

CSA Mountain View / Los Altos



“Organic Fundraising For Our Local Schools”

**Creating an organic and sustainable
future for our community**

Scott Franklin Manning
Director

Scott Manning : Founder/Director

Scott Franklin Manning: Born in Redwood City, raised in Los Altos Hills/Los Altos, attended Almond, Egan, graduated from Los Altos High School, and finished his college career at University of San Francisco. Scott just moved back to the Bay Area to help create awareness and education about Sustainable Agriculture through a weekly Local Produce Co-Op Fundraisers for local school gardens.

Currently Scott resides in Mountain View, California and spends his time focusing on his latest project CSA Los Altos (Community Sustainable Agriculture). CSA Los Altos is an organization that provides resources while working with local sustainable farms. CSA Los Altos primary goal is raising money for school fundraising projects focusing on sustainability in the Los Altos/Mountain View area. Scott also is co-producing the 2010 Marin Music Festival and is currently working with Hotel Entertainment Group, Green Festivals, and Global Green 501c3 to develop new Strategic Partnerships for their upcoming 2010 events.

Farmer Pete Trembois - Field of Greens

Farmer Pete and his family have been farming for generations and is primarily a family-run business. The farm has 11 family members working, as well as nine other full time workers and 15 seasonal helpers. The farm is 86 acres in San Benito County and 25 acres in Madera County; approximately 100 miles from San Francisco.

The farm specializes in growing over 200 different varieties of vegetables, specializing in root crops and leafy greens. Although we are not certified organic, we practice sustainable agriculture and provide the highest quality, freshest and most nutritious produce possible.

The farms growing ideology is to use mulch, compost and cover crops to produce fertile soil. The soil on our San Benito County farm is Class 1, the most fertile soil in the area. We burn weeds after discing, and hand weed between crops. We use soap to discourage insects and introduce beneficial insects. We have a 300-foot well that supplies 86 acres and we use river water as a backup source.

Pete and his family currently reside in Los Altos Hills, CA and love to introduce customers to new vegetables and share our family recipes.



FIELD OF GREENS – 2009

What is a CSA?

Community Sustainable Agriculture (CSA) is a way for the community to develop a relationship with a local farm(s) by committing to purchase produce on a regular basis. Many CSA programs are structured like a shareholder program. While this can work for some, it is difficult for many because you have to pay for the entire season and pick up produce every week whether you need it or not. So we have created a program with a bit more flexibility. In addition, we have implemented a fund raising program for the schools in which \$2 from every bag sold goes to the school for their garden, sustainable and nutrition programs. Community Sustainable Agriculture Mountain View / Los Altos is set up as a mini-private RSVP farmers market where you come by a designated Pick-Up location and put together your own bag(s) of produce from whatever's fresh that day from the farm.

Where does the produce come from?

The Produce comes from "Farmer Pete" of San Juan Bautista, CA. Pete is the produce supplier for Google and Oracle and is a vendor at Los Altos Farmer's Market. Pete works with other Bay Area sustainable farms to bring us organic fruits and nuts. All our farms we source from don't use any GMO's, no synthetic fertilizers, no pesticides or herbicides, in fact, no "cides" at all. Pete's farm even has its own well water source!

How much does it cost?

The cost for a weekly bag of fresh, local, sustainable, organic, produce is \$25 and will consist of seasonal fruits and vegetables. If you currently shop at a supermarket or farmers markets, this is not only fresher, but also more affordable!

How does my school make money?

Your school will make **\$2 for every bag sold**. This can really add up for example, if your CSA has 100 members and 80% of them purchase weekly, your school will make \$160 per week!

In addition, the children and their families are eating organic/sustainable, healthy, fresh produce. When the children pick out their food and put it in their bag, they get really excited about eating their vegetables. In addition to eating healthier, we are also creating a sense of community, live community, not online, where families get together, children play and folks exchange recipes.

How do I order and pay?

Email frisco_sf@hotmail.com to be added to the weekly evite. Once you receive the evite simply reply with your RSVP, week to week commitments. \$25 cash upon arrival, once you RSVP you are responsible for payment even if you forget to Pick-Up, Rain or Shine.