



Community Supported Agriculture in Central Wisconsin

The Basics of CSA, Choosing a CSA Farm, and Local CSA Farm Listing

What is Community Supported Agriculture (CSA)?

Community Supported Agriculture (CSA) is like having your own personal farmer. In a CSA, you become a member of a local farm by purchasing a “share”. In return, you receive weekly deliveries of fresh products throughout the growing season. Along with produce, some farms also offer meat, eggs and other extras along with weekly newsletters, recipes and farm events. Winter and storage shares are also becoming more common. These typically include products the farm has available in the winter, such as meat, storage crops or hoophouse produce.

While this publication is largely focused on CSAs from individual farms, we also include other types of shares from producer-owned businesses who provide local products.

Factors to Consider When Choosing a CSA Farm

Choosing a CSA is about connecting to a farm and your food. To help you do this, read the following information about each CSA farm in central Wisconsin. Then contact farmers directly. Get to know the unique aspects of the farms and find one that is right for you!

Location: CSA farms are scattered throughout central Wisconsin. If you are interested in joining a CSA where you’d like to be involved in on-farm activities, consider how far you would be willing to drive.

Size: Some CSA farms have small operations with fewer than 10 families enrolled while others are large and feed more than 100. Within these size categories there are those farms that grow exclusively for their CSA members and other farms that do CSA along with selling at farmers markets, stores, etc.

Price of Share: We don’t recommend choosing your CSA based solely on price. Comparing CSA shares is like comparing carrots to cucumbers; each farm has different season lengths, crops, share sizes, growing practices, etc. Purchasing a CSA share can often save you money on high quality food; however, we encourage you to consider the value of the entire CSA experience rather than a traditional consumer / producer commodity arrangement. Please contact the farms directly to learn about their price structures.

Production Practices: CSA farmers are thoughtful and selective in choosing their production practices. It can be hard to put them into categories. Have a conversation with your farmer or read their website to learn what choices they've made and why. Those listed in this pamphlet were asked to select one of the following categories: certified organic, transitioning to organic, practicing organically but not certified, certified naturally grown, grassfed, conventional, or other.

Types of Produce and Other Food Items: Most CSAs offer a set variety of products to give you a taste of everything they produce. This can be an enjoyable way to try new foods and learn what's in season. Many offer produce, others offer meat. Some have specialty items, which are included in the share or can be purchased at an additional cost. These may include flowers, honey, apples, cheese, grains, wool/yarn and eggs. Some farms have U-picks days and preservers' shares to allow you to obtain larger quantities. To help you discover new flavors, many CSAs provide a weekly newsletter with recipes.

Share Size: CSAs vary in the amount of product that they provide per share, but many use a bushel box and offer a range of share sizes, from quarter to full shares. Consider the number of people who will be eating the products on a regular basis, and decide which size is best for you. Farmers often provide storage tips.



Length of CSA/Number of Deliveries: The length of the CSA and number of deliveries vary by farm. Most begin in May or June, ending anywhere from October to February. Those with longer seasons utilize season extending devices such as hoopouses and focus in the cooler months on storage crops. Some products, such as meat, are available year round.

Delivery Day: The days and times that farms make their deliveries varies. Some CSA members prefer receiving their shares at the end of the week or the weekend so you can supplement your box at the farmers market; other folks prefer to cook up a storm all week long!

Pick-Up Site: The pick-up site is where the weekly CSA box is dropped off. Many have sites in nearby towns and on the farm. Consider if you would like a pick-up site located near your home, school, or work.

Opportunities for Involvement, Education, and Communication with Farmers: CSA farms encourage member involvement, and often offer educational opportunities. Most farmers organize one or more on-farm events each season and some farms allow their members to drop in. CSAs may have volunteer workdays, farm tours, community events, potlucks, workshops, work opportunities, informative newsletters and more.

Worker Shares: Some farms offer worker shares in which a volunteer can work on the farm in exchange for a share. For example, you might work four hours per week during the season in exchange for your weekly CSA box. Doing a worker share is fun and educational. Keep in mind that these are working farms, and they expect worker shares to be reliable and hard-working. If you make the commitment, follow through.

Other Types of Shares: These shares seek to strengthen the relationship between producer and consumer, but differ from CSAs because they are not directly available from the farm. Instead, they are available at a producer-owned retailer. In addition, one CSA offers coffee shares from coffee producers in Mexico and Kenya with whom they have a long-term relationship.



Local CSA Farm Listing 2017

1. Auburndale Food Cooperative, Auburndale

Group of 12 local farmers, 715.652.2297
 info@auburndalefoodcooperative.com
 www.auburndalefoodcooperative.com
 We are made up of 12 producers. We offer a customizable, order as you go, on-line CSA.
 Growing Practices: Varies by farm (transitioning to organic, organic practices but not certified, grass fed)
 CSA Products: Vegetables, herbs, fruit, pasture raised meats, eggs, honey, maple syrup, canned goods and bath products
 Delivery Day: Wednesday
 Length of CSA: Order weekly
 Share Size: Varies by order
 Offer Worker Shares: No
 Pick Up Sites: Marshfield, Stevens Point, Wisconsin Rapids
 Events: No

2. Bice's Quality Critter Ranch LLC, Vesper

Pat and Cindy Bice, 715.424.5159
 BQCR44@hotmail.com; www.bicesranch.com
 Our meat is grass fed and finished. No Nitrates, nitrites, MSG, soy, corn syrup or sugar. Gluten free.
 Growing Practices: Organic practices but not certified; Certified Naturally Grown; grass fed
 CSA Products: Chicken, beef, pork, lamb, eggs, hand crafted goats milk shampoo bars and laundry soap. Honey if we have it.
 Delivery Day: 2nd Thursday of each month
 Length of CSA: Monthly (June-November)
 Share Size: Full and half shares
 Offer Worker Shares: No
 Pick Up Sites: Stevens Point, Wausau, Plover, Waupaca, Wisconsin Rapids and Appleton
 Events: No

3. East Slope Farm, Manawa

Anne and Brian Nischke, 920.596.3474 or 715.630.5129
 info@eastslopefarm.com; www.eastslopefarm.com
 In our fourth season, we offer high quality vegetables through a CSA, farmers markets and an on-farm store.
 Growing Practices: Organic
 CSA Products: Vegetables, herbs
 Delivery Day: Thursday
 Length of CSA: June 4-October 29, 11 weeks (every other week) or 22 weeks; also extended season
 Share Size: Full share, small and large extended shares
 Offer Worker Shares: no
 Pick Up Sites: Stevens Point, Waupaca, New London, Fox Valley, on-farm (Manawa)
 Events: Farm tour and orientation, U-pick opportunities, pesto making party, fall potluck, spring and fall pizza days

4. Ethereal Gardens, Harrison (Antigo)

Debra Weiss, 715.297.7926
 Etherialgardens@gmail.com; etherealgardenscsa.net
 www.facebook.com/ethereal-gardens-csa
 We grow heirloom organic vegetables, fruit and herbs
 Growing Practices: Certified organic
 CSA Products: Vegetables, eggs, culinary and medicinal herbs, greens, fruit
 Delivery Day: Friday and Saturday
 Length of CSA: April - October; April to March
 Share Size: Approx. 1 bushel/week
 Offer Worker Shares: no
 Pick Up Sites: Farm to door
 Events: Monthly workshops

5. Field Note Farm, Custer

Oren Jakobson and Polly Dalton, 920.268.8489 or 262.224.6027
 oren@fieldnotesfarm.com, fieldnotesfarm.com
 www.facebook.com/fieldnotesfarm
 Our diversified vegetable farm is focused on soil health, building community, and transparency.
 Growing Practices: Organic
 CSA Products: Diversified vegetables, herbs, fruits
 Deliver Day: Tuesday
 Length of CSA: 22 weeks
 Share Size: Full (3/4 bushel). Weekly or bi-weekly
 Offer Worker Shares: One position (farm artist)
 Pick Up Sites: Stevens Point, Plover, Amherst, Neenah, Appleton
 Events: TBD

6. Fox Willow Farm, Waupaca

Rebecca and Edward Saunders, 920.740.4029
 rebecca@foxwillowfarmstand.com, www.foxwillowfarmstand.com
 Provides a broad offering of traditional and unique produce. No upfront costs. Purchase CSA boxes online.
 Growing Practices: Organic practices but not certified
 CSA Products: Vegetables, fruit, eggs
 Delivery Day: Tuesday
 Length of CSA: 18 weeks
 Share Size: Single boxes purchased weekly or monthly online.
 Offer Worker Shares: No
 Pick Up Sites: Stevens Point, Wausau, Waupaca, local home delivery
 Events: Yes

7. Gravel Road Farm, Waupaca

Ross and Brigid Ferkett, 715.281.0813; 715.281.0812
ross@gravelroadfarm.com, www.gravelroadfarm.com
www.facebook.com/gravelroadfarm
Small farm growing vegetables, fruit, meat, eggs, honey
Growing Practices: Organic practices but not certified
CSA Products: Vegetables
Delivery Day: Monday, 3 - 7pm
Length of CSA: June - October
Share Size: Full and half
Offer Worker Shares: Yes.
Pick Up Sites: On-farm (Waupaca), Nelsonville, Riley Crest Farm,
Waupaca
Events: Yes

8. Growing Earth Farm, Stratford

Logan Brock, 715.207.1586
growingearthfarm@gmail.com
Diversified vegetable farm
CSA Products: Vegetables, herbs
Delivery Day: Thursday and Saturday
Length of CSA: 16 weeks, beginning in mid-June to October)
Share Size: 3/4 bushel per week
Pick Up Sites: Marshfield (Thursdays), Marshfield Farmers Market
(Saturdays)

9. Last Chance Carrell, Bancroft

Bronwyn Dille, 715.421.9567 or 715.335.4568
bronwyn3d@gmail.com, www.lastchancecarrell.com
Our 10-acre farm is GMO-free, and our animals are free range.
Growing Practices: Organic practices but not certified
CSA Products: Vegetables, herbs, eggs, chicken, duck, turkeys, pork
Delivery Day: Wednesday
Length of CSA: June through October
Share Size: Full and half share
Offer Worker Shares: Yes
Pick Up Sites: On farm pickup; home delivery within 50 mile radius
Events: No

10. Liberation Farmers, Almond

Holly Petrillo and John Sheffy, 715.366.2656
liberationfarmers@gmail.com
www.liberationfarmers.blogspot.com
Permaculture farm with annual gardens, perennial orchards, and
pasture animals
Growing Practices: Organic practices but not certified
CSA Products: Meats (pork, chicken, rabbit goat), free-range eggs,
direct trade coffee (Kenya and Mexico)
Delivery Day: Friday
Length of CSA: Year-round, start anytime
Share Size: 10 and 20 pound meat boxes (mix of meats and cuts),
eggs, coffee in pint and quart jars, garlic
Offer Worker Shares: Yes
Pick Up Sites: Stevens Point, Waupaca, Wisconsin Rapids, Wausau
Events: Spring tree planting, animal processing workshops, fruit and
vegetable processing workshops, pasture walks, and farm dinners

11. Lonely Oak Farm, Milladore

Joel Kuehnhold & Taylor Christianson, 715.457.2765
lonelyoakfarmers@gmail.com; www.lonelyoakfarm.net
www.facebook.com/LonelyOakFarmLLC
A diversified farm offering organic meat, eggs and CSA shares. July -
October is brunch on the farm using farm raised ingredients.
Growing Practices: Certified organic
CSA Products: Vegetables, cheese, coffee
Delivery Day: Thursday
Length of CSA: Vegetable, coffee and cheese full and half shares, 20
weeks (May-October); Extended, 6 weeks
Share Size: Full, 5/9 bushel; half, 3/8 bushel; Extended, 4 1/2
bushels
Offer Worker Shares: Yes
Pick Up Sites: Farm (Milladore), Wisconsin Rapids (Family Natural
Foods), Wausau, Stevens Point, (Zest Bakery and Coffeehouse)
Events: Sun brunch; March lambing day; Aug 6 - Barnyard Dance;
Monthly workshops

12. McDougal's Farm LLC, Antigo

Jerry and Maydene McDougal, 715.627.4418
mcdougalsfarmllc@gmail.com, www.mcdougalsfarm.com
Our CSA farm is Earth friendly, people friendly and bountiful!
Growing Practices: Organic but not certified
CSA Products: Vegetables, herbs
Delivery Day: Thursday
Length of CSA: 18 weeks, starting in June
Share Size: Standard (1/2 bushel), large share (3/4 bushel), Share a
Share donation for limited income families
Offer Worker Shares: No
Pick Up Sites: Farm (Deerbook), Weston (Red Clover Market),
Wausau (downtown), multiple sites in Antigo, Merrill, Bass Lake
(Summit Lake area) and Rhinelander (Bessey's Meet Market)
Events: Workshops, guest speakers, and more

13. Raikowski Farm, Junction City

Sara and Larry Raikowski, 715.457.3491
raikowskifarm@gmail.com, www.themarketonstrongs.com
www.facebook.com/pages/Raikowski-Farm
Natural raised foods, Beef, pork, chicken, turkey – and more!
Growing Practices: Organic practices but not certified, grass fed
CSA Products: Meat. Cuts include beef, pork, chicken and turkey.
Delivery Day: Flexible. Pick up at The Market on Strongs on
Wednesday, Friday or Saturday.
Length of CSA: 20 weeks. Can coordinate with a vegetable share or
start anytime.
Share Size: Monthly: choose five cuts of meat for five months, or
Weekly: choose two or three cuts for 20 weeks.
Offer Worker Shares: No
Pick Up Sites: Stevens Point (The Market on Strongs)
Events: Watch the Market on Strongs facebook page for events!



14. Red Door Family Farm, Athens

Stacey and Tenzin Botsford, 715.409.1739
reddoorfamilyfarm@gmail.com
www.facebook.com/reddoorfamilyfarm
Diversified family farm producing healthy food and environment
CSA Products: Vegetables, fruits, herbs and mushrooms
Delivery Day: Wednesday
Length of CSA: 20 weeks, beginning in early June
Share Size: 3/4 bushel per week
Offer Worker Shares: Yes
Pick Up Sites: Edgar, Marshfield, Weston, Downtown Wausau
Events: Spring fling, kid friendly family and fall colors wine dinners

15. Riley Crest Farm, Amherst

Tom and Kari Riley, 715.258.2892
kaririley17777@gmail.com
www.facebook.com/rileycrestfarm
Organic dairy farm with 40 cows. We graze all our cows, heifers and steers on 150 acres of pastures. We will be milking dairy goats soon!
Growing Practices: Organic
CSA Products: eggs, beef, pork, goat, lamb, rabbit, chicken and duck
Length of CSA: Annual; Monthly
Share Size: Monthly share: 4 doz eggs, 2# hamburger, beef steak or roast, bacon or sausage, ham steak or pork chops or pork roast/rib, 5# chicken, 1 monthly special i.e. rabbit, goat, cheese, maple syrup
Offer Worker Shares: No
Pick Up Sites: Farm pickup preferred

16. Rose of Sharon Homestead, Milladore

Ken and Stacy Zivicki, 715.383.8620
roseofsharonhomestead@yahoo.com
www.facebook.com/pages/Rose-of-Sharon-Homestead
Our farm uses sustainable practices and is chemical and GMO free.
Growing Practices: Organic practices but not certified; grass fed chicken, turkey, pork
CSA Products: Vegetables and fruit; meat options
Length of CSA: 20 weeks, starting in June; extended season
Share Size: Full and half shares, meat shares
Offer Worker Shares: no
Pick Up Sites: Marshfield, Stevens Point, Wisconsin Rapids, direct home delivery, on-farm (Milladore)
Events: Yes, June hog roast

17. Stoney Acres Farm, Athens

Tony Schultz and Kat Becker, 715.432.4683
info@stoneyacresfarm.net; www.stoneyacresfarm.net
www.facebook.com/stoneyacresfarmandpizza
We are a third-generation family farm entering our 9th season of organic production.
Growing Practices: Certified organic, grass fed
CSA Products: Vegetables, fruit, herbs, maple syrup, mushrooms and U-pick items, with option of additional meat and eggs
Delivery Day: Thursday
Length of CSA: 20 weeks (June-October) plus extended season
Share Sizes: Small and full shares (1/2 and 3/4 bushel), extended
Offer Worker Shares: Yes
Pick Up Sites: Athens, Wausau East and West, Merrill, Medford, Marshfield
Events: Tours, visits, pizza nights, seasonal celebrations

18. Sunny Sky Farm, Amherst Junction

Mark Anderson, 715.824.2697
sunnysky@wi-net.com; www.sunnyskyfarm.com
www.facebook.com/sunnyskyfarm
Central Wisconsin's charter CSA in our 20th season
Growing Practices: Organic practices but not certified
CSA Products: Vegetables, fruits, herbs, U-pick flowers/vegetables
Delivery Day: Thursday
Length of CSA: 20 weeks (June-October)
Share Size: Full shares, extended and storage shares
Offer Worker Shares: Yes
Pick Up Sites: On-farm (Amherst Junction), Stevens Point, Plover, Waupaca, Wisconsin Rapids
Events: Potlucks, harvest festival, volunteer days, educational tours

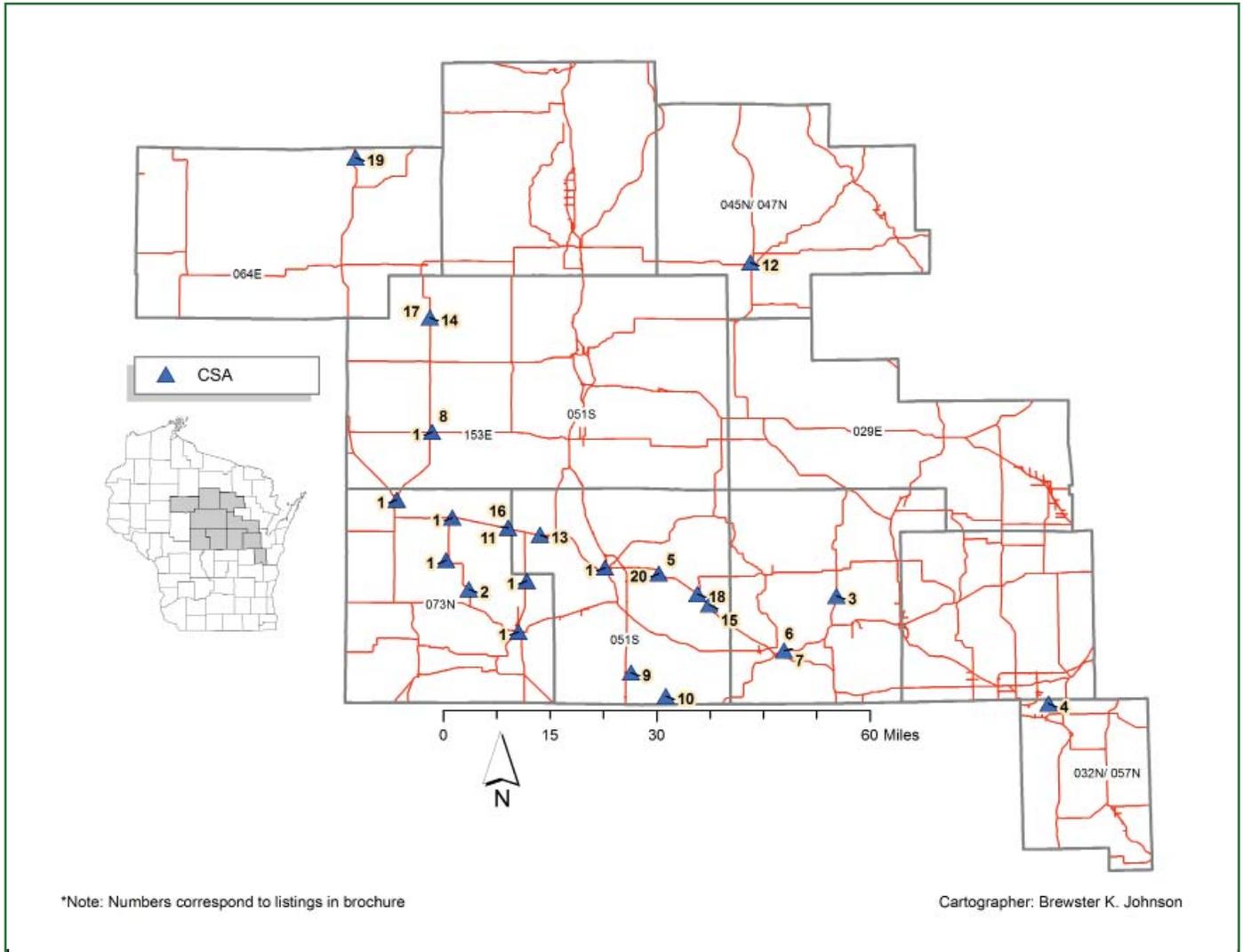
19. We Grow, LLC, Westboro

Eric and Rebecca Zuleger, 715.427.1002/715.905.0431
farmer@wegrowfoods.com; www.wegrowfoods.com
www.facebook.com/We-Grow-LLC
Produce farm providing vegetables grown without the use of synthetic inputs in a CSA system.
Growing Practices: Organic practices, certification pending for 2016
CSA Products: Vegetables, herbs
Delivery Day: Tuesday, Thursday, Saturday (location dependent)
Length of CSA: 18-20 weeks
Share Size: Family (3/4 bushel), Couple (1/2 bushel), End of Season (one-time October), Pre-Season Market Voucher
Offer Worker Shares: Yes
Pick Up Sites: On-farm (Westboro), Medford Farmers Market, Rib Lake Farmers Market
Events: Farm to Table

20. Whitefeather Organics LLC, Custer

Tony and Laura Whitefeather, 715.252.2051 or 715.630.9045
whitefeatherorganics@gmail.com
whitefeatherorganics.blogspot.com
We farm sustainably and enjoy our service to the community.
Growing Practices: Certified organic
CSA Products: Vegetables, mushrooms, small fruit, eggs, cheese, coffee
Delivery Day: Thursday
Length of CSA: 20 weeks full share and 10 weeks half share (May-October), extended season (November/December)
Share Size: Half, full, basic, egg and extended season shares
Offer Worker Shares: Yes
Pick Up Sites: On-farm (Custer), Stevens Point, Plover, Waupaca, Wisconsin Rapids, Wausau
Events: annual party, workshops, U-picks, tours

Central Wisconsin Map of CSA Farms - 2017



Pamphlet information: Produced by the Center for Land Use Education (CLUE), a collaboration of the University of Wisconsin-Stevens Point and University of Wisconsin-Extension. Contact CLUE at landcenter@uwsp.edu. Photo credits: Sunny Sky Farm (cover). Malek Family Stewardship Farm, Nichole Besyk, and Whitefeather Organics LLC (interior). Map credit: CLUE. Last Updated: February 2017.

Some information was adapted from FairShare CSA Coalition in Madison and the Urban Ecology Center in Milwaukee. For more information about Central Wisconsin, consult the Central Wisconsin Farm Fresh Atlas, which is updated annually and is available at retailers throughout Central Wisconsin and online at www.farmshed.org.