



News & Events

University News & Information

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FOR IMMEDIATE RELEASE

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Cal Poly Offers Subscriptions for 2004 Organic Farm Produce Season

SAN LUIS OBISPO – Veggie fans are in luck: The Cal Poly Organic Farm is offering an expanded season for its annual Community Supported Agriculture Program (CSA), which offers fresh organically grown fruits, vegetables and herbs available weekly to subscribers.

Now in its fifth year, the program lets subscribers pick up a box of fresh produce weekly at the Cal Poly Organic Farm. The box is designed to supply a family of two to five members for a week, said Cal Poly Horticulture and Crop Science Professor John Phillips, advisor to the program. This year the program is expanding from 22 to 26 weeks, running May 3 to Oct. 28, with an optional fall extension available for subscribers wanting fresh produce through the holiday season.

For the first time this year, Cal Poly is partnering with North County organic farms to add more warm-season crops to the weekly offerings. In addition to fresh organic produce, subscribers receive a weekly newsletter with seasonal recipes, produce tips, and invitations to arts and crafts workshops, activities, barbecues and educational workshops at the Cal Poly Organic Farm, Phillips said.

“This really is a great program for families or friends who like to cook with the freshest fruit and produce, and people who want heirloom varieties not available in stores,” Phillips said. “Depending on customer demand, we’re also looking at offering organic eggs and expanding our orchards in 2004.”

Spring crops include strawberries, salad mix, carrots, cauliflower, kale, broccoli, arugula, escarole, chard, beets and radishes. The summer and fall crops include several varieties of tomatoes, watermelon, melons, squash, cucumbers, eggplant, peppers, celery, corn, potatoes, onions, leeks and garlic, and herbs including rosemary, cilantro and oregano.

The produce may be picked up at the Student Experimental Farm on Mondays or Thursdays between 3 and 7 p.m. The program can also arrange special drop-off locations; contact the Cal Poly Organic Farm with such requests.

The program enables community members to receive a share of the harvest while helping support the practice of organic farming at Cal Poly.

The cost for the 28-week membership is \$520 and can be paid in one or two installments. Subscribership is limited to 100; however, friends or families who wish to split a membership and rotate weekly pick-ups are welcome to do so.

For more information or a membership form, call Sarah Ritter, Community Supported Agriculture manager, at 756-6139, or e-mail Michael Silverman at msilvermsd@lycos.com.

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