cold-grown greens and other savory vegetables are among the most delicious anywhere in the world, and we are excited to be starting our 25th year of winter farming at Even' Star!

**The winter CSA spans a 6-month period. We harvest and deliver 18 weeks, and build in 7 off-weeks for holidays, severe weather, or societal responses to COVID (members don't pay for off-weeks when we calculate what the winter CSA costs). The math details appear later in this packet.**

**Payment for the entire subscription must occur before the season starts in late October/early November. The per-season subscription cost for the full share is \$594 (either all in one check, OR you may choose to split the payment into a 2021 \$297 check and a Jan. 1, 2022 \$297 check) to cover the farm costs of 18 weeks of deliveries, running from late October/early November until April or early May. We split the payments primarily to keep the vegetables affordable and to reduce abrupt burdens on CSA members' bank accounts. But both checks MUST be submitted with this application. Members preferring to pay by credit card may do so on the farm website ( [HYPERLINK "http://www.evenstarfarm.org"](http://www.evenstarfarm.org) [www.evenstarfarm.org](http://www.evenstarfarm.org)) and use Paypal. Since Paypal charges us 3.5% for these transactions, the credit card cost for 18 delivery weeks is  $\$594 \times 1.035 = \$614.75$ . Sorry, but full shares only for the upcoming winter. We will almost certainly return to offering 3/5 shares next warm season. If the full share might be too much for you, please ponder splitting a membership with a friend, and alternate your pick-up weeks.**

**We 100% need the pick-up site, cell #, and email address of CSA members, so if you have joined by credit card/ Paypal, please fill out and email back to us the registration form at the end of this info packet! Hard copies are even better.**

**The winter CSA focuses on more than 30 varieties of greens (for salads and for cooking), 8 varieties of savory root vegetables, fresh herbs, and 4 varieties of sweet potatoes, plus occasional canned foods that we prepare with our summer crops for the winter CSA members. We do not grow summer crops like cucumbers or tomatoes in our winter greenhouses; heating these costs too much and is environmentally wrong.**

**The yes-egg option costs an additional \$117, for 18 dozens (typically 1 per week).**

**You may choose to send us a separate \$117 check to be wait-listed for yes-egg.**

**IMPORTANT: YOUR VACATIONS VS. PRODUCE DELIVERIES:** If you know of your travel plans 3 days or more before a delivery, you can get a credit for the skipped delivery. You will need to both A. CALL THE FARM CELL AND SPEAK DIRECTLY TO BRETT, and also B. EMAIL US WITH "CSA DELIVERY AND VACATION" in the subject line. Give us your name, exact pick-up site, and dates of travel. We will email you back with a credit, redeemable (your choice) towards the next year's summer or winter CSA, for future farmers' market purchases, and/or towards doubling up in some future week.

**For coordinators:** At delivery sites with fewer than 10 members, the coordinator homeowner gets 50% off on the cost of the main share. Sites with 10+ members get the produce share free.

**We detail the winter CSA better in the following information and registration packet.**

**--Brett**

Even' Star Organic Farm  
Brett Grohsgal and Christine Bergmark  
48322 Far Cry Road  
Lexington Park, MD 20653

HYPERLINK "mailto:evenstarfarm@evenstarfarm.org" [evenstarfarm@evenstarfarm.org](mailto:evenstarfarm@evenstarfarm.org)  
Brett/farm cell: 301.481.6832

HYPERLINK "http://www.evenstarfarm.org/" [www.evenstarfarm.org](http://www.evenstarfarm.org/)

Certified Organic since 1997; MD Org. Cert. #056-2021  
Certified Maryland and US Conservation Stewardship Farm

**Welcome to the Even' Star Organic Farm "Orion Rising" winter subscription service!**

**This information packet contains an introduction to our own farm, detailed coverage of the winter foods and services that we offer, the subscription contract, and the registration form.**

If you decide you want to join, we urge you to act quickly and send us your signed contract, registration form (at the end of this packet) and payment as soon as possible. We have only a limited number of spots available and are on a first-come, first-served basis. The winter harvests always sell out. We have led the mid-Atlantic region winter cropping starting in 1997; we are among the most experienced local CSA farms that grows all of its own foods. Please Google us to verify. But winter weather limits the number of families we can feed.

Please also note that the "yes-egg" option, in which pre-paid subscribers get a dozen great free-range eggs weekly, is available on a first-come, first-served basis. We only have enough hens for about 50 families to get the pre-paid yes-egg option.

**HOW TYPICAL COMMUNITY-SUPPORTED AGRICULTURE (CSAs)  
AND FARM SUBSCRIPTIONS WORK**

Farm subscriptions and CSA's are atypical for American consumers. CSA's are based on the need of many consumers to have a close and trusting relationship with the people that grow and harvest their food. Many people rightfully have little faith in the global food system and dislike eating so much bland food produced and processed by unknown hands in places far, far away. And local farmers need knowledgeable, quality-oriented customers to whom we sell directly. We must by-pass the price-inflating middlemen that don't follow food safety protocols, that pay farmers too little, and who charge consumers too much.

In traditional farm subscription services and CSAs, the member pre-purchases (per season) the diversity of foods that the farm grows, and then every week either goes to the farm for pick-up or gets a delivery nearer to home. Some CSA farms also require the consumers are to regularly work on the farm. The farm typically has an annual open house so that subscribers can socialize and visit the place where so much of their food is grown (postponed here since 2020 due to COVID and social distancing mandates). In most CSAs, the consumers also share some of the risks of farming: if horrible droughts, floods, or other disasters hit the farm and yields plummet to zero, the consumer doesn't

get their food and doesn't get any money back.

We are professional, highly experienced farmers. We dislike other CSA farms' idea of shared crop risk and do not include shared risk in the Even' Star Organic Farm Subscription Service. Barring a major fire, a lightning strike to us or the crew, or similar sudden death, we will continue to feed our CSA members really well. For 2 decades our CSA customers have received most of the diverse, flavorful, and safe produce that we grow. The COVID crisis moved us even more prioritize members: 98% of all we grow goes to our CSA members. You deserve such dependability and we value your loyalty more than we can express. We at Even' Star Organic Farm treasure the five-star ratings posted on-line by our members since 2005. These and the great meals (on your tables and on ours) are deeply validate our labors.

Many "CSA" farms are now buying produce elsewhere and re-packing it for retail customers. Examples in our region abound. Even' Star Organic Farm refuses to sink this low. We fear conventional pesticides too much. When California organic mega-packers have a contamination scandal, we remain confident in our more limited menu of crops but our better quality control and hygiene. We care too much about what CSAs are really supposed to focus upon: being major food growers for their community and their CSA members. Our job is to grow really safe, superbly flavorful, state-of-the-art seasonal foods, not to pretend local production while re-packaging unsafe foods from far-away mega farms. If you join a different CSA, please be sure they actually grow what they claim.

We do not require any farm work from members.

### EVEN' STAR COVID RESPONSES

The two Even' Star Organic Farm owners and managers have advanced degrees in the biosciences. We and our workers responded fast and thoroughly to the COVID crisis: in early March 2020, our workers voted for facemasks always on in our packing room and employee bathroom; our previously heavy use of latex gloves, and bleach to clean surfaces, increased even more; we added a new CSA option for customized pre-orders, at times and places with no crowds; etc. Once the vaccines became available, we worked intensively with our local health department to get us and our fellow farm workers scheduled. The family reached 100% fully vaccinated in early May; our workforce reached 100% fully vaccinated in June 2021 (when the one employee hold-out succumbed to our frequent nagging). The workers self-isolate off-farm with even just a sniffle, and to date we have been fortunate in no positive tests. Christine and I will continue to be hyper-vigilant and cautious with our, your, and our workers' safety, and continue to require any un-vaccinated CSA members to mask up when in the packing room. New workers must be vaccinated before starting employment. Safety for our workers, ourselves, and our customers is paramount.

We are adaptive. On the very small chance that some future government decree closes our CSA store pick-up sites like 5 MOM supermarkets or the Good Earth Natural Foods

Store, we will keep that neighborhood as a drop-off point but we will shift pick-ups to one existing member's home. CSA members only, never the general public, for such pick-ups.

### **REQUIRED AVERAGING**

Farming is rarely a predictable art. A negative part of all CSAs that we must emphasize is that variable weather force all farms into *averaging*. This means that not all delivery weeks are created equal, nor do the individual crops' harvests equal each other in value per week. In some weeks our subscribers get less than we'd like, and other weeks are super-bountiful. Our farm keeps track of these "light weeks" vs. "heavy weeks", and per subscription season our CSA members have always gotten a lot of foods. **But accepting averaging before the season starts will help you adapt to the weather problems and delayed harvests that frequently occur in the farm world.** At Even' Star Organic Farm, we take pride in our history of always meeting or exceeding the value of the CSA shares, not every single week but certainly when adding up all the deliveries that make a subscription season. We have an equal history of never secretly buying wholesale or other farms' produce to re-package and compensate for disastrous local weather or any poor planning.

### **DETAILS ABOUT THE FOODS AND SERVICES OF THE EVEN' STAR ORGANIC FARM SUBSCRIPTION SERVICE**

We offer three subscriptions annually:

**The "Orion Rising" Winter Share: from late October or early November until late April or early May. Covered in detail here.**

The High Summer Share: from early July until about early October. Not detailed here.

The 6- or 8-month Farmers' Market Option Share (Spring-Autumn). Not detailed here.

**Our winter share** is about the diverse bounty of choice crops rationally grown in the cool months. We do NOT try to grow truly out-of-season crops like hot-house tomatoes in winter; these would take a prodigious amount of fuel to keep the greenhouses that warm. Instead, we routinely grow and harvest about 240 cases weekly of greens and savory roots through most of the winter. We succeed at winter farming because a) many old-fashioned crops have good amounts of cold hardiness if properly managed; b) we have bred even more freeze tolerance into the winter crops, and we save and replant this seed, year after year; c) we have winter-cropped since 1984 in 4 different US states; d) we have three large greenhouses for lettuces, chard, and herbs, and these are food reserves even when snow or ice blanket the outside crops; and e) we dress *really, really* warmly. We love growing winter vegetables and enjoy the cold months immensely.

Unlike the few other winter CSAs on the Eastern seaboard, we do not buy goods from far away, repackage them, and then pretend that local agriculture is being supported. We grow our own foods and strictly these go to the CSA members. This guarantees both your

safe eating and our own extremely high standards for food quality.

**Please do not sign up for the winter share if you are ambivalent about receiving a lot of salad and cooking greens, and lower amounts of savory root vegetables. Members who love the summer crops much more and who want to skip the winter CSA should do so. You will be emailed the 2022 summer registration forms first (in Jan. or Feb. 2022), ahead of any new people from the waiting lists, and so will not lose your seniority.** We have many people seeking entry into the winter CSA. We want winter happy members who like:

**The crops that we grow, harvest, and provide cooking suggestions for every winter include:**

4 kinds of baby lettuces, usually not as heads but added to Mesclun mix (salad mix)	
smooth kale and Tuscan kale	baby bok choy
Tokyo “Napa-type” cabbage	tender collard greens
arugula	4 kinds of turnips
mizuna	Swiss chard
Chinese thick-stem mustard	English cress
heirloom dill	daikon-type radishes
curly American mustard	pac choi
tenderleaf	parsley
Egyptian onions and/or scallions	tat soi
Sai Sai radish	French sorrel
watermelon radish	China Rose radish
purple Siberian kale	Fun Jen Chinese cabbage
napini	herbs of Provence
cilantro	4 types of sweet potatoes (harvested in
autumn)	
pea tendrils	other outdoor-grown greens

We blend our select greens crops to make our very popular **mesclun mix** (baby salad and sandwich greens), **stir-fry blend**, **robust salad mix**, **mixed mustards** (spicy), and **mixed kales** (mild). In most years we arrange one deep-winter bouquet of tall flowering forsythia for each subscriber. We intensively use our 3 large greenhouses, but the majority of crops harvested in winter come from our best adapted open-field crops.

We make outstanding seasoning salts from our own summer herbs. Berries and tomatoes from our rich summer harvests are canned and saved for the CSA to supplement the greens when the winter weather is extreme (eg., our blackberry-strawberry jam and our tomato sauce). We grow foods traditional around the world that are at their absolute best when every night freezes. We double-wash most of our greens and bag them, so they are ready to use and easy for busy members.

**All winter CSA boxes are ½ bushel. Typical deliveries might be:**

**Early December:**

mesclun mix (in 1 bag) for about 6 salads  
Fun Jen greens for salad  
Sweet mild Sai Sai radishes with tops  
1 large bag smooth kale  
Baby turnips  
1 bag arugula  
baby bok choy

**early March:**

1 gallon rainbow Swiss Chard  
1 gallon bag stir-fry blend  
Lots of Mesclun mix  
Tender mild Siberian kale  
Intense cilantro  
4 pounds Beauregard sweet potatoes

**Early April:**

Pea tendrils  
Baby lettuces or mesclun  
1 gallon stir-fry greens blends  
Swiss Chard  
Baby carrots  
Napini  
Heirloom dill

**THE ROLE OF LIVESTOCK ON OUR FARM**

We are primarily a vegetable, fruit, and flower farm. But we also strongly respect the ancient agricultural tradition of integrating livestock with many acres of pasture and vegetable production. We adamantly free-range our chickens. We believe that humane treatment of farm animals is the best moral path for people in our profession, and argue that factory livestock production is a travesty in every sense and should not even be called “farming”. We are much closer in ethics to the animal rights advocates than to those “farmers” and politicians who defend concentrated animal feedlot operations. Our hens joyously eat all the crops that aren’t pretty enough or fresh enough for our human customers. Our hens supply small amounts of manure that we spread to help the next season’s crop plants thrive. Our hens eat lots of insects and grubs, many of which would otherwise eventually find the crops. And our hens provide delicious eggs to our family and to many customers. Please note that that our livestock are the *only* part of Even’ Star that is not in the certified organic system. We cannot access fresh organic grains in our region, and hence have a superb custom blend of conventional feed ground by our local Mennonite feed mill. Our hens get tons of our certified organic pasture and produce, but they also need some supplemental grains for protein. Incidentally, you haven’t lived until you have seen a flock of hens descend on a rain of #2 watermelons, or on bushels of blemished winter greens. Real farming, real livestock, love and care.

**SHOULD I BE A “YES-EGG” OR A “NO-EGG” SUBSCRIBER?**

**(Vegan members should skip this. We really value our vegetarian and vegan**

**members, and only a minority of all members will be able to receive the yes-egg share)**

Based on farm needs and on the continual requests of CSA members, we have enough free-ranging hens on the farm for about 45-50 winter CSA families to get a dozen great eggs every delivery week. Our hens are fed a special grain and vitamin mix with no hormones or animal byproducts added. They are the ONLY part of the farm that is not certified organic. But they get an awful lot of vegetables and pasture as well, and happily forage outside every waking hour. The eggs are as good as can be. Except for predators, free-ranging is great.

Those of you who want and get the “yes-egg” option will find a cooler at your pick-up site every week into which we put the eggs reserved for yes-egg, pre-paid CSA members. You will need to send a separate check for \$117 (for 18 dozens). Please specify on your registration form that you are “yes-egg”. The separate check is necessary because the yes-egg option will sell out early, and we’ll need to destroy the checks of folks who missed that 50-family limit.

#### **NUMBER OF DELIVERY WEEKS AND THE COST TO SUBSCRIBE**

We winter-cropped in northern California in the 1980’s, have been winter-cropping on the East Coast since 1987, and for decades have successfully and publicly expanded what farms can do to feed people even in the freezing months. Our winter subscription period varies yearly based on long-term weather forecasts; in the coming winter it will span from late October or early November through April or May of 2022 (depending on how harsh a winter we get). Since 2004, we have built 6-8 off-weeks into each cold-season CSA to handle the winter holidays, blizzards, and ice storms. Off-weeks are weeks in which we do not deliver and which are not paid for by the CSA members when we calculate what we must charge for the whole season. This season we are subtracting out 8 weeks: 2 for the holidays around the New Year, 6 for extreme weather or cloudy/snowy period of low plant re-growth, during which you’ll not receive a delivery. You will be called or emailed in advance of such off-weeks, and you do not pay for them when we calculate the total subscription cost. **So there are 18 weeks of deliveries in the upcoming cold-season subscription service.** We do not charge for delivery, nor is there any annoying “fuel surcharge”.

The per-week cost for our winter subscription service is \$33. The 18 weeks of deliveries times \$33 equals \$594. In contrast with the summer subscription period, in which subscribers need to send one check for the whole period, **you may split the total cost into two checks of \$297 each. Subscribers must send both checks with their registration form and contract, but date the second check for January 1, 2022.** This covers the main yes-vegetable, no-egg subscription. Please inform us if you switch banks after you sign up, so that we don’t accidentally bounce your second check. Members wishing to pay all in one check may do so.

We ask you to note this in your check book and on your calendar. This split payment helps both our tax accounting and those potential customers for whom a single large payment, covering a six-month stretch of food deliveries, would be burdensome. The two-check option also stems from our guiding principle of keeping our foods affordable.

Registration packets that do not include the two checks stall our busy field schedules and we cannot quickly process any applications that are incomplete. Streamlined bookkeeping and paperwork gets us back out in the fields, where we belong.

### **HOW DELIVERIES WORK: PICK-UP SITES AND NEIGHBORHOOD COORDINATORS**

We organize the deliveries with the neighborhood system. In this kind of subscription service, the customer can stay close to home by picking up their pre-assembled box of foods at the house (or business) of a neighborhood coordinator. And the farmer does not have to travel every week to the home of every single subscriber. This method also lets us avoid asking you to pay a delivery surcharge, a standard of many farm subscription services. The responsibilities of each neighborhood coordinator include a) having a space available that is protected from deep freezes (e.g., inside the home, in a closed-in porch, etc.) into which we can place their neighbor's boxes; b) reliably being home or otherwise letting us access that drop-off space on delivery days, typically Thursdays; c) similarly being home or otherwise letting neighbors pick up their food conveniently on the delivery day; d) neatly keeping subscribers' egg cartons and empty, folded-up boxes from the prior week's delivery in a convenient place, such that we may re-use and recycle efficiently; and e) helping us to communicate with customers if weather problems loom. Pleasant and reliable neighborhood coordinators are absolutely central to this approach and save time and money for everyone. Subscribers also need to know that we cannot deliver to one or two isolated people. Delivery sites are detailed on the registration form.

At delivery sites with fewer than 10 members, the coordinator homeowner gets 50% off on the cost of the main share. Ten or more members: the coordinator gets the main share for free.

Subscribers need to be aware that we do not pay our coordinators, and that most members pick up at a home and not at a business. You have a 24 hour span in which to pick up your foods. The coordinators make every effort to ease your pick-ups, but cannot be held liable, for example, if a subscriber stumbles on an ice patch in January while grabbing his or her box of vegetables. By joining our CSA, subscribers are accepting this waiver of coordinator liability.

### **ON PACKAGING RE-USE**

We adamantly recycle as a key way to both be better environmental stewards and to save money. We re-use and recycle the waxed cardboard boxes in which subscription deliveries get to you. **We need you to return the waxed big boxes (folded flat along their creases, not left open, for easier transport) to your neighborhood coordinator rather than throwing them out. Please also return empty egg cartons and our canning jars. We cannot recycle any of the plastic bags** into which we package your pre-washed greens. Lack of 100% recycling of cardboard boxes by customers in fact forces us to buy many hundreds of boxes for subscribers (and to absorb those many hundreds of dollars into subscription costs). Recycling saves both land and our and your money. Winter subscribers get most of their foods in plastic bags, though we use more

heavy-duty paper bags whenever possible. The plastic ones can be washed out and hung to drain and dry by you, for ecologically and economically wise re-use, but health department regulations and our farm's policy of prevention of any microbial threats unite to prohibit the farm from re-using any of these clear plastic bags for other deliveries. So please do not return the plastic bags to us: use them at home, and stop buying bags.

Early studies indicated COVID has a 2-4 day maximum lifespan on cardboard. Your CSA cardboard box and any egg cartons are safe because the farm co-owner (Brett) takes these from each delivery site every Thursday, unloads them the same day back at the farm, and then the empty boxes (or egg cartons) are touched by no one until six days minimum have passed. Our canning jars are similar. When you return them to us, we wash them in our dishwasher, let them sit clean for months, and then heat them to boiling empty for 10 minutes. After being filled with boiling berry jam or tomato sauce or ratatouille etc., the jars then live in the boiling water bath for at least 25 more minutes. Both farm owners/managers are really good at sanitary biological techniques: we met in graduate school (Soil Science, Plant Physiology, and Soil Microbiology), and have lived those sciences ever since. We are vigilant, obsessed with safety, and stubborn. COVID challenges our society. For us, it affirms our prior practices.

### **OTHER SERVICES WE OFFER**

We email our subscribers each week to confirm the delivery day and to list what we are harvesting for you. These emails are your way to learn how to best store and enjoy the diverse foods that we grow.

We will also offer crop descriptions, a very large number of recipes, and a detailed food storage guide in our cookbooks! These are available from Amazon, eg., *The Farmer's Kitchen*. The most recent edition is the very well-reviewed *The Farmers Market Cookbook*. I'll also frequently include recipe suggestions in the weekly email.

All subscribers are generally invited to our springtime free farm party and open house such that you can see where your food is grown and we can both thank you and share a feast. The 2020 party was postponed due to COVID; we would all be so happy if we can return the CSA party in 2021, but safety always comes first.

We began a special customized pre-order option (strictly for CSA members, never the general public) in late March 2020 in response to member demand and the appalling lack of safety in supermarkets. We will likely keep this CSA option in the weeks between the end of the winter CSA and the start of the 2022 boxed-delivered summer CSA.

### **HOW DO I GET STARTED?**

If you want to subscribe, please completely fill out the brief registration form and the contract and send these with one check for \$594 or the two checks for \$297 each to Even' Star Organic Farm, 48322 Far Cry Road, Lexington Park, MD 20653. The yes-egg option needs a separate check for \$117. **Members preferring to pay by credit card may do so on the farm website ( [HYPERLINK "http://www.evenstarfarm.org"](http://www.evenstarfarm.org) [www.evenstarfarm.org](http://www.evenstarfarm.org)) and use Paypal. Since Paypal charges us 2.75% for these transactions, the credit card cost for 18 delivery weeks is  $\$594 \times 1.035 = \$614.75$ ; the yes-egg option is an additional \$121.09.**

**If you decide to subscribe, please digitally save this whole informational packet. It answers most questions that subscribers may have. You don't need to return these info pages to us. And please call the farm owner and manager, Brett, if you have any questions (301.481.6832)!**

## **SUMMARY**

**This packet details the “Orion Rising” Winter Subscription Service. Please keep this packet, as this and the cookbook answer most questions that subscribers have.**

**There are 18 deliveries between late October/early November and late April/early May (with 8 “off-weeks”, not included in the cost calculations).**

**Total cost of the vegetable subscription is \$594, paid with one check for \$594, or with two checks of \$297 each (one dated to the present, the other dated to Jan. 1, 2022), both sent in with your completed registration form and contract. Checks should be made out to Even Star Organic Farm. Our full contact information also includes: 48322 Far Cry Road, Lexington Park, MD 20653; farm cell (301) 481-6832; email [HYPERLINK "mailto:evenstarfarm@evenstarfarm.org"](mailto:evenstarfarm@evenstarfarm.org) [evenstarfarm@evenstarfarm.org](mailto:evenstarfarm@evenstarfarm.org); [www.evenstarfarm.org](http://www.evenstarfarm.org).**

**Registration form and contract are on next 2 pages.**

**EVEN STAR ORGANIC FARM WINTER 2020-21 CSA REGISTRATION FORM**

Phone calls are the best way to reach the farm; for questions or urgent problems: (301) 481-6832. We love resolving questions/problems fast by cell!

PLEASE: YOU MUST ANSWER ALL QUESTIONS ON THIS PAGE, ESPECIALLY YOUR PREFERRED PICK-UP SITE! And we so appreciate it when you give us neat handwriting.

Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

phone # \_\_\_\_\_

email(s) \_\_\_\_\_

Are you splitting with anyone? If so, their name and email:

If you are a returning member, what was your pick-up site before (year, street and town)?

Circle and prioritize (#1 and #2) two pick-up sites most convenient for you (Subscribers will be notified of their site by email. The tentative sites quickly reached the minimum this year due to COVID. **Sites:**

- St. Mary's County (the farm itself, between Lexington Park and Dameron)
- St. Mary's County, Town Creek neighborhood (*tentative: must have 6+ members*)
- Leonardtown, MD: the Good Earth Natural Foods Store
- My Organic Market, Waldorf
- My Organic Market, Alexandria
- South Arlington (1500 block of South Nelson St.)
- North Arlington (5800 block of 19<sup>th</sup> St. N)
- My Organic Market, North Arlington
- Chevy Chase D.C. (on Jocelyn near Connecticut)
- Bethesda (on Chestnut St., near the NIH)
- My Organic Market, North Bethesda/Rockville
- My Organic Market, Gaithersburg
- Cabin John, near 79<sup>th</sup> and MacArthur Blvd. (*tentative: must have 6+ members*)
- University Park (near Queens Chapel Rd. and Rt. 410)

***Is this the main produce option (no-egg) subscription or the additional yes-egg subscription?***

**Farm use:** Both payments of \$297 each received? Optional yes-egg check for \$117 received ? Or a single \$594 check? Or credit card payment?

Please mail this form, the following contract (signed) and payment made out to Even' Star Organic Farm, to:

Even' Star Organic Farm CSA  
48322 Far Cry Road  
Lexington Park, MD 20653.

***Required contract; please read and sign:***

2021-22 WINTER CSA SUBSCRIPTION CONTRACT: Terms and Conditions

**RIGHTS AND RESPONSIBILITIES OF EVEN' STAR ORGANIC FARM**

We will provide you with weekly goods averaging \$33 in total value. These goods will be vegetables, fruits, flowers, or other products of this farm. We will provide you with an assortment of goods in each box. These are solely of our choosing and we cannot substitute for individual subscribers.

Subscription period runs from late October/early November 2021 to April/early May 2022. During that period we will provide 18 deliveries, with 8 off-weeks to compensate for adverse weather, holidays, or other emergencies. You do not pay for the 8 off-weeks, and we will notify you of off-weeks in advance of delivery times. If a serious accident, disastrous weather event, or similar act of God prevents us from harvesting or delivering beyond the scope of the above 8 off-weeks, we may extend the subscription period past May 15, 2022; we may refund the balance of the subscription fees; or we may have to cancel the subscription altogether, solely of our choosing. This is not meant to cover normal bad weather such as blizzards or mild hurricanes, but rather fatal or debilitating ones such as tornadoes or lightning strikes, as well as major farm deaths or accidents. Deliveries to the Washington, DC area will be on Thursdays whenever possible. If weather or other adverse conditions preclude these days, we will deliver on a different day and will notify subscribers of the change as soon as possible.

Farm responses to COVID will always be focused on getting our foods most safely to our members. Even' Star Organic Farm will follow public health officials' regulations and guidelines, but the Farm reserves the right to impose further safety precautions on members picking up their foods.

We urge subscribers and the neighborhood coordinators to work cooperatively to make pick-ups easy. Should consistent or major conflicts arise between a subscriber and a coordinator, or between the farm and a CSA member, we reserve the right to change any subscriber's pick-up location or to cancel their subscription altogether. Refunds are solely at the discretion of Even Star Farm LLC.

**RIGHTS AND RESPONSIBILITIES OF OUR SUBSCRIBERS**

The total fee for the 2021-22 winter season is \$594. Yes-egg options cost an additional \$117 each. Payments for the main vegetable CSA may be split into two checks of \$297 each, one dated now, the other to Jan. 1, 2022; members may also pay all at once, or by credit card (slightly higher payment for the latter). There is no delivery fee, but pick-up of

the weekly goods needs to be consistently at one of the designated neighborhood drop-off points or from the farm directly. You will be notified of your regular delivery day and neighborhood pick-up point. You have 24 hours to pick up your foods.

Subscribers picking up their share must follow COVID-safe practices, as determined by the Farm and the trusted health professionals that the Farm trusts and determines.

Members who flout COVID-safe practices may have their membership cancelled.

Subscribers have no obligation to work at or for the Farm.

Subscribers need to return their empty delivery boxes to their neighborhood pick-up point each week.

By signing this contract or by tendering payment to join the CSA, subscribers are agreeing not to litigate against their coordinator should any accident occur while subscribers are picking up their goods. Subscribers need to respect the schedules and home lives of their neighborhood coordinators and not attempt pick-ups at really late or really early hours without the prior agreement of the coordinator; acceptable times are 7 am until 8 pm.

Signed this \_\_\_\_ day of \_\_\_\_\_ 2021 by \_\_\_\_\_ Printed name:

\_\_\_\_\_  
Signed this \_\_\_\_ day of \_\_\_\_\_ 2021 by \_\_\_\_\_. Printed Name: Brett Grohsgal, owner, Even' Star Organic Farm