

Cedar Isle Farm Organic Grains CSA 2017
MEMBERSHIP REGISTRATION FORM



Name _____
 Address _____ City _____ Postal Code _____
 Phone _____ Alternate Phone _____
 Email (please print clearly) _____

I was a member previously

I am a new member

1. Select share type		No.
Full share - choose 4 items from 2a below	\$95	
Half share - choose 2 items from 2a below	\$55	
20kg bag share - choose items from 2b below	\$87	
Add-on - any item/s from 2a with share purchase	\$23	
2a. Select grains for full/half share & add-on		No.
Hard Red (Bread)Wheat	Kernels 5kg bag	
	Whole Grain Flour 5kg bag	
Soft White (Pastry) Wheat	Kernels 5kg bag	
	Whole Grain Flour 5kg bag	
Rye	Kernels 5kg bag	
	Whole Grain Flour 5kg bag	
Hull-less Barley	Kernels 5kg bag	
Hull-less Oats	Groats 5kg bag	
	Cold-Rolled 3.25kg bag	
	Steel-Crimped 3.25kg bag	
Set of 5 coupons for Rolled or Crimped Oats in 650g bags Redeemable at the Vancouver Farmers Market Fall 2017 – Spring 2018		set(s)
2b. Select grains for 20kg bag share		No.
Hard Red (Bread)Wheat	Kernels 20kg bag	
	Whole Grain Flour 20kg bag	
Soft White (Pastry) Wheat	Kernels 20kg bag	
	Whole Grain Flour 20kg bag	
Hull-less Barley	Kernels 20kg bag	
Hull-less Oats	Groats 20kg bag	

3. Select your method of payment

Cheque payable to:
 "Cedar Isle Farm Organic Grains CSA"
Direct deposit or Online transfer to:
 "Cedar Isle Farm Organic Grains CSA"
 Vancity Relationship # 31151951
 (Community Service Package)
 To allow cross reference, please register your name during your transaction!
 Date of transaction _____
 at Vancity Branch # _____
 The last 3 digits of your account # _ _ _
INTERAC eTransfer to:
 hello@cedarislefarm.ca
Gift certificate

4. Please read the second page (reverse) for additional CSA details and common questions

I have read!

5. Please complete and mail or email this form with your cheque or online payment info to:

Cedar Isle Farm
 3270 Chaplin Road,
 Agassiz, B.C.
 V0M 1A2
 Email: hello@cedarislefarm.ca
 Telephone: 1-604-796-0290

We will send you an email confirming your membership after receiving your completed form. (Please add our email address in your contacts to ensure our emails reach your inbox.)

Thank you so much for your interest in local organic grain!
Your support makes the CSA possible.

Cedar Isle Farm Organic Grains CSA 2017

MEMBERSHIP REGISTRATION FORM



What is a CSA?

CSA stands for Community Supported Agriculture, an arrangement between one or more farmers and a group of people who pay a membership fee entitling them to a share of a season's harvest. With your support and commitment for the season, the harvest will be shared among the CSA members as the priority before others. Cedar Isle Farm Grain CSA uses this model because we believe it:

- supports the farmer up front with capital to grow the crop and guarantees a market
- supports local small scale farming
- fosters a strong community/farmer relationship
- shares the long term commitment for protection of the farm land
- cultivates a dependable, local and sustainable food system

How and when do members receive their shares?

After harvest, processing and milling, we bring shares to a central location in Vancouver (it was at [Homestead Junction](#) in 2016) for members to pickup.

Some members also choose to pick up their share at the farm in Agassiz. The date of share distribution will be announced well in advance, it will likely be in mid to late October.

Can members purchase more than one share?

Yes, additional shares can be purchased right away.

What are the risks of the CSA?

Since we started the CSA in 2009, we have successfully delivered complete CSA shares each year. As in every previous season, we are confident that members will share a successful harvest this year. That said, there is always a possibility in farming that unfavourable weather, plant disease or other problems beyond our control could lead to a poor harvest – reducing the availability of certain types of grain and restricting members' choice, or resulting in each member receiving less than their complete share. In the event of a complete crop failure, where no shares could be delivered, we would carry over your membership to the following year and deliver the share at no additional cost.

What are the benefits of the CSA?

We believe the main benefit is the rewarding relationships it fosters between diverse but like-minded people. Many other connections are made, between...the land and your table, our labour and your nourishment, and the farm and our broader community. The CSA provides the farm a guaranteed market for its grain, and to express our gratitude for members' commitment for the season, the CSA constitutes the most economical way we can offer our grains to individual members. All members are also

welcome for the annual farm visit day to see their grain growing in the field and to have a fun day together.

Is the grain certified organic?

Yes, Certified Organic by BCARA (certification #03-10-171). The farm has also received Salmon Safe Certification.

Who is growing the grain?

Jim Grieshaber-Otto, Diane Exley, their two children and Yoshi Sugiyama manage the community-minded organic family farm where all of the CSA grain is grown. About 100 acres in size, Cedar Isle Farm partners with two neighbouring dairy farms to produce silage and hay (for both cows and horses), and raises free range layer hens, vegetables and several types of grain and straw.

Where is the grain milled into flour?

We take our grain for the CSA to be milled at Anita's Organic Mill in Chilliwack. Our oats are rolled at Cedar Isle Farm.

How should I store flour & rolled/crimped oats?

We recommend keeping whole grain flour 'cold, dark and airtight' for longer term storage, ideally in the refrigerator or freezer. Hull-less oats are relatively more likely to change their flavour over time depending on the moisture and temperature conditions. We highly recommend storing them in the refrigerator or freezer.

What can I do with kernels (also known as "berries") and oat groats ?

Kernels are easy to store and offer great flexibility. They can be cooked like rice, and added to soups and stews. Sprouted, they make a tasty addition to salads and can expand your baking possibilities. If you have a small mill (or access to one), you can grind your kernels into beautifully fresh flour whenever you need it!

How and when can I use the "rolled oats" coupons?

We plan to be at the Vancouver Farmers Market from Fall 2017 throughout the Winter until Spring 2018, as many weekends as possible. Locations and dates will be announced as soon as the market dates are reserved. Two existing winter markets are at Nat Bailey Stadium on Saturdays and at Hastings Park (by the PNE) on Sundays. Please visit www.eatlocal.org for the market information. *If you'd like to redeem the coupons for more than 5 bags at once, please email us in advance!*

**Questions? Please email us at
hello@cedarislefarm.ca**

Thank you again for your membership!