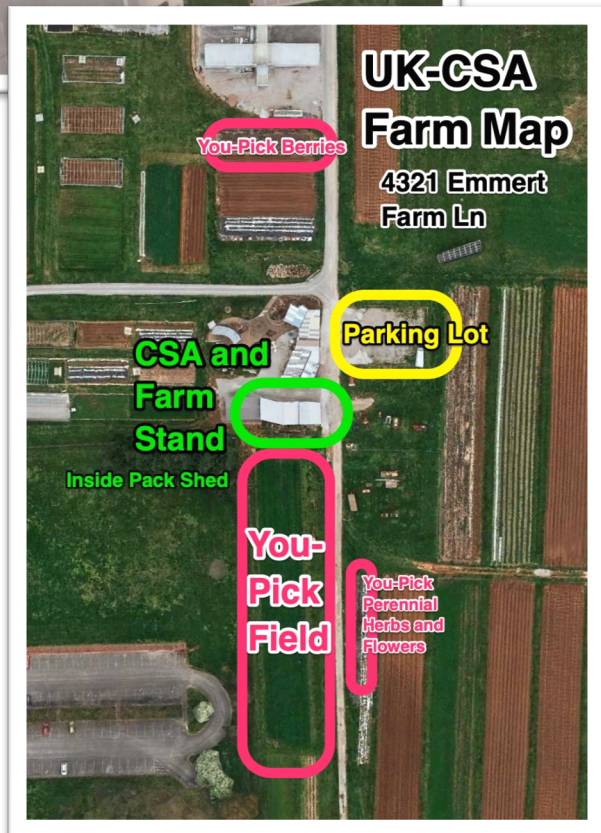


*Campus
CSA
Pick-Up
at the
Horticulture
Barn
(in green)*

*Farm CSA
Pick-Up
at the Organic
Farming Unit
of South Farm
(in green)*

*2025 CSA
Member
You-Pick Fields
at the farm
(in pink)*



2025 UK-CSA Member Guide

CSA Share Pick-Up Guidelines

There are CSA 2 pick-up sites for our 2025 season:

- **Campus** at 1505 College Way at the Horticulture Barn (former Motor Pool) from **4-6pm** each Thursday
- **Farm** at 4321 Emmert Farm Ln from **3:30-6:30pm** each Thursday

We ask you stick to 1 location for the duration of the season. At each location, members walk-up for CSA share pick-up. Members are asked to bring bags and containers to take items home. If you miss a pick-up, contact Kristi or Bethany (contact info below) for a Friday on-farm pick-up. Shares not claimed Friday are donated to GleanKY. You can always send someone on your behalf to share pick-up. Please refer to maps on the back for more details.

Contact Us

CSA Manager: Kristi Durbin, 859-552-4165 (call/text), uk.csa@uky.edu
Production Systems Manager: Bethany Warner, 859-618-7696 (call/text)

Newsletter and Recipes

The CSA newsletter is posted on our WordPress Blog each Thursday. Go to the web address, then click "Sign Me Up!" under "Blog Subscription" at the right sidebar to get emailed posts. Veggie profiles with recipes, storage and preservation tips are at the QR code.

Blog: <http://ukcsa.wordpress.com/>



Social Media Links

Facebook: <https://www.facebook.com/uky.csa>

Flickr: <https://www.flickr.com/photos/ukcsa/>

Instagram: <https://www.instagram.com/ukcsa/> or @ukcsa

YouTube: <https://www.youtube.com/@ukorganicfarmingunit>

Important Dates for Members

Wednesday, June 18th – CSA Pick Up instead of Thursday June 19th, when the farm is closed for Juneteenth

Friday, June 27th – CSA Member and Staff Potluck at the farm, 6pm-8pm (4321 Emmert Farm Ln.), and You-Pick

July 1st – final due date for **ALL** payments

Saturday, July 12th – weekend You-Pick, 9-11am

Saturday, July 26th – weekend You-Pick, 9-11am

Saturday, August 9th – weekend You-Pick, 9-11am

Payment Information

Payments can be made either at CSA pick up by cash, check, or card, or by phone with credit card. Visa / Mastercard / Amex / Discover accepted. We accept payments at CSA pick up or over phone.

If making payments by check, please make out to “UK-CSA” and mail checks to: N318 Ag Sciences Bldg, Lexington, KY 40546

You-Pick Information

You-Pick will open after the start of the season; members will be notified by email and in the newsletter. Once the field is open, we will list what is available to pick in the weekly newsletter.

You-pick crops will also be marked in the field with a “you-pick” sign.

Crop	How to Store	Where to Store	Use By	Preserve/Notes
Green Onions	Plastic bag	Crisper drawer	3-4 weeks	
Parsnips	Plastic bag	Crisper drawer	2 weeks or more	Cut in cubes, parboil or steam then freeze
Peppers	Plastic bag	Crisper drawer	2 weeks	Cool area in kitchen
Popcorn	Unshelled at room temp. Kernels in airtight jar	Cool area, either in pantry or fridge	3-4 years	
Potatoes		Cool, dark, dry area, 40-50 F ideal	2 weeks, up to 8 months	Keep away from onions, light, moisture
Radishes	Plastic bag	Crisper drawer	2 weeks, up to 1 month	Stores best without greens, refresh in water
Rhubarb	Plastic bag	Crisper drawer	2-4 weeks	To refresh, place stalks in water
Spinach	Plastic bag	Crisper drawer	1 week, up to 10 days	
Summer Squash	Perforated plastic bag	Warmer part of fridge OR kitchen at room temp	4 days, up to 1-2 weeks	Slice in rounds, blanch, and freeze
Sweet Potatoes	Closed paper bag	Cool, dark, dry area, 60 F ideal	Up to 4-6 months	
Tomatoes	Set on counter with stem side/shoulders down	Kitchen counter	Up to 4-7 days at room temperature	Super ripe tomatoes, store in fridge up to 1 week; to ripen leave in sunlight or in a paper bag
Turmeric	Make sure it is dry, wrap in paper towel and place in plastic bag	Crisper drawer	2-3 weeks or up to a year if frozen	Can be frozen whole and grated when needed then return unused portion to freezer
Turnips	Plastic bag	Crisper drawer	1-2 weeks, up to 4-5 months	Stores best without greens; refresh in water
Winter Squash		Cool, dry, dark area or kitchen counter, ideal temp 50 F	1 month at room temperature, but up to 6 months	Wash with dish soap and fully dry before storing; cover cut squashes with plastic and put in fridge

Crop	How to Store	Where to Store	Use By	Preserve/Notes
Cucumbers	Cool place	In kitchen, or in warmer part of fridge	1 week	If in fridge, dunk in cool water and place in bag in crisper drawer
Dill	Place in cup of water	In fridge	1 week	
Eggplant	Cool place	In kitchen	3-5 days, up to 1-2 weeks	If in fridge, place in bag in crisper drawer
Fennel Bulb	Plastic bag	Crisper drawer	1 week, up to 2-3 months	Remove any stalks from bulb, wrap stalks in moist paper towel
Garlic	Mesh bag or dish	On counter	1-2 months, up to 6 months	
Garlic Scapes	Plastic bag	Crisper drawer	1-2 weeks	
Ginger	Airtight bag or container	Mature: room temp. Baby: crisper drawer in fridge	Between 2-3 weeks or up to a year if frozen	Can be frozen as a whole root. To use, grate what you need and return unused portion to freezer
Kale	Plastic bag	Crisper drawer	5 days, up to 2-3 weeks	
Kohlrabi	Plastic bag	Crisper drawer	2-4 weeks with greens, 2-3 months without greens	
Leeks	Plastic bag	Crisper drawer	7-10 days, up to 1-3 months	
Lettuce Heads	Plastic bag	Crisper drawer	1-2 weeks, up to 4 weeks	
Lettuce Mix	Plastic bag	Crisper drawer	5 days, up to 1-2 weeks	
Melons, Cantaloupe		In fridge	1 week, up to 2-3 weeks if uncut	
Melons, Watermelon		Counter or fridge	10-14 days, up to 2-3 weeks	
Onions		Cool, well ventilated area	1-4 weeks, up to 2-3 months	Keep separate from potatoes

In 2025 the main you-pick field is located adjacent to the main gravel road, south of the pack shed adjacent to Waveland (see map on back). Berries are located under netting to the northwest of the parking lot, south of the greenhouse complex. This is the same field as last year.

We ask that you park your vehicle in the CSA lot and walk to the you-pick area to keep vehicles out of our fields. If you have an issue of accessibility, we can make exceptions but first talk to a staff member.

You-Pick Hours

Monday, Tuesday, Wednesday, and Friday – 7:30am until 4pm
Thursday – 7:30am until 6:30pm

The farm is closed on the following holidays: Memorial Day (Monday May 26th), Juneteenth (Thursday June 19th), Independence Day (Friday July 4th), and Labor Day (Monday September 1st). To enter the farm during normal hours, get very close to the gate at Man o War Blvd to trigger the sensor. **The speed limit on farm roads is 20mph by gate, and 15mph around buildings and fields.**

You-Pick Guidelines

Required actions to participate in You-Pick include:

- Wash your hands or use hand sanitizer prior to harvesting
- Bring your own harvest tools and containers
- Follow harvest quantity guidelines (listed below)
- Always take selective cuttings and never cut off an entire plant
- Always leave some for others coming after you

Recommended take-home quantities each visit (or 1 time per week):

- Berries: 1 quart per picking (raspberries and/or blackberries)
- Cherry Tomatoes, Tomatillos, Hot Peppers: 1 quart
- Sunflowers: 10 stems
- Other Flowers and Herbs: 1 pint jar of cuttings
- Beans, Okra: 1 quart or 1 lb
- Greens: 1 bunch or 10-12 large stems

Please follow guidelines so everyone can continue to enjoy the You-Pick. We have many pickers every day even if you don't see others.

Eating for Freshness

Eat First: <i>Thurs-Sat</i>	Eat Next: <i>Sun-Tues</i>	Eat Last: <i>Wed-Thurs</i>	And Beyond: <i>Storage</i>
Basil Broccoli Corn Dill/Cilantro Green Beans Braising Greens	Arugula Cucumber Eggplant Lettuce Salad Mix Summer Squash Zucchini	Peppers Brussels Sprouts Cauliflower Leeks Herbs Spinach Tomatoes Watermelon	Beets Cabbage Carrots Celery Kohlrabi Garlic Onions Potatoes Turnips Winter Squash

Refrigeration Guidelines

DO Refrigerate <i>Gas Releasers</i>	DO Refrigerate <i>Gas Sensitive</i>	DO Refrigerate <i>Not Gas Sensitive</i>
Cantaloupe	Beets Bok Choy Broccoli Brussels Sprouts Cabbage Carrots Cauliflower Celery Cucumber Green Beans/Peas Leeks Lettuce/Leafy Greens Radishes Turnips	Ginger (baby) Green Onions Kohlrabi Rhubarb Corn (best to eat immediately or FREEZE)

As a rule of thumb, keep gas sensitive items away from the gas releasers. Separate on shelves in your fridge or pantry, or divide between different drawers.

DON'T Refrigerate <i>Gas Releasers</i>	DON'T Refrigerate <i>Gas Sensitive</i>	DON'T Refrigerate <i>Not Gas Sensitive</i>
Tomatoes (keep out of sunlight)	Basil Eggplant Peppers Summer Squash Sweet Potatoes Watermelon Winter Squash	Garlic Potatoes (out of sunlight) Onions (unless sliced or chopped)

Crop Storage Guidelines

Crop	How to Store	Where to Store	Use By	Preserve/Notes
Arugula	Plastic bag	Crisper drawer	Best 3-6 days, up to 10 days	
Basil	Place in cup of water	Kitchen counter	Up to 2 weeks	Keep dry
Beans	Plastic bag	Crisper drawer	Best 3-5 days, up to 1 week	Blanche and freeze
Beet Roots	Plastic bag	Crisper drawer	Best 7-10 days, up to 3 months	Stores best without greens
Braising Mix	Plastic bag	Crisper drawer	1 week	
Broccoli	Plastic bag	Crisper drawer	Best 3-5 days, up to 2 weeks	Blanche and freeze
Brussels Sprouts	Individual sprouts: plastic bag	Crisper drawer	3-5 weeks	Whole stalk: wrap cut end in moist towel
Cabbage	Plastic bag	Crisper drawer	3-4 weeks, up to 3-4 months	
Carrots	Plastic bag	Crisper drawer	3-4 weeks, up to 4-6 months	Stores best without greens
Cauliflower	Plastic bag	Crisper drawer	2-4 weeks	Blanche and freeze
Celery	Plastic bag	Crisper drawer	1-2 weeks, up to 1-2 months	Can refresh in water
Chard	Plastic bag	Crisper drawer	Best by 5 days, up to 2 weeks	
Cilantro	Place in cup of water	In fridge	1 week	
Collards	Plastic bag	Crisper drawer	3-4 days, up to 2-3 weeks	
Corn	Husks on	In fridge	5 days, up to 1 week	Best eaten fresh ASAP, or blanche and freeze after husking