

# 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](http://cctompkins.org/agriculture/buy-local/csa-directory)  
During our Covid crisis, our farms will be doing their best to keep local food available, safely.  
Please check the farm website to learn how their CSAs might operate differently during this time.*

### 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

### Bad Apple Farm

Badapplefarm952@yahoo.com

952 Lick St.

Groton, NY 13073

315-481-8503

**Share:** Summer Season (July – September) and Full Season (June – October)

**Pick-up:** Tuesday at the farm stand in Locke or the King Ferry Corner Store; Thursday on-farm, Groton Public Library, and East Side Bakery in Cortland; and small community drop-off available

**Products:** Assorted vegetables grown by Bad Apple Farm and sourced from other local farms

**Special Features:** Shares are limited, so sign up early!

Vegetable/fruit CSA Farms, continued

**Black Diamond Farm**

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

**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**

lbloodnick@gmail.com  
979 Pennsylvania Avenue  
Apalachin NY 13732  
607-625-4141

**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

**Early Morning Farm**

[www.earlymorningfarm.com](http://www.earlymorningfarm.com)  
support@earlymorningfarm.com  
9658 Route 90  
Genoa NY 13071  
315-237-9170

**Share:** Small Share (4-5 items/week; \$20), Regular Share (5-6 items/week, \$25), Veggie Lover Share (7-8 items/week; \$30).

**Pick-up:** Ithaca Farmers Market, Cortland Beer Company, Syracuse Farmers Market

**Products:** Bountiful selection of certified organic produce

**Special Features:** All shares and pick-ups are market style, choose what you want. 1000s of recipes available on the website along with a veggie guide.

HEALTHY FOOD FOR ALL MEMBER

**Ever Green Farm CSA, Joe & Joely Zerbey**

[info@EGFCSA.com](mailto:info@EGFCSA.com)  
www.egfcsa.com  
5942 Old Lake Rd.  
Rock Stream NY 14878  
607-243-3613

**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

Vegetable/fruit CSA Farms, continued

**Finger Lakes Fruit Bowl**

fullplatefarms.webs.com/finger-lakes-fruit-bowl

fingerlakesfruitbowl@gmail.com

607-379-2866

**Share:** Weekly fruit shares, growing season and winter season

**Pick-up:** with Full Plate Collective (Stick & Stone Farm, Pressbay Court, or Youth Farm Project) 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**

[csa@fullplatefarms.com](mailto:csa@fullplatefarms.com)

fullplatefarms.webs.com

PO Box 6898

Ithaca NY 14851

607-379-2866

**Share:** Full, Summer or Winter. New for 2020, some weekly shares will be available without subscription.

**Pick-up:** Free choice and box shares delivered to various locations in Ithaca. 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**

[FT.Baptist.Farm@gmail.com](mailto:FT.Baptist.Farm@gmail.com)

Facebook.com/ft.baptist.farm

Coddington Rd

Ithaca, NY 14850

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

**Pick up:** options available for pick-up or delivery

**Season:** Begins in May

**Products:** variety of greens and veggies

**Here We Are Farm, Noah Mark and Ariana Taylor-Stanley**

herewearefarm@gmail.com

www.herewearefarm.com

4341 Perry City Road

Trumansburg NY 14886

206-660-8958

**Share:** Half, Single, or Family

**Pick-up:** Select produce at farm stand on Perry City Road daily; at the East Hill Farmers Market Wednesdays from 4-7 pm, Sunday Ithaca Market, 10-3, or at Langmuir Lab

**Season:** June - 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.

HEALTHY FOOD FOR ALL MEMBER

Vegetable/fruit CSA Farms, continued

**Kestrel Perch Berries, Katie Creeger**

ithacaberries@gmail.com

www.ithacaberries.com

A U-Pick Fruit CSA

220 Rachel Carson Way

Ithaca NY 14850

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

**Georgic Farm**

1259 Route 392

Virgil, NY 13045

[georgicfarm@gmail.com](mailto:georgicfarm@gmail.com)

[www.facebook.com/georgicfarm](https://www.facebook.com/georgicfarm)

[www.instagram.com/georgicfarm](https://www.instagram.com/georgicfarm)

**Share:** Full summer share, 8-12 items/week, \$550 for the season (\$25-\$28/week, depending on season length)

**Pick-up:** At Hollenbeck's Cider Mill, Fridays 4-7PM. Market style. New for 2020, location-dependent box share delivery available.

**Season:** At least 20 weeks, June-October, longer if the weather permits.

**Products:** Diverse vegetables, fruits, and herbs. We focus on old-fashioned, familiar favorites.

**Special Features:** All produce is grown at Georgic Farm using sustainable methods. Weekly newsletter includes farm news, recipes, and invitations to exclusive farm events. Payment plans are available, as are reduced-cost shares. We strive to make healthful food accessible to our whole community.

**Ithaca Organics**

[ithacaorganics@gmail.com](mailto:ithacaorganics@gmail.com)

<https://ithacaorganics.com/2020/03/10/ithaca-organics-csa-this-year/>

41 Fall Creek Road

Freeville NY

**Share:** No shares this year, but weekly boxes available without a subscription. Each box is \$22-\$30 depending on the time of year.

**Season:** May – November

**Pickup:** Fridays at the Freeville farm or Saturdays at the Ithaca Farmers Market. If picking up at market, receive a 20% discount on anything on the market table that week.

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

**Muddy Fingers Farm, Matthew Glenn & Elizabeth Martin**

maglenn\_1999@yahoo.com

muddyfingersfarm.blogspot.com

3859 Dugue Road

Hector NY 14841

607-546-4535

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

**Jun – Oct CSA Pick-up:** Elmira, Corning, or on-farm

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

**Products:** Vegetables

Vegetable/fruit CSA Farms, continued

**Nook & Cranny Farm, Bob Tuori**

[btuori@gmail.com](mailto:btuori@gmail.com)

nookandcrannyfarm.com

424 Harford Rd.

Brooktondale NY 14817

607-539-6580

**Share:** Spring (4 weeks, May), Summer (20 weeks, June - October), Fall (8 weeks, October - December)

**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

HEALTHY FOOD FOR ALL MEMBER

**Plowbreak Farm, Aaron Munzer & Kara Cusolito**

[plowbreakfarm@gmail.com](mailto:plowbreakfarm@gmail.com)

plowbreakfarm.com

4106 Covert Road

Burdett NY 14818

845-594-7126

**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, Wednesdays from 3-5:30 at Ithaca College, and Thursdays from 5-8pm at the Westy on State Street in Ithaca.

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

HEALTHY FOOD FOR ALL MEMBER

**Six Circles Farm, Jacob and Lael Eisman**

[sixcirclesfarm@gmail.com](mailto:sixcirclesfarm@gmail.com)

[www.sixcirclesfarm.com](http://www.sixcirclesfarm.com)

1491 Caywood Road

Lodi, NY 14860

**Season:** Winter (January – March) and Summer (June – November)

**Pick-up:** on-farm Friday from 5 – 7 pm; at the Ithaca Farmers' Market Saturday 9 – 3 pm and Sunday 10 – 3 pm; and Ithaca Winter Market Saturday 11 – 2 pm

**Products:** A wide variety of vegetables and fresh herbs, as well as currants, apples, pears, and plums

**Special Features:** Certified Naturally Grown, an alternative to USDA's NOP

HEALTHY FOOD FOR ALL MEMBER

**Sweet Land Farm**

[sweetlandfarmcsa@gmail.com](mailto:sweetlandfarmcsa@gmail.com)

[www.sweetlandfarm.org](http://www.sweetlandfarm.org)

9732 Route 96

Trumansburg, NY 14886

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

**Pick-up:** On farm: Saturday 8 – 12 pm; Tuesday 1 – 7 pm; and Friday

**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

## Vegetable/fruit CSA Farms, continued

### TC3 Farm CSA

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

**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

### West Haven Farm CSA

[csao@westhavenfarm.net](mailto:csao@westhavenfarm.net)  
[www.westhavenfarm.net](http://www.westhavenfarm.net)

27 Rachel Carson Way  
Ithaca NY 14850

**Share:** Full (\$650), Half (\$400), Boxed (\$400)

**Pick-up:** Tuesdays 3-7 PM on the farm; Wednesdays 3-7 PM in the Fall Creek neighborhood; Saturdays 9 AM – 3 PM at the Ithaca Farmers' Market

**Season:** Full season (June – Nov, 24 weeks) or Fall only (Sept – Nov, - 11 weeks)

**Products:** Vegetables and strawberries, as well as special add-on products (such as tree fruit and honey)

**Special Features:** You-Pick, Newsletters, Work Parties, Working Shares, and Scholarships available

### Youth Farm Project/Rocky Acres Community Farm Harvest Boxes

youthfarm2school@gmail.com  
aponte.rafa@gmail.com  
www.youthfarmproject.org

23 Nelson Road  
Danby NY 14850

**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

### Crosswinds Farm & Creamery, Sarah Van Orden & Charlie Morrow

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

**Share:** Economy, Family, and Big Eater

**Pick-up:** On-farm, IFM, home and work delivery also available

**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.

## Meat CSA Farms, continued

### **Wil-Sho Farm, Will & Allison Schonfeld**

wilshofarm@gmail.com

www.wilshofarm.com

1913 Dixon Road

King Ferry, NY 13081

315-246-9782

**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. Contact for more info or to sign up.

### **Glenwood Farms, Evan and Alex Reynolds**

info@glenwoodfarms.com

glenwoodfarms.com

1084 Glenwood Heights Road

Ithaca, NY 14850

607-272-7809

**Share:** Lead Bull (\$500 credit), Lead Cow (\$250 credit), Baby Calf (\$100 credit)

**Pick-up:** Ithaca Farmers Market @ Triphammer Marketplace, Saturdays: January – March; Ithaca Farmers Market @ Steamboat Landing, Saturdays: April – December & Sundays: May – November

**Season:** Year round

**Products:** Ground Bison, Bison Sausage, Bison Steaks, Bison Roasts, Soup Bones, Osso Bucco, Snacks Sticks, assortment of organ meat

**Special Features:** Annual CSA "meet and eat," on-request recipes, consultations with our Farm Registered Dietitian Certified in the state of NY, on-farm tour to feed the bison on the tractors for "Lead Bull" Members.

### **Just a Few Acres Farm, Peter and Hilarie Larson**

peterelarson3@gmail.com

justafewacres.com

604 Van Ostrand Road

Groton, NY 13073

607-279-6772

**Share:** Multiple options, including a custom share option

**Pick-up:** Sat, Sun and Wed at Ithaca Market, or on farm in Groton

**Season:** June – November

**Products:** Chicken, eggs, turkey, pork, beef

**Special Features:** pasture raised, no antibiotics or hormones

## 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:** Spring, Summer, and Fall

**Products:** Fresh cut flowers

## Specialty Products CSAs, continued

### **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:** June - September

**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

### **Sapsquatch Maple Syrup**

#### **Josh Dolan**

2247 Mecklenburg Rd/Rt. 79 W

Enfield, NY 14850

607-280-8498

sapsquatch7@gmail.com

mkt.com/sapsquatchsyrup

**Share:** reserved maple gallons, half gallons, or quarts

**Pick-up:** On farm February through April and during NY Maple Weekend

**Season:** March-December

**Products:** maple syrup

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

## Specialty Products CSAs, continued

### **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

[www.wellspringforestfarm.com](http://www.wellspringforestfarm.com)

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

**Pick-up:** Thursdays 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 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](http://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, contact Mila Fournier at [ymf5@cornell.edu](mailto:ymf5@cornell.edu)***

***Updated May 2020 – mostly updated, may still change as the season evolves.***

Cornell Cooperative Extension

Tompkins County

online at <http://ccetompkins.org/>