



## Community Supported Agriculture in Central Wisconsin

### *The Basics of CSA, Choosing a CSA Farm, and Local CSA Farm Listing*

#### What is Community Supported Agriculture (CSA)?

Community Supported Agriculture (CSA) is like having your own personal farmer. In a CSA, you become a member of a local farm by purchasing a “share”. In return, you receive weekly deliveries of fresh products throughout the growing season. Along with produce, some farms also offer meat, eggs and other extras along with weekly newsletters, recipes and farm events. Winter and storage shares are also becoming more common. These typically include products the farm has available in the winter, such as meat, storage crops or hoophouse produce.

While this publication is largely focused on CSAs from individual farms, we also include other types of shares from producer-owned businesses who provide local products.

#### Factors to Consider When Choosing a CSA Farm

Choosing a CSA is about connecting to a farm and your food. To help you do this, read the following information about each CSA farm in central Wisconsin. Then contact farmers directly. Get to know the unique aspects of the farms and find one that is right for you!

**Location:** CSA farms are scattered throughout central Wisconsin. If you are interested in joining a CSA where you’d like to be involved in on-farm activities, consider how far you would be willing to drive.

**Size:** Some CSA farms have small operations with fewer than 10 families enrolled while others are large and feed more than 100. Within these size categories there are those farms that grow exclusively for their CSA members and other farms that do CSA along with selling at farmers markets, stores, etc.

**Price of Share:** We don’t recommend choosing your CSA based solely on price. Comparing CSA shares is like comparing carrots to cucumbers; each farm has different season lengths, crops, share sizes, growing practices, etc. Purchasing a CSA share can often save you money on high quality food; however, we encourage you to consider the value of the entire CSA experience rather than a traditional consumer / producer commodity arrangement. Please contact the farms directly to learn about their price structures.

**Production Practices:** CSA farmers are thoughtful and selective in choosing their production practices. It can be hard to put them into categories. Have a conversation with your farmer or read their website to learn what choices they've made and why. Those listed in this pamphlet were asked to select one of the following categories: certified organic, transitioning to organic, practicing organically but not certified, certified naturally grown, grassfed, conventional, or other.

**Types of Produce and Other Food Items:** Most CSAs offer a set variety of products to give you a taste of everything they produce. This can be an enjoyable way to try new foods and learn what's in season. Many offer produce, others offer meat. Some have specialty items, which are included in the share or can be purchased at an additional cost. These may include flowers, honey, apples, cheese, grains, wool/yarn and eggs. Some farms have U-picks days and preservers' shares to allow you to obtain larger quantities. To help you discover new flavors, many CSAs provide a weekly newsletter with recipes.

**Share Size:** CSAs vary in the amount of product that they provide per share, but many use a bushel box and offer a range of share sizes, from quarter to full shares. Consider the number of people who will be eating the products on a regular basis, and decide which size is best for you. Farmers often provide storage tips.



**Length of CSA/Number of Deliveries:** The length of the CSA and number of deliveries vary by farm. Most begin in May or June, ending anywhere from October to February. Those with longer seasons utilize season extending devices such as hoopouses and focus in the cooler months on storage crops. Some products, such as meat, are available year round.

**Delivery Day:** The days and times that farms make their deliveries varies. Some CSA members prefer receiving their shares at the end of the week or the weekend so you can supplement your box at the farmers market; other folks prefer to cook up a storm all week long!

**Pick-Up Site:** The pick-up site is where the weekly CSA box is dropped off. Many have sites in nearby towns and on the farm. Consider if you would like a pick-up site located near your home, school, or work.

**Opportunities for Involvement, Education, and Communication with Farmers:** CSA farms encourage member involvement, and often offer educational opportunities. Most farmers organize one or more on-farm events each season and some farms allow their members to drop in. CSAs may have volunteer workdays, farm tours, community events, potlucks, workshops, work opportunities, informative newsletters and more.

**Worker Shares:** Some farms offer worker shares in which a volunteer can work on the farm in exchange for a share. For example, you might work four hours per week during the season in exchange for your weekly CSA box. Doing a worker share is fun and educational. Keep in mind that these are working farms, and they expect worker shares to be reliable and hard-working. If you make the commitment, follow through.

**Other Types of Shares:** These shares seek to strengthen the relationship between producer and consumer, but differ from CSAs because they are not directly available from the farm. Instead, they are available at a producer-owned retailer. In addition, one CSA offers coffee shares from coffee producers in Mexico and Kenya with whom they have a long-term relationship.



## Local CSA Farm Listing 2017

### 1. Cattail Organics, Athens

Kat Becker, 715.432.4683  
cattailorganicfarm@gmail.com, cattailorganics.com  
Certified Organic farm offering a 3 season CSA.  
CSA Products: fresh flowers and mushrooms, u-pick, choice herbs  
Pick up sites: Medford, Wausau, and Athens

### 2. Field Note Farm, Custer

Oren Jakobson and Polly Dalton, 920.268.8489 or 262.224.6027  
oren@fieldnotesfarm.com, polly@fieldnotesfarm.com  
www.facebook.com/fieldnotesfarm  
Growing Practices: Organic certified  
CSA Products: Diversified vegetables, herbs, fruits  
Length of CSA: 22 weeks  
Pick Up Sites: Stevens Point, Plover, Amherst, Neenah, Appleton

### 3. Gravel Road Farm, Waupaca

Ross and Brigid Ferkett, 715.281.0812  
brigid@gravelroadfarm.com, www.gravelroadfarm.com  
www.facebook.com/gravelroadfarm  
Growing Practices: Organic practices but not certified  
CSA Products: Vegetables, herbs, fruit, eggs, lamb, cut flowers, and fiber

### 4. Last Chance Carrell, Bancroft

Bronwyn Dilley, 715.421.9567  
bronwyn3d@gmail.com  
Our farm is chemical free and non-GMO. The animals are free range.  
Growing Practices: Organic practices and working towards certification.  
CSA Products: Vegetables, fruits, eggs, chicken, duck, turkeys, pork  
Offer Worker Shares: Yes  
Pick Up Sites: On farm pickup; home delivery within 50 mile radius

### 5. Liberation Farmers, Almond

Holly Petrillo and John Sheffy, 715.366.2656  
liberationfarmers@gmail.com  
www.liberationfarmers.blogspot.com  
Growing Practices: Organic practices but not certified  
CSA Products: Meats (pork, chicken, rabbit goat), free-range eggs, direct trade coffee (Kenya and Mexico)



### 6. Lonely Oak Farm, Milladore

Joel Kuehnhold, 715.457.2765  
lonelyoakfarmers@gmail.com; www.lonelyoakfarm.net  
www.facebook.com/LonelyOakFarmLLC  
A diversified farm offering organic meat, eggs and CSA shares. June - October there is brunch on the farm using farm raised ingredients.  
Growing Practices: Certified organic  
CSA Products: Vegetables, cheese, and coffee

### 7. McDougal's Farm LLC, Deerbrook

Gerald and Maydene McDougal, 715.627.4418  
mcdougalsfarmllc@gmail.com, www.mcdougalsfarm.com  
Our CSA farm is Earth friendly and grows a diversified selection of quality vegetables without using synthetic fertilizers, herbicides, or GMOs.  
Growing Practices: Organic but not certified  
CSA Products: Vegetables  
Pick Up Sites: Antigo, Merrill, Rhinelander, and Wasusau

### 8. Meadowlark Community Farm, Wonewoc

Craig & Lauren Kreutzer, 608.462.3709  
farmers@meadowlarkcommunityfarm.com, meadowlarkcommunityfarm.com  
CSA Products: Wide variety of vegetables

### 9. New Season Farm LLC, Wisconsin Rapids

Heather Gryns- Luecht & Rob Luecht, 715.697.3612  
goodfood@newseasonfarm.com, newseasonfarm.com  
Grows products using sustainable and ecologically conscious practices.  
CSA Products: vegetables, eggs

### 10. Red Door Family Farm, Athens

Stacey and Tenzin Botsford, 715.409.1739  
reddoorfamilyfarm@gmail.com  
www.facebook.com/reddoorfamilyfarm  
Diversified family farm producing healthy food and environment.  
Growing Practices: Certified organic  
CSA Products: Vegetables, fruits, and meats

### 11. Riley Crest Farm LLC, Amherst

Tom & Kari Riley, 715.258.2892  
kaririley@gmail.com  
www.facebook.com  
Organic dairy farm that grazes on 150 acres. Wide variety of meats available.  
CSA Products: Beef, pork, goat, chicken, duck, rabbit, and eggs



Marshfield

**12. Scholze Family Farms Beef, Humbird**

Becky Scholze, 608.347.5915  
orders@scholzefamilyfarms.com, scholzefamilyfarms.com  
A third- generation dairy farm with pasture-raised, dry-aged Jersey beef.  
CSA Products: Beef

**13. Stoney Acres Farm, Athens**

Tony Schultz and Kat Becker, 715.432.4683  
info@stoneyacresfarm.net; www.stoneyacresfarm.net  
www.facebook.com/stoneyacresfarmandpizza  
We are a third-generation organic family farm.  
Growing Practices: Certified organic, grass fed  
CSA Products: 200 varieties of vegetables, fruit, herbs, maple syrup, mushrooms, organic eggs, grass-fed beef and pork  
Pick Up Sites: Athens, Wausau East and West, Merrill, Medford,

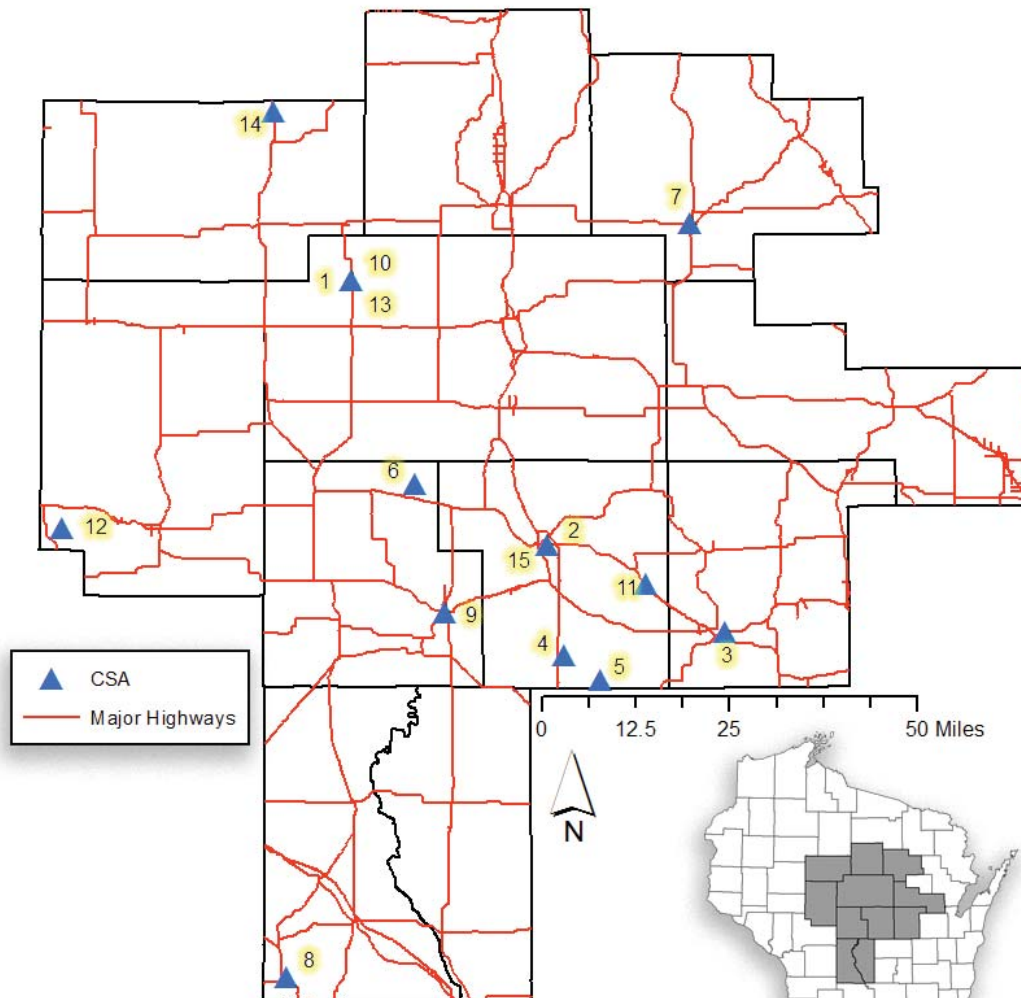
**14. We Grow, LLC, Westboro**

Eric and Rebecca Zuleger, 715.427.1002/715.905.0431  
farmer@wegrowfoods.com; www.wegrowfoods.com  
www.facebook.com/We-Grow-LLC  
Produce farm providing vegetables grown without the use of synthetic inputs in a CSA system.  
Growing Practices: Organic practices  
CSA Products: Vegetables, herbs  
Events: Farm to Table

**15. Whitefeather Organics LLC, Custer**

Tony and Laura Whitefeather, 715.252.2051  
whitefeatherorganics@gmail.com  
whitefeatherorganics.blogspot.com  
We farm sustainably and enjoy our service to the community.  
Growing Practices: Certified organic  
CSA Products: Vegetables, mushrooms, some fruit, eggs, chickens, and pigs

# Central Wisconsin Map of CSA Farms - 2018



\*Note: Numbers correspond to listings in brochure

Cartographer: Michael J. Mills

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Some information was adapted from FairShare CSA Coalition in Madison and the Urban Ecology Center in Milwaukee. For more information about Central Wisconsin, consult the Central Wisconsin Farm Fresh Atlas, which is updated annually and is available at retailers throughout Central Wisconsin and online at [www.farmshed.org](http://www.farmshed.org).