

Schreiber & Sons CSA

It's a Culinary Adventure

Schreiberandsons.com

May 1, 2009 (only 4 and 6 days until first delivery)

Just a reminder, that your first delivery will be next week. At this time it appears that a medium box will contain dry bulb onions, leeks or green onions, asparagus, spinach, cilantro, dry peas, pearled barley and chickpeas.

If you do not remember your drop site, your share size, or your share type (conventional or organic) you need to call or email us on Monday.

The ability to buy extra produce and the subject of add-ons is a new feature to many members so I thought some more details would be helpful. There is some new information on this topic so all of you may want to read this carefully.

Extra produce:

Throughout the season we will let you know about surplus produce that we may have at the farm. You can order extra produce by either calling or emailing us at the farm. If you order extra produce that week your box will be labeled with your name and will be placed in the will call area. *At this time, the only surplus produce we have is conventional (meaning not organic) asparagus. If you are interested in buying extra asparagus you can at the rate of \$2 a pound.*

Add-On Items:

The cut off time for ordering add on items is 3:00 pm Thursday afternoon the week prior to delivery. As long as we are not completely out of stock, we should be able to fill your order on this schedule. If you place an order after this time, we will try to fill your order, but we cannot guarantee your order.

The flour, eggs and beef will be picked up with your box. If you have ordered an add-on, your box will be placed in the *Will Call* area--separate from the usual pick-up spot. To ensure the freshness of the beef, you will need to pick up your box within a very specific time frame. We ask that you be at the pick up site at the below time. The pick up times for the beef is as follows:

Location	Time
Pasco	3:00
North Richland	3:30
Connell	3:30
West Richland	4:00
South Richland	4:30
Kennewick	5:00

To place your order for beef, flour or eggs, you will have to call or email the office (for chickens, see below); we will confirm your order either by phone or by email. Orders can be made on a week-by-week basis or you can request a product, eggs for example, included in your box on a regular schedule.

We do not actually handle the free range chickens ourselves. Chickens will be processed on May 16th and 17th and June 6th and 7th. Visit www.greenehillsfarm.com to place a \$5.00 per bird deposit, which will be applied to the final price of \$3.00/lb, finished weight is around 4-5 lbs. Greene Hill Farms will contact you regarding the date to pick up your chickens from our farm. Bring a cooler, because chickens will be fresh. For more information call at 509-588-2794.

Some items require a minimum volume per purchase, minimum orders are as follows:

- Eggs – One dozen per order; this is on a limited basis. We only have access to 30 dozen free range eggs per week.
- Flour – One five pound sack
- Free-Range Chicken – One whole chicken
- Beef – somewhere in the five pound range

Prices.

Eggs cost \$4 per dozen

The flour is \$5 for a five pound bag

The cost of the chicken is according to Greene Hill Farms website.

Beef is a little more complicated. The hamburger and roasts are \$6 a pound. The steaks are \$8 a pound. The cut of meats are as follows; chuck roast, sirloin tip roast, sirloin steak, T-bone

steak, round steak and ribeye steak. The hamburger comes in 1 pound packages. The steaks are two per package and the roast's weight are dependent on the cut of the meat. We are picking the meat up on Monday so we do not have this information yet. Someone asked for lean cuts of meat. In general this meat is very lean due to its organic diet which is heavily based on grass and fodder, but the leanest cut of meat is supposed to be sirloin steak. *Even though it is past the deadline to order we can still take flour and beef orders through the end of Monday.*