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Reminders for the Week

- Please sign the clipboard each week.
- Please pick up your basket in a timely manner.
- Please bring a container in which to take your produce home. If you take a box, please return it on your next pick-up.
- Each site has a volunteer that can help with any concerns or questions you may have.
- Current pick-up schedule can be found on the CSA website.
- All newsletters can be found on the CSA website.

Life on



VOLUME 1, ISSUE 15

WEEK 8, TUES, JULY 7

What's in your Basket

All items are grown on Lattin Farms, a certified organic farm, except for the produce marked with an asterisk (*).

- Basil
- Sun Jewel Melon
- Zucchini
- Garlic Bulbs
- Swiss Chard
- Kale
- Shallots
- Golden Cherry Tomatoes
- Onions* (Pioneer Farms)
- Carrots* (Snyder Family Farms)
- Cucumbers* (Snyder Family Farms)

We want to remind you to please wash all produce, as we only rinse them, as soon as possible.

The Life of a CSA Basket

I have been thinking a lot about the work that goes into our CSA baskets. It is more than picking up the baskets each week, it is planning and bagging and organizing. I decided to share a day in the life of our baskets.

Our basket planning tends to start on Thursday after the baskets have left for their deliveries. I immediately get together the numbers for the next week. After we know how many baskets we will be working with, our produce manager, Gina, goes to our fields and hoop houses to see what we have available. While she is looking, I am calling other farmers

in the area and finding out what they are bringing for the basket the following week.

Once we have established our produce list, I send the information to Amanda, our recipe developer. We prepare a basket for her so that she can work on the great recipes you see in your boxes each week. I also start working on the next week's newsletter. Amanda will send us recipes and tips sometime during the weekend to be placed in your basket.

Early Monday morning, our pickers are out in the field getting the produce from the fields. We have some pickers that have been here for over 20 years! They bring in the produce for our employees, Gina, Liz, and Theresa, to start preparing. All day Monday and Tuesday morning, they are washing, sorting, and bagging the produce. Also, as it always happens, we make changes depending on the abundance of one item or the lack of another.

Tuesday is our first basket delivery day of the week. Our employees are finishing up with the produce and making sure that we have the proper amount of each item for the baskets. I print the recipes and post on the our website different produce tips and pictures. Once everything is prepared, we then put the produce in our boxes. Sometimes it gets confusing with three people putting in different things and all the greens, but we have managed to get them figured out.

As soon as everything is in the boxes, we close them up and wait for our delivery driver. When he arrives, we place the boxes on the trailer and send them on their way to your designated drop off point. We then have our volunteers at each area to pass out the baskets and help handle any situations.

After the baskets have left the farm, we take a five minute break and then it starts all over again. It may be busy work, but we love what we do to bring you the best produce we have available.