
Illinois Directory of Community Supported Agriculture (CSA)



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Introduction

The purpose of this project is to raise the awareness of options for creating or accessing local food supply. These options also contribute to community building through a cooperative business arrangement. Two documents are presented: (1) a case study of a food cooperative organized to meet the specific needs of a community through accessing a regional food distributor and (2) a statewide directory of food producers that sell shares of their harvests to members of the community. This arrangement is known as Community Supported Agriculture (CSA).

The project is funded as part of a grant from USDA Rural Development. The objective of the grant is to promote the development of rural cooperatives, agriculture and nonagriculture. The Illinois Institute for Rural Affairs at Western Illinois University, as part of its function, conducts research and outreach related to cooperatives and value-adding agriculture.

As background on the topic of local food supply, the Leopold Center conducted a study in 2002 calculating the average distance 30 produce items traveled to the Chicago terminal and the locations where they were grown. Vegetables and fruits delivered to the Chicago terminal log more than 2,000 miles, and that does not include the miles accrued when delivering the product from Chicago to downstate retailers. Grapes were found to have traveled the furthest at 2,143 miles, and 43 percent of the squash arriving in the Chicago terminal was supplied from Mexico. In fact, 21 of the 30 produce items in the study had origins in Mexico.

In response to the awareness of food miles and to recognize products grown regionally, the Illinois Institute for Rural Affairs conducts an annual dinner in Macomb, Illinois. The dinner event, *Taste of the Tri-States*, is held each fall and showcases locally produced food. The dinner highlights fruits, vegetables, meat, wine, and dairy products grown in Illinois, Missouri, and Iowa. Everything served at the dinner is produced in those areas. Entertainment for the evening includes music and an art exhibit from regional artists. Participants are provided information about the farm that produced the food and where it can be purchased, such as regional grocers, farmer's markets, or CSA farms.

CSA allows local residents to purchase a share of locally grown food products that can include fruits, vegetables, meat, herbs, and more. The products supplied by the CSA farms are either delivered directly to the members or picked up by members depending on the stipulations of the membership. This document contains information on fifty CSA farms either located in Illinois or near the Illinois border that serve Illinois residents. It provides contact information and a description of the products available at each operation. Every effort was put forth to provide the most detailed and accurate information. We hope this document will provide Illinois residents with more options for purchasing local agriculture products. This information can also be attained through the Illinois Value-Added Rural Development site at www.value-added.org.

Ryan Light (Graduate Assistant), Heather McIlvaine-Newsad (Research Fellow), and Erin Orwig (Technical Assistant) were the primary collaborators on this project. Light conducted Internet searches and contacted individual operations through telephone interviews collecting specific information. McIlvaine-Newsad served as a source for research of CSAs registered with national organizations and authored the case study. Orwig compiled the collected information into the published document.

Macomb Munchers – A Social Justice Food Movement

Food and Social Justice

What began as a search for inexpensive, organic food has evolved into a local food movement that encompasses much more than food. The founders and current members of the Macomb Munchers (MM), established in 1982, are part of the larger social and environmental justice movement. They are among many around the world who believe that citizens should be conscious about their food. According to scholars like Vandana Shiva (2006), “Eating is an agricultural act. To go organic is a social duty of justice.” By consciously choosing not to purchase genetically manipulated food and selecting locally and regionally produced goods, consumers are protecting the environment and supporting farmers engaged in sustainable forms of agriculture. In turn, sustainable, organic-farming techniques promote biodiversity and protect the air, soil, groundwater, and health of farm workers.

According to Polly Radosh, long-time member of the food buying club, “. . . probably only a few members of the original group would have thought of the work that we did as social justice. Most were merely looking for cheap food. Some of us joined as an act of conscience, but most were not concerned with these issues, or they were second to the cost factor” (Radosh, pers. comm., January 23, 2007). Finding no local sources for organic, bulk foods, the founding members of the MM decided to build a better food chain themselves. In the last ten to fifteen years, as local grocers began carrying more locally produced and organic foods, newer members of the food buying club began to participate for slightly different reasons—seeing the MM food buying group as not only a place to obtain natural foods but also a place to make political, economic, and social justice statements about the world around them.

Feminism and Food

The story of the MM is intertwined with several other social justice initiatives taking place in the same time period. The one most central to this story was the feminist grassroots organization Association for Childbirth Preparation and Family Life (ACPFL) who was lobbying for changes in McDonough District Hospital’s maternity ward practices. Among the changes ACPFL members were concerned with were father-attended births, rooming of infants with their mothers, sibling visitation during maternity stays, and VBACs or vaginal births after cesarean sections. As members of the ACPFL mobilized to realize their visions for equitable health care treatment for new mothers and their families, they expanded their goals to include the links between food and health.

Observing that there were no local or regional stores where they could purchase bulk, organic, and natural foods, Carly Mattimore-Knudson and other members of the ACPRL decided to form the MM in 1982 to facilitate access to alternative foods in the Macomb area.

A Cooperative Venture

A co-op is a group of people or organizations that come together for mutual benefit. Co-ops are owned by members and are democratically structured, meaning one member, one vote. Co-ops share certain characteristics:

- They are all democratic, volunteer associations.
- They are created to benefit everyone and are, in fact, businesses.
- The only owners are the members of the co-op.
- They do not work to make a profit. Any extra money is shared among the members/owners.

There are generally two types of food cooperatives: (1) co-operative grocery stores and (2) buying clubs. The MM is an example of a food buying club.

Simply put, food buying clubs are groups of people who come together to buy food in bulk, who are then able to secure discounts for members of the club. They are usually an informal organization of friends, members of church groups, neighborhood groups, etc. who share the chores of collecting money from the member families, placing the order with the distributor, helping unload the truck when it arrives at the drop-off site, and dividing up the individual orders. Food is generally purchased through a natural foods regional distributor or a food co-op warehouse. Regional distributors provide food for both buying clubs and co-op stores.

Macomb Munchers – The Early Years

Beginning in 1982, the MM has maintained a small, yet active core membership of individuals. Among those long-time members are Polly and Jeff Radosh, Cathy Null, Lucy Raizman, Judy Strong, and Pam Johnson. According to long-time member Cathy Null, in the early years, the MM “. . . was as much a social club as a food buying cooperative” (Null, pers. comm., November 29, 2006). Many of the founding members were stay-at-home mothers and fathers who viewed the cooperative as having a dual purpose: (1) to secure high-quality natural food and (2) to provide a social contact with other like-minded mothers, parents, and families in the Macomb area. Orders were placed every two months in person at the Unitarian Universalist Fellowship of Macomb. For many years, orders were recorded on paper and then sent to the cooperative’s warehouse in Iowa City, Iowa.

In the 1990s, Pam Johnson took over the ordering process, first assembling the paper orders and later phoning them in to the cooperative. The delivery followed two to three weeks later and resulted in lengthy unloading and sorting sessions. Long-time members Polly Radosh and

Cathy Null both commented that sometimes the breakdown on delivery days took six to eight hours. Prior to the 1990s, items could only be ordered in bulk, which meant that items like organic peanut butter were ordered in five-pound buckets and divided among all members of the cooperative. Part of what makes this undertaking a social justice issue, was the amount of negotiating that took place among members in order to successfully complete each order. As Polly Radosh commented, "The truck was never dependable. It frequently broke down, or was late by hours. Being a member of the MM took a lot of patience back then."

During the late 1980s, there were approximately fifteen to twenty families who participated on a monthly basis. During this time, many of the families had two or more children at home. Children were and continue to be the driving force of participation in the cooperative. At the height of its membership, MM rosters registered thirty or more active members; however, membership retention and recruitment was and continues to be a challenge given the dynamics of a university town.

Beginning in the mid- to late 1990s, the MM membership dropped as children went away to college, families no longer had the need to purchase items in bulk, and individuals had less free time to dedicate to hour-long ordering and delivery sessions.

Technological Changes and Growing Pains

Changes in organizational and technological structure have not been without resistance. Beginning in 2005, the ordering system was modified from personal contact to an electronic format. This change has resulted in a much streamlined ordering and pick-up process. Orders continue to be placed on a monthly basis, with pick-up and distribution taking place two weeks after order placement. All orders are now placed online via an electronic database, where prices are updated on a monthly basis from the buying warehouse. Members can view the database and enter their order without coming into personal contact with other members of the buying cooperative. Orders are compiled by the ordering coordinator who sends them off in bulk to the buying warehouse. Tawnya Adkins Covert and Michael Newsad currently share the role of MM coordinator. E-mail reminders are sent to all club members once a month. If the minimum dollar amount for the order runs short, follow-up e-mails are sent encouraging those who have not yet placed an order to do so. Shortly before the order arrives, another e-mail is sent reminding members of the time and date of the order delivery.

The most significant form of streamlining has taken place in the distribution aspect of the process. While orders used to take several hours to distribute, they now take an average of forty five minutes from start to finish.

While many of the original members appreciate the efficiency of the current ordering system, they note that the social aspect of the cooperative is being subsumed by the consumer facet. Many of the younger generation of MM cooperative members share in other forms of local food

consumption during the summer months as subscribers to a local CSA farm. During weekly vegetable basket pick-ups, the members of the MM cooperative and the local CSA farm socialize in the gardens surrounded by their young children and growing families. In essence, just as the MM cooperative served as both a social justice and social outlet for the founding members of the MM, so too does the CSA serve the same purpose for the newer members of the MM cooperative. As our schedules as professionals and parents of young children demand more and more of our time, we spend fewer hours socializing with our peers during the co-op pick-up. The one place where we do dedicate our time to socializing is during the summer months at the local CSA operation.

As a result of the changes in the ordering process and availability of high-quality organic foods in the local grocery stores, there has been a significant change in the membership of the cooperative. Long-time members who are either not familiar or comfortable with the electronic ordering format no longer participate in the cooperative. On the other hand, the MM has added a number of new members, the majority of whom have young children. Long-time members with no children in the household often order fewer items and allow several months to pass before placing an order. Many of the items that used to be available only in bulk are now available individually in the local grocery store. A thriving farmer's market during the summer and strong CSA movement in the region has also increased the opportunities for individuals to shop around for alternative food sources, thereby increasing the number of social justice options related to food. The one thing that has not changed with regard to the MM members is that the desire for high-quality, natural foods appeals most to families with young children.

Future Directions

While the state of the local food supply leaves the average consumer much to be concerned about, there is also much to celebrate (Erikson 2005). Environmentalists have strengthened the food-system critique by showing that environmental degradation poses imminent threats to human living standards and well-being (Buttel 1993).

As cooking is now being viewed as a pastime to be enjoyed again, rather than as work to be avoided, the supply of organic, sustainably raised food becomes more accessible, thereby driving down the prices. More communities, rural and urban alike, are entertaining options like natural food co-ops, organic grocers, farmers' markets, and CSA farms. Producers and consumers are becoming more aware of the genetic importance of heirloom produce, artisanal dairy products, and heritage meats, thereby making them easier to purchase (Erikson 2005). In the end, it is up to local practitioners to determine whether viewing the food system through a feminist framework will inspire the political will to develop innovative interventions to improve food security for women and, ultimately, for children and men as well (Allen 2000).

For more information about the Macomb Munchers Food Buying Cooperative, contact Heather McIlvaine-Newsad, Associate Professor of Anthropology and Research Fellow at the Illinois Institute for Rural Affairs, at (309) 298-1264 or via e-mail at: h-mcilvaine-newsad@wiu.edu.

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Additional Resources

The Organic Consumers Association (OCA) fights to keep strong standards for organic products. Along with fact sheets covering a wide range of food issues, the OCA publishes three web-based newsletters chock full of useful information. For information, call (218) 226-4164, or visit www.organicconsumers.org.

The Organic Trade Association, a membership-based business association for the organic industry in North America, produces a website packed with fact sheets and useful information about organic products of all kinds. To learn more, call (413) 774-7511, or visit www.ota.com.

ResponsibleShopper.com, produced by Co-op America, offers a comparison of food companies and grades hundreds of food manufacturers on social, ethical, and environmental issues. Call (202) 872-5307, or visit www.responsibleshopper.com.

True Food Network is a consumer project run by the Genetic Engineering Action Network offering a wealth of information on genetic engineering, including a shopper's guide that provides information on which products contain GE ingredients and which don't. Visit www.truefoodnow.org.

Center for Food Safety is a nonprofit public-interest and environmental advocacy membership organization that challenges harmful food production technologies and promotes sustainable alternatives. Their site includes current information on topics such as food irradiation, genetically

engineered food, mad cow disease, rBGH, and the use of sewage sludge for fertilizer. Call (202) 547-9359, or visit www.centerforfoodsafety.org.

Books

Diet for a New America: How Your Food Choices Affect Your Health, Happiness, and the Future of Life on Earth by John Robbins (H. J. Kramer, 1998)

Eat, Drink and Be Healthy: The Harvard Medical School Guide to Healthy Eating by Walter C. Willett, MD (Free Press, 2002)

Fast Food Nation: The Dark Side of the All-American Meal by Eric Schlosser (Perennial, 2002)

Fat Land: How Americans Became the Fattest People in the World by Greg Critser (Mariner Books, 2004)

Food Fight: The Inside Story of the Food Industry, America's Obesity Crisis, and What We Can Do About It by Kelly D. Brownell and Katherine Battle Horgen, PhDs (McGraw-Hill, 2003)

Food Politics: How the Food Industry Influences Nutrition and Health by Marion Nestle (University of California Press, 2003)

The Food Revolution: How Your Diet Can Help Save Your Life and Our World by John Robbins (Conari Press, 2001)

CSA Listings

Boone County

Angelic Organics

Owner(s): John Peterson and Bob Bower

Address: 1547 Rockton Road, Caledonia, IL

Phone: (815) 398-2746

Website: www.angelicorganics.com

Description: Biodynamic Farming methods, subscription service, internship opportunities, onsite CSA learning center, drop-off and pick-up service available.

Acreage: 80

Registered: Yes

Number of Shares: 1,200

Full Share: \$560/20 weeks

Half Share: \$370/12 weeks

Delivery or Pick-Up: Both

Potluck Produce

Owner(s): Kristine Schnor

Address: 4649 Bates Road, Belvidere, IL 61008

Phone: (815) 544-9782

Description: We think it is important that customers be able to choose the produce they like to eat. Over the growing season (late May – October), we will send an e-mail each Wednesday with what we expect to be available for the week and the price. You can select “our choice,” or you can customize your box by choosing what you want to spend your \$20 on for each week. Let us know by Thursday night what you have selected. You do not need to order every week. Produce will be delivered Friday afternoon or Saturday. You do not need to be home if you can let us know a safe place to leave it. Pick-up at our farm is also an option.

Number of Shares: 15

Full Share: \$20/week with a 5-week minimum

Delivery or Pick-Up: Pick-up

Bureau County

Plow Creek Farm

Owner(s): Jim Foxvog

Address: 1900 Bottom Road (C.R. 23), Tiskilwa, IL 61368

Phone: (815) 646-4862

Website: www.plowcreekfarm.com

Description: Plow Creek Farm is your source in North Central Illinois for picking strawberries, raspberries, blackberries, and blueberries. We sell our early home-grown tomatoes, sweet corn, melons (including seedless watermelon), and other fresh produce at our farm stand and at the Princeton Farmers' Market. All produce is sustainably grown without any toxic herbicides or pesticides. We strive for healthy soil. We are on a biological fertilization program. This means we use a lot of friendly microbes to enhance the life in the soil. We use only fertilizers that enhance the soil life.

Number of Shares: 40

Full Share: \$22/week

Champaign County

Tomahnous Farm

Owner(s): Eric and Lisa Tomahnous

Address: 480 CR 2500 N, Mahomet, IL 61853

Phone: (217) 586-5632

Website: www.tomahnousfarm.org

Full Share: \$15/week for 25 weeks

Delivery or Pick-Up: Pick-up

Coles County

Havenwood Farms

Owner(s): Shanan Strode

Address: 13270E County Rd. 1400N, Charleston, IL 61920

Phone: (217) 348-7951

Website: www.heavenlyhugsandkalicokisses.com

Description: We are a small family-owned farm that raises naturally fed and grass/pasture-fed livestock. We have naturally raised, grass-fed Angus beef that we sell in shares of half and quarter interests. We have free-range brown egg laying hens and pastured poultry meat birds. 2006 will see us starting our CSA program to provide shares of our garden produce to local customers. We grow our heirloom fruits and veggies using a biointensive gardening method

that is free of chemicals and helps to sustain the land, rather than harm it. We would love to give working farm tours, and if there is enough interest, we may add homestead classes such as cooking, bread making, gardening, sewing, canning, small livestock butchering, stocking up, soap making, and a few other skills as we have time.

Acreage: 4

Number of Shares: 4

Full Share: \$400/year (to add 12 whole chickens, add \$100) or \$20/week with 10-week minimum (to add 2 chickens, add \$5/week)

Half Share: \$250/year (to add 6 chickens, add \$60) or \$15/week with 10-week minimum (to add 1 whole chicken, add \$3/week)

Delivery or Pick-Up: Delivery

Cook County

Growing Home CSA

Owner(s): Harry Rhode, Executive Director

Address: 1325 S. Wabash Ave., Suite 205, Chicago, IL 60605

Phone: (312) 435-8601

Website: www.growinghomeinc.org

Description: Growing Home's mission is to provide job training and create employment opportunities for individuals who are homeless and low-income residents in Chicago within the context of an organic agriculture business.

DeKalb County

Buff Rock Farm

Owner(s): Jeff Uhlig

Address: 1971 County Line Rd., Steward, IL 60553

Phone: (815) 384-5002

Description: This CSA, located about 70 miles west of Chicago, utilizes sustainable and organic growing methods to provide customer members with fresh fruits, vegetables, and eggs. For 1999, their second season, they are working with other local farmers to also have beef, pork, apple cider, and turkeys available. Buff Rock Farm's CSA delivery season runs from Memorial Day through October. Shares are available at three levels: the smallest size, designed for a single person; a half-share; and a full share. These shares are priced at \$200, \$300, and \$450, respectively, and were delivered to their members during their first season. Centrally located drop-off sites may become a lower-cost option as the farm membership expands. Members are always welcome to come out to the farm and pick up their orders themselves. The farm draws the majority of their members from the Chicago area; approximately one-third are from Chicago and another third from the far western suburbs. For the 1999 season, Jeff is planning on

raising more than twenty-five different varieties of vegetables and herbs. Newsletters are sent to members with their shares every month and include recipes for all those veggies. Buff Rock Farm hosts events and workshops for their members every season, including how-to workshops from basket-weaving, vegetable canning, and quilting classes to pumpkin-picking weekends in October. A customer picnic is also held every summer.

Larson's Family Farm

Owner(s): Peter Spuit

Address: 4432 Somonauk Rd., Sandwich, IL 60548

Phone: (815) 786-3253

Description: Our CSA members access a wide variety of fresh, nutritious vegetables throughout the growing season, from spring until the middle of October. We use organic growing methods to raise our produce. Preferring heirloom vegetable varieties, we raise a limited number of hybrids and do not order seeds that have been genetically modified. In addition, all of the CSA farming is accomplished by family members, family friends, and CSA members.

Number of Shares: 45

Full Share: \$450/year for working members, \$500/year for nonworking members.

Delivery or Pick-Up: Pick-up

DuPage County

Green Earth Institute Organic Farm

Owner(s): Steve Tiwald

Address: 10S404 Knoch Knolls Road, Naperville, IL 60565

Phone: (630) 664-5681

Website: www.greenearthinstitute.org

Description: Our organic farm is the central focus of the Green Earth Institute, a nonprofit community organization dedicated to nutritional health and ecological sustainability. This year, we are growing over 40 vegetables and herbs on 7 acres of our 60-acre farm located in Naperville. Our CSA serves the western and south-western suburbs. We accept CSA subscribers through a sign-up form available on our website.

Acreage: 60

Registered:

Number of Shares: 160

Full Share: \$550 for the 20-week harvest season

Half Share: \$295 for a biweekly share (every other week)

Delivery or Pick-Up: Both

Wellhausen Farms

Owner(s): James Wellhausen

Address: 27W061 St. Charles Rd., Wheaton, IL 60188

Phone: (630) 231-2350

Website: www.wellhausengroup.com

Description: Come on and grow with us. Our farm produces over 70 types of fruits, vegetables, and herbs. All of our food is grown by us at our farm—all natural all the time. Our produce is hand-picked and delivered to your home weekly within hours of harvest. At Wellhausen, we have fun with our food. We provide our customers with recipes on how to prepare the food they receive each week. Be a part of what you eat. Farm tours are available. Our renovated 100-year-old farm house can be rented by the week or the weekend. Anyway you slice it, Wellhausen Farms is the place to go for organically grown food!

Number of Shares: 50

Full Share: \$540/year or \$140 to subscribe and \$20 per week for 20 weeks

Delivery or Pick-Up: Pick-up

Fulton County

Living Earth Farm CSA

Owner(s): Anne Patterson

Address: 23707 E. Autumn Rd., Farmington, IL 61531

Phone: (309) 245-7517

Website: www.livingearthfarm.com

Description: Living Earth Farm is a small vegetable, herb, fruit, and flower farm, owned and operated by Anne Patterson, a registered dietitian. All produce is grown to protect your health and the environment. Produce is sold direct off farm on Tuesday and Friday afternoons from 12:00 to 6:00 PM beginning April 4 and at Peoria Riverfront Market Saturdays, June through September.

Iroquois County

Moore Family Farm

Owner(s): Jim, Diann, Wes, and Aaron Moore

Address: 2013 N. County Road 1950E, Watseka, IL 60970

Phone: (815) 432-6238

Website: www.prairielandcsa.org

Description: Jim, Diann, and sons, Wes and Aaron, raise antibiotic- and hormone-free, grass-fed beef, katahdin lamb, and goat; pastured free-range, antibiotic- and hormone-free Tamworth pork; chicken; broad breasted white turkeys, and eggs (chicken and duck) in permaculture-type

rotations with 20 acres of organic produce, herbs, and bedding plants on their 100-year-old family farm near Watseka, Illinois. The Moores provide produce for Prairieland CSA (www.prairielandcsa.org). They also provide eggs; meat; poultry; and/or certified chemical free wheat flours and organic corn flour, meal, and polenta for Fruited Plain Cooperative (www.fruitedplain.org); Common Ground Food Co-op; Bacaro Italian restaurant; and Persimmon grocery in Champaign, Illinois, in addition to selling at the Saturday Market on the Square in Urbana and at their farm.

Number of Shares: 125

Full Share: \$410/full season

Delivery or Pick-Up: Pick-up

Jefferson County

Bullard Produce

Owner(s): Jonathan Bullard

Address: 909 S 22nd St., Mt. Vernon, IL 62846

Phone: (618) 231-2860

Kane County

Erehwon Farm

Owner(s): Tim Fuller

Address: 41W202 Whitney Road, St. Charles, IL 60175

Phone: (630) 443-8271

Website: www.erhwonfarm.com

Description: We are a new, small farm growing fruit, flowers, vegetables, and herbs for local farmers' markets. In 2002, we piloted a subscriber plan and expanded our operations in 2003. We plan to add some new members in February as well as grow some new items. We started our farm in 2001 in a very small space to grow flowers, herbs, fruit, vegetables, and perennials for the local markets around St. Charles, Illinois. We named the farm Erehwon after a mythical place where most everything was backwards: we were surrounded with large farms growing crops for distant markets using large doses of chemical fertilizers and pesticides. We, on the other hand, wanted to be small, to grow in an environmentally friendly way for local markets. Hence the name Erehwon. In 2001, we experimented by growing vegetables, herbs, and perennials at our home near St. Charles and attended one plant sale where we earned a total of sixty-five dollars. The next year, we expanded our production of vegetables and herbs, and Tim created a CSA pilot project for two families. Beth expanded her production of perennials, added flowers, and designed a booth for farmer's markets in St. Charles and Batavia. In 2003, we expanded our CSA to 15 vegetable shares, which we delivered to Geneva, Lombard, Glen Ellyn, and Wheaton. We also added a third farmers' market in Elgin and attended more local

plant sales. This was a year of intense learning as we struggled to learn better techniques for growing, harvesting, processing, and preserving our products until we could get them into the hands of our customers.

Acreage: 6

Number of Shares: 120

Full Share: \$470 (Farm Pick-up)/21 weeks, \$510 (Delivered)/21 weeks

Delivery or Pick-Up: Both

Lamb of God Farm

Owner(s): Donna Lehrer

Address: 7S027 Jericho Road, Big Rock, IL 60511

Phone: (630) 556-3476

Description: On our Big Rock farm, we strive to work in harmony with the land, weather, and blessings God has bestowed on us. In our operations, whether in the barn with the sheep, goats, and chickens; out in the grain fields; or in our heirloom gardens, we do things naturally. This means no herbicides, pesticides, or conventional fertilizers. Instead, we use sustainable practices, and the soil is healthier, the products tastier, and the environment safer.

Number of Shares: 40

Full Share: \$575 for a 23-week program

Half Share: \$345 for a 12-week program

Delivery or Pick-Up: Pick-up

Knox County

Heck's Family Tree Farm

Owner(s): Dee Heck

Address: 1851 Knox Hwy. 40, Galesburg, IL 61401

Phone: (309) 341-3276

Description: CNA shares available for fifty families. We harvest from May to October. We are also a full service florist and garden center in West Central Illinois, just off Interstate 74.

Number of Shares: 50

Hickory Hollow Farms

Owner(s): Johan Yeutson

Address: 1103 Old Wagon Rd., Knoxville, IL 61448

Phone: (309) 289-4014

Description: Hickory Hollow Farms is a sustainable uncertified organic farm producing vegetables for Galesburg Farmers Market, and a fifty-member CSA group. We also coordinate a

buying club to meet local demand for natural foods. We also raise meat goats for slaughter and are planning on adding an egg layer flock.

Number of Shares: 50

Delivery or Pick-Up: Pick-up

Lake County

Prairie Crossing

Owner(s): Tom and Denise Peterson

Address: 32400 N. Harris Rd., Prairie Crossing, IL

Phone: (847) 548-4030

Website: www.prairiecrossing.com

Description: The garden at Prairie Crossing in Grayslake is a small organic farm, which grows a wide variety of vegetables, fruits, herbs, and flowers each growing season. We encourage community involvement in the farm by hosting a medley of celebrations and workshops over the course of the season, offering opportunities for individuals to help with the daily work of the farm, and making our fresh, organic produce and flowers available to the residents of the North Chicago suburbs.

Acreage: 8

Sandhill Organics

Owner(s): Matt and Peg Sheaffer

Address: 32140 N. Harris Road, Grayslake, IL 60030

Phone: (847) 548-4030

Description: On average, produce from our farm makes up approximately 70 percent of the produce in the weekly box. We collaborate with several other local organic farmers to create a box that is as varied as possible from week to week. We encourage you to join us for the entire CSA season, from May through December, in order to truly appreciate the bounty and variety of each of the seasons.

Number of Shares: 200

Full Share: Spring Share – \$150/\$200 (standard/large), Summer Vegetable – \$475/\$615, Fall/Winter Vegetable – \$200/\$260, Entire Vegetable Season – \$750/\$960, Fruit Share – \$180, Flower Share – \$180

Delivery or Pick-Up: Pick-up

LaSalle County

The Family Patch

Owner(s): David Smith

Address: 4240 E. 2225 Rd., Sheridan, IL 60551

Phone: (815) 693-5997

Description: The Family Patch is a locally owned and operated vegetable farm located just outside of Sheridan, Illinois. We offer a wide variety of fresh, delicious fruits and vegetables throughout the growing season. Although we are not certified as an organic grower, we do practice organic growing methods. By purchasing a share of our crop, you will guarantee yourself 22 weeks of home grown, freshly harvested fruits and vegetables. You can expect to receive a bountiful variety of items delivered to a convenient pick-up location on a weekly basis.

Number of Shares: 40

Full Share: \$400/season; flexible payment plans available. A \$105 deposit is required with sign-up application to reserve a share.

Half Share: \$200/season

Delivery or Pick-Up: Pick-up

Lee County

Crooked Row Farm

Owner(s): Nancy Nesyto-Freske

Address: 1735 Sublette Rd., Sublette, IL 61367

Phone: (815) 849-5140

Description: Crooked Row Farm is a 13-acre organic farm specializing in heirloom and open-pollinated vegetables and rare and heirloom chickens, turkeys, and sheep. We are starting a CSA in 2001, with delivery sites in Riverside, Warrenville, and Hinckley, Illinois. We are open to new delivery sites in the Dixon and Mendota areas. We welcome farm visits, but please call in advance. We also offer vegetables for sale directly from our farm. This year, we are also offering organic free-range chickens. Please contact us for details.

Acreage: 13

Number of Shares: 30

Full Share: \$325/year for 13 weeks

Delivery or Pick-Up: Pick-up

Livingston County

Prairieland CSA

Owner(s): Anna Barnes

Address: P.O. Box 1404, Champaign, IL

Phone: (217) 355-6279

Website: www.prairielandcsa.org

Description: Prairieland Community Supported Agriculture works with Jim & Diann Moore, and their sons Wes and Aaron of Moore Family Farm in Watseka, Illinois. The Moores raise produce and a variety of livestock in permaculture-type rotations on their nearly 100-year-old family farm. They deliver shares to Urbana and Champaign during the 33-week growing season (early April through mid-November). Shares also may be picked up at the farm by Watseka area residents. Shares may be purchased online. Online payment options also are available.

Acreage: 60

Number of Shares: 125

Full Share: 29-week season will be \$410, of which \$385 of your share goes directly to the Moores.

Delivery or Pick-Up: Both

Madison County

Biver Farms

Owner(s): Keith Biver

Address: 7307 Pin Oak Road, Edwardsville, IL 62025

Phone: (618) 656-9082

Description: Members pick up their shares at designated drop-off points in the city of St. Louis or in the town of Edwardsville.

Delivery or Pick-Up: Pick-up

Description: This CSA, east of St. Louis, is in its third year in 1999, with about fifty share members. Biver Farms offers two share sizes, with a half-share priced at \$12/week and a full share at \$17/week. A half-share is sized for a couple with a small child; a full share will keep four to five adults happy every week. Their season runs from mid-May to mid-October, or longer if the weather and crops cooperate. A typical share includes organic produce and fruits such as strawberries, raspberries, pears, and grapes. Egg subscriptions are also available, as well as freshly baked organic breads and naturally raised beef. CSA members are invited to participate in farm festivities during the year. In early spring, members can attend a "sugar bush" and be part of making maple syrup from trees tapped on the farm. Other events include a summer field day and a fall soup celebration, where the harvest bounty becomes soup for all. The CSA has been slowly but steadily growing. Brett Palmier, one of the farmers, noted that they would love to find someone producing organic milk in their area to supply the CSA members. In addition to the CSA, Biver Farms also sells produce at the Edwardsville farmer's market. They

keep looking forward; other plans include a collaborative arrangement with other area organic producers to supply restaurants in the St. Louis area with quality organic produce.

La Vista Community Supported Garden

Owner(s): Rev. Maurice Lange

Address: 4350 Levis Lane, Godfrey, IL 62035

Phone: (618) 467-2104

Website: www.lavistacsa.org

Description: The Community Supported Garden at La Vista was formally approved in December 2001, as part of the Oblate Ecological Initiative. This is a new ministry of the Missionary Oblates of Mary Immaculate, a worldwide congregation of priests and brothers dedicated to bringing the Good News to the poor and most abandoned. The Ecological Initiative flows from the ongoing effort to respond to the Oblate priority of Justice, Peace, and the Integrity of Creation.

Acreage: 5

Number of Shares: 120

Full Share: \$500/pick-up every week

Alternate Share: \$300/pick-up on alternate weeks

Delivery or Pick-Up: Pick-up

McDonough County

Barefoot Gardens

Owner(s): John Curtis & Karen Mauldin-Curtis

Address: 3300 Bellingham Rd., Macomb, IL 61455

Phone: (309) 254-3254

Website: www.barefootgardens.org

Description: Barefoot Gardens is a budding organic market garden located in southern McDonough County (10 miles south of Macomb, Illinois). We chose the name Barefoot Gardens because we feel the bare foot symbolizes our commitment to being good stewards of the land. At a time when agricultural technology increasingly alienates farmers from the ground that they work, we've chosen a gentler, more cooperative approach to working with the landscape.

Acreage: 2

Number of Shares: 44

Delivery or Pick-Up: Pick-up

Share & Pricing: \$450 – Harvest Helpers receive a \$50 discount; Field Helpers receive a \$75 discount.

Good Hope Gardens

Owner(s): Grover & Dianne DeCounter

Address: 13595 N. 1950th Rd., Good Hope, IL

Phone: (309) 456-3884

Description: This CSA is a small, highly specialized enterprise, with no more than twenty or so members at a time. Members pay an annual fee of \$300 per share for a full share, for a family of four; senior citizens have the option of a reduced share at \$200. DeCounter also offers an early discount incentive for signing up before the season begins. His season begins in April and lasts through the fall. He makes a weekly CSA delivery to Macomb and also offers free-range eggs by subscription. DeCounter says everything he raises has been organically produced for more than twenty years. (We use sunlight, earth, air, and water.) He has not seen a need to become certified as organic; his customers know him and know how he raises his produce.

Acreage: 5

Number of Shares: 20

Delivery or Pick-Up: Delivery

McHenry County

M's Organic Farm

Owner(s): M. M. Graff

Address: 14101 W. Washington Street, Woodstock, IL 60098

Phone: (815) 338-8148

Number of Shares: 10

Full Share: \$435.00, \$535.00, or \$635.00 for 21 weeks

Delivery or Pick-Up: Pick-up

Salute! Farm and Vineyard

Owner(s): Haje Black

Address: 14317 Pleasant Valley Road, Woodstock, IL 60098

Phone: (312) 718-0157

Website: www.salutefarm.com

Description: Salute! Farm & Vineyard is a newly established business in rural Woodstock, Illinois.

Today, we offer vegetables and herbs, grown without any chemical pesticides or fertilizers, including many gourmet varieties. We sell at the Woodstock Farmers' Market and through our newly announced CSA, with pick-up available at the farm. We also expect to produce wine and table grapes within the next couple of years.

Number of Shares: 30

Full Share: \$500/year from June 15 - October 31

Half Share: Add the cheese option for \$85 (20 weeks at \$4.25/week).

Delivery or Pick-Up: Pick-up

Walkup Heritage Farm and Garden, Inc.

Owner(s): Michael Walkup

Address: 5215 Walkup Road, Crystal Lake, IL 60012

Phone: (815) 459-7090

Website: www.WalkupHeritageFarm.com

Description: In 2005, we began offering a CSA to our local church and environmental group friends on a limited basis for the mid-summer season. This year, we have expanded that to three seasons with two pick-up days (Wednesdays, 3:00 PM to 6:00 PM and Saturdays 10:00 AM to 5:00 PM) with a total of 12 and 13 shares respectively. The total shares for the season will therefore equal 75 (25 per season for 3 seasons); each share is for 10 weeks, 30 for the full year. We specialize in Greens (arugala, lettuces, chards, Asian greens for stirfries, and cabbages) as well as herbs (dried and live), greens, tomatoes, peppers, sunflowers, and more. We also create pestos, sauces, and granolas. Poultry and eggs are available through prepaid CSA subscriptions only. Each year, we can organic produce from tomatoes to our very special marinara and chili sauces, and a jalapeño marinade all made from our organic produce. Our pestos and our special fresh green salsa are very popular. We also offer our herbs dried and feature special pickling spices. We create many wonderful things from the produce, such as our very popular cinnamon almond raisin granola and spicy fruit vinaigrette/marinade (gluten, animal, and yeast free). We are especially proud of our line of farm crafted soaps and Mountain Moon Herbal Care Products and, wherever possible, we include herbs in these products from our organic farm. We offer gift baskets—"Farm Care Packages" and Herbal Care Packages. Check out our very special suet feeders made by hand. I have yet to have a squirrel run off with one, and they have easy access for refilling. Please join us at the North Riverside Farmers Market from May to October in North Riverside. Also, visit Logan's Square on some Sundays. We have farm stand hours mid-April through October, but we have the packages, the pestos, granola sauces, and Herbal Care

Products all year round. Otherwise, we will gladly ship. We also sell native plants and heirloom roses, peonies, and flowering plants as well as heirloom seeds from Seed Savers Exchange. All proceeds go to the renovation of the Walkup House and grounds.

Number of Shares: 75

Full Share: \$160/Season One, 10 weeks; \$200/Season Two, 10 weeks; \$175/Season Three, 10 weeks; \$450/all three. Pick-up days are Wednesday and Saturday. "Will Work for Food" program is available.

Delivery or Pick-Up: Both

Whispering Pines Produce

Owner(s): Cassandra McKinney

Address: 5603 N. Spring Grove Rd., Johnsburg, IL 60050

Phone: (815) 353-2892

Description: Whispering Pines Produce is a small "Certified Organic" family farm located in Northeastern Illinois. We grow an assortment of vegetables, herbs, and fruits that can be purchased from July 1 through October 15. Produce can be purchased via a roadside stand and through a traditional 12-week CSA subscription. Weekly orders will also be accepted via phone or e-mail. All orders will be available to pick up during operating hours or at an arranged time. We also participate in the McHenry Farmers Market on Thursdays from 4:00 to 7:30 PM through September 25. Our farm offers summer internships and accepts volunteers on a regular basis. For more information, please contact Cassandra.

Number of Shares: 10

Full Share: \$360 for a 12-week share

Delivery or Pick-Up: Pick-up

Richland County

Clay Bank Farms

Owner(s): Patrick Jennings

Address: 2699 Illinois N130, Olney, IL 62450

Phone: (618) 863-2606

Description: This 80-acre CSA farm is beginning its production with ten acres of organic produce. The farm is not certified at this time. They specialize in organic produce and berries, with blackberries and raspberries, as well as asparagus. The cost is approximately \$300 per family for an extended season that runs from May through October. A work program is available to offset part of the share cost.

Acreage: 80

Shelby County

Triple S Farms Organic Buying Club

Owner(s): Stan Schutte

Address: Route 1, Box 122A, Stewardson, IL 62463

Phone: (217) 895-3652

E-Mail: tripls@RR1.net

Description: Stan Schutte offers his organic meats and vegetables to customers in Champaign-Urbana, Springfield, and Decatur via a “buying club” arrangement that is similar to a CSA program. Call Stan for details.

Number of Shares: 12

Full Share: You agree to buy a minimum of \$25 per month of farm products, meats or vegetables; there is no upper limit.

Delivery or Pick-Up: Pick-up

St. Clair County

Morning Dew Farms

Owner(s): Richard Harrington

Address: 5767 Clubhouse Ln., Millstadt, IL 62260

Phone: (618) 476-7077

Website: www.morningdewfarms.com

Description: Morning Dew Farms is an organic produce farm in Millstadt, Illinois. We serve several markets in the surrounding areas as well our roadside stand. Our CSA program is growing. If you are interested in a share, please see our website. We are expanding each year, and this year, we will add to our already massive heirloom tomato offering. Hope to see you at the Belleville, Charleston, and Springfield markets this season.

Stark County

Broad Branch Farm

Owner(s): Anita and Brian Poeppel

Address: Rural Route 1 Box 44, Wyoming, IL 61491

Phone: (309) 231-9290

Website: www.broadbranchfarm.com

Description: Since adding the CSA in 2003, it has been a huge success. We continue to grow new things each year to keep a large variety of food in the boxes. New vegetables this year include garlic, parsnips, fennel, and kohlrabi. It’s a wonderful way to present your family with fresh organic vegetables picked at their peak of ripeness. Your investment in our farm allows us to

continue producing high-quality food that bears no burden on our environment. It keeps the earth clean and your food local—just where it belongs!

Acreage: 8

Number of Shares: 150

Full Share: \$340/year

Delivery or Pick-Up: Pick-up

Union County

Genesis Growers

Owner(s): Vicki Westerhoff

Address: 8373 E. 3000 S. Road, St. Anne, IL 60964

Phone: (815) 933-1454

Description: Vicki Westerhoff began growing her own organic food several years ago after a long illness that wasn't responding to conventional treatment. She now farms the land she considers a physical and spiritual haven. You name it; Genesis Growers has probably got it. They grow more than 60 varieties of vegetables. Vicki gets as many heirloom and OP varieties as she can, particularly in tomatoes, peppers, and lettuces. The Westerhoffs also raise about 200 chickens for both meat and eggs and keep a handful of cattle for beef. Like most farmers, Vicki and her sons, Jonathan, 16, and Jacob, 28, wear many hats—crew leaders, farm laborers, tractor operators, and market workers, for starters. Outside the family, Vicki primarily employs local young people, believing that a small family farm should be a source of employment for the community. Though not certified organic to date, Genesis Growers practices sustainable agriculture based on organic principles.

Acreage: 20

Zanjabil Gardens

Owner(s): Kamal Rashid

Address: Lot 145 Illinois Farm, St. Anne, IL 60944

Phone: (773) 343-3781

Website: www.zanjabilgardens.com

Description: Zanjabil Gardens is 6.1-acre vegetable farm using biointensive organic methods (currently transitional). Zanjabil Garden is currently in start-up mode and will be organized as a CSA operation. Zanjabil seeks to supply local schools and food security organizations. Kamal Rashid is the farmer, and he has experience in organic gardening dating back to 1996. All of our produce is grown using only open pollinated, certified organic seeds grown under mulch, row tunnels with drip irrigation, and vegetable-based compost.

Acreage: 6

Number of Shares: 20

Full Share: \$500/year

Delivery or Pick-Up: Pick-up

Vermillion County

Cedar Valley Sustainable Farm

Owner(s): Jody Osmund

Address: 1985 N. 3609th Rd., Ottawa, IL

Phone: (815) 431-9544

Description: Cedar Valley Sustainable Farm is a third generation farm just north of Ottawa, Illinois (and an hour and a half drive southwest of the city of Chicago), that has been farmed conventionally with a conservation bent for the past sixty years. It is now being converted wholly to using sustainable practices and organic methods.

Acreage: 40

Delivery or Pick-Up: Pick-up

Will County

Fresh Harvest Farm

Owner(s): Patty McPhillips

Address: Stuenkel Rd. & Rt. 45, Frankfort, IL 60423

Phone: (708) 945-9993

Description: Members pick up their shares at drop-off locations in Orland Park, Frankfort, and Western Springs. We grow a wide variety of vegetables, herbs, and some flowers for bouquets. We use only natural and sustainable growing methods to protect our soil, our plants, our members, and ourselves.

Number of Shares: 50

Full Share: \$520/year

Half Share: \$320/year

Delivery or Pick-Up: Both

Woodford County

Blue Schoolhouse Farm

Owner(s): Bill Davison

Address: 550 CR 1625 E, Congerville, IL 61729

Phone: (309) 467-9228

Website: blueschoolhouse@yahoo.com

Description: Blue Schoolhouse farm offers their CSA members a wonderful selection of vegetables and some fruits. Subscribers may also order eggs or chicken. All may be picked up on the farm in rural Eureka.

Acreage: 8

Henry's Farm

Owner(s): Henry Brockman

Address: 432 Grimm Rd., Congerville, IL

Phone: (309) 965-2771

Website: www.henrysfarm.com

Description: We are at the Evanston Farmer's Market every Saturday, and we have a CSA operation that serves the Bloomington-Peoria area.

Acreage: 60

Number of Shares: 100

Full Share: 13 weeks/\$13 per box

Delivery or Pick-Up: Pick-up

Organic Pastures Meat CSA

Owner(s): Larry and Marilyn Wettstein

Address: 669 County Road 1800 E, Eureka, IL 61530

Phone: (309) 467-6006

E-Mail: orgpas@mtco.com

Description: Organic Pastures offers an economical way to get an assortment of cuts of organic beef into your home every month. A typical share might be two pounds of ground beef, a pound of stew meat, a pound of New York Strip steaks, and a sirloin tip roast. Every month's share is slightly different but will always include a good variety of cuts. CSA members may also put in special requests to buy other organic meats, such as a lamb or a holiday turkey or ham.

Teresa's Fruit CSA

Owner(s): Teresa Santiago

Address: 302 W. Sunny Lane, Eureka, IL 61530

Phone: (309) 467-4251

E-Mail: teresajeans@cs.com

Description: If you want organic fruit that will make your taste buds dance with pleasure, sign up for Teresa's Fruit CSA and get flavorful, farm fresh strawberries, rhubarb, raspberries, blackberries, and many exotic melons. On the way are also many varieties of apples, pears, nectarines, cherries, peaches, plums, grapes, hardy kiwis, aronia, sea buckthorn, ground cherries, persimmons, currants, gooseberries, and pawpaws. Pick-up is Tuesdays in Bloomington.

Number of Shares: 60

The Country Co-Op CSA

Owner(s): Leon Kaeb

Address: P.O. Box 153, Congerville, IL 61729

Phone: (309) 448-2237

E-Mail: leannandmore@juno.com

Description: We are producers of free range chickens for egg sales. The Land Connection is a nonprofit organization, which endorses and promotes organic livestock and produce. As owners of several acres in central Illinois, The Land Connection seeks to open up the possibility for more organically produced products to get to the consumer. We have entered a business agreement with them to produce eggs for consumers in this area.

Number of Shares: 30

Full Share: \$91/half year renewable in November and May

Half Share: \$45.50/half year renewable in November and May

Delivery or Pick-Up: Pick-up

CSAs Closely Bordering Illinois

Home Grown Wisconsin

Owner(s): Amanda Raster

Address: 313 W. Beltline Highway, Suite 37, Madison, WI 53715

Phone: (608) 333-1227

Website: www.homegrownwisconsin.com

Description: We offer CSA membership to Chicago area residents. Receive delicious boxes of organic certified fruits and vegetables from our 25-member family farm cooperative. Unbeatable variety of produce, from rare heirloom vegetables to your favorite staples, and plenty of delicious fruit. We also have an organic egg share and offer many specialty items throughout the season like raw honey, pear and apple butters, wild foraged hickory nuts, and herbs. We also offer restaurant service.

Number of Shares: 250

Full Share: \$500/year – 20 weekly deliveries

Half Share: \$275.00/year – 10 every other week deliveries

Delivery or Pick-Up: Pick-up

Janzow Farms

Owner(s): Julie and Micah Janzow

Address: 530 Buffalo Ln., Cape Girardeau, MO 63701

Phone: (573) 339-9580

Description: Produce is delivered weekly to subscribers and contains approximately \$10 of produce. Most deliveries consist of three to six different vegetables varying depending on what is in season. Additional herbs and fruits are also delivered as available.

Number of Shares: 7

Full Share: \$250/20 weeks

Half Share: \$150/10 weeks

Delivery or Pick-Up: Pick-up

Kings Hill Farm

Owner(s): Tom Ulick

Address: 19370 County Highway G, Mineral Point, WI

Phone: (888) 752-2301

Website: www.kingshillfarm.com

Description: A new concept in CSA. We deliver year round. No large up front payments are required—you pay weekly. Skip deliveries when you need to. Order items of your choice from our weekly “Special Order List” at very reasonable prices. Full shares (two *full* shopping bags) and half shares are available. Pick-up sites are located in Chicago and the surrounding suburbs, Rockford, and southwest Wisconsin (other areas possible). Internship positions are available, and we welcome visitors/volunteers. Members are invited to attend our monthly camp-out gatherings. Other projects include the following: beekeeping, greenhouse growing, prairie plants, and much more.

Acreage: 850

Number of Shares: 1,000

Full Share: Members pay weekly for their shares; full shares are \$33.

Half Share: Half shares are \$22. Special orders are extra.

Delivery or Pick-Up: Both

Prospera Farms

Owner(s): Leo Sances Michael Zink

Address: W3566 County Road E, Berlin, WI 54923

Phone: (920) 361-4747

Description: The diverse ecology that surrounds our farm helps add to the biodiversity that we feel creates a healthier farm. All crops are grown naturally without the use of chemical pesticides or fertilizers. Instead, we work with nature by rotating crops, composting, spreading livestock manure, and cover cropping to create a healthy, sustainable, closed farming system. We are in

the process of establishing a small orchard, planting medicinal woodland plants such as ginseng and bloodroot, and plugging wild mushroom mycelium into the woods. We raise organically grown cut flowers available at farmers markets and as a share in our CSA program.

Acreage: 5

Number of Shares: 50

Full Share: \$435 for the season for a 15-week 2-person share delivered in the Chicago area or \$360 for a 2-person 16-week share in the Green Lake County area. Farm fresh eggs and flower bouquets are also available as add-ons.

Half Share: A 7-week share is delivered every other week (\$205 for family share in Chicago and \$195 for 8 week/2-person share in Loreen Lake).

Delivery or Pick-Up: Pick-up

Scotch Hill Farms

Owner(s): Tony and Dela Ends

Address: 910 Scotch Hill Road, Brodhead, WI 53520

Phone: (608) 897-4288

Description: Our family raises 100 varieties of vegetables and herbs. We manage our soil and crops—not with chemical pesticides, herbicides and fertilizers—but with chemical-free practices and quality organic matter (from goat, sheep, and poultry manure). We sell subscriptions of fresh produce that we raise on our farm in south central Wisconsin. We plant, tend, harvest, wash, bag, and deliver this produce fresh to drop-off sites near your home.

Full Share: 20 weeks of vegetables and herbs for \$25.50 per week, a total of \$510

Delivery or Pick-Up: Pick-up

Sweet Earth Organic Farm

Owner(s): Farmer Renee

Address: P.O. Box 323, Wauzeka, WI 53826

Phone: (608) 875-6026

Website: www.sweetearthorganicfarm.com

Description: Our CSA provides weekly deliveries of seasonal produce to central locations within the Chicagoland area and some surrounding suburbs. The quality of our fruits and veggies is very important to us, and we want you to experience food as if you were bringing it in from the garden to the table the day of our delivery. We also grow many heirloom varieties of fruits and veggies to support our vegetable heritage and keep that legacy vital. Sweet Earth Organic Farm is a 120-acre ridgetop farm in southwestern Wisconsin. Our sustainable and farming practices encourage abundant wildlife habitat and help to protect the environment. The farm was first certified organic in 1974, and we've been growing organically ever since. We also use some biodynamic farming practices to increase the overall "life force" and energy of the farm and its harvest. Please join us in our partnership with nature. Support life in and through your food!

Acreage: 120

Full Share: 20 weeks/\$485

Half Share: 20 weeks/\$375

Delivery or Pick-Up: Both

Tomato Mountain

Owner(s): Chris Covelli and Christa Barfknecht

Address: N7720 Sandy Hook Rd., Brooklyn, WI 53521

Phone: (608) 862-3446

Website: www.tomatomountainfarm.com

Description: Tomato Mountain is a 12-acre certified organic farm located 20 miles south of Madison, Wisconsin. We grow a large variety of vegetables, greens, herbs, and berries ranging from basic staples to heirlooms and specialties. Our customers include the Dane County Farmers' Market and Harvest Restaurant in Madison; Chicago's Green City Market and Frontera Grill in Chicago; and our growing CSA, or produce "subscription" service.

Acreage: 12

Full Share: 675

Half Share: 425

Delivery or Pick-Up: Pick-up

Two Onion Farm

Owner(s): Chris and Juli McGuire

Address: 19638 Cottage Inn Road, Belmont, WI 53510

Phone: (608) 762-5335

Website: www.twoonionfarm.com/

Description: Two Onion Farm raises fresh, flavorful, healthy vegetables on our fertile loam soil in Belmont, Wisconsin. We select vegetable varieties for their taste; raise them under the best conditions; pick them at the peak of ripeness; and carefully wash, cool, and pack them. We use no chemical pesticides or fertilizers to grow our produce. Our farm members receive a box of these vegetables weekly or biweekly from June to December. Each box comes with a newsletter of recipes and cooking tips. Members pick up their boxes at convenient pick-up locations in Madison, Dubuque, Galena, and southwestern Wisconsin. We offer both full season memberships, with deliveries from June through December, and autumn memberships, with deliveries only from October through December.

Full Share: Receive vegetables from June 18 to December 16. Weekly full season members receive 24 boxes; biweekly full season members receive 12 boxes. Most members enroll for a full season.

Half Share: Receive vegetables from October 8 to December 16. Weekly autumn members receive 8 boxes; biweekly autumn members receive 4 boxes. A small number of autumn memberships are available; they're great for people who don't need vegetables during the summer because they raise their own garden, shop at farmers' markets, or are away from home.

Delivery or Pick-Up: Both





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