Farm Facts

- Since the 1930s, 500 farms disappear every week.
- The last census reported that farmers comprise less than 1% of the total population.
- Farming is the fastest declining occupation.
- Although New York State has enough fertile land to easily feed itself, we import 85% of our food from other states and countries.
- On Long Island, 125,000 acres were farmed in 1948; by 1998, farm acres were reduced to 34,000.

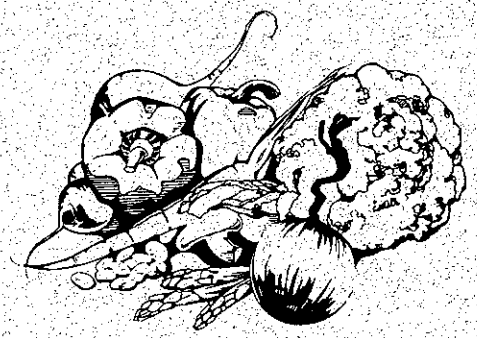
Buy Locally

The best way to:

- Keep Farmers Farming is to Shop at Local Farm Stands
- Keep Open Farmland is to Shop at Local Farm Stands.

Buy Organic/Biodynamic

It's simply the best for you, your family, our environment, our earth, our solar system and beyond...



Green Thumb Organic Market

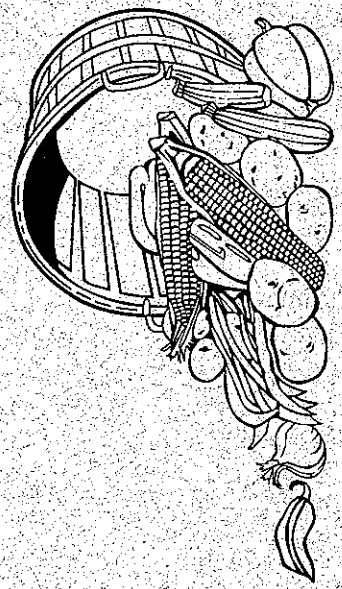
829 Montauk Hwy, Water Mill, NY 11976

631-726-1900

Green Thumb Organic Market

132 Halsey Lane, Water Mill, NY 11976

Farm-Fresh Organic Produce



Farm-Fresh Organic Produce

Family Farm since 1644

Community Supported Agriculture

Join Our Green Thumb's Veggie Club 2013

USDA Certified Organic
certified by
NOFA-NY Certified Organic LLC
(NOFA) Certified since 1989

greenthumborganicfarm.com

Who We Are & How We Grow

One might say that the Raymond Halsey family is deep-rooted in farming and family traditions. Farming since the mid-1600s, our family farm has managed to survive economic struggles, unpredictable weather and the ever-shrinking East End farmland. We are committed to sustainable agriculture, which means using organic, natural farming practices (crop rotation, compost, biodynamic preparations, fish emulsion, earthworms and natural predators). Unlike conventional farmers who spray their crops when bugs and weeds invade, the organic farmer may lose a crop when bugs overwhelm or, in the case of weeds, they must weed by hand. The family (parents Peachie and Ray, and children Jo, Bill, Larry and Patti and their families) is committed to growing the best food possible for a healthier planet.

We value raising our children in a clean environment, we value preserving and improving the land for future generations and we value being part of the solution by farming organically

What We Grow

It would probably be easier to write what we don't grow, but this is what we grow and offer to our members…herb, flower and vegetable plants for your garden; asparagus; green, yellow, purple, romano, lima, French and cranberry beans; red, golden and chioggia beets; strawberries; raspberries, blackberries; broccoli; brussel sprouts; red, green and savoy cabbage • round, baby and regular carrots • cauliflower • celery • Kirby, oriental, burpless, lemon and regular cucumbers • corn • 6 types of eggplant • fennel • flowers • gourds • greens (tatsoi, red and green mustards, red and green swiss chard, broccoli rabe, red Russian and green kale and collard greens) • 15 types of salad greens and lettuces • 15 different herbs • purple and green kohlrabi • leeks • cantaloupes and watermelons • peas (English shell, Chinese snow peas and American snap peas) • yellow, gold, orange, purple, red, green and chocolate peppers (as well as a variety of hot and semi-hot) • pumpkins • radicchio • red, white, purple and French radishes (as well as winter daikons and black Spanish) • rhubarb • winter roots (Jerusalem artichokes, parsnips, salsify and celery root) • red and white scallions • 6 types of summer squash • sweet potato • red, yellow and purple tomatoes (also, heirloom and 5 types of miniatures) • purple, white and yellow rutabaga • and finally turnips. All non GMO seeds.

We define quality by flavor and freshness. Because our vegetables are grown in fertile, mineral-balanced soil and because they are picked daily, the consumer gets the highest nutritional content possible. We only harvest vegetables when they are young and tender.

We can't control the weather conditions and other factors. There is usually some crop loss or shortage, however since we grow such a wide variety of vegetables, there are always bumper crops as well.

Invest in Your Health

Please fill out the form below. Checks should be made payable to the Green Thumb and given to Ruth Comas at BNL. Ruth's number is 344-3545

Live Strong Eat Consciously

Beginning Thursday, June 6, we will deliver our homegrown, organic produce weekly. Our last delivery will be Tuesday, November 26 for a total of 25 weeks, costing less than $17 per week. There will be no drop off July 4 week.

2013 Veggie Club Commitment Form:

Name _____

Address _____

_____

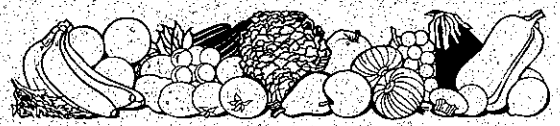
Telephone _____

Email _____

☐ Enclosed is a payment in full -$420 Due by May 16th

☐ Save the Date for strawberry picking/farm tour June 15

☐ Interested in pumpkin picking/farm tour



Green Thumb Organic Market is Located at 829 Montauk Highway, Water Mill