



Using organic & biodynamic practices!

Community Supported Agriculture

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Community Supported Agriculture

Originating out of Japan, community supported agriculture (CSA) is a model of food production, sales, and distribution aimed at connecting local farmers with local consumers.

By purchasing shares CSA Members pledge their support towards the farm's seasonal operating budget in the



beginning of the season. In return members receive a weekly portion of the farm's harvest. Members share the risks of farming (i.e. poor harvests due to unfavorable weather or pests) and also in the bounty of the harvest.

Becoming a member of a CSA creates a responsible relationship between people and the food they eat, the

land on which it is grown and those who grow it.

At Whole Circle Farm, CSA members pre-pay for 20 weeks of fresh, flavourful, biodynamic vegetables, lasting

from mid-June to October. Each week they pick up a share of the harvest which varies throughout the season. We include a newsletter to keep our members up to date with recipes and happenings on the farm.



We also have a Winter CSA which runs from November to March, comprised of root vegetables and storage crops (check website for more information on the CSA).

Farm Fresh Eggs

We have a wonderful diverse flock of free-range hens housed very eccentrically in a yellow school bus and provide us with gorgeous brown eggs.

Eggs: \$5.25/dozen



How Organic Are We?



Specifically speaking our practices go well beyond all organic standards, but CFIA standards prohibit us from

using the label 'organic' as we are not certified.

Whole Circle Farm was certified both biodynamic and organic in 2002 and remained so for a few years. However, for the past 5 years we have not gone for recertification. We appreciated that the way we conducted our operation made official recognition unnecessary. Our farm runs on an open door policy and our customers are the certifiers. You may come for a guided tour of our facilities, to check our vegetable storage, explore our fields, chat with our farm team and see the living conditions for our animals. You are even invited to come work with us!

Grains & Flour

We grow a number of mixed grains for our animals and we also grow spelt, rye, wheat and the heritage 'red fife' wheat for human consumption.



Whole grains and flours are available for sale in our store.

Grain prices range from \$1.75/lb and up

Flour prices range from \$2/lb and up



We are also starting up a Flour CSA along side the summer vegetable CSA. Members of the Flour CSA may pickup their share on the same dates, times and locations as the veggie CSA. You would get 1kg flour of your choice for 20 weeks (multiple shares can be purchased). Choose from Spelt, Rye or Wheat.

Pastured Beef

Our Canadienne-Brown Swiss cross cattle provide the rich compost upon which our CSA crops and grains grow and the vitality of the land is maintained. We house our cattle in a



comfortable, stress-free environment. They are out on pasture almost the entire day during the season and get hay in the winter.

Our beef prices range from \$5/lb and up.



Heritage Pork



Tamworths (affectionately known as Tams) are one of the oldest breeds of pigs and are a heritage breed. Tams are cheeky pigs a little on the wild side, renowned as escape artists and natural roto-tillers. We have often caught them

on the wrong side of fence, in the vegetable garden or tilling the pasture! In keeping with their "natural/wild" state, they are pastured and free to roam like our cows. Tams are known for their hardiness, low maintenance, intelligence and for the flavour of their meat which is unsurpassed.

Our pork prices range from \$5/lb and up.

Farm Store & Farm Visits

The Whole Circle farm store is open whenever needed throughout the year. In addition to a wide-variety of in-season farm fresh produce, you'll find our own eggs, pork and beef products, maple syrup (while supplies last); value added products such as home made sauerkraut and our grains (with a flour mill for convenience). Also for sale in the store we have local and organic lamb and local honey, and throughout the year local fruits (such as pears, grapes and kiwis) and juices.



You can organise a farm visit by getting in touch with us ahead of time and telling us what you are specifically interested in.

Georgetown Farmers' Market

Whole Circle has been loyally serving the Georgetown Farmers' Market trying to help build a strong market and a strong community since 2004. Other than a CSA share drop-off we also sell our produce, herbs, flowers and meats. Come out and visit our table, whether to buy or simply for a conversation, Saturdays between 8am and 12pm, June through October.



About Whole Circle Farm

We are a diverse operation that incorporates sustainability, health and ethics to raise nourishing food for the mind, body and spirit. We are happy to be part of our local community by providing delicious, fresh produce, grains, meat and eggs year-round.

Since 2002 Maggie and Johann Kleinsasser have been the land stewards on 200 acres of mixed farmland, utilizing biodynamic principles to ensure the vitality of both the soil and the future through a holistic approach.

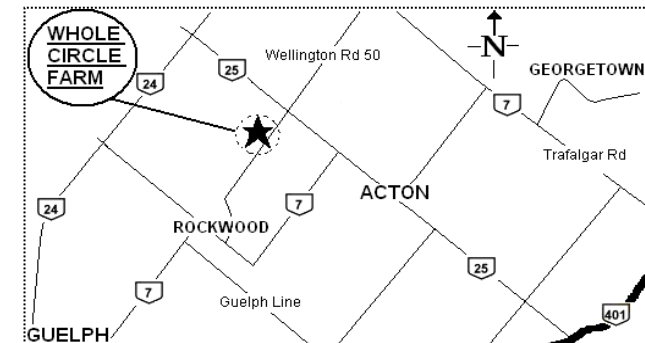
In addition to building the soil we build the next generation of farmers, every year we take on interns to live and work at

Whole Circle to experience ecologically-based farmer training, which is offered through CRAFT Ontario (www.craftontario.ca)

We are located in a beautiful area in between Rockwood and Acton, about 20 minutes North East of Guelph.

From Guelph: take Hwy 7 North to Rockwood, follow #7 to Harris St, turn East onto Harris St. (Wellington Rd 50) for 5kms, our farm is on the left.

From Acton: take 25 North for 5kms, turn left onto Wellington Rd 50, continue 1km, our farm is on the right.



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