

About Our Farm

Gazy Brothers Farm is going on its fourth generation of farming. Established in 1918, Grandpa and Grandma Gazy purchased their farm in Oxford. At that time, they raised the freshest vegetables sold at local grocery stores and delis.

Today, brothers Ed and Pete Gazy run the 80-acre farm with the help of their brother, Tony, Ed's wife, Alexis, and their four children, Dominic, Roseanne, Nicholas, and Albert.

The Gazys currently produce approximately 25 acres of fresh vegetables, herbs, and flowers at the farm and on neighbors' properties. Ed, family, and friends also keep busy by working up to 200 acres of hay annually. Our CSA (Community Supported Agriculture) is now in its seventh season.

Our produce is not organic, however, it is grown using an integrated pest management system, which reduces the amount of fertilizers, pesticides, and other chemicals used to ensure healthy plants and flavorful vegetables.

Although we do not grow most fruits, we have included the option of a fruit share, supplied by the freshest, highest quality fruit for your convenience and enjoyment. The fruit you receive is grown on Connecticut farms, such as Belltown Hills Orchard, Bussa Orchard, Berrutti's Orchard, and Deercrest Orchard. All are growers from Glastonbury. We do grow some melons and berries on a limited basis.

Sign Up Form and Price List

Winter Sign Up – 8 weeks

- 1 box of veggies containing 5-6 items per week – \$160

There will be a \$40 fee for delivery for the season. Pick-up will be available at the farm in Oxford, as well as the Farmers Market at Norfield Grange in Weston.

- Delivery for the season – \$40

TOTAL \$ _____

Name _____

Address _____

Phone _____

Email _____

Please make checks payable to:
Gazy Brothers Farm, CSA
391 Chestnut Tree Hill Road
Oxford, CT 06478

Checks cleared are a confirmation of your sign up. Prices are in effect through 12/31/2012.



Gazy Brothers Farm CSA

Gazy Brothers Farm

391 Chestnut Tree Hill Road
Oxford, CT 06478

Email

gazybrothersfarm@sbcglobal.net

Website:

<http://gazybrothersfarm.net>

Gazy Brothers Farm
2012 CSA

Community Supported Agriculture
Information and Sign Up Form

Winter

January 16th through March 11th
Sign up deadline – December 30th

What is a CSA? How does it work?

Our CSA, Community Supported Agriculture, is a program where we offer subscriptions of weekly seasonal produce to customers. By participating in our CSA, you become more committed to supporting local farms by supplying income to our farm in the beginning of the season when seeds and other materials are purchased and utilized months before a crop is harvested.

"In season" is what our CSA is all about. The grocery store knows no seasons. Sure, you can buy a tomato in January. That tomato was picked green weeks ago and 2000 miles away, then blasted with ethylene gas to make it red just before it landed in the produce section of the store. What we have gained in convenience, we have lost in flavor, freshness, nutritional value, and connection, both to each other and the land. When you subscribe to our CSA, however, you remake all those connections.

Our CSA provides more than just food, it offers ways for our customers to become involved in the ecological and human community that supports the farm.

Our farm offers produce subscriptions, where you can purchase a season of fresh fruits, vegetables, and herbs.

Our winter 2012 harvest will start on January 16th and end on March 11th.

What will I receive in my box?

A winter share might contain:

1 bunch of leeks
6 potatoes
5 apples
1 bunch of kale
1 bunch of turnips
3 sweet potatoes

The actual content of your share will vary with each weekly harvest.

Please keep in mind that not everything is available every year, nor at the same time. Availability depends on growing conditions.

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What it is IPM?

We raise our produce using a process called integrated pest management (or IPM). Integrated pest management has several parts.

The first part is identifying which pests we're going to be fighting (weeds, insects, and fungi). From there, we determine an acceptable level of pests - the emphasis being on control, rather than complete eradication. We then monitor pest levels and based on the previously determined acceptable level, we decide what steps need to be taken.

We do our best to prevent pests of all varieties before they become a problem. For example, in the spring, we use plastic mulch to reduce weeds coming up, then we remove the weeds by hand or mechanically. Our last line of defense would be to spray an herbicide, as these can also injure the crop and slow harvest by five to ten days.

Our belief is that IPM is an effective and environmentally sensitive approach, which allows us to manage pest damage by the most economical means, and with the least possible harm to people and the environment. Organic food production applies many of the same concepts as IPM, but limits the use of pesticides to those that are produced from natural sources, as opposed to synthetic chemicals.