

# meet your farmers...



Matt "Stuk" Stukenholtz and Matt "Ed" Edstrand are two childhood friends and farm boys at heart who love serving their community.

*"We don't want to simply provide you with produce. We want to give you the opportunity to have an intimate knowledge of where and how your food is grown. You will be more than customers: you will be members in a farm that will allow you to feel a greater connection to your food."*

...connect with your food

When you shop for your family's produce at a retail grocery store you don't know how long it's been there, how long it took to get it there, or what chemicals were used in its production. With Camp Creek Acres, you know that your vegetables were grown locally, picked a few days earlier by farmers you know who don't use man-made chemicals in raising them.

Bottom line — we don't want you to feel like you're just buying a commodity. As members of a CSA, we want you to enjoy a better quality of food raised and distributed in an environmentally conscious manner.

## MAY & EARLY JUNE

Beets, Broccoli, Green Onions, Lettuce, Radishes, Spaghetti Squash

## LATE JUNE

Bok Choy, Cabbage, Carrots, Cucumbers, Green Beans, Zucchini

## JULY

Basil, Cabbage, Cantaloupe, Carrots, Cilantro, Cucumbers, Green Beans, Onions, Baby Potatoes, Peppers, Spaghetti Squash, Sweet Corn, Tomatoes, Watermelon, Zucchini

## AUGUST

Carrots, Cucumber, Eggplant, Garlic, Green Beans, Onions, Potatoes, Peppers, Spaghetti Squash, Squash, Tomatoes, Watermelon

## SEPTEMBER

Potatoes, Peppers, Squash, Tomatoes

*This is a tentative harvest schedule. We cannot guarantee timing of produce due to varying growing conditions.*

Sign up by May 1st to get your share of the harvest!

**Camp Creek Acres Produce**  
(402) 415-7559  
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[campcreekacres.com](http://campcreekacres.com)

 [facebook.com/campcreekacres](https://facebook.com/campcreekacres)



Camp Creek Acres  
**CSA**

Community Supported Agriculture

# about the CSA



## So what is Community Supported Agriculture?

Community Supported Agriculture (CSA) is a relatively new concept. While one can find several definitions for a CSA, the approach offers farmers a system of supplying consumers with fresh, wholesome, nutritious products. Common to most CSAs, customers become members by buying “shares” for a right to the harvest of a specific growing season. Once harvesting begins, members pick up a weekly box of fresh food.

## Our Growing Practices

While we do not use man-made (synthetic) chemicals, we are not organically certified. However, you will receive high quality, fresh, local produce grown without synthetic chemicals. “Stuk” has in-depth knowledge in raising crops without the use of man-made herbicides and pesticides as he provides consultation, regarding this approach, to farmers nationwide.

## Okay, this sounds great, but how much does it cost?

We offer two types of memberships, full shares and half shares. Couples or single people usually will choose the half share while families of three or more prefer the full share memberships. The spring/summer membership season will range from Memorial Day weekend to the end of September. A half share will cost \$275 while a full share will cost \$425.

## How and when do I get my produce?

We harvest and take the crops to a designated drop off site each week. Once a member signs up we work together to determine the closest drop off site for them.

## Our Mission:

*Creating a local, chemical-free food system. It takes more than just a farmer, it takes people who care and are willing to make a change in how they obtain food and what they eat.*



“*In addition to growing quality produce, we are committed to providing you with a wide variety of vegetables for your cooking needs. Our goal is to provide you with the primary vegetable staples, like tomatoes, broccoli, carrots and potatoes on a regular basis, while mixing in some seasonal vegetables like sweet corn, lettuces, and squash.*”

