Big River Farms is a program of MN Food Association (501c3 non-profit org.) based at Wilder Forest in the St. Croix River Valley. We train immigrants and other aspiring farmers in Certified Organic production and assist them in developing their own local markets. As a part of the training program, we operate a CSA and pool together produce grown by Big River Farms and participants in our training program. We strive to provide the farmers in our training program with a valuable learning experience while providing our community of committed CSA members high quality, local, Organic produce!

** CSA: How it Works.**

In exchange for your preseason support, you get a box of vegetables each week throughout the season. Veggies vary with the rhythms of the growing season: You might see snap peas, broccoli, scallions & greens (among others) in early boxes while the summer heat will bring on tomatoes, peppers, eggplants, potatoes, summer squash & more. As we head into fall, look for different varieties of winter squash, root crops & greens.

We plan for a diverse variety of the staple vegetables you know and love, with some ethnic specialties from farmers in our training program. By planning for diversity we are able to commit to providing an abundance of vegetables and a share worthy of your support.

** Make a Donation!**

Support the work we do everyday at Minnesota Food Association by making a donation!

Your contribution supports our efforts to train under-served & aspiring farmers in marketing & growing Organic produce; promote & provide nutritious local food; and to promote sustainable agricultural practices in the St. Croix River Valley and metro areas.

Visit our website to give through our fast & secure online donation form or mail your donation to Minnesota Food Association. Your contribution is tax deductible. We thank you for your support!

** Feed the Hungry!**

Feed those who need it most by participating in the Harvest for the Hungry campaign sponsored by the Emergency Foodshelf Network. This campaign works toward stocking local food shelves with fresh, locally grown produce.

All donations we raise toward this campaign are matched 100% by EFN and used to purchase produce from Big River Farms and participants in our training program. Your donation is also tax-deductible.

Everyone wins!
neighborhood pick-up locations:

Thursday:
- Mpls North (N Fremont & Plymouth Ave N)
- Mpls South (Grand & 36th)
- St. Paul (near University & Snel-ling)
- Roseville (Dale St., 1 mi. N of Hwy 36)
- Wilder Foundation (employee pick-up only)

Monday:
- White Bear Lake North (near Oneka Ridge Golf Course)
- White Bear Lake South (35E & Hwy 96)
- Stillwater (S 3rd St. & E Pine)
- Big River Farms

learn more, become a member:

For more info, or to sign up online, please visit www.mnfoodassociation.org & follow the link to CSA.

Or, call Melanie, Big River Farms CSA & Production Coordinator at (651) 433-3676 ext. 13

Big River Farms is Certified Organic by MN Crop Improvement Agency (MCIA).

Gardener’s Special
A mixed flat of your favorite herbs and flowers to get your home garden off to a great start! Herbs include parsley, sage, rosemary, thyme, oregano, basil, lemon basil, peppermint & spearmint. The Special is Certified Organic and grown with care in our greenhouse. Your flat will be available for pickup at our annual Spring Open House in mid May, just in time for planting out!

Summer’s Best farm pick-up $500/dropsite $535
18 weekly boxes of Big River Farms’ finest Certified Organic veggies, delivered to neighborhood sites throughout the Twin Cities and in Stillwater. Plus, you’ll receive a weekly newsletter sharing happenings on the farm, info about what’s in your box, and trusted recipes to try; optional MFA Report, a monthly newsletter with updates from MFA; and you’ll be invited to our annual Spring Open House and Fall Harvest Party as well as monthly work-parties.

Fall Harvest $90
An extension of the Summer’s Best, this box includes 3 hefty boxes of storage vegetables and hardy greens available for pickup on the farm every other week from mid October until Thanksgiving. Plus, you’ll enjoy all of the same benefits you enjoy as a Summer’s Best member!

Fruitshare SUMMER pick-up $325/dropsite $335 & FALL $97
New for 2010! Summer Fruitshares are available for delivery to your neighborhood dropsite! Receive a box of peak-season fruit every other week throughout the season along with a newsletter and recipes. While not all of the fruit is local, it is all certified Organic and comes from small family orchards we all feel great about supporting! We have two Frutishare options available for the 2010 season, scheduled closely with our vegetable shares.

Free-Range Whole Chickens $3.25/lb
These free-range, naturally-raised whole chickens are available for pick-up on the farm once each month from July through October. Chickens are raised locally in Northfield by Hillside Farmers Co-op. We’re excited to be working with them and pleased to be able to offer delicious, locally and humanely raised chickens to our members!