

Payment

Credit Card

Visa  MasterCard

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Expires □□□□

Signature .....

Check

Please mail a check with this form to the address below and make payable to "Eatwell Farm."



**Eatwell Farm**

5835 Sievers Rd.  
Dixon, CA 95620  
(866) 627-2465

Email: office@eatwell.com  
www.eatwell.com



**How can I get more info?**

Call the farm at 866-627-2465, visit our website at [www.eatwell.com](http://www.eatwell.com) or e-mail us at [office@eatwell.com](mailto:office@eatwell.com). A sample newsletter, an application form and current CSA/Farm information is available on-line.

**Eatwell Farm Pasture-Raised Eggs**

We now have fresh eggs laid by hens on our farm. Delivered the same week they were laid, they are gorgeous and delicious. The term "free-range" is not regulated by the USDA, so the only way to be sure you're getting the real thing is to know the people raising the hens.

- Certified Organic by CCOF #YO904
- Cruelty-free: not de-beaked, never caged, no forced molting
- 100% organic, vegetarian diet
- Naturally brown eggs.
- Chickens roam on the alfalfa pastures, crop residues and in the orchard at Eatwell Farm
- Protected from predators by electric fencing and a guard dog.

**Where do I pick up my box?**

In **San Francisco** we deliver to pickup sites in:

- Bernal Heights—Nebraska and Cortland (Wed.)
- Castro—Hartford and 20th (Thurs.)
- Children's Day School—Staff and Parents (Thurs.)
- Clarendon Elementary — starting March 2008!
- Dolores—Fair Oaks and 22nd (Thurs.)
- Haight-Ashbury—Carl and Clayton (Wed.)
- Lower Haight—Haight and Peirce (Wed.)
- Inner Richmond—11th and Balboa (Thurs.)
- Central Richmond—22nd and California (Thurs.)
- Inner Sunset—6th and Lawton (Thurs.)
- Lone Mountain—Stanyan and McAllister (Thurs.)
- Miraloma Elementary—Staff/Parents only (Thurs.)
- Mission—Bartlett and 22nd (Thurs.)
- Modern Times Bookstore—19th and Valenica (Wed.)
- Pacific Heights — Octavia and Broadway (Thurs.)
- Potrero Hill— (Wed.)
- Russian Hill — Pacific and Leavenworth (Thurs.)
- South Van Ness at 17th (Wed.)
- Stonestown—Winston and 19th Ave. (Thurs.)
- Upper Noe Valley—Church and Day (Wed.)
- West Portal—12th and Taraval (Thurs.)

In the **East Bay**:

- Alameda—Central Ave. and Morton (Wed.)
- Arizmendi Emeryville-San Pablo and 43rd St (Thurs)
- Bay Farm School—Staff and Parents Only (Wed.)
- Castro Valley — starting late Feb. 2008!
- El Cerrito—San Pablo and Manila (Thurs.)
- Lafayette — starting early March 2008! Call the farm!
- Berkeley — Chochmar Halev, beginning April 30th
- North Berkeley—Gilman and Santa Fe (Thurs.)
- North Oakland—55th and Shattuck (Wed.)
- Oak. Grand Lake—Lakeshore and Walavista (Wed.)
- Oak. High Street—High St. and Tompkins (Wed.)
- Oakland Park Blvd—Hampel and Linwood (Wed.)
- Oak. Piedmont—Piedmont Ave at Broadway (Wed.)
- Rockridge—Chabot and Patton (Wed.)
- San Leandro — starting late Feb. 2008!
- Vallejo—Fleming and Viewmont (Thurs.)
- West Berkeley—7th and Bancroft Way (Thurs.)

In **Marin** :

- San Rafael— Irwin Street at Anderson (Thurs.)
- Mill Valley—Roque Moraes Dr. (Thurs.)

In **the Sacramento Valley** :

- Davis: Newsbeat—3rd and E St (Wed.)
- Davis: Village Homes—Bucklebury Street (Wed.)
- Sacramento: East Sac — 37th and Folsom (TBD)
- Sacramento: Curtis Park/Land Park (TBD)
- Vacaville — coming late Feb. 2008!

Don't see a site near you? Call for new sites.



Organic Food Production... A Growing Reality.

California Organic Registration #48-0017

**Eatwell Farm**  
5835 Sievers Road  
Dixon, CA 95620

# Eatwell Farm

Community Supported Agriculture

## Weekly Delivery of Organic Produce



*If you want to eat affordable organic produce, help protect the environment and support a local organic farm, join us at Eatwell Farm. It's an economically and environmentally sustainable way of growing, delivering and eating food.*



**What people are saying...**

"I've been quite pleased with the farm and the variety throughout the seasons. My cooking is now better than ever! Great recipes."  
-Kacye Roberts

## What is Community Supported Agriculture?

Community Supported Agriculture (CSA) is a growing, 20-year old movement in which organic farmers sell directly to consumers, forming a unique community, or partnership with them. In a CSA, subscribers help support small, regional farms by paying in advance for fresh, organic produce delivered weekly throughout the year.

CSA is good for consumers. With CSA, the variety of fresh, delicious food delivered to you is regionally grown - using a minimum amount of fuel and packaging. Most importantly, CSAs provide the consumer with a direct connection to the place where their food is grown and the people that grow it. Eatwell Farm's CSA members will have opportunities to visit the farm, get to know the farmers and other members of the CSA community, and learn more about sustainable agriculture.

CSA is good for farmers. Farmers receive a steady source of income and a guaranteed market for their produce, which relieves much of the risk of small-scale farming. And through CSA, farmers are able to plan and pick crops more effectively.

## Eatwell Farm's CSA

Eatwell Farm is a 60-acre organic farm and orchard located in Dixon, 70 miles northeast of San Francisco. Nigel Walker and our wonderful crew grow 40-50 different crops certified organic by CCOF. We have been farming organically for 14 years here in California. Located on the Dixon Ridge, we are lucky to have some of the deepest and richest topsoil in the world.



## How does it all work?

Every week you will pick up a 1/2-bushel box filled with enough fresh, organic vegetables and fruit to feed two to four people. What is in the box will vary from week to week and season to season, depending on what is ready to be picked. You can count on an interesting selection of familiar and unusual vegetables, fruits, nuts and herbs (wait till you see our tomatoes!). You return your empty box when you pick up your next week's box.

Also included with your box of produce will be a newsletter with pictures and stories of the farm, descriptions of the produce, recipes and educational articles on sustainable agriculture.



There are many opportunities to visit the farm. Among them, each spring we have a Strawberry Festival, and each Labor Day we have a farm dinner and campout. We also host Tomato Tasting events in San Francisco and the East Bay where you get to taste the many varieties of tomatoes that we grow.

## How much does it cost?

We recommend you start with a four box trial subscription, which costs \$98. You may then choose to renew for another 4 weeks at the same price. Or ask for 12 boxes and the 13th is free: this costs \$294. Likewise, 26 boxes cost \$588. The prices are the same for every-other-week service, as is the size of the box; a four box trial would take 8 weeks to complete, 13 boxes would come over 26 weeks, and so on.

## How do I join?

You can be a part of this exciting movement by filling in the order form with a credit card payment or writing a check to **Eatwell Farm**. Send it to the farm at the address on the form. Once your payment has been received, we will call or email you a confirmation with the pickup location details. Your first basket will include an Eatwell Farm Handbook. We hope you will join us!

 Seasonal Produce Availability (Partial Listing) 				
	Spring	Summer	Fall	Winter
Apples, pears, Asian pears	██████████		██████████	
Broccoli, cauliflower				██████████
Carrots	██████████			
Chard, kale, collards	██████████		██████████	
Cherries	██████████			
Corn, peppers		██████████		
Cucumbers, summer squash		██████████	██████████	
Garlic, onions	██████████		██████████	
Fresh Herbs	██████████		██████████	
Lettuce, salad mix	██████████		██████████	
Melons (cantaloupe, watermelon)		██████████		
Oranges, lemons, kiwis	██████████			██████████
Peaches, nectarines, apricots		██████████		
Peas, fava beans	██████████			
Potatoes	██████████		██████████	
Summer Squash		██████████	██████████	
Tomatoes (heirloom varieties)		██████████	██████████	
Winter Squash	██████████			



## Yes, I Want to Join Eatwell Farm!

Primary Name \_\_\_\_\_

Other Names \_\_\_\_\_

Address \_\_\_\_\_

Daytime phone \_\_\_\_\_

Evening phone \_\_\_\_\_

E-mail \_\_\_\_\_

Did you hear about Eatwell Farm from a CSA member? Let us know who shared the word, and they will receive a free lavender product.

Current subscriber name, web page, farmer's market, etc. \_\_\_\_\_

Desired Start Date : \_\_\_/\_\_\_/2007\*

\*All applications and payment s must be received by Friday to begin the following week.

### Pick Up Locations

Please see reverse side for site locations

Best location for you: **Chochmat Halev**

### I would like to receive:

- Four box trial, Produce only \$98
- Four box trial, Plus six eggs per box \$112
- Four box trial, Plus a dozen eggs per box \$126
- 12 boxes, 13th free! Produce only \$294
- 12 boxes, 13th free! Plus six eggs per box \$336
- 12 boxes, 13th free! Plus a dozen eggs \$378
- 24 boxes, 2 free! Produce only \$588
- 24 boxes, 2 free! Plus six eggs \$672
- 24 boxes, 2 free! Plus a dozen eggs \$756

You can order up to four dozen eggs with each box . Please see our website for pricing chart.

### Delivery Schedule (Please choose one)

- Every Week
- Alternate Weeks

**(over for payment options ►)**