

Community Supported Agriculture Directory

Veg/Fruit, Meat, and Specialty Products

An up to date guide is always available at cctompkins.org/agriculture/buy-local/csa-directory

What is Community Supported Agriculture?

Community Supported Agriculture (CSA) is a mutually supportive and cooperative relationship between the producer and the consumer. The consumer pays for a crop "share" in advance, guaranteeing producers a market for their goods. In return, growers commit themselves to supplying fresh, quality produce to shareholders on a weekly basis throughout the growing season.

How does CSA benefit producers?

Share payment in advance eases a grower's financial burden in the early growing season and provides them both a market and an income. Because they know their market, they are less likely to over- or under-produce. CSA farmers are also less likely to be devastated by unexpected weather conditions because they grow a wide range of crops. While certain conditions may not be ideal for one crop, they are likely to produce an abundance of another.

How does CSA benefit consumers?

Shareholders are guaranteed a supply of fresh, quality produce during the growing season, and possibly longer. They also have the unique opportunity

to connect with the land on which their food is grown by assisting in production or just visiting the farm on a regular basis for pick-ups and shareholder events. Community is fostered as a result of cooperative work, shared responsibility, and keeping food dollars within the local economy.

How does CSA benefit the earth?

All the CSA farms listed employ sustainable agricultural practices such as organic farming (using no synthetic pesticides, herbicides, or fertilizers), diversifying crops, minimizing waste by avoiding overproduction, and reducing packaging and transportation. In addition, customers who spend time at the farms become aware of and sensitive to the fragile beauty and natural richness of their ecosystem.

How do I participate in CSA?

Review this information to find CSA farms that best suit your needs. Visit the farms to meet the owners and see the land. Review share prices, (call farms for current prices), pick-up times and locations, length of season, products available, and special features of the CSA. Then contact the farm to join. Please note that most CSA's prefer that you purchase your share in the spring, before the season begins.

Vegetable/fruit CSA Farms

Black Diamond Farm

Trumansburg, NY 14886
607-279-5112
blackdiamondfarm@gmail.com
www.incredapple.com

Share: Weekly fruit share

Pick-up: Saturday at Ithaca market, Friday or Tues on farm flex pickup

Season: late August – early November

Products: Apples – over 70 varieties including new and heirloom, other tree fruit as available such as plums, pears, peaches, etc.

Special Features: recipes, cooking tips, annual cider week tours; ask about our hard cider add on

Bloodnick Family Farms

Lisa & Brendan Bloodnick

979 Pennsylvania Avenue
Apalachin NY 13732
607-625-4141

lbloodnick@gmail.com

Share: 2 sizes available

Pick-up: W or Sa 9-11 at Vestal Farmers Market; Tues at Farm after 5

Season: Late May-Oct

Products: Over 150 varieties of vegetables, herbs & flowers.

Special Features: Recipes, special events at farm

Dry Brook CSA

Lindy Pierce

325 Dry Brook Road
Owego, NY 13827
607-873-2768
drybrookcsa@gmail.com
www.drybrookcsa.com

Share: Full share \$400, half \$250, quarter \$174. \$25 rebate available in exchange for honest feedback on our pilot (2016) season!

Pick-up: Sat 9-noon on farm

Season: Late May – early October

Products: Wide variety of sustainably grown high quality vegetables

Special Features: Recipes available on website and at pickup, harvest potluck in October.

Early Morning Farm

9658 Route 90
Genoa NY 13071
315-237-9170
support@earlymorningfarm.com
www.earlymorningfarm.com

Share: Basic Share (1/2 bushel box), Premium Share (3/4 bushel box).

Pick-up: Multiple locations in:

Ithaca at Wed East Hill & Sat Waterfront Farmers Market; Lansing, Genoa, Homer, Skaneateles, Auburn, Syracuse & surrounding communities.

Season: Jun-Nov

Products: Bountiful selection of certified organic produce

Special Features: Weekly newsletter with share contents and a meal plan tailored to the week's share. 20% discount at Wed and Sat Ithaca Market pick up locations.

HEALTHY FOOD FOR ALL MEMBER

Ever Green Farm CSA

Joe & Joely Zerbey

5942 Old Lake Rd.
Rock Stream NY 14878
607-243-3613
info@EGFCSA.com
www.egfcsa.com

Share: one size

Pick-up: Rock Stream, Watkins Glen, Corning, Horseheads, Geneva Family YMCA, Hammondsport, Gang Mills, Painted Post

Season: Jun-Oct (20 weeks)

Products: Seasonal vegetables

Special Features: NOFA-NY certified organic

Finger Lakes Fruit Bowl

fullplatefarms.com/fingerlakesfruitbowl
fingerlakesfruitbowl@gmail.com
607-379-2866

Share: Weekly fruit shares, growing season and winter season

Pick-up: with Full Plate Collective or home/group delivery

Season: Jun-Oct & Dec-Feb

Products: Growing Season share: rhubarb, strawberries, apricots, cherries, peaches, plums, heirloom apples, cider, pears, and some small berries. Winter Share: several varieties of apples balanced with frozen berries, frozen peaches, cider, honey, and jams.

Full Plate Farm Collective

PO Box 6898
Ithaca NY 14851
607-379-2866
csa@fullplatefarms.com
fullplatefarms.com

Share: Full, Summer or Winter

Pick-up: Free choice at Stick & Stone Farm, Youth Farm (Danby), and Press Bay Alley (downtown) and box shares delivered to Triphammer Mall, Fall Creek, South Hill, East Hill, Cayuga Heights, The Piggery, Good to Go!, Mama Goose, and more. Home/office delivery available in City of Ithaca.

Season: Jun - Nov and Dec - March

Products: Wide range of vegetables, fruit, u-pick flowers, herbs plus products from other local producers – bread, meats, available at farm pick-up.

Special Features: Weekly newsletter, payment plans, NOFA-NY certified organic or biodynamic.

HEALTHY FOOD FOR ALL MEMBER

Fort Baptist Farm

Coddington Rd
Ithaca, NY 14850
607-379-9049

FT.Baptist.Farm@gmail.com

Share: \$475 for 20 weeks with various payment options available

Pick up: options available for pick-up or delivery

Products: variety of greens and veggies

Hellers Farm

Seth Heller
1157 County Road 39
Bainbridge, NY 13733
607-316-2251-cell
hellerfarm@hotmail.com

Share: Full

Pick-up: Th 3-6pm at Ithaca Bakery

Season: June - Nov

Products: Diverse variety of vegetables, fruits, herbs, shares include two or more quarts of pickles, jam, salsa, sauerkraut, or other products.

Here We Are Farm

Noah Mark and Ariana Taylor-Stanley

4341 Perry City Road
Trumansburg NY 14886
206-660-8958
herewearefarm@gmail.com
www.herewearefarm.com

Pick-up: Select your produce at our farm stand on Perry City Road every day; at the East Hill Farmers Market Wednesdays from 4-7 pm, Sunday Ithaca Market, 9-2, or at Langmuir Lab

Season: July - October

Products: Full spectrum of seasonal vegetables and herbs, plus a few apples and grapes.

Special Features: we let you choose what you want. You invest in the farm in the spring, and we'll deduct what you take each week from your balance all season long. We use sustainable growing practices and are transitioning our land into organic certification.

Kestrel Perch Berries

Katie Creeger

A U-Pick Fruit CSA
220 Rachel Carson Way
Ithaca NY 14850
ithacaberries@gmail.com
www.ithacaberries.com
607-275-0272

Season: June - August

Products: Strawberries, red & purple raspberries, gooseberries, red & black currants, blueberries, elderberries.

Special Features: Your choice of picking window: mid-week (Tu/Wed) or weekend (Sa/Su); flexible make-up options. Pay as you go u-pick available.
HEALTHY FOOD FOR ALL MEMBER

Monarch Farm

Brendan & Michelle O'Keefe

7272 Vincent Hill Road
Homer NY 13077
607-749-2144
monarchfarmny@gmail.com
monarchfarmny.com

Share: full-\$475

Pick-up: Sat at the Regional Market, Monarch Farm, Homer and Skaneateles drop off locations.

Season: Jun-Oct

Products: Wide range of ecologically grown produce.

Special Features: newsletters, recipes, farm visits welcome.

Muddy Fingers Farm

Matthew Glenn & Elizabeth Martin

3859 Dugue Road
Hector NY 14841
607-546-4535
maglenn_1999@yahoo.com
muddyfingersfarm.blogspot.com

Share: Basic share & large share, Farm Card in any amount

Jun - Oct CSA Pick-up: Elmira, Corning, Watkins Glen, or on-farm

Nov - Feb CSA Pick-up: Watkins Glen or on-farm

Products: Vegetables

Nook & Cranny Farm

Bob Tuori

424 Harford Rd.
Brooktondale NY 14817
607-539-6580
btuori@gmail.com

Share: Spring (4 weeks), Summer (20 weeks), /Fall (8 weeks)

Pick-up: At farm on Sunday afternoon or evening; Also Tuesday Dewitt Park Market (9-2); Wed East Hill Market (4-7)

Season: April - December

Products: large variety of naturally grown vegetables

Plowbreak Farm

Aaron Munzer & Kara Cusolito

4106 Covert Road
Burdett NY 14818
845-594-7126
plowbreakfarm@gmail.com
plowbreakfarm.com

Share: \$575 for 2 adults plus kids, 23 weeks, free choice. \$90 Winter share (Nov - Dec, 2 pickups)

Season: June - November, 23 weeks

Pickup: Mondays from 3pm - 7pm at farm in Hector, Thursdays from 5-8pm at the Westy on State Street in Ithaca. Workplace box share delivery also available, ask for details.

Products: Wide range of fresh certified naturally grown produce, herbs, and fruits.

HEALTHY FOOD FOR ALL MEMBER

Six Circles Farm

Jacob and Lael Eisman

1491 Caywood Road
Lodi, NY 14860
sixcirclesfarm@gmail.com
www.sixcirclesfarm.com
Limited availability in 2019, check with the farm.

Spice of Life Farm

1385 Beardsley Hollow Road
Alpine, NY 14805
310-367-6939
camrock79@gmail.com
www.spiceoflifefarm.com

Share: Full season or weekly

Pick-up: Tuesdays 9-6 at the Piggery, delivery in Watkins Glen and Montour Falls

Season: June - November

Products: Wide range of vegetables and herbs, including medicinal herbs.

Special Features: Farm tours, guided nature walks, harvest celebration.

Sweet Land Farm

9732 Route 96
Trumansburg, NY 14886
sweetlandfarmcsa@gmail.com
www.sweetlandfarm.org

Share: Two adult household or one adult household shares available. Free choice.

Pick-up: On farm

Season: Summer and Winter share

Products: Vegetables, fruits, and flowers

Special Features: Unlimited u-pick of certain vegetables, fruits, and flowers. Farm employees are paid the Tompkins County Living Wage. Certified Living Wage Employer. Farmers' Pledge
HEALTHY FOOD FOR ALL MEMBER

TC3 Farm CSA

100 Cortland Road
Dryden, NY 13053
607-229-4195
tm1@tompkinscortland.edu
www.tc3farm.com

Share: Free choice, variable share sizes available

Pick-up: Tuesdays on farm 3-6pm

Season: Full season (June - Nov, - 22 weeks) or Fall only (Sept - Nov, - 11 weeks)

Products: Wide variety of vegetables, strawberries, and seedlings (full season only)

Special Features: NOFA NY Farmer's Pledge, weekly newsletter with recipes
HEALTHY FOOD FOR ALL MEMBER

Thalli Foods

Avery McGuire
Ithaca, NY 14850
607-280-9701
thallifoods@gmail.com
www.thallifoods.weebly.com

Share: Weekly box share

Pick-up: Aspen Grove Preschool 109 E. York St. Ithaca, NY

Season: Separate Spring, Summer, and Fall shares

Products: Wild foods including wild salads, leafy greens, vegetables, flowers, fruits, seeds, herbs and spices. Products vary with season.

Youth Farm Project/Rocky Acres Community Farm Harvest Boxes

23 Nelson Road
Danby NY 14850
youthfarm2school@gmail.com
aponte.rafa@gmail.com
www.youthfarmproject.org

Share: Weekly, small or large

Pick-up: Youth Farm on Tuesdays, Southside Community Center on Fridays, additional pickups TBA

Season: June - October

Products: Wide variety of produce. Fruit on occasion.

Special Features: Biodynamic. Shares can be purchased one week at a time.

Meat CSA Farms

Blue Spoon Farm

Jacie Spoon

520 West Groton Road
Groton, NY 13073
607-898-9050
bluespoonfarm@gmail.com
http://www.bluespoonfarm.com/

Share price: \$500/year

Pick-up: Cortland Free Library, Ithaca Mall, Ithaca Downtown

Season: Year-round

Products: Goat, turkey, goose, duck, chicken, lamb, guinea hen, eggs

Special Features: Farm share for labor available - partial or full. Come help us grow.

Crosswinds Farm & Creamery

Sarah Van Orden & Charlie Morrow

6762 Log City Road
Ovid, NY 14521
607-327-0363
crosswindsfarmcreamery@gmail.com
www.crosswindsfarmcreamery.com

Share: Credit membership

Pick-up: On-farm, IFM, downtown Ithaca alongside Plowbreak

Season: Year-round

Products: Pork, beef, eggs, cheese, whole milk, yogurt

Special Features: Spring and Fall open houses at the farm. Prepayment monthly, quarterly, or annually.

Finger Lakes Natural Beef

Will & Allison Schonfeld

1913 Dixon Road
King Ferry, NY 13081
www.fingerlakesnaturalbeef.com
315-246-9782
allisonschonfeld55@gmail.com

Share: \$600 full share (\$7.50/lb) or \$325 half shares available

Pick-up: In Ithaca, on farm, or Syracuse farmers' market

Season: Four months

Products: 20 lbs of Black Angus beef per month: 8 lbs ground beef, 2 roasts, 4 lbs steaks, misc by request

Special Features: Black Angus cattle born & raised on farm without antibiotics or hormones; fed natural farm-grown feed. Processed at a local USDA inspected facility. Halves, quarters, family packs & individual cuts available year round.

Glenwood Farms

Evan and Alex Reynolds

1084 Glenwood Heights Road
Ithaca, NY 14850
607-272-7809
info@glenwoodfarms.com
glenwoodfarms.com

Share: Buyers club, family share, single share

Pick-up: Sat Winter Market at Greenstar's Space through 3/30, IFM Steamboat Landing Sat and Sun in season

Season: Year round

Products: Bison meat, eggs, other seasonal products

Just a Few Acres Farm

Peter and Hilarie Larson

604 Van Ostrand Road

Groton, NY 13073

607-279-6772

peterelarsen3@gmail.com

justafewacres.com

Share: Multiple options

Pick-up: Sat, Sun and Wed at Ithaca

Market, or on farm in Groton

Season: 6 months or year round

Products: Chicken, eggs, turkey, pork, beef

Special Features: pasture raised, no antibiotics or hormones

Meadowsweet Farm

Steve and Barbara Smith

2054 Smith Road

Lodi, NY 14860

607-582-6964

dairy@meadowsweetfarm.com

Pick-up: 1 delivery/month to Ithaca

Season: Year round

Products: Grass-fed beef, wide selection of cuts

The Piggery

Heather Sandford

423 Franklin Street

Ithaca, NY 14850

607-272-2276

heather@thepiggery.net

<http://www.thepiggery.net>

Share: membership discount – pay \$100 for \$110 in store credit with no expiration

Pick-up: At butcher shop in Ithaca

Season: Year-round

Products: All local meat available at our shop: deli meat, charcuterie, eggs, chicken, beef, goat, pork, water buffalo, and more.

Specialty Products CSAs

Ability in Bloom

Challenge Workforce Solutions

Glen Robertson

Ithaca, NY 14850

glenr@aboutchallenge.org

www.abilityinbloom.com

607-227-9900

Pick-up: various locations and days

Share: Weekly

Season: July – October (15 weeks)

Products: Fresh cut flowers

Black Pearl Creamery

Lauren McKinzy

3227 Halseyville Road

Trumansburg, NY 14886

607-351-0489

blackpearlcreamery@gmail.com

www.blackpearlcreamery.com

Share: Weekly quart or pint of yogurt

Pick-up: Mon on farm, Tues or Fri at

Sweet Land Farm, Wed at Stick and

Stone Farm, Thur at Press Bay Alley,

Sat in Danby at Three Swallows Farm

Season: 20 weeks, mid-May to mid-Oct

Products: Sheep's milk yogurt

Special Features: 100% grass-fed, Farmer's Pledge

Business is Blooming

Eva Bleakley

1005 N Cayuga St

Ithaca, NY 14850

talk@bizbloom.biz

www.bizbloom.biz

607-227-1522

Pick-up: Mon or Fri delivery to 14850

zip code, or pick up on Cayuga St. on Fri

Share: Weekly, biweekly, monthly, or custom

Season: year round locally and regionally grown blooms and botanicals, all local flowers July - October

Products: Fresh floral design arranged in a vase with botanical information card

Double E Farms

Michael and Jennifer Edmonson

2506 Danby Road

Willseyville, NY 13864

607-273-1040

doubleeshiitake@gmail.com

doubleeforestfarm.com

Share: 12 weeks of 12 oz. bags, half shares available

Pick-up: Distribution through the Full Plate Collective. Direct home delivery and other pick-up options available on request

Season: spring, summer and fall

Products: Shiitake, oyster and lion's mane mushrooms

Special Features: Forest grown mushrooms from hardwood logs. We also produce a small sustainable harvest of woodland ephemerals including ramps and fiddleheads

Interbrook Farm

Mahra Parian

3971 County Rd 141b

Interlaken NY 14847

607-228-7662

interbrookfarm@gmail.com

www.interbrookfarm.com

Pick-up: On farm

Share: Weekly whole or ½ gallons

Season: Year-round, starts summer '16

Products: Raw milk from a mix of

Jersey and Dutch Belted cows

Special Features: Farm visits for shareholders. Our cows are rotated on 30 acres of perennial grass and legume pasture. Farm is certified to sell raw milk through the NYS Department of Ag and Markets.

Sapsquatch Maple Syrup

Josh Dolan

2247 Mecklenburg Rd/Rt. 79 W

Enfield, NY 14850

607-280-8498

sapsquatch7@gmail.com

squareup.com/market/sapsquatchesyrup

Share: reserved maple gallons or half gallons

Pick-up: On farm February through

April and during NY Maple Weekend

Season: March-Dec

Products: maple syrup

Special Features: gift share option, free farm tours and pancakes

Thistle Flower Farm

Phoebe Van Vleet

Lodi NY 14860

607-592-8340

thistleflowerfarm@gmail.com

<http://thistleflowerfarm.weebly.com>

Share: Weekly mixed bouquet of ecologically grown flowers

Pick-up: Ithaca and Lodi – locations, days and times TBA

Season: 14 weeks, July – mid Oct

Products: Locally grown cut flower bouquets

Wellspring Forest Farm

Steve and Elizabeth Gabriel

6164 Deer Run Lane

Trumansburg NY 14886

607-342-2825

farmers@wellspringforestfarm.com

wellspringforestfarm.com

Share: ½ pound of fresh mushrooms each week for 14 weeks. \$8/week, \$112 total

Pick-up: at the Westy Thursdays from 3 – 8 pm alongside Plowbreak Farm

CSA, also at Ecovillage on Thursday; Sweet Land Farm CSA on Fridays; free delivery to any location that secures 5+ shares

Season: second week in June - second week in September

Products: Shiitake and oyster mushrooms. Also sell dried shiitake, inoculated logs, oyster & stropharia mushrooms, maple syrup, and duck eggs separately.

Special Features: Weekly recipe and update from the farm, discounts on workshops & other products we sell, and instructions on dehydrating weekly leftovers

Wide Awake Bakery

Stefan Senders and Liz Brown

4361 Buck Hill Rd S

Trumansburg NY 14886

607-387-9970

wideawakebakery@gmail.com

wideawakebakery.com

Share: Flexible – starts anytime and can be changed in-flight. \$5.50/loaf

Pick-up: Multiple pick-up sites around Ithaca and Trumansburg

Season: Year-round

Products: Breads, pastries, granola, and pasta

Special Features: We bake a variety of breads in our large wood-fired oven using mostly locally grown organic grains and flours (Farmer Ground Flour in Trumansburg).

*Omissions are not intended; to be included in an updated version, call **Monika Roth** at 607-272-2292 or email mr55@cornell.edu.*

An up-to-date guide is always available from:

**Cornell Cooperative Extension
Tompkins County
online at <http://ccetompkins.org/>**

Updated March 2019 – mostly updates, may still change as the season evolves.