

Farming Since 1996!



267 Route 23 N, Sussex, NJ

Need another copy for a friend?

Our CSA Registration Form and Product list are available on at JohnDMaduraFarms.com

Questions? Email us
mfp6@optonline.net

Time to Make a Healthy Fix in '26!

We can help you do it! We grow local whole foods that you can cook at home! The best way to know what is in your food is to make it yourself. No extra additives or preservatives! You don't have to be a chef to create a delicious healthy meal. Just be willing to experiment and be confident in your ingredients.

With all the Infomercials and the AI generated stories about food growth and production, we should go back to basics to be on the safe and healthy side. **Purchase ingredients from a place where you can know the farmer and/or the items origin.** Maybe even try out your own green thumb. Grow a few veggies or cultivate an herb or two. They are great for flavor!

One key to maintaining a '26 healthy fix is to keep adding/changing up your plate. **A CSA share with us will offer you seasonal changes all year long.** Thus, establishing a consistent habit, but not a humdrum menu. We encourage adventurous healthy cooking. We have unique and heirloom vegetables and fruits and also Artisan created specialties that are not often found in the supermarket. There is usually a story behind our items that can be merged into the meal you create from them. Just ask, we love to share our stories, recipes, and insider tips.

When asked how we feed our family a healthy meal, the answer we give is simply:
Eat your LOCAL Fruits and Vegetables... (and RAW whenever possible!)

Your CSA Membership starts your '26 Healthy Fix Journey!

J.A.D.S. Farm Market is supplied primarily by John D Madura Farms in Pine Island, NY

- 300-acre Family-owned Black Dirt farm (15 minutes from the farm stand)
- Seeds and plants are never GMO. (Genetically Modified Organism)
- We practice IPM. (Integrated Pest Management) so no unnecessary or preventative spraying
- We are certified by the USDA in GAPs (Good Agriculture Practices) and Food Safety

*We have been farming since 1996, and have a vast knowledge about varieties & growing habits.

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 based on your sign-up date**
- The seeds of the season are planted, nurtured, and harvested (with Mother Nature's Grace). Our Farmer Friends notify us as their items peak, become available, and are ready to join ours at the Stand. *Everything is based on Seasonal Readiness!!*
- **Now it's time to shop! We are open 7 days a week from March 27 (for the early Easter) through December 31, 9am - 5pm. You come to "shop" whenever it is convenient for you,** and get as much or as little as you want. Come once or twice a week, or even skip a week if you'd like
- **Your purchase is then deducted from your "share".** Use your share to purchase **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 Member First and BOGO sales. And let's not forget those "try me" samples!

The EARLIER YOU SIGN UP the BIGGER YOUR BONUS!

Yours in Farming -- John and Kristie Madura, J.A.D.S. Farm Market

If you have any questions, feel free to contact us by phone at **845-742-3805** or email mfp6@optonline.net

Our mailing address is JADS Farm Market, PO Box 162, Pine Island, NY 10969.



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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, kabocha 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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Questions:

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2026 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)

3/27/26 - 12/31/26

VEGGIE LOVER - \$499 Total Share

VEGGIE LOVER w/FAMILY - \$699 Total Share

VEGGIE LOVER, FRIENDS & NEIGHBORS - \$899 Total Share

BONUS PERCENTAGES! Sign up by...

- **Feb. 28, 2026** and we'll **ADD 25% MORE** to your debit total!
- **March 31, 2026** and we'll **ADD 15% MORE** to your debit total!
- **May 15, 2026** 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 845-742-3805 or email mfp6@optonline.net to arrange cash or credit card payment.