

STORAGE VEGETABLES

Two Gander Farm has devoted a significant portion of our fields to storage crop production. For our winter share, we are precisely curing our potatoes, sweet potatoes, pie pumpkins, winter squash garlic, onions and more for mid-winter distribution. Our goal is to feed your family with a generous supply of storage crops for your Thanksgiving dinner, keeping your pantry stocked through the holidays, until our own coffers are empty. Many of our storage crops will be distributed all the way through March, unless they all get eaten first..

From the cellar...

*Potatoes * Sweet Potatoes *

* Winter Squash *

* Cabbage * Chinese Cabbage *

* Kohlrabi * Daikon Radish *

* Cauliflower * Broccoli *

* Carrots * Beets * Turnips * Radishes *

* Garlic * Onions *

Customer Information

To reserve your spot, please fill out this form and send it, along with your deposit, to:

Two Gander Farm
Attn: Rick
92 Covered Bridge Rd
Oley, PA 19547

Customer Name:

Contact Email:

Phone contact for poor weather
distribution adjustments:

Mailing address:

TWO GANDER FARM

AND APIARY

❁ WINTER SHARE ❁

Join us all winter and share in the bounty of the harvest. Our fields are overflowing and our coffers will soon be full of roots, tubers, honey and more. Our hoop houses are being planted with thoughts of mesculun mix in March in mind. We will treat you to a plentiful Thanksgiving offering from the root cellar completed by fresh greens from the greenhouses and fields, continuing biweekly through May.

Our first winter share in 2008-9 was wildly successful. Join us for our second season while we build upon this success for an even greater mix of greens taken from our "cold houses."

WINTER FIELD AND COLD HOUSE VEGETABLES

Two Gander Farm has over 4000 square feet of high tunnel “cold house” space devoted to winter gardening. We are filling this space with a wide variety of salad greens, braising greens and other hardy vegetables for our winter share subscribers. Our cold house production is fueled entirely by the sun. Even with no additional heat, we are able to grow and harvest fresh salad and braising mix even through the darkest days of Winter. We are continually trialing and selecting the most productive and hardy of winter greens that thrive in our cold house microclimate. This will provide a member with a wide variety of the freshest greens possible all winter long.

From the greenhouse and field...

* Arugula * Spinach * Mache * Minutina *

* Clatonia * Asian Greens *

* Kale * Collards * Swiss Chard * Mustard *

* Scallions * Radishes * Garlic Scallions *

* Cauliflower * Broccoli * Salad * Braising Mix *

* Carrots * Beets * Turnips * Radishes *

2009 Winter Farm Share

Duration: Thanksgiving week (Nov. 24th) through the final week of May (May 25th.) Fourteen distributions over 20 weeks.

Amount: Shares average 15 items per distribution: the equivalent of one bushel box of produce. Each pick up you can expect several servings of salad and stir-fry greens as well as a two week supply of our best storage crops. Your share will be weighted toward the beginning of the season when the food is more abundant and will lighten as the months get leaner. (although we have found that the winter harvest has yet to be considered “lean”) Your share also includes one pint of raw honey per month.

Location: Shares can be picked up at the farm in Oley in the “packhouse” area of the barn.

Cost: Two Gander Farm 2009 winter shares are available for \$600 and will be limited to 25 members. Pay in full by November 1st and receive a \$50 discount.

Deposit: To reserve your membership, we ask that you fill out this form with a \$100 deposit and drop it off at the West Reading Farmer’s Market or mail to :

Two Gander Farm

92 Covered Bridge Rd.
Oley, PA 19547

Ballance Due: Payment in full is due by November 23rd 2008. (First pick up)

RAW HONEY

This season, Two Gander Farm had 70 colonies of honeybees in the apiaries. Here in Pleasantville, the rolling fields of alfalfa and the billowing blossoms of the locust trees gave us a rich reward of golden raw honey. This unheated, unstrained honey is renowned for its mystical healing properties including healing sore throats, dressing wounds, allergy relief, supporting immune system health and more. Raw honey, when crystallized, can be used in tea, as a spread, or gently warmed to regain its liquid state. Use honey to sweeten a stir-fry, in salad dressings, or eat it by the spoonful. Our winter share includes one pint jar of raw honey per month. This season we have identified some unusual honeys as well. Look for our buckwheat, locust and new sunflower honey.

92 COVERED BRIDGE RD.
OLEY, PENNA. 19547
610-812-2582

YOUR YEAR ROUND SOURCE FOR
LOCAL PRODUCE