

2013 Garlic CSA Information

The Dyer Family Organic 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 now (at last!) have had the pleasure of becoming "old-new" farmers in the Ann Arbor, MI area as we begin to live our new farm's mission:

"Shaping our future from the ground up"

We are a small specialty farm, growing 43 varieties of garlic (both hard and soft-neck) in 2013, including Inchelium Red and Lorz Italian, both designated as heirloom varieties by Slow Food's "Ark of Taste" Program. We also sell green garlic (fresh and dried), garlic scapes (fresh and dried), flavored vinegars, garlic braids, plus we hope to sell dried garlic powder in 2013. (Our dried garlic powder is amazing - far more flavorful than what you buy in the store!)

Other delicious and popular varieties we grow include Applegate, Kettle River Giant, Silver Rose, Chesnok Red, Killarney Red, Persian Star, County Farms Legacy, and many, many more.

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' 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 fresh products along with 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 two different cost tiers that provided options for which garlic produce and amounts were received 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 CSAs, we are offering a new and different Garlic CSA membership system for 2013 that will provide many additional benefits to our members.**

Our 2013 CSA will provide our members with a “Garlic My Way” plan, which has been designed to offer our farm’s CSA members increased flexibility plus total control over the timing, selection, and quantity of our many “Garlic, Garlic, Garlic, Etc!” products they desire.

**“GARLIC MY WAY” CSA
(LIMITED TO 50 MEMBERS)**

\$100.00 – 2013 COST

Includes (see additional benefits below):

- Start the season with a total of \$110 credit (a 10% bonus) in our CSA Ledger Book to purchase anything we sell at our market table. We will keep track of your weekly purchase and remaining credit, confirming your balance after each purchase.
- Green garlic will be available for you to purchase at our farm after harvest when ready during April-May (see note below)
- Our gifts to you:
 - 1 small jar (1/3 pound) of raw, chemical-free honey from our bees 2012 production
 - 1 small cotton shopping bag with our farm’s logo to carry your garlic or other food
 - 1 \$5 gift coupon - give to a friend to experience our great-tasting garlic

Deadline for purchase of “Garlic My Way” CSA Membership: March 31, 2013 and will be limited to the first 50 paid memberships.

Special Notes:

*Green garlic is usually available in limited amounts and will be offered to our CSA members and chef customers on a first-come, first-served basis. **Green garlic must be purchased and picked up at our farm** when ready in mid-April to early-May. We will notify CSA members by Email when green garlic is available with the 2013 purchasing price. Purchasing is optional and price still TBD.*

We will give you your honey, tote bag, and gift coupon at the farm if you purchase/pick up green garlic, or we will save those items to give you at your first market purchase.

Please Note: There will not be refunds for unused credit, because (1) we want you to eat or share our garlic during 2013, and (2) that will help our planning for 2014.

Additional Benefits for “Garlic My Way” CSA Members:

- Come to any market we attend on any day of the week. (See our schedule below - no need to pick a regular market day for pick-up this year plus no need to let us know of changes)
- Come any week that we are at a market. (no need to notify us of your vacations)
- Choose your own amounts at the markets (even none) of garlic scapes, the varieties, amounts, and sizes of available garlic bulbs. (you may prefer smaller bulbs rather than the jumbo ones we chose for our members last year)
- Purchase anything at our market table with your “Garlic My Way” credit, including our garlic sampler bags and gift boxes, garlic braids, dried green garlic or dried garlic scapes, infused vinegars, any of the “Etc!” on our banner such as honey (if available), our extra zucchini, baby pumpkins, and who knows what else we might bring this year!
- Opportunity to U-pick garlic scapes at our ‘chef price’. (2013 U-pick dates and prices for garlic scapes still TBD)
- Invitation to our on-farm potluck and bonfire for “Garlic My Way” CSA members on Saturday June 22, 2013. (put this date on your calendar now - it’s already on ours!)
- CSA member-only Barn Sale of all garlic we have available to sell before the end of our season. Stock up for winter use at our ‘chef price’ (TBD) at this CSA member event, rather than waiting until our last week at the markets when the selection of varieties and amounts is very limited. Date is Saturday Sept 21, 2013 from 9-5 at our farm. (this date is already on our 2013 calendar, too!)

PAYMENT:

Send Check (made out to Dyer Family Organic Farm) to:

Dick & Diana Dyer

5846 Becky Lane

Ann Arbor, MI 48105

Please include your name and Email address. That’s all we need this year!

OUR 2013 FARMERS' MARKETS:

We will notify our CSA members by Email of the dates we will be at these markets once we have garlic scapes or garlic bulbs ready to sell.

- Ypsilanti Downtown – Tuesday 2-6 pm
- Ann Arbor Downtown Evening – Wednesday 4-8 pm
- Ann Arbor Westside Market – Thursday 3-7 pm
- Dixboro Market – Friday 3:30-7:30 pm

THE DYER FAMILY ORGANIC FARM

5846 Becky Lane
Ann Arbor, MI 48105

T: (734) 649-1654 (Dick's cell) **T:** (734) 996-9141 (land line) **F:** (734) 996-9260

W: www.dyerfamilyorganicfarm.com

E: prettygoodgarlic@gmail.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. Drive up to the house or barn. Our barking herding dog Phoebe will likely greet you.

We love being 'your garlic farmers'