

## COMMUNITY SUPPORTED AGRICULTURE (CSAs)

CSAs allow consumers to buy "shares" of a local farmers' produce. The farmers often deliver the food to the city, either directly to homes or drop-off points. Farms are guaranteed an income by these subscriptions, better ensuring the financial stability of local food suppliers. Some food delivery services also buy local and become virtual CSAs.

Direct marketing of food to consumers generates considerably more income to the local economy. In a study done in the Sacramento region of California, local farmers were shown to generate \$86 of additional economic activity per \$100 in sales, while non-direct marketers generated only \$42 of additional activity.

Name	Contact	Season	Products	Terms
Back to the Garden (2) backtothegardenamr.com	John Stanley (512) 648-0398 farm@backtothegardenamr.com	Year round	lettuce mix, vegetables, herbs, peaches, figs	\$15-30/bag depending on production. Weekly opt-in; reserve by e-mail; pick-up at Montessino Ranch near Wimberley. Sign-up for weekly e-mail list on Web site.
Blessing Falls Family Farm (2) blessingfalls.com	Mark Einkauf (512) 705-9467 farm@blessingfalls.com	Year round	vegetables, blackberries, melons, grass-fed beef, pasture-raised pork, eggs	\$36/wk/share; \$24/wk/half-share. 6 pick-up sites in greater Austin. Consult Web site for details.
Farm House Delivery (1,2) farmhousedelivery.com	(512) 529-8569 info@farmhousedelivery.com	Year round	vegetables, fruits, pecans, grass-fed beef, poultry, pork, bison, cheese, dairy, eggs, coffee	\$40/wk for large order w/ free delivery (generally 1 bushel). \$29/wk for smaller quantity.
Green Gate Farms (1) greengatefarms.net	Erin Flynn (512) 484-2746 info@greengatefarms.net	Year round	vegetables, herbs, flowers, eggs, pastured meats, honey, milk	See Web site for terms and other pickup sites. Work-for-food options.
Johnson's Backyard Garden (1) jbgorganic.com	Ada Broussard (512) 386-5273 farm@jbgorganic.com	Year round	vegetables, herbs, melons, jams/jellies, pickles, eggs	\$22-41/wk for minimum of 4 wks, depending on size. Neighborhood drop points, or \$3/box for home delivery. Deliveries Tues.-Sun. Customized boxes; postponement for travel.
Hairston Creek Farms (1)	Hannah Beall (512) 391-9329 sagafarmtx@gmail.com	Year round	vegetables, herbs, berries, melons, eggs	Several payment options. Weekly/biweekly pickup in Austin area at Dripping Springs, Lakeline or Sunset Valley Farmers' Markets. Home delivery available in Marble Falls. E-mail for info.
Isle Acre Farms (2) isleacrefarms.com	Becky Tamez (512) 763-5293 becky@isleacrefarms.com	Year round	microgreens, seasonal vegetables, melons, ground cherries	By season, about \$26/wk. Pick-up at Leander Farm.
Munkebo Farm (2) munkebofarm.com	Germaine Swenson (512) 940-5228 germaine10@hotmail.com	Year round	vegetables, fruit, beef, pork, duck, duck eggs	\$30/wk with 20-week minimum. Drop-offs at: Republic Square Farmers' Market, Sat.; Lakeline Market, Sat.; Mueller Market, Sun.
Millberg Farm (1)	Tim Miller (512) 667-0776 millbergfarm@austin.rr.com	Year round	peaches, pecans, vegetables	\$10/week per bag. Kyle residents only.
Skinny Lane Farm (2) skinnylanefarm.com	Becky Calloway (512) 626-0826 skinnylanefarm@gmail.com	Year round	vegetables, melons, pastured eggs, pastured pork, herbs, flowers, jams & jellies	Call for details. Pick-up at Elgin farm.
Taylor Farm (2) taylorstxfarm.com	(512) 229-7446 taylorstxfarm@gmail.com	Fall and Spring, 12 weeks each	Vegetables, pastured eggs and pork, grass fed beef	\$240 for vegetable share plus additional for animal products. See Web site for current prices. Pickup at farm, Round Rock & Lakeline farmers' markets.

(1) Certified Organic (2) Not Certified Organic



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[www.motherscafeAustin.com](http://www.motherscafeAustin.com)

Look for Rose's wherever chilled fresh salsas are sold.

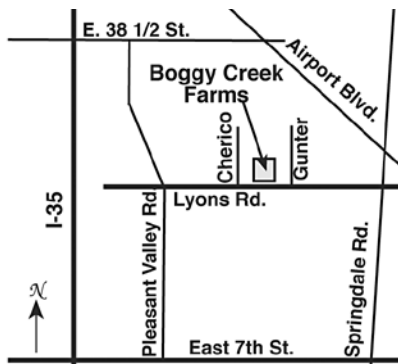


Now with organic tomatoes

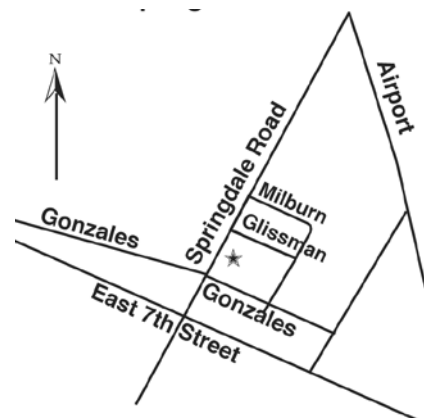
Austin Area Farmers' Markets	Contact	Location	Time & Day
<b>AUSTIN</b>			
Barton Creek Farmers' Market bartoncreekfarmersmarket.org	Salila Travers (512) 280-1976	Barton Creek Mall parking lot next to Dillard's, 2901 S. Capital of Texas Hwy.	9 AM – 1 PM, Saturday
Gateway Farmers' Market farmergeorge.market	Stephanie Nakano (956) 286-7775	Gateway Shopping Center 9607 Research (in front of Sak's off 5th)	1 PM – 5 PM, Sunday
Hope Farmers' Market hopefarmersmarket.org	Crystal McCollough (512) 553-1832	Plaza Saltillio 412 E. Comal	11 AM – 3 PM, Sunday
Texas Farmers' Market at Mueller texasfarmersmarket.org	Carla Jenkins (512) 363-5700	Browning Hangar, 4209 Airport Blvd.	10 AM – 2 PM, Sunday 5 PM – 8 PM, Wednesday
Sustainable Food Center Farmers' Market austinfarmersmarket.org	Joy Casnovsky (512) 220-1082	Republic Square 4th & Guadalupe	9 AM – 1 PM, Saturday
Sustainable Food Center – 2nd Market		3200 Jones Rd. (Hwy. 290 West between West Gate and Brodie Lane)	9 AM – 1 PM, Saturday
Texas Farmers' Market at Lakeline texasfarmersmarket.org	Carla Jenkins (512) 363-5700	Lakeline Mall (behind Sears & Dillards)	9 AM – 1 PM, Saturday
<b>OTHER CITIES</b>			
Bastrop 1832 Farmers' Market bastrop1832farmersmarket.org	Erika Bradshaw (512) 360-4799	1302 Chestnut St.	10 AM – 2 PM, Saturday
Bee Cave – Lone Star Farmers' Market lonestarfarmersmarket.com	Richie Romero (512) 924-7503	12611 Shops Pkwy.	10 AM – 2 PM, Sunday
Buda – Downtown Buda Farmers' Market budafarmersmarket.com	Jonas Jones (512) 395-5775	Buda Mill & Grain 308 S. Main Street	10 AM – 2 PM, Sunday
Dripping Springs Farmers' Market cityofdrippingsprings.com	Laurel Robertson (512) 858-4725	The Triangle Hwy. 290 & RR 12	3 PM – 7 PM, Wednesday
Dripping Springs – Lone Star Farmers' Market lonestarfarmersmarket.com	Richie Romero (512) 924-7503	16604 Fitzhugh Rd.	11 AM – 3 PM, Saturday
Georgetown Farmers' Market Association hellogeorgetown.com/georgetown-farmers-market-association/	Martha Lockhart (512) 856-0131	Parking Lot next to Monument Cafe 414 S. Austin Avenue	2:30 – 5:30 PM, Thursday Winter hours: 3:30 PM until dark
Manor Community Farmers' Market facebook.com/manorcommunityfarmersmarket	Rebecca Castillo (512) 563-2666	Jenny Lane SmartPark 104 E. Rector	Normal: 4 PM – 7 PM, Wednesday Dec. – March: 4 PM – 6 PM, Wednesday
Pflugerville Pfarmers' Market pflugervilletx.gov/farmersmarket	Eddie Garcia (512) 990-6360	901 Old Austin-Hutto Rd.	May-October: 3 PM – 7 PM, Tuesday 2nd/4th wks. in Nov. & 1st & 3rd wks. in Dec.: 3 PM – 7 PM, Tuesday
Round Rock Farmers' Market farmergeorge.market	Stephanie Nakano (956) 286-7775	University Oaks Center 201 University Oaks (behind Ikea)	10 AM – 2 PM, Saturday
Sun City Market facebook.com/suncityfarmersmarket	Martha Lockhart (512) 856-0131	Sun City Event Center 2 Texas Dr.	9 AM – 12 PM, Tuesday
San Marcos Farmers' Market sanmarcosfarmersmarket.com	Susan Warren (512) 757-2000	San Antonio St. between LBJ and Guadalupe Streets	9 AM – 1 PM, Saturday
Taylor Area Farmers' Market www.ci.taylor.tx.us/621/Farmers-Market	Larry Beran (512) 694-2220	Porter & 4th Street	May-October: 3 PM – 6 PM, Monday & Friday
Wimberley Farmers' Market visitwimberley.com/marketdays/wimFM.shtml	Diana Bell (512) 264-1637	RR 12 and River Rd.	3 PM – 6 PM, Wednesday

## FARM STANDS

**Boggy Creek Farm** • 3414 Lyons Road, Austin  
(512) 926-4650 • [www.boggycreekfarm.com](http://www.boggycreekfarm.com)  
8 AM – 1 PM, Wed. thru Sat. (August – Wed. and Sat.)  
Products: vegetables, fruit, goat cheese, grass-fed meat, pickled & fermented food



**Eden East Farm** 755 Springdale Rd., Austin  
(512) 386-8899 • [www.edeneastaustin.com](http://www.edeneastaustin.com)  
Time: 9 AM – 1 PM, Wednesday and Saturday  
Products: vegetables, jams & jellies, eggs, citrus, herbs, soaps, candles, body butters



## CREATING EDIBLE LANDSCAPES

### Resolution Gardens

Randy Jewart • (512) 743-4245  
[www.resolutiongardens.com](http://www.resolutiongardens.com)



Resolution Gardens is a full-service landscaping company with a special focus on food. Our motto is "Grow Food -- We'll Help." We are passionate believers in the *health* benefits of home-based food growing for our bodies, the environment and our local economy. We offer raised-bed garden kits, design and construction of edible landscapes and traditional victory gardens. We also will refurbish existing gardens. We'll do *anything* to help you achieve your gardening goals. Since 2009 we've built over 1,500 garden projects in Greater Austin and Pittsburgh, Pennsylvania.

The city of Austin is 800,000 acres -- we see enormous potential to grow food for our community right here!

### Symbiosis Regenerative Systems

Michael Wolfert • (512) 563-9597  
[www.SymbiosisTX.com](http://www.SymbiosisTX.com)



We are a community of designers, builders and homesteaders dedicated to improving the land through holistic management and regenerative practices. We help our clients design, install and maintain resilient urban spaces, homesteads, farms, ranches, venues and commercial properties.

### YardFarm

Zachary Herigodt • (512) 961-7117

[www.yardfarmaustin.com](http://www.yardfarmaustin.com)

Gardens you can eat! YardFarm designs & constructs beautiful veggie gardens, native landscapes, modern architectural details & irrigation systems. YardFarm has been building veggie gardens and sustainable landscapes since 2009 and has completed hundreds of projects, small and large. We work in a variety of materials and our craftsmen take pride in creating productive and enjoyable gardens and landscapes that are resilient, waterwise, and beautiful.



## PREVENTING FOOD WASTE

Unspoiled food that would otherwise go to waste can be reduced by donating it to the established network of food redistributors in Central Texas. One of the premier organizations and clearinghouses for donated food in our region is the Central Texas Food Bank. This umbrella group receives donations from restaurants, grocery stores, and leftovers from large parties and banquets.

Food can be accepted if it meets certain guidelines.

- The Food Bank's mobile collection system generally requires quantities of 200 pounds.



Central Texas Food Bank

- Pick-ups are during weekdays.
- Food must be properly packaged. Perishable food means that in many cases, it must be refrigerated or frozen.
- Food already offered to the public is not accepted.
- If food is prepared, ingredient labels are preferred, but allergen labels are required.
- Individuals can drop off non-perishable food or whole produce (e.g., garden produce) at our warehouse.
- Businesses can drop off perishable (meat, dairy, etc.) and non-perishable food at our warehouse.

The Food Bank building is located at 6500 Metropolis (at cross streets of Metropolis and Burleson), Austin, TX 78744, on weekdays between 8 AM and 5 PM. (Use back dock at Burleson entrance.) For more information, the donation coordinators can be reached at (512) 684-2523, and (512) 684-2530.

While the Food Bank is one place to donate, many other food redistributors and emergency food providers are listed on the organization's Web site under the "Get Help" section ([centraltexasfoodbank.org/get-help](http://centraltexasfoodbank.org/get-help)). Many of these other organizations also pick up donations, some on weekends.

## LOCAL FOOD RESOURCES INFORMATION

### Central Texas Native Nutrition Listserv

Contact: Suzanne Rittenberry (512) 632-5795  
E-mail: [WAPFAustin@gmail.com](mailto:WAPFAustin@gmail.com)

The Central Texas Native Nutrition yahoo list provides resources and community for people interested in traditional diets, including raw milk, fermented foods, grass-fed meats, and more. The group encourages and supports local farmers and food producers who take the time, effort, and expense to learn environmentally and nutritionally sustainable methods for raising crops and livestock.

By purchasing directly from these farmers whenever possible, we minimize the role of the middleman. This allows us to reconnect with the source of our foods, ensures that the farmer can make a fair profit, and allows us to purchase products at a reasonable price. Members also share information on holistic health care and related topics. Join at <https://groups.yahoo.com/neo/groups/native-nutrition-C-TX/info>