

## 2014 Garlic CSA Information

**The Dyer Family Farm (aka Dick's "Pretty Good!" Garlic) was started by Dick and Diana Dyer in 2009, long after nearly dropping out of their graduate school programs in the mid-1970's to start a small farm near Madison, WI.**



Life took us a different direction, but we are now starting our 5th year as "old-new" farmers near Ann Arbor, Michigan, living our new farm's mission:

*"Shaping our future from the ground up"*

We are a small specialty farm, growing 43 varieties of garlic (both hard and soft-neck) in 2014, including Inchelium Red and Lorz Italian, both designated as heirloom varieties by Slow Food's "Ark of Taste" Program. We also sell green garlic (fresh and dried), garlic scapes (fresh and dried), flavored vinegars, garlic braids, garlic braiding kits, and new for 2014 will be dried garlic powder. (Our dried garlic powder is far more flavorful than what you buy in the store, so a little goes a long ways!)

Other delicious and popular varieties we grow include Applegate, Kettle River Giant, Silver Rose, Chesnok Red, Killarney Red, Persian Star, County Farms Legacy, and many, many more.

### ***What is a CSA and why should I join?***

Community-Supported Agriculture (CSA) is a partnership between individuals within a local community and a local farm, where the individual member shares both the local farm's fresh bounty along with the risks of farming when purchasing an annual 'share' before the growing season begins. The upfront 'seed money' helps the farmer make planting and operational plans early during the year from a more stable financial position while the CSA members have the benefits of receiving a share of the farm's products along with knowing and appreciating the place, the process, and the people who grow their food.

Our farm's initial Garlic CSA in 2012 was very popular, offering our members various weekly garlic produce throughout the growing season from April through October. After evaluating our own experiences plus the feedback from both our 2012 CSA members and several other CSAs, we began offering a new and different Garlic CSA membership system in 2013 that provided many additional benefits to our members.

Our 2014 CSA will continue with the format that we started in 2013 by providing our members with a “Garlic Friends” plan, which has been designed to offer our farm’s CSA members increased flexibility plus total control over the timing, selection, and quantity of the many “Garlic, Garlic, Garlic, Etc!” products that they desire.

## “GARLIC FRIENDS” CSA

**\$100.00 – 2014 COST**

Includes (see additional benefits below):

- Start the season with a total of \$110 credit (a 10% bonus) in our CSA Ledger Book to purchase anything we sell at our market table. We will keep track of your purchases and remaining credit, confirming your balance after each purchase.
- Green garlic will be available for you to purchase at our farm after harvest when ready during April-May (see note below)
- Our gift(s) to you:
  - All members (returning and new) - 1 small jar (1/3 pound) of raw, chemical-free honey from our bees’ 2013 production (limited to the first 40 members to send us their check since this is all we have available for gifts)
  - Members who are new to our Garlic Friends CSA in 2014 - one small cotton shopping bag with our farm’s beautiful logo to carry your garlic or other food at the markets

Deadline for purchase of “Garlic Friends” CSA Membership: April 30, 2014. *Note: there is NO limit to CSA membership in 2014.*

### **Special Notes:**

1. Green garlic is usually available in limited amounts and will be offered to our CSA members and chef customers on a first-come, first-served basis. **Green garlic must be purchased and picked up at our farm** when ready in mid-April to early-May. We will notify CSA members by Email when green garlic is available with the 2014 purchasing price. Purchasing is optional and price is still TBD.
2. You will receive your gift(s) at the farm if you purchase/pick up green garlic, otherwise we will give it/them to you at your first market purchase.

3. There will not be refunds for unused credit, because we want you to eat or share our garlic during 2014, and that will help our financial planning for 2015. We will donate the dollar amount of any unused CSA credit to Food Gatherers at the end of the season.

***Additional Benefits for “Garlic Friends” CSA Members:***

- Come to any market we attend on any day of the week. (See our schedule below - no need to pick a regular market day for pick-up this year plus no need to let us know of changes)
- Come any week that we are at a market. (No need to notify us of your vacations)
- Choose your own amounts at the markets (even none) of garlic scapes, the varieties, amounts, and sizes of available garlic bulbs. (You may prefer smaller bulbs rather than the gorgeous, jumbo ones that we chose for our members in 2012.)
- Purchase anything at our market table with your “Garlic Friends” CSA credit, including our garlic sampler bags, garlic gift boxes, garlic braids, dried green garlic or dried garlic scapes, infused vinegars, any of the “Etc!” on our banner such as honey or eggs (when available), our extra zucchini, baby pumpkins, and who knows what else we might bring this year (we planted strawberries, rhubarb, and asparagus in 2013).
- Opportunity to U-pick garlic scapes at our ‘chef price’. (2014 U-pick dates and prices for garlic scapes still TBD)
- Invitation to our on-farm potluck and bonfire for CSA members (date still TBD but needs to be in June before we start harvesting the garlic in July).
- CSA member-only-time at our annual Barn Sale of all garlic we have available to sell before the end of our season. Buy garlic then for planting yourself or stock up for winter use rather than waiting until our last week at the markets when the selection of varieties and amounts is very limited. Date will be in September (TBD).

***PAYMENT: SEND CHECK FOR \$100.00 TO:  
(MADE OUT TO DYER FAMILY FARM)***

Dick & Diana Dyer

5846 Becky Lane

Ann Arbor, MI 48105

**Please include your name and Email address for an Email account that you check regularly. That's all we need this year!**

***OUR 2014 FARMERS' MARKETS:***

We will notify our CSA members by Email of the dates we will be at these markets once we have garlic scapes or garlic bulbs ready to sell.

- Ypsilanti Downtown – Tuesday 2-6 pm (through September)
- Ann Arbor Westside Market – Thursday 3-7 pm (through September)
- Dixboro Market – Friday 3:30-7:30 pm (through October, unless we sell out earlier)

***THE DYER FAMILY FARM***

5846 Becky Lane  
Ann Arbor, MI 48105

**T:** (734) 649-1654 (Dick's cell)

**T:** (734) 996-9141 (land line)

**F:** (734) 996-9260

**E:** prettygoodgarlic@gmail.com

**W:** www.dyerfamilyorganicfarm.com

We also hope you'll find and 'Like' our farm on Facebook!

**Location:** We are part of the historic Dixboro Community, located in Superior Township on the east side of Ann Arbor, Michigan.

**Directions:** From Plymouth Rd., turn north onto Vorhies Road. Becky Lane is off of Vorhies, just south of Joy Rd. Our driveway is the third on the left, after the 4th speed-bump. Drive up to the house or barn. Our herding dog Phoebe will likely greet you with her enthusiastic barking.

***We love being 'your garlic farmers' AND 'your garlic friends'.***