



## SUMMER/FALL 2009 Whole Chicken CSA Information & Sign Up Sheet

### A Bit About Us

Castlemaine Farm is the home of Joann and Brian Gallagher, located seven miles West of the town of Liberty, NC in SW Alamance County (about 20 miles South of Burlington). 2009 is Castlemaine's 6th growing season, and Joann's 8<sup>th</sup> year as a farmer. Brian has been raising chickens for eggs and meat since 2006. In 2007 we raised about 850 birds. We raised 3300 chickens for meat in 2008, making us one of the larger of the pasture based chicken operations in North Carolina. In 2009 we are raising 4000 chickens. We are vendors at Carrboro and Durham Farmers' Markets, and licensed meat handlers by the NC Department of Agriculture.



### "The best chicken I have ever tasted!"

We have at least one customer come up to us every week at market to tell us those exact words. And we agree – it's the best chicken we've ever tasted as well. Our Cornish Rock broilers are far tastier, far more tender, moist and succulent than anything we've ever had from a supermarket, even the chickens labeled "free range" or "organic". In terms of taste, chicken raised indoors for the mass market simply cannot compete with a pastured operation that puts quality above quantity. Since we've become part of NC's farming community we have changed our eating habits to eating more seasonally, and eating less meat, but locally-grown, quality meats from pasture-raised animals. As growers, we ask our customers to consider doing the same. We've found that, both in terms of food and in our lifestyle, in exchanging quantity for quality, the quality of our lives has improved without making a huge impact on our bank account.



### How We Raise Them

The chicks arrive as day-olds in the mail. After 2 weeks in a sunlit brooder they are moved on pasture to our portable floorless pens where they live out the remainder of their lives supplementing their diet with grass, clover, and insects and getting plenty of fresh air and sunlight. Daily fresh clean pasture (meaning it hasn't been trampled on by a chicken in at least one year), low stocking density, selecting chicks only from the best hatcheries (we don't buy cheap "seconds" from a large-scale grower), and good-quality antibiotic-free feed are all the essential ingredients in top quality chicken. As cornish rocks aren't bred for ranging too far and would thus trample the same central area in a yarding system inviting disease and exposure to predators, we bring fresh clean pasture to them.

### 2009 Summer/Fall Chicken CSA

When you become a Community Supported Agriculture member, you recognize that in consuming food you are also a participant in the way it is produced. The member will purchase a share up front, and in return will receive whole pasture-raised Castlemaine Chickens at 4 monthly pickup dates, the first being in mid-August and the last in November (pickup time and location options on page 2). Exact dates will follow. I'll communicate with you by email. We try to grow our chickens to an average of 3.5 – 4.5 lbs. Our market price is 4.25 per pound, and we will make sure you get at least that value for the cost of your share. **Fresh or Frozen?** Our goal for this CSA is to get you *fresh* chicken at every pickup. However our local small-scale processing plants sometimes have to shut down for inspections, or simply for lack of business. While we don't expect this to happen since we schedule far in advance, we may have to travel to Virginia or South Carolina once or twice during the summer and fall for processing. If we can't get chickens back in time for pickup this may result in having to supply frozen chickens, or if you prefer, doubling the amount of fresh chickens you get in the next pickup. Regardless, you will get all of your chickens.



## Share Choices

- **Small Share** 2 whole chickens per month (8 total) \$120
- **Medium Share** 4 whole chickens per month (16 total) \$225
- **Large Share** 8 whole chickens per month (32 total) \$420

## Pickup Times & Location Options

1. Wednesdays at Castlemaine Farm, 4pm-7pm
2. Thursdays on RTI campus, Dreyfus Parking Lot, 4pm-6pm
3. Saturdays at Carrboro Farmers' Market, 7am-noon
4. Saturdays at Durham Farmers' Market 8am-noon

*Email us if you need directions to any of these locations.*

### Tips for Chicken Pickup

1. If you aren't bringing fresh chicken directly home, bring a cooler with plenty of ice
2. If you want to freeze chickens be sure to have adequate freezer space, esp. if you have a large share

**QUESTIONS? Contact us: Brian & Joann Gallagher, castlemainefarm@hotmail.com, 336-376-1025**

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## Castlemaine Farm 2009 Summer/Fall Whole Chicken CSA Membership Sign-Up Form

Fill out this form, enclose it with your check or money order payable to "Castlemaine Farm", and mail it to:  
**Castlemaine Farm CSA, 1649 Old Dam Road, Liberty NC 27298**

Name \_\_\_\_\_

Email \_\_\_\_\_ (this is our primary form of communicating with CSA members, so please provide an email you check regularly)

Phone \_\_\_\_\_

### Share Choice (please check one)

- Small Share, \$120– 2 whole chickens per month, 8 total
- Medium Share \$225 - 4 whole chickens per month, 16 total
- Large Share \$420 –8 whole chickens per month, 32 total

### Giblets?

- YES** I would like the giblets inside my chickens.
- NO** No giblets for me.

### Pickup Time/Location (please check one)

- Wednesdays, 4pm-7pm, Castlemaine Farm
- Thursdays, 4pm-6pm at RTI Dreyfus Parking Lot
- Saturdays, 7am-noon at Carrboro Farmers' Market
- Saturdays, 8am-noon at Durham Farmers' Market

*We have a limited amount of space, so sign up soon!*