



Killam & Bassette Farmstead, LLC

14 Tryon Street, South Glastonbury, CT. 06073

860-833-0095 ~ kandbfarmstead@gmail.com

www.kbfarmstead.com

"Keep it Local, Keep it Fresh"!

2016 Fall/Winter Community Supported Agriculture (CSA) Program

We are delighted to offer our very popular & successful Fall/Winter CSA again this year!

How our program works...

You purchase a Fall/Winter share in our farm (full or half) and we will provide you and your family with the highest quality all natural, USDA pork on a weekly basis. Each week will include different types of pork cuts, free range eggs, & our fall produce for as long as we have it. We also periodically include our award winning canned goods. We will also try to include our USDA free range chicken (oven stuffer roasters) occasionally. Everything is raised all naturally with lots of love & care, eggs are pulled from the coop that day and produce is fresh picked for you that day or the day before (weather permitting). All canned goods are made only with the produce on our farm so it's fresh out of the field & right in the jar! We use Integrated Pest Management (IPM), low spray or no spray whenever possible and everything is GMO free. All items included in the bags will be a sampling of what we have available! We're also pleased to be partnering with Buttercup Farm and Beltane Farm to offer the option of receiving farm fresh milk & goat cheese. This is not included unless you fill out, sign the last sheet of this application & pay the additional fee per item. You can choose 1, both or neither.

Your choice of a pick-up day will be Sunday, Tuesday, or Thursday from 2:00pm to 7:00pm in the "Big Red Barn" behind our farm stand at 14 Tryon Street (there will be signs directing you to the cooler). Bags will be located in the walk-in cooler (left side of barn) on the right as you enter the cooler, in alphabetical order and will have your last name on them. All pork will be in bags with your names on them in the slide top freezer in the walk-in cooler, also immediately on your right as you walk in & all non-pork items will be in bags with your names on them, on the table next to the freezer. Our CSA will begin on Sunday, November 6th and run through Thursday, January 12th. We are only offering 20 CSA memberships/day, so please submit your application quickly to ensure you are a part of this exciting offer as spots are reserved on a first come, first served basis.

How much does it cost?

A full share for the 2016 Fall/Winter season costs \$500 which entitles you to a full bag of product every week for the 10 week season (which consists of no less than \$50 worth of product per week) or, if you don't need that much product, you can purchase a half share for \$250 which entitles you to half a bag every week for the 10 week season (which consists of no less than \$25.00 worth of product per week). If you choose one of the "add-on" options of milk and/or goat cheese, it will be an additional fee (see last page for exact amount depending on what you choose). Unless you have chosen an add-on a dairy product, then your total would be adjusted accordingly.

How do I become a member?

Complete and send in the CSA Application with payment (1st payment is due by October 15th).

What are the benefits?

As a member, you will receive a share of Killam & Bassette Farmstead's quality products. Our USDA pork is all natural, non-GMO, with no steroids, nitrates, or artificial ingredients. Our award winning canned goods are made only from the produce on our farm. Our free range eggs are pulled from the coop that morning & our produce is picked fresh the day or the day before! You may even receive our USDA all natural chicken. Everything is as fresh as if you raised/made/picked it yourself and delivers the most nutrients to you, our customer. You can taste the difference! As always, *"Keep it Local, Keep it Fresh"!*

What are the risks?

We are committed to provide you with the highest quality products but there are risks in agriculture (Mother Nature's whims, disease, pests, etc) that need to be shared by the whole community. Your payment entitles you to a share of the products we harvest/produce during the relevant growing season.

Crops/Products we plan on offering this Fall/Winter Season:

- Bacon
- Breakfast Sausage
- Sweet Italian Sausage
- Kielbasa
- Hot Dogs
- Chorizo
- Pork Chops
- Spare Ribs
- Country Style Ribs
- Shoulder Steaks
- Ham Steaks
- Hams
- Loin, Shoulder, & Butt Roasts
- Ground Pork
- Neck Bones
- Leaf Lard
- Pigs Feet
- Pigs Hocks
- Apples
- Broccoli
- Brussels Sprouts
- Cabbage (Green, Red, & Savoy)
- Cauliflower
- Free Range Eggs
- Free Range Chicken (oven stuffer roaster, breasts, legs, wings, & chicken backs for soup or stock)
- Award Winning Canned Goods
- Kale
- Leeks
- Onions
- Oven Stuffer Roaster Chicken
- Pumpkins (Sugar for baking)
- Winter Squash
- *Optional - Raw Milk & Goat Cheese/Yogurt



Thank you for partnering with us. We take great pride in all we do. We look forward to a very prosperous season - *Henry, Kevin, Chris, Abby, Livie, Dina, Henry, & Jamie!*



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2016 Fall/Winter CSA Application

Our CSA season runs from Sunday, November 6, 2016 thru Thursday, January 12, 2017.

Full share: \$500

Half Share: \$250

Pick-up Day (pick 1): Sunday Tuesday Thursday

Pick-up Time: 2:00pm - 7:00pm

Member Information

First Name: _____ Last Name: _____

Address: _____

City: _____ State: _____ ZIP: _____

Phone - Home: _____ Work: _____ Cell: _____

E-mail: _____ Participated in our CSA previously: Yes No

Membership Commitment

_____ Full share 2016 for \$500

_____ Half share 2016 for \$250

_____ Raw Milk Add-on for \$90

_____ Goat Cheese Add-on for \$80

50% of payment is due October 15th along with this application. The remaining 50% is due in full by November 1st. Please make checks payable to "Killam & Bassette Farmstead, LLC" & mail, along with this application, to **Killam & Bassette Farmstead, 77 Tryon Street, South Glastonbury, CT 06073** or you can drop it off at our farmstand at 14 Tryon Street.

I understand that this is a community-supported venture and that, although the farmer is committed to providing high-quality produce to the best of his ability, there are risks (Mother Nature, primarily) that must be shared by the whole community. I understand that my payment entitles me to a weekly share of the products harvested/made by the Killam & Bassette Farmstead, LLC CSA during the 2016 growing season. I understand that failure to pick-up my share during the set pick-up time without prior notification will result in loss of my share that week.

Signed: _____ Date: _____

Printed Name: _____



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2016 Fall/Winter CSA Raw Milk & Goat Cheese Add-on Sheet

#1 - Raw Milk Add-on Option



Buttercup Farm located in Sterling, CT is a licensed, small, sustainable, raw milk dairy nestled in the Quiet Corner of eastern Connecticut. They proudly produce decadent, fresh, creamy, rich, unpasteurized, raw cow's milk. Check out their website at <http://www.buttercupfarmct.com>.

_____ ***Yes, add Buttercup Farm's 1/2 Gallon of Milk to my weekly CSA for an additional \$90/season.***

#2 - Beltane Farm's Goat Cheese Add-on Option



Beltane Farm Goat Cheese makes a variety of artisanal, farmstead goat milk cheese on their farm located in Lebanon, CT but started off in Glastonbury at Highwater Farm on Ferry Lane. Check out their website at <http://beltanefarm.com>. If you choose this add-on, you'll receive one of the following goat cheeses each week:

- ***Fresh Chevre*** - Their award-winning fresh chevre is made in small batches every week & made into plain and a variety of spice options.
- ***Danse de la Lune*** - A French style ripened cheese with a Brie rind. Aged 10-12 days. Curd is layered in cheese molds giving this cheese a dense, creamy texture with a piquant & fruity finish. Great for cheese plates & when paired with any oak-aged white wine.
- ***Arcadia*** - A Spanish style raw milk cheese with a natural rind. Aged for 2-4 months. A hard cheese with a nutty flavor.
- ***Beltane's Vespers*** - A French style ripened cheese with a line of vegetable ash or herbes de Provence, a method traditionally used to divide the morning & evening milk.
- ***Greek Style Yogurt*** - A favorite at our market stands is their goat's milk yogurt. The Greek method of straining yogurt produces a thick, creamy texture & retains a great deal of nutrients. Some customers describe the taste as similar to creme fraiche. It pairs beautifully with local honey, maple syrup, jams, or seasonal berries, though it's excellent alone as well. For the majority of those with lactose intolerance or cow's milk dairy allergies, it may also be used as a substitute for sour cream in recipes.
- ***Ricotta Cheese*** - A whole goat milk ricotta that's perfect for sweet or savory uses. It's light & very mild as well as lightly salted.

_____ ***Yes, add Beltane Farm's Goat cheese to my weekly CSA for an additional \$80/season.***

Signature

Date

Printed Name