

Community Supported Agriculture

What is a CSA?

A CSA – or Community Supported Agriculture – is a subscription-based farm share. Farms ask their members to subscribe and pay up front for a season of food from that farm. Often members pick up their shares weekly or maybe have them delivered.

Common Styles of CSA

- **Traditional:** Farmers only grow for the CSA members and share divided out.
- Seasonal: CSAs may be open only during a certain season, often summer. Winter CSAs are becoming more common due to greenhouses and other farming methods to lengthen seasons.
- **Multiple Farms:** More than one farm may partner to offer a wider variety of products.
- Entire Meal: A farm may offer foods from multiple food groups, including proteins and grains.
- Set Dollar: Pay a dollar amount and buy down to \$0 over the season.
- Non-Food: Subscriptions for nonfood farm items, such as wildflowers may be available.

Ways to Use CSA Foods

- Add to typical recipes: Foods from a CSA share often include fruits and vegetables. Use them just like foods bought in a grocery store.
- Use timely: Learn which foods are likely to spoil first – such as strawberries and tomatoes – and which will last a while – such as potatoes and onions.
- Store well: Learn what foods store best at room temperature – such as potatoes and tomatoes – or in the refrigerator – such as strawberries.
- **Preserve extra:** The National Center for Home Food Preservation is a research-based source for home preserving information and recipes. Can, freeze, or dry extras from a CSA share before they spoil.
- **Try new foods and recipes:** Some CSAs grow unfamiliar foods. For example, maybe kohlrabi is unfamiliar. Your farmer may include recipes with CSA shares. Or check for recipes from your local Extension offices.



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Seasonal Availability

Foods available in a CSA share will vary by the farm and the season. Participating in a CSA is a great learning experience about how foods grow, how weather impacts crop success, and other ups and downs of growing produce on a farm.

Sautéed Kohlrabi with Bell Pepper

(Serves 4)

2 tsp vegetable oil 2 kohlrabies, peeled and diced 1 green bell pepper, diced 1/4 tsp ground turmeric 1/4 tsp mustard seeds* 1/4 tsp salt 1 Tbsp lemon juice

- 1. Add oil to a skillet over medium heat. Tilt skillet to coat with oil.
- 2. When skillet is warm, add kohlrabi, bell pepper, turmeric, mustard seeds, and salt. Stir to combine.
- 3. Cook, stirring continuously, for 3-5 minutes. Vegetables will be heated through, but still crisp.
- 4. Add lemon juice and stir to combine. Serve hot.

*Black mustard seeds were used in this recipe. Yellow mustard seeds can be use too or left out.

Recipe by Chandani Kothari, former SNAP-Ed Program Coordinator

Nutritional analysis per serving: 45 calories, 2.5g fat, 160mg sodium, 6g carbohydrate, 3g fiber, 1g protein



Resources

- <u>Community Supported Agriculture (CSA)</u> <u>Resource Guide for Farmers</u>, NC State Extension, 2020
- <u>Community Supported Agriculture (CSA)</u>, Penn State Extension, 2014
- <u>Community Supported Agriculture: New Models</u> <u>for Changing Markets</u>, Agricultural Marketing Service, USDA, 2017
- CSA Models, CSA Solutions Hub, N/D
- <u>Food Preservation Resources</u>, University of Illinois Extension
- <u>National Center for Home Food Preservation</u>, University of Georgia Extension
- <u>Watch Your Garden Grow</u>, University of Illinois Extension
- <u>What's Cooking? with Mary Liz</u>, University of Illinois Extension, YouTube

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Caitlin Mellendorf, MS, RD Serving DeWitt, Macon, and Piatt Counties April 2021

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Uhen Should I Plant? Central Illinois Planting Dates

Adjustments for northern and southern Illinois

For southern Illinois March-June plantings can be made approximately 2 weeks earlier and July-September plantings 2 weeks later than for central Illinois. For northern Illinois March-June plantings should be about 2 weeks later and July-September plantings about 2 weeks earlier than for central Illinois.

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Asparagus	Mar 15-Apr 15	New Zealand spinach	Apr 25-June 15
Bean, bush, lima	May 10-June 15	Okra	May 10-June 15
Bean, bush, snap	Apr 25-July 15	Onion, from seed	Mar 25-April 15
Beet	Apr 10-July 15	Onion, from plants or sets	Mar 25-May 1
Broccoli	Apr 10-May 1	Parsley	Apr 10-May 1
	July 1–15	Peas	Apr 10-May 1
Cabbage	Apr 10-July 15	Pepper	May 10-June 1
Carrot	Apr 10-July 15	Potato	Apr 1-15
Cauliflower	July 10-20		June 1-10
Chard	Apr 10-June 1	Pumpkin	May 20-June 10
Corn, sweet	May 1-July 9	Radish, spring	Apr 5-June 1
Cucumber	May 10-June 15		Aug 20-30
Eggplant	May 10-June 15	Radish, winter	Aug 1-15
Endive	Apr 1-May 1	Rhubarb	Mar 25-May 15
	July 1-Aug 15	Rutabaga	May 1-July 1
Garlic, from cloves	Mar 25-Apr 15	Spinach	Mar 25-Apr 15
Kale	Apr 1-30		Aug 15-30
	July 1-Aug 1	Squash, summer	May 10-June 15
Kohlrabi	Mar 25-Apr 5	Squash, winter	May 20-June 1
	Aug 1-10	Sweet Potato	May 10-June 1
Lettuce, leaf	Mar 25-May 15	Tomato	May 10-June 1
	Aug 15-Sept 15	Turnips	Mar 25-Apr 15
Muskmelon	May 10-June 15		Aug 1-15
Mustard	Apr 1-May 10	Watermelons	May 10-June 1
	Aug 15-Sept 15		