

Pinehold Gardens

Restoring a sense of place to your food

CSA | Restaurants | Farm Market



Photo by Pinehold member Craig Stodola

OUR MISSION We will focus every effort towards a more sustainable food system and shrinking our environmental footprint. We will attend to the importance of community in our food system. We will take every opportunity possible to make the world just a little better.

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Find us on Facebook 

Restaurants We work with more than a dozen popular restaurants in the city, including LaMerenda, Engine Company No. 3, Sanford, Good Kind, Odd Duck, Bavette, Juniper 61, Amaranth Bakery, Dan Dan and Cuisine at MATC. Each Monday morning we email an availability list with prices to the chefs and the orders are delivered on Friday mornings. Working with these experienced chefs has given us a greater appreciation for the taste and culinary uses of our produce and provides opportunities to experiment with different varieties. Our hope is that chefs also have a greater appreciation for the work of farmers and farm fresh produce.



Go to www.pineholdgardens.com
for more information

SAMPLE MID-SUMMER AVAILABILITY

Alliums: onions, garlic

Fruiting crops: cucumbers, tomatoes,
green beans, zucchini

Greens: lettuce, Swiss chard, collards

Herbs: basil, dill, cilantro

Root crops: beets, carrots, potatoes

Specialty crops: escarole, fennel,
kohlrabi



Photo by Pinehold member David Glenn

SAMPLE EARLY FALL AVAILABILITY

Alliums: onions, garlic, shallots, leeks

Brassicas: broccoli, cabbage, cauliflower

Fruiting crops: cantaloupe, watermelon,
sweet peppers, winter squash

Greens: kale, Asian greens, lettuce

Root crops: beets, carrots, potatoes

Specialty crops: edamame, fennel,
tomatillos, kohlrabi

WHO WE ARE We, David and Sandy, are co-owners of Pinehold Gardens in Oak Creek. The 21-acre farm is in the southeast corner of Milwaukee County only minutes away from Downtown. We use organic growing methods to grow our produce, and we preserve natural areas to promote and enhance the land's biodiversity. We made the decision to buy a farm in the urban area to provide the freshest produce with the least amount of miles behind it. Our location also is convenient for school groups and the public to come and see for themselves how food is grown.

We also fully utilize a common resource, the sun. The sun not only helps grow our crops, it also produces our farm's and household's electricity, sharing the excess with our neighbors. We made a commitment early on to use renewable energy. While our use of renewable energy now results in a savings for us, we have always felt it was our responsibility to the community to reduce our carbon footprint.

Quality and reliability We have been successfully growing food for people for 22 years without chemical fertilizers or pesticides. We are able to do this because we own our land and have been able to invest the time and money to make it healthy and biologically alive. In that time we have come to understand what produce



does well and found varieties that taste best and are reliable and productive. And because we understand our land, we are able to respond to the challenges that each season brings so we can provide the highest quality, most nutritious and best tasting food possible.

WHAT WE OFFER Our farm serves our community in three ways: our CSA program, deliveries to local restaurants and direct sales to the community.

The CSA program Each week during our 18-week season produce is picked fresh and carefully packed into boxes to be picked up at our convenient Oak Creek farm location or delivered to neighborhood dropsites in Milwaukee and Racine counties. By making a financial commitment to a CSA program, people become members and have a personal stake in where and how their food is grown. As partners in this act of cultivating community and growing food, members recognize that they share the risk and the benefits with the farm and the farmers. Without CSA member support many small, local farms would enter each growing season without a means of financing the tens of thousands of dollars of expenses they accrue. But in the spirit of community support, members help keep small farms places where real food, not just commodities, can be grown.

This commitment to Pinehold's efforts supports our decision to farm because of the respect it demands, the fulfilling life it can offer and the impact it can have on creating a better world for all of us.

CSA details Not every CSA program is the same so it is important to check out the differences.

A weekly newsletter is provided that will keep you up to date on the farm as well as provide recipes and food preservation ideas that match the box contents.

Our share size is a medium size that is slightly smaller than the most CSA shares in the Milwaukee area and is packed weekly ensuring a consistent supply of fresh produce. We found the recipe for the right amount of food for single people, couples and small, busy families. For **previous year's box contents**, click on the CSA button on our website, www.pineholdgardens.com. **Dropsite locations** are also found there.

On-farm Sales More than anything else, direct sales offer us personal interaction with our customers and immediate feedback on our produce. Direct sales are another way we can experiment with new varieties while shoring up support for existing ones. The produce stand we operate at Pinehold in Oak Creek on Saturdays during the growing season provides some of the freshest produce available for all members of our community. Another way to buy off the farm is by emailing us a pre-order by Wednesday evening that we will harvest and box up for you to pick up on Saturdays.

