



WELCOME TO PLOWSHARE PRODUCE!

We're so glad you've joined us on this vegetable adventure! Here are some frequently-asked questions about joining the farm, pickup logistics and managing your vegetables.

WHAT'S THE BEST WAY TO REACH MY FARMERS?

We welcome all questions, feedback and suggestions!

Email: plowshareproduce@gmail.com

Phone: 814-667-2756, Cell: 814-380-7640

Address: 12936 Greenwood Road, Huntingdon, PA 16652

HOW DOES THIS CSA WORK?

You're joining a Community Supported Agriculture (CSA) program, which makes you a shareholder (we sometimes call our members "Plowshareholders") of a small, family-owned, certified-organic, soil-tending, community-enriching farm located on about three acres next to Standing Stone Creek in the town of McAlevy's Fort.

Summer Share (late May through early November): You're signing up for a full share (24 weeks) or a half share (every *other* week for a total of 12 weeks). You'll choose a pickup location – at the farm or in State College – and show up with your own bag to fill from bins of freshly-harvested vegetables.

Winter Share (mid-November through mid-February): Summer share members are eligible to sign up for six or seven additional shares of winter greens and roots, with pickup at the farm or in State College.

Add-on shares: We offer fairly-traded, ethically-produced coffee shares from Standing Stone Coffee Company in Huntingdon, and egg shares from Joseph and Martha Kanagy's pasture-raised chickens in Belleville. We often also offer local fruit and meat for add-on purchase.

Flex shares: Sign up to receive the weekly newsletter, check out the week's vegetable selections, and then contact us only when you'd like to receive a share – any week of the season. This pay-as-you-go option is available only for Friday pickup at the farm or in State College.

WHAT'S IN MY SHARE?

Each week, you'll receive an email newsletter from Plowshare Produce with farm news, recipes and a list of items and choices in the share. We do our best to predict the share several days in advance, but we'll likely need some grace due to weather and farmer error. Most vegetables are grown at Plowshare Produce, but there are a few things that we purchase from other local organic farmers or cooperatives. We always let you know where purchased items are coming from. Here's what we're aiming for:

Spring (May-June): salad mix, spinach, lettuce, radishes, tender white turnips, peas, scallions, kale and other leafy greens, cabbage, broccoli, early beets and carrots, the first zucchini, herbs

Summer (July-September): tomatoes, green beans, potatoes, carrots, beets, zucchini, cucumbers, sweet bell peppers, hot peppers, garlic, onions, swiss chard, celery, sweet corn, lettuce, herbs and flowers

Fall (October-November): winter squash, sweet potatoes, cabbage, broccoli, cauliflower, carrots, beets, kohlrabi, onions, turnips, rutabagas, potatoes, kale and other leafy greens, lettuce, spinach, herbs

WHERE DO I PICK UP MY VEGETABLES?

State College: Pick up your share at University Mennonite Church (1606 Norma St.) on Tuesdays from 4:30-6:30 p.m. or on Fridays from 4:30-6 p.m. (not 6:30). We'll display the produce in crates on the Norma St.-side porch with tags indicating how much of each item to take. Please bring your own bags.

At the Farm: Pick up your share at Plowshare Produce in McAlevy's Fort on Fridays from 4-6:30 p.m. Park in the parking lot and select your veggies from crates in the packing shed (behind our house), following instructions from the whiteboard. Please bring your own bags.

Winter Share: Pickup for State College members is every other Tuesday at State College Alliance Church (1221 W Whitehall Rd.) from 4:30 to 6 p.m. in the lobby just inside the church's main entrance. Pickup for local members is at the farm, every other Wednesday. At both locations, please bring your own bags.

CAN I PAY BY CREDIT CARD OR CHECK OR CASH?

HOW ABOUT A PAYMENT PLAN?

Yes! Grown By, our CSA software, allows you to pay securely by credit card or by linking your bank account. Each of these methods creates fees for Plowshare Produce – 5.5% for credit card payments and 3.5% for bank payments. You can choose to cover the fees by clicking a box at check-out, but there is no obligation to do so! For no charge, you can mail checks to the farm or bring them to pickup. Please note

what you are purchasing in the memo line. We welcome cash, as long as it is in an envelope with your name and the item you are purchasing. For payment plans, please contact us.

HOW DOES A FULL SHARE WORK?

Full shareholders receive 24 shares of vegetables (late May through early November), with an option for one vacation week that will be credited to your farm account. On any given week, you can move your share to another day (Tuesday or Friday), and if you select Friday pickup, you can choose either location (State College or farm). **Please note** that there will be no pickups July 6-12, 2025 - as this is the farm's vacation week. Please check your schedule on your GrownBy account, and let us know if you have questions.

HOW DOES A HALF SHARE WORK?

Half shareholders pick up a full-size share of vegetables every **other*** week throughout the summer season (late May through early November) for a total of 12 weeks. At checkout, you can select either odd or even weeks (i.e. distributions #1,3,5, etc. or distributions #2,4,6, etc.). You have an option for one vacation week that will be credited to your farm account.

On any given week, you can move your share to another day (Tuesday or Friday), and if you select Friday pickup, you can choose either location (State College or farm). If you would like to switch between odd and even weeks - either for one week or for the remainder of the season, please contact the farm. Returning members, you can no longer do this yourself on our CSA software.

***Please note** that there will be no pickups July 6-12, 2025 - as this is the farm's vacation week. This means that all half shareholders will skip **three** weeks around this week, not just two weeks. Please check your schedule on your GrownBy account, and let us know if you have questions.

HOW DOES WINTER SHARE WORK?

Winter share is six or seven weeks (**every other week** mid-November through mid-February, with a **three-week break** in December) of fresh greens from our high tunnels and a member-selected medley of winter roots: carrots, beets, sweet potatoes, potatoes, turnips, radishes, onions, garlic, etc. In the fall, we notify summer share members of the winter share signup day. Because we offer fewer winter shares, spots generally fill up quickly. Winter shareholders can choose a vacation week, or opt to purchase all seven shares.

WHAT IF I CAN'T PICK UP MY SHARE?

You have some options:

1. Take a vacation week: Each shareholder receives one vacation week per season. To claim a vacation week, login to your account on desktop or sign into the app and click the down arrow in the upper right corner of your screen (desktop) or tap the Orders button in the bottom center of the app. On desktop, click Orders from the dropdown menu. Navigate to the pickup that you would like to claim vacation for and click "Claim Vacation." Your farm credit will automatically be applied to your next invoice, whether it is an additional purchase or a share payment. **You are also welcome to simply contact the farm.**

2. Move your share to another day in the same week: You can shift a pickup to State College on Tuesdays or to State College or the farm on Fridays. To reschedule, login to your account on desktop or sign into the app and click the down arrow in the upper right corner of your screen (desktop) or tap the Orders button in the bottom center of the app. On desktop, click Orders from the dropdown menu. Navigate to the pickup that you would like to reschedule and click "Reschedule." **You are also welcome to simply contact the farm.**

3. Invite a friend to pick up your share. If you can't pick up a share, you can always send a friend to pick up your veggies - either to save for you or to enjoy while you're away.

All online changes to pickup dates/times must be completed by midnight the night before your pickup: Monday nights for Tuesday and Wednesday pickups and Thursday nights for Friday pickups. For all these changes, please feel free to contact the farm anytime.

WHAT IF I'M LATE TO PICK UP MY SHARE?

State College members can send a request via email or phone up to midnight the night before pickup to pack a share and leave it at the church doors. Members who pick up at the farm can send a request via email or phone up to midnight the night before pickup to pack a share and leave it in the cooler for a day or two.

WHAT IF I FORGET TO PICK UP MY SHARE?

If we were CSA members, we would always forget our share. You will receive email reminders on pickup mornings. Forgotten shares are returned to the farm to feed hungry farmers, employees, volunteers or compost-pile microbes! Nothing is wasted.

WHAT IF I NEED TO DISCONTINUE MY SHARE?

We are always glad for new members who are trying out a CSA for the first time, and we love our returning members! However, we know that CSA is not for everyone, and that unforeseen circumstances make it difficult for even CSA veterans to continue with a share. If you need to discontinue your share at some point in the season, just talk with us. We'll work together to come up with a solution. Our Plowsharing Fund provides lower-cost or free shares for those who ask, as funds are available. We welcome contributions to the fund anytime.

HOW SHOULD I STORE MY VEGETABLES?

We rinse your veggies to cool them and remove most of the soil. However, we recommend that you wash everything again before you eat it to catch any stray bugs or dirt. We've heard from experienced shareholders that, if you have time, it's wise to wash and prep all your vegetables soon after distribution. Later in the week, you're more likely to reach for a bag of freshly scrubbed carrots than a bunch of roots with wilted tops.

Rinse, then spin or pat greens and herbs (except basil) dry, then store in an airtight container in the refrigerator. Cut off all greens from roots, leaving one inch of stem. Store roots in sealed plastic bags (not just in the vegetable drawer) in the refrigerator, then rinse and dry the greens, storing them in airtight containers. Beet, turnip, kohlrabi and radish greens are all delicious and can be cooked just like kale or chard. Make sure that green beans are very dry before storing in a plastic bag or airtight container in the refrigerator.

Potatoes, sweet potatoes and winter squash, tomatoes, peppers and eggplant all prefer to stay on your counter rather than in the refrigerator. Sweet potatoes actually die and lose all sweetness if they are stored below 55 degrees. Keep basil out of the refrigerator, as well - it will stay fresh for up to a week in a loose plastic bag on your counter. Eggplants and zucchini store well either on your counter or in a plastic bag in the refrigerator.