

2016 Garlic Friends 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 7th year as "old-new" farmers near Ann Arbor, Michigan, living our farm's vision statement:

"Shaping our future from the ground up"

We are a small specialty farm in Superior Township (near the historic town of Dixboro), growing ~40 varieties of garlic (both hard and soft-neck), including Inchelium Red, Lorz Italian, and Spanish Roja, the three varieties included in Slow Food's "Ark of Taste" Program. Other delicious varieties we grow include Applegate, Kettle River Giant, Silver Rose, Chesnok Red, Killarney Red, Creole Red, County Farms Legacy, plus many, many more.

In addition to our individual heads of garlic available beginning in August, our other popular garlic and farm products include:

- Green garlic (fresh and dried) in April,
- Garlic scapes (fresh and dried) typically in June,
- New garlic (often called wet) in early July,
- Flavored vinegars (Chive Blossom, Garlic Scape),
- Garlic braids,
- Garlic braiding kits,
- Garlic powder (several varieties),
- Garlic sampler bags (the most popular item we sell)
- Garlic gift boxes.
- Our book *Get Going with Great Garlic: Recipes from your garlic farmers' kitchen* ©2015

- Honey, comb honey, bees wax, and beeswax lip balm
- Eggs from our farm when available.
- The “Etc!” on our banner could include anything, perhaps (if we are lucky, no promises) even our certified organic maple syrup!
- Our CSA members only will also have the opportunity to purchase directly from us the wildly popular Garlic Sauerkraut made by The Brinery using our garlic
- We hope to also have other limited edition products available only for our CSA members made by local food producers who have used our garlic. Stay tuned!

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’, which is paid before the crops are harvested, 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 plus 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 in a typical CSA box (or bag in our case) 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 farms offering CSAs, we began offering a new and different Garlic CSA membership system in 2013 that provided many additional benefits to our members and very positive feedback.

Our 2016 CSA will continue with the format that we started in 2013, 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.

However here is what's new for our 2016 Garlic Friends CSA. This year we are back to offering just one price level for membership as follows:

2016 COST - \$100.00 / SHARE

- **Start the season with a total of \$110 credit** (10% bonus) on your Garlic Friends CSA “farmcard” to buy anything we sell during 2016 (expiration date Dec 31, 2016).
- Deadline for purchase of “Garlic Friends” CSA Membership with 10% bonus: April 30, 2016. *Note: there is NO limit to our CSA membership number in 2016, however please remember that we only have a honey gift for the first 40 paid members.*
- **For those of you who wish to purchase more than one share to begin with** (i.e., if you send us \$200 for your initial membership - and yes, we had several members buy more than one share last year!), you will also get the CSA member 10% bonus prior to the April 30th sign-up deadline!
- If you purchase an additional share after April 30th deadline, we will still give you an additional 5% bonus.
- The “farmcard” will be like a debit card that you will bring to the market table to “swipe” on our smart phone or iPad. Our old-fashioned ledger used past years works “ok”, but we need more organization for our year-end accounting as some of the products we sell are not food and therefore require us to report and pay sales tax. In addition to the benefit of this change to us, you will be able to keep track of your own remaining balance a bit easier also.
- **There is no volunteer commitment this year.** However, we love our CSA members and do appreciate your help on the farm. So if you have the time and desire, we will not turn down your offer to come help us with weeding, harvesting, cleaning garlic, planting garlic, stamping bags, other assorted projects as needed and available.
- We will still have the Sign-up Genius website for you to see when and what help is needed.

Special Notes for all Garlic Friends CSA members:

1) Our gift(s) to you:

- New Members to our CSA - one small cotton shopping bag with our farm's beautiful logo to carry your garlic or other food at the markets
- The first 40 paid members (returning and new) - 1 small jar ($\frac{1}{3}$ #) of raw, chemical-free honey from our bees' 2015 production - our honey typically sells out at markets during the week after each extraction! This is all we have and can never guarantee we'll have more.
- Our deep gratitude and promise to remember your name (most of the time). We do get better each year! :)

2) You will receive your "farmcard" and gift(s) at the farm if you purchase green garlic or sauerkraut, otherwise we will give it/them to you at your first market purchase at some point after we come to market with garlic scapes.

3) The aspect of "shared risk" that CSA members assume with an arrangement such as ours (where you are selecting the content of your share, what and when you wish) is more vague than a CSA plan where the content of your weekly share is based on what grew well any particular week. Although this has not happened in the past, it is certainly possible that we could lose a substantial part of our garlic crop (including entire varieties) due to massive hail damage, pesticide drift, or disease or that we would have no honey. We always hope this does not happen, but if it did, your choices would be more limited for spending the credit you have with our farm. We appreciate your membership and faith in our farm and will continue to do everything we can to ensure an abundant season for 2016.

4) The balance on your "farmcard" will expire at the end of 2016 as noted above. There will not be refunds for any unused CSA balance because: a) we want you to eat or share your full allotment of our garlic during 2016 and b) that will help our financial planning for 2017.

Additional Benefits For All Garlic Friends CSA Members:

- 1) Green garlic is available on a limited basis and will be offered to our CSA members first and chef customers next (chefs have bought it all in the past). **Special Note:** CSA members must come to the farm to pick up the green garlic when ready in mid-April to early-May. We will notify CSA members by Email when green garlic is available with the 2016 purchasing price. Using your CSA credit for green garlic is optional and price is still TBD.
- 2) A limited production of Garlic Sauerkraut using our garlic made by The Brinery will be available to our CSA members to purchase at our farm sometime during the spring. You will be informed by email when this optional purchase is available to pre-order and pick-up.
- 3) Come to any market we attend on any day of the week. (**Note: our market schedule is still being determined at this time**)
- 4) Come any week that we are at a market. (No need to notify us of your vacations)
- 5) Choose your own amounts at the markets (even none) of garlic scapes, the varieties, amounts, and sizes of available garlic bulbs.
- 6) Purchase anything at our market table with your Garlic Friends CSA “farmcard” as listed above.
- 7) Opportunity to U-pick garlic scapes at a CSA member-only time. (2016 U-pick dates and prices for garlic scapes still TBD)
- 8) Invitation to our on-farm potluck and bonfire for CSA members (date still TBD but will be in June before we start harvesting the garlic in July - **We had to skip this fun event 2014, but we had a great turn-out and time in 2015!**).
- 9) CSA member-only times are set aside at our annual Barn Sale(s) 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 (and gifts!) rather than waiting until our last week at the markets when the selection of varieties and amounts is very limited. Date(s) TBD in September and October.

OUR 2016 FARMERS' MARKETS:

We will notify everyone (CSA members and non-CSA members) of the dates we will be at our markets via our farm's Garlic Friends Newsletter at your email address once we have garlic scapes or garlic bulbs ready to sell. Please check your spam folder and mark this as non-spam! **CSA members - if you are NOT getting the Garlic Friends Newsletter, please let us know so we can cross-check the newsletter's database for your email address.**

Note: The 2016 markets and our schedules are still being determined at this time and may potentially change

- Ypsilanti Downtown – Tuesday 2-6 pm (through September)
- Ann Arbor Westside Market – Thursday 3-7 pm (through September)
- Dixboro Market – Friday 3-7 pm (through October)

PAYMENT – SEND CHECK FOR \$100.00 / SHARE TO:

The Dyer Family Organic Farm (please make out the check to us this way)

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!

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. **Please drive up very slowly to the house or barn, as our herding dog Phoebe will likely greet you with her enthusiastic barking on the driveway.**

Thanks for supporting our small farm.

PS - Please print out a copy of this agreement for your records.

**We love being your garlic farmers
AND
your garlic friends!**