

Deposit due by January 31st (add \$25 late fee after January 31 please)  
Full payment due May 1st (except for those using SNAP)



Name(s): \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ (day) \_\_\_\_\_ (eve)

Email \_\_\_\_\_  
(include cell phone provider if you prefer to receive text messages.)

Signature \_\_\_\_\_ Date \_\_\_\_\_

\_\_\_\_\_ 20 Week Full-size Vegetable Share(s) picked up at the farm @ \$500 = \_\_\_\_\_

\_\_\_\_\_ 20 Week Small Vegetable Share(s) picked up at the farm @ \$300 = \_\_\_\_\_

We will pick up on \_\_\_\_\_ Tuesday \_\_\_\_\_ Thursday

\_\_\_\_\_ 20 Week Full-size Vegetable Share(s) picked up in Plattsburgh @ \$550 = \_\_\_\_\_

\_\_\_\_\_ 20 Week Small-size Vegetable Share(s) picked up in Plattsburgh @ \$350 = \_\_\_\_\_

We will pick up Thursdays at \_\_\_\_\_ CVPH or \_\_\_\_\_ on Draper Ave.

\_\_\_\_\_ \$25 late fee after January 31 (we have to plan our crops & markets ahead) = \$25.00

Total enclosed \_\_\_\_\_

We have a separate membership form for those wishing to pickup at the Lake Placid Farmers Market and along our route (Ausable Forks, Jay, Wilmington).

Please enclose is at least a \$100 nonrefundable deposit and pay the remainder by May 1st.

If you need a more flexible payment plan please contact us.

If you would like to use your SNAP benefits for a CSA membership please contact us.

Please mail this form, with your check payable to:

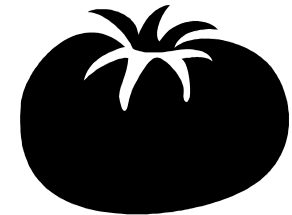
**Rehoboth Homestead**

**66 Jabez Allen Road**

**Peru NY 12972**

**info@rhomestead.com 643-7822**

# 2012 Vegetable Farm Fresh Food Club CSA



*Like having your own garden  
without the work and dirt.*

- Freshest vegetables, herbs, & flowers
- Food grown “naturally healthy”
- You can choose what you get
- Regular and small shares
- Meat and eggs available
- Know your farmer
- Convenient

*Fresh, great tasting, locally-grown,  
pesticide-free food for you and  
yours.*



## 2012 Membership Form CSA Farm Fresh Food Club

Our 2012 Farm Fresh Food Club Vegetable CSA will consist of twenty weeks during the five month season, June through mid-October. For those with summer gardens or who are away much of the summer, we offer a six week Fall Share beginning Labor Day.

Full-share members receive on average ten types of vegetables each week. Small-share members receive roughly half as much as full shares—fewer items and/or smaller amounts. Some weeks members may choose cut flowers. We also include small amounts of several herbs.

There are four pick-up options in Peru and Plattsburgh for members:

- farmstand style at Rehoboth Homestead on Tuesday afternoon between 3 and 6 p.m. Members select their items. Frequently there will be one to three “items of the week” that everyone gets
- pre-packed shares at Rehoboth Homestead, at a member’s garage on Draper Ave in Plattsburgh, and at CVPH on Thursdays

We also offer delivery to Au Sable Forks, Jay, Wilmington, and Lake Placid on Wednesdays. To keep clutter down, we have a separate brochure for these sites.

For pre-packed shares, if there are at least 20 shares at a site, we provide a “swap” table so members can trade out one of their pre-packed items for something else.

### Benefits of the Farm Fresh Food Club:

- You will get great tasting vegetables which were grown using accepted organic practices to maximize nutrient content and minimize environmental hazards.
- You get to know the people who produce your food and get to see how your food is grown.
- You will probably like vegetables you haven’t had or liked before.
- You get to select your veggies and flowers on Tuesdays or have the convenience of a pre-packed share on Thursdays and at the off-farm sites.
- You will have the opportunity to purchase fresh eggs, chicken, and duck from us and grass-fed meats from other local farms.
- You will have the satisfaction of supporting a local, environmentally beneficial, small farm that employs local workers, follows U.S. labor laws, pays U.S. employee taxes, etc.
- You will receive a weekly email newsletter to let you know how your food is growing, give you recipes, etc.

Our website, [www.rhomestead.com](http://www.rhomestead.com), provides detailed information about the CSA. It also includes recipes to guide you in the use of any new and unusual vegetables that we offer, as well as expand your repertoire with old favorites. More questions after perusing the website? Email us at [info@rhomestead.com](mailto:info@rhomestead.com) or call 643-7822.



We started Rehoboth Homestead in 2004, with a strong desire to produce clean, healthy food through good stewardship of the land and animals in our care. The name “Rehoboth” comes from Genesis 26:22. One of the definitions is “God gives the path”, and we feel called to farm in a manner that respects God’s gift and trust to us.

The vegetables we grow are selected for **flavor and nutrient content** rather than for machine harvesting and long shipment. We love it when customers gently pick up and smell a tomato and smile as they anticipate good old-fashioned flavor or when they tell us they ran out of something and bought some at the store, but it didn’t taste nearly as good as ours does.

We believe that a healthy soil ecosystem produces healthy plants, which produces healthy people. We use composts and cover crops to build soil productivity and cultural methods to prevent pest problems. We have followed accepted organic practices for over thirty years of gardening. No GMOs!

The CSA (Community Supported Agriculture) concept includes a sharing of risk. We have had our fields tile drained to reduce risk. We are having a second irrigation well drilled to reduce drought risk. We are upgrading equipment so we can do things in a timely manner to reduce risk. We cannot control hailstorms, drought, etc. We will do our best to provide what we have planned, but if we have a natural disaster that ruins our crops, we thank you for supporting us and sharing the risk.