

Need another copy for a friend?

Our CSA Registration Form and Product list are available on website! **JohnDMaduraFarms.com**

A No Waste CSA: Grown for You, by Me... in 2023!

Because you choose what you want, on your schedule, there is way less wasting of food when you are a part of our CSA Program. So, not only do you get the Bonus for signing up, the special deals throughout the Season, special bulk prices at preserving time, but you also don't have a refrigerator filled with unknown or unusable items (aka waste).

ABOUT THE JADS CSA 2023 SEASON

New: Fresh Laurel (Bay)Leaf as a potted Herb, Heartbreakers (tomatoes) in hanging baskets, we are going to try Melons again; Cantaloupe, Canary, and seeded watermelon, and some kind of hot pepper I'm sure because our Farmer is obsessed with them.

Keeping: Duh, the BEST Queen Corn!!!, the San Marzanos for salsaing, saucing, and canning, and those hard to come by anywhere else Delicata squash.

Trying: We plan to try new things as the season progresses, but for sure are Long, like carrots, Beets that are said to be easier to peel and slice, sweet and tasty, and Peas; this is challenging because they are always found by the Bunnies and their other furry friends!

How our CSA works:

You purchase a share in the Spring. We then thank you for helping us to start up by adding to your share (debit) a Bonus Dollar amount.

The seeds for the season are then selected, nurtured, and harvested. As our seasonal produce, along with the fruits from our farmer friends, matures it is brought directly to our Farm Stand.

Now it's time to shop! We are open 7 days a week from April 1 through December 31, 9am - 5pm.

You can come whenever it is convenient for you. Get as much or as little as you want, once or twice week, or skip a week - your terms.

Your purchase is then deducted from your "share". You can use your share on **ANYTHING** at the Farm Stand - from plants to produce, honey to burgers.

Our CSA members build a healthy friendship with the farmer, his family, and the staff at J.A.D.S. Not only do you get the sign up bonus, but we also do occasional Member First and BOGO sales. And let's not forget those "try me" samples!

JADS Farm Market is primarily supplied by John D Madura Farms.

- 300-acre Black Dirt farm in Pine Island, NY (15 minutes from the farm stand)
- Our seeds and plants are never GMO. (Genetically Modified Organism)
- We practice IPM. (Integrated Pest Management) so no preventative spraying
- We are certified by the USDA in GAPs (Good Agriculture Practices) and Food Safety.

We also sell fresh seasonal fruits, cheeses, Creamline milk, grass-fed and finished meats, baked goods, gourmet ravioli, jams and sauces, and more from our local farmer friends. This year, we are also looking to add farm-raised duck and Succulent Gardens.

Memberships go fast and the EARLIER YOU SIGN UP the BIGGER YOUR BONUS!

Getting our hands dirty... putting food in yours, John and Kristie Madura

If you have any questions, feel free to contact us by phone at **845-258-1102** or email **info@johndmadurafarms.com Our mailing address is** JADS Farm Market, PO Box 162, Pine Island, NY 10969.



267 Route 23, Sussex, NJ

JADS CSA PRODUCT LIST

A JADS CSA Membership means you can spend your "share" of the farm on anything at the JADS Farm Market stand – which includes the vegetables, local produce and products on this list, plus more! **Download a PDF of the JADS CSA FORM** when you're ready to reserve YOUR share of the farm!

Full Season (April - December)

We ALWAYS have John D. Madura Farm's Pine Island Mushrooms

- Portobello Mushrooms
- Shiitake Mushrooms
- Crimini Mushrooms
- Maitaki Mushrooms
- Bella Fresh Mozzarella
- Creamline milk
- Rockland Bakery pies & baked goods
- Our own jarred Jams and Jellies
- Our own Honey
- Local flavored Cheeses
- Our own Pork
- Our own Free Range Eggs
- Local Grass Fed Beef
- Our own Popping Corn

Spring

- Herbs culinary, medicinal, aromatic
- Annuals packs, pots, baskets
- Vegetable starters
- Asparagus
- Horseradish root
- Spinach
- Salad mix
- Arugula
- Baby carrots
- Radishes
- Baby beets
- Rhubarb
- Garlic Scapes & Ramps
- Scallions
- Peas
- Broccoli
- Kale
- Swiss chard
- Onions and Potatoes
- Strawberries
- Blueberries
- Baby zucchini

Summer

- Freshly picked SWEET CORN! Bi-Color and Silverqueen Corn
- Plump, delicious TOMATOES! Patio tomatoes, beefsteak tomatoes, heirloom tomatoes, cherry tomatoes, grape tomatoes, green "fryers" tomatoes & tomatillos
- Head lettuce
- Cucumbers
- Kirby cucumbers for pickling
- Peppers all colors, varieties & heats
- Melons water, cantaloupe
- Peaches and Nectarines from our fruit farmer friends
- Plums
- Red beets and orange beets
- Carrots -yes they come in colors!
- Green Beans
- Summer Squash
- · Cabbage, Okra, Celery
- New season potatoes
- Eggplant
- Basil
- Swiss Chard

Fall

- Onions and Garlic straight from our black dirt farm!
- Yummy nutritious Squash! Butternut squash, acorn squash, spaghetti squash, kobocha squash, carnival squash, milk/cheese squash and hubbard squash
- PUMPKIN AND GOURDS! All sizes, various shapes and colors!
- Mums and Asters
- Celeriac. Leeks, Cauliflower, Garlic
- Brussel sprouts still on the stalk!
- Romesco, Indian Corn, Shallots
- Jeruselum Artichokes, Parsnips, Parsley Root

Winter

- Root crop vegetables and squashes still available with great storage options for winter!
- Tunnel Greens
- Brussel sprouts and collard greens –
 You haven't had the most delicious
 flavorful brussel sprouts and kale until
 they've been hit by the first frost!
- Fraser and Douglass Fur cut trees
- Handcrafted decorative wreathes
- Grave blankets,
- Kissing balls, buckets and crosses, plus misc. holiday decor items. We also take special orders on these items!

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2023 JADS Farm Market Style CSA MEMBERSHIP REGISTRATION

Name:	
Address:	
Phone: ()	
Email:	_

JADS Farm Market Style CSA - Select your SHARE AMOUNT

Please circle a share amount in the shaded box

Base this on your family size and your love of fresh local products! (See the JADS CSA Product List on our website: JohnDMaduraFarms.com)

4/1/23 - 12/31/23

VEGGIE LOVER - \$499 Total Share
VEGGIE LOVER w/FAMILY - \$699 Total Share
VEGGIE LOVER, FRIENDS & NEIGHBORS - \$899 Total Share

BONUS PERCENTAGES! Sign up by...

- -- 2/15/23 3/15/23 and we'll ADD 25% MORE to your debit total!
- -- 3/16/23 4/15/23 and we'll ADD 15% MORE to your debit total!
- -- 4/16/23 5/15/23 and we'll ADD 10% MORE to your debit total!

To pay by check, please mail your payment and this form to our MAILING ADDRESS:

JADS Farm Market, PO Box 162, Pine Island, NY 10969.

Please call 845-258-1102 or email madgreens 16@gmail.com to arrange cash or credit card payment.