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# CSA Extras Share Packages

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This year we are offering, for free monthly delivery, June - Nov:

**The Carnivore (\$270)**

**The Vegetarian (\$240)**

**The Omnivore (\$300)**

**The Cheese Lover (\$180)**

**The Challenger (\$60)**

**The Bread Lover's Share (\$156)**

See inside for more detailed descriptions

Be confident you are getting the best!

- All of our products are humanely and responsibly raised or produced
- No preservatives, artificial sweeteners, or 'fake' food of any kind
- We source as locally as possible, and only from family run farms and businesses
- Free delivery to your CSA for pickup during vegetable distribution
- You will get to try new things each month
- If you find a favorite item, you can also order it a la carte for delivery alongside your shares
- The contents of the shares are non-negotiable. No special requests
- Payment is made at the start of the season and is non-refundable

**To order your share, look for our section on the PHCSA sign up form!**



<p style="text-align: center;"><b>The Carnivore - \$270</b></p> <p>4-6 lbs of meat, from a variety of animals. Seasonally appropriate, based on feeding 2 people per meal</p> <p>A typical share might be: two chicken breasts, a pound of ground beef, a beef steak, and a pork sausage</p>	<p style="text-align: center;"><b>The Omnivore - \$300</b></p> <p>2-4 lbs of meat, a cheese, and pantry staples like organic pasta, live cider vinegar, organic beans and grains, and much more.</p> <p>A typical share might be: a small chicken, organic rolled oats, mixed herb chevre, black beans (dry), chick pea miso</p>
<p style="text-align: center;"><b>The Cheese Lover - \$180</b></p> <p>Try some of the region's tastiest cheeses with a trio of different varieties each month. You get a sampler of goat, raw cow, and sheep milk cheeses. In each delivery you get an aged raw milk cheese, a soft spreadable cheese, and a harder grating or a semi-soft cheese. We currently work with four cheese farms, and over the course of the share you will get to try 18 different cheeses.</p>	<p style="text-align: center;"><b>The Vegetarian - \$240</b></p> <p>Our region's finest vegetarian items (not vegan). Each share will contain one or two cheeses, a probiotic food, and a mix of our hundreds of natural food pantry staples.</p> <p>A typical share might be: ruby sauerkraut, ginger chevre, blazing tomato chutney, corn tortillas, granola, butter, and organic yogurt.</p>
<p style="text-align: center;"><b>The Challenger - \$60</b></p> <p>Test your culinary skills with the Odd Bits – bones, organs, fats! Render lard, make stock, and maybe even your own pate. Each share is \$10 worth of a different cooking challenge.</p> <p style="text-align: center;"><b>Bon Appetite!</b></p>	<p style="text-align: center;"><b>The Bread Lover - \$156</b></p> <p>Rock Hill Breads are European hearth-fired with ingredients that are simple and good. They use flours from Champlain Mills, slow rising wild yeasts, and a great French Oven that creates crispy, chewy crusts.</p> <p>Each share will contain one plainer loaf like Farm Bread or Sourdough for sandwiches, and one 'fancy' loaf like Marble Rye or Jalapeno Cheddar.</p>