

At What Price ?

In 2010, for 20 weeks, from mid-June to late-Oct., you receive a 3/4 bushel box of fresh, biodynamic vegetables at a cost of **\$640**. Our 2010 4-delivery extended season winter share, delivered over the course of Nov. & Dec., is an additional **\$100**.

Alternate Payment Plans:

If you wish to divide the payment, please write out 2 checks, each covering half of the total. Date one check for today; post date the 2nd check for any date up until 3 months from the date of your first check. **Send both checks with your sign-up.** We won't deposit the 2nd check until its date.

To Sign Up:

I would like to be a shareholder in the **Angelic Organics** Community Supported Agriculture program. I understand that the farm workers will do their best to provide all they have promised, & I agree to excuse them for the mishaps that might trip them up. I have enclosed my payment.

signature _____ date _____

name(s) of main contact—print _____

address (for shared boxes, include names, address, & ph.#'s on a separate sheet) _____

city _____ state _____ zip _____

telephone—home _____ telephone—work _____

e-mail address _____ preferred delivery site _____

I am a *renewing* shareholder and have enclosed a payment of \$640 for a 2010 20-week share. Further, I wish to extend the 2010 season with a winter share—4 additional boxes of storage vegetables to be delivered over the course of Nov. & Dec. I have increased my payment to \$740 to include this option.

I am a *new* shareholder and because I've indicated, on the following lines, how I became aware of Angelic Organics and from where I obtained this form, I am taking \$5 off the total price & have enclosed a payment for \$635 for a 20-week share or \$735 for a combined 2010 20-week & winter share.

I became aware of A.O. through _____
(please indicate source—e.g., a shareholder's poster, an article in Trib, Sun Times, ..., etc.)

I received this form from _____
(please indicate source, e.g., shareholder's name, store where the poster was, the farm, etc.)

I have broken my payment into more than one check & have mailed both the current & postdated check as in the Alternate Payment Plan above.

I would like to support the Angelic Organics Learning Center, the farm's educational partner described on the reverse. Therefore, I am enclosing a separate check for \$_____ made payable to the Angelic Organics Learning Center. I understand that, because the Learning Center is a 501(c)(3) nonprofit organization, my contribution is tax deductible to the extent allowed by law.

I am interested in hosting a drop off point at my home or business. If you are in need of a site in my area, please contact me. (Hosts may receive a \$100 discount)

I am interested in signing up for future years (2011 and beyond) at a discounted price. Please contact me.

Mail to: **Angelic Organics, 1547 Rockton Road, Caledonia, IL 61011**
A confirmation will be mailed approximately 2 months after we receive your sign-up.

Vegetable Arrival Times

These times estimate when each crop is in season. Shareholders do not receive every crop that is in season every week—it would never fit in the boxes! We try to offer the more popular crops (tomatoes, melons, etc.) most weeks they're in season, and give you the chance to sample more unusual crops like fennel and rutabagas a few times each season. You can expect the boxes to contain a balanced selection of about 8 to 14 different items each week.

1547 Rockton Road
Caledonia, IL 61011-9572
(815) 389-2746
E-mail: CSA@AngelicOrganics.com
www.AngelicOrganics.com

mid June ----- Nov

Weekly boxes offer each fruiting crop (when in season).

Fruiting Crops

cucumbers	-----
eggplant	-----
melons (musk & water)	-----
peppers (sweet & hot)	-----
sweet corn	-----
tomatoes	-----
winter squash (w)	-----
zucchini & summer squash	-----

Weekly boxes contain a selection of 1-3 leafy vegetables.

Leaf Crops

baby greens**	-----
celery	-----
cooking greens* (w)	-----
fennel	-----
lettuce	-----
spinach (w)	-----

**Baby greens—arugula, mibuna, mizuna, hon tsai tai, tatsoi, baby lettuce, baby chard, baby kale...

*Cooking greens—chard, choy, collards, endive, escarole, kale...

Weekly boxes have a sampling of 1 or 2 culinary herbs.

Herbs

basil	-----
cilantro	-----
dill	-----
parsley	-----
other herbs***	-----

***Other herbs include anise hyssop, lemon balm, oregano, sage, summer savory, tarragon, and thyme.

Weekly boxes offer 1 to 2 cole crops, early & late in season.

Cole Crops

broccoli (w)	-----
Brussels sprouts (w)	-----
cabbages (w)	-----
cauliflower (w)	-----
kohlrabi (w)	-----

Weekly boxes contain a sampling of 1 to 2 onion crops.

Onion Crops

garlic (w)	-----
leeks (w)	-----
onions (w)	-----
scallions	-----

Boxes offer 1 to 2 roots for most of the season, 3 to 4 in the fall.

Root Crops

beets (w)	-----
carrots (w)	-----
celeriac (w)	-----
potatoes (w)	-----
radishes (w)	-----
rutabagas (w)	-----
turnips (w)	-----

(w) means vegetable may also be included in the Winter Share—4 additional boxes delivered over the course of Nov. & Dec.

Sign up for your 2010 Share now! or pass this on to a friend

Vegetables from Your Very Own Farm



We are an Illinois family farm, growing an astounding array of vegetables and herbs since 1990, farming in accordance with BioDynamic principles.

1547 Rockton Road
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(815) 389-2746
E-mail: CSA@AngelicOrganics.com
www.AngelicOrganics.com

We deliver to over 20 locations:
(see our web site for more specific location information)

in Chicago on Saturdays: Andrsnl/Edgewater, Hyde Park, (N & S) Irving Park, Lincoln Park, Lakeview, Logan Square, Ravenswood Manor, Rogers Park, St. Benedicts, Uptown/Ravenswood Wicker Park.
in the Suburbs on Weds or Thurs: Arlington Heights (Th), Deerfield (Wed), Edison Park/Park Ridge (Th), Elgin (Th), Evanston (N & S) (Wed), Geneva (Th), Oak Park (N & S) (Wed), Westmont (Th), Wheaton (Th), Wilmette (Wed).

We also deliver to Rockford (Th) & the Farm (Wed) and on Weds. in Chicago to Bucktown & Ravenswood Manor

2009 delivery sites are listed. Most deliveries are to the porch or garage of a selected shareholding family.

You Can Receive Fresh Produce, Direct From Your Own Farm

We only offer our harvest to households like yours. Working directly with you, without the intermediary of stores or wholesalers, gives us the opportunity to provide the **freshest quality** produce at competitive prices. This system is known as Subscription Farming, Community Supported Agriculture, or, most simply, a CSA.

This Is How It Works :

With a preseason payment, you purchase a "share" of our season's harvest. You then receive a weekly box of our fresh produce during the course of our **twenty** week harvest season, from mid-June to late-Oct. Further, you may choose to extend the season with a Winter Share—4 additional boxes of storage vegetables delivered over the course of Nov. & Dec.

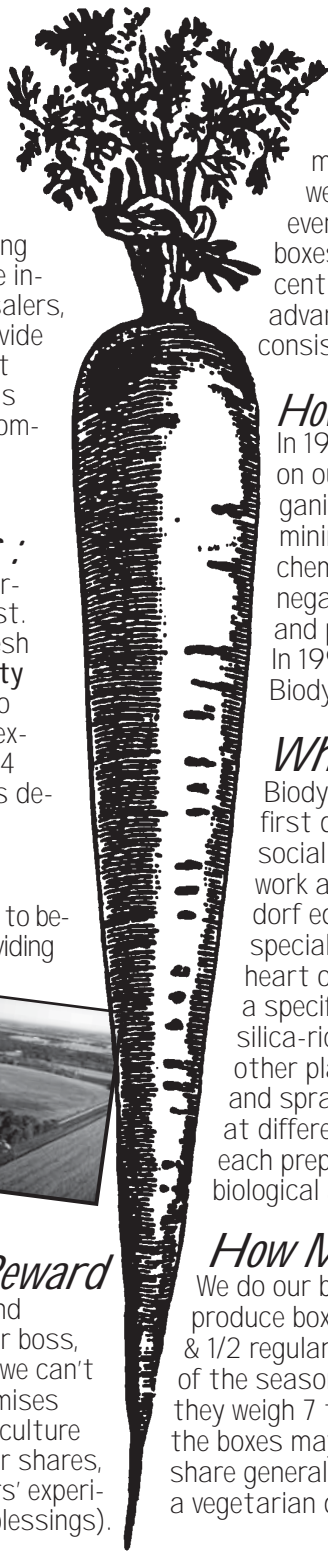
A Shared Commitment :

When you sign-up, you dedicate yourself to being our customer for the year, thus providing us a secure market—a welcome measure of certainty in the fickle world of farming! We, in turn, dedicate ourselves to being your farmers, providing you with a varied, nutritious vegetable diet.



Shared Risk ; Shared Reward

We strive to bring you a beautiful and bountiful box each week, but since our boss, Nature, provides no guarantees—we can't offer any either. One of the premises of a Community Supported Agriculture program is that the shareholder shares, through the veggies, the farmers' experience of nature's mischief (and blessings).



Not To Worry!

The weather woes would probably never rob you of all your veggies. Even with the flooding we experienced in 1993 (the most challenging crop year since 1974) we were able to fill our shareholders' boxes every week—and could barely close the boxes at the height of the season! In recent years, increases in soil fertility and advances in our growing expertise have consistently produced stellar boxes.

How Does Our Garden Grow?

In 1990, we began raising vegetables on our land according to strict Organic principles. Beyond meeting the minimum requirements of using no chemicals—which is simply avoiding a negative—we create a positive: soils and plants with rip-roaring health! In 1993, this goal led us to adopt Biodynamic farming practices.

What Is Biodynamics?

Biodynamics is a system of agriculture first described in 1924 by Austrian social philosopher Rudolf Steiner, whose work also underlies the methods of Waldorf education. He gave recipes for nine special "preparations" which are at the heart of the Biodynamic practice: one is a specifically prepared manure; another a silica-rich rock powder; the rest—herbs and other plant materials. Added to compost, and sprayed directly on the soil and plants at different periods in the growing year, each preparation stimulates and enhances biological activity in a specific way.

How Many For Dinner?

We do our best to fill your weekly 3/4 bushel produce box to the brim, equivalent to about 1 & 1/2 regular paper grocery sacks. The first boxes of the season offer mainly leafy greens and herbs; they weigh 7 to 12 lbs. From late summer through fall, the boxes may bulge with over 20 lbs of produce. One share generally satisfies the needs of two people with a vegetarian diet, or four people with a mixed diet.



Really Fresh ; Really Local

These days, "fresh" seems to mean fresh off the truck from California, and "local" is anything east of the Rockies, and west of the Atlantic. **When we say fresh, we mean it.** For us, fresh means we hand-pick most of the vegetables in your box within 48 hours of its arrival in your neighborhood. Local means settlers here smelled the smoke from the Great Chicago Fire. Our farm is less than 2 hours northwest of Chicago, & 1/2 hour northeast of Rockford.

Know Your Food; Know Your Farmer

No anonymous veggies here; the boxes talk! With each delivery our shareholders receive a weekly newsletter acquainting you with your food and its interesting upbringing—a synergy of weather, soil, sun, & sweat. We also assist with the kitchen end of the food chain; cooking tips and recipes make it easier to get to know (and like) new foods.



Learn, Grow, Connect!

Through our nonprofit partner, **Angelic Organics Learning Center** , we offer you opportunities to learn from the farm. This includes inviting you to the farm several times each season to visit your vegetables, talk farming with farm hands, and learn new skills. The Learning Center's educational programs extend beyond the farm to nearby Chicago & Rockford, where they create organic gardens that bring low-income communities together around healthy food. As coordinator of the Collaborative Regional Alliance for Farmer Training (CRAFT), the Learning Center offers training & mentoring for our region's next generation of sustainable farmers.

How To Get Your Box

We deliver to over 20 sites around the Chicago area (see list on front; also see www.AngelicOrganics.com). You choose the most convenient location; we bring your box to this site on the same day each week. You have an approximate 7-hour window for picking up your box.