



Front Porch
PICKINGS



EST 2011





Dear Friends,

Welcome to our Front Porch Pickings family! We are a local woman-owned business in Jacksonville committed to supporting Florida Farms by connecting members like you with clean, fresh, and local food. We are truly grateful for your support.

My interest in local food is rooted in my childhood. Growing up in Vermont with nearby farms and a large backyard garden, fresh veggies has always been a part of life. I moved to Jacksonville in 2010 and felt the gap in access to locally grown food. Farms surround Jacksonville, yet their food was hard to find. This search spurred my passion of supporting our farmers and creating sustainable foodways here in Florida.

I started connecting people with farmers through Front Porch Pickings. I've continued to provide fair, just compensation to our farmers who have dedicated themselves to providing food for our tables regardless of the weather. Over the last decade, we have grown to include fresh artisan-made breads, pantry items, eggs, meats, and vegan alternatives.

Thank you for being a part of our story. With your help, we are supporting over 75 Florida farmers and artisans while investing more than a half million dollars back into our community.

We look forward to seeing you for your next delivery.

- Amie



CONTACT US

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FOLLOW US



OUR COMMITMENT & VALUES

Front Porch Pickings is committed to supporting local farms and we take pride in providing our customers real food - bumps, specks, freckles, and all! As loyal supporters, we do not insist on visual perfection, but instead focus on nutritionally dense food filled with flavor.

100% SATISFACTION GUARANTEE

Produce fresh from the field isn't always perfect, but we want your order to be. If at any time you're unsatisfied with a product, email us and we will gladly make it right for you!



LOCALLY FOCUSED

Front Porch Pickings farm boxes support over 75 Florida farmers and artisans.



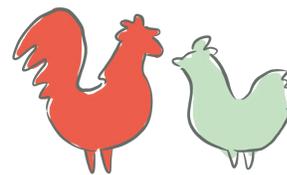
WOMAN OWNED

Amie Keslar is the driving force behind our Jacksonville based company.



SOCIALLY RESPONSIBLE

Our leftover food supply is donated directly to organizations that feed disadvantaged individuals in our community.



SUSTAINABLY SOURCED

We work only with farms we trust and are dedicated to providing sustainably sourced produce and ethically treated meats.

DELIVERY DAY TIPS



TIP #1: KEEP IT COOL

Proper produce handling begins the moment the box hits your front porch. Unpack your veggies upon arrival and store them using our storage tips located on the next page and on your box. If you won't be home during delivery, we'll happily place the box into a cooler you provide.



TIP #2: KEEP IT GREEN

In an effort to keep it green, we reuse and recycle thermal pouches and ice packs, and we encourage you to do the same! Simply leave your empty packaging at your door on delivery day and we'll pick it up while delivering your order. We require a \$5.00 fee for pouches and ice packs that are not returned.



TIP #3: KEEP AN EYE ON THE WEATHER

At the end of the day, our work lies in the hands of Mother Nature and is sometimes beyond our control. Occasionally, we may need to retract or substitute an item due to inclement weather. We will always do our best to communicate these changes in a timely manner. In extreme circumstances such as a tropical storm or hurricane we may even need cancel an order. You will not be charged for orders canceled by Front Porch Pickings.

Be a part of our growth!

We encourage you to share your love of local by adding your kitchen creations and recipes on social media. For every new member you refer to us, you'll receive a \$10 credit on your account!



CUSTOMIZE YOUR ORDER

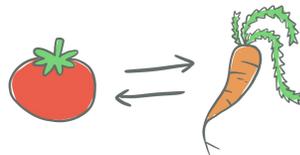
To satisfy your personal taste buds, we encourage you to customize your order! Changes may be made to your order from Friday afternoon through Monday at 7AM. Simply login, select "Customize Your Next Delivery," click "Add," and voila! Items will appear in your shopping cart located on the right side of the screen. To remove any unwanted produce, click the 'X' button in your cart. Changes will be saved as you go. Simply hit "Submit Order Now" to receive an email confirmation.



Each week, our farms tell us what's ready to be harvested.



You receive an email each Friday to tell you what's in the next box.



Login and customize your delivery by Monday at 7AM



Add on delicious local meats, dairy, bread, and more.



SETTING VACATION HOLDS

Enjoy a stress-free vacation by utilizing our "Delivery Hold" option when you're out of town. You can find this under the "My Account" Button. The hold changes must be placed by our regular cutoff time to avoid delivery fees. Holds created after the cutoff cannot be refunded. However, we are happy to deliver to a friend or family member in your area if the situation arises.



YOUR ACCOUNT INFORMATION

Quick, seamless updates to your delivery address or payment information can be made at any time. Simply login and click the "My Account" button.

PRODUCE BY SEASON

WINTER:

Arugula, Beets, Blood Oranges, Bok Choy, Braising Mix, Broccoli, Broccoli Raab, Brussels Sprouts, Cabbage, Calamondins, Carrots, Cauliflower, Celery, Chestnuts, Chives, Cilantro, Collards, Cress, Curry Leaf, Dill, Endive, Escarole, Fennel, Grapefruit, Green Onions, Heirloom Tomatoes, Kale, Key Limes, Kohlrabi, Lettuce, Lemons, Microgreens, Mizuna, Mushrooms, Mustard Greens, Napa Cabbage, Navel Oranges, Onions, Oregano, Parsley, Peppers, Pomelo, Pumpkins, Radicchio, Radishes, Rosemary, Rutabagas, Spinach, Sweet Potatoes, Swiss Chard, Strawberries, Tangerines, Thyme, Turnips

SPRING:

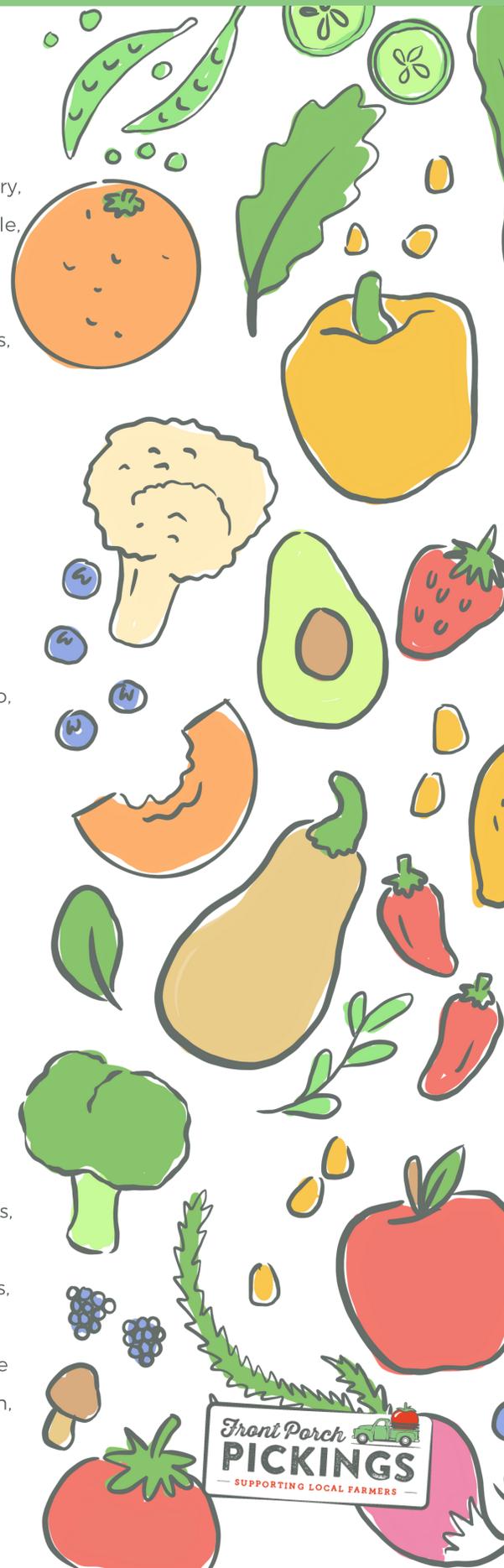
Arugula, Basil, Beans, Beets, Blueberries, Bok Choy, Broccoli, Broccoli Raab, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Chard, Chives, Cilantro, Collards, Cress, Cucumbers, Dill, Endive, English Peas, Escarole, Fennel, Ginger, Grapefruit, Green Onions, Kale, Kohlrabi, Leeks, Lettuces, Mayhaw, Mizuna, Mushrooms, Mustard Greens, Onions, Oregano, Parsley, Peaches, Potatoes, Radicchio, Radishes, Rosemary, Rutabagas, Spinach, Sugar Snap & Snow Peas, Strawberries, Swiss chard, Thyme, Tomatoes, Turmeric, Turnips

SUMMER:

Acorn Squash, Basil, Blackberries, Blueberries, Butternut Squash, Canary Melon, Cantaloupe, Chives, Corn, Cucumbers, Eggplant, Field Peas, Figs, Hot Peppers, Hydroponic Lettuce, Hydroponic Kale, Okra, Mango, Marjoram, Mint, Muscadine Grapes, Mushrooms, Peaches, Peppers, Potatoes, Pumpkins, Rosemary, Sand Pears, Sweet Potatoes Greens

AUTUMN:

Avocados, Basil, Bok Choy, Cabbage, Calabaza, Callaloo, Chestnuts, Chives, Collard Greens, Corn, Cucumbers, Eggplant, Field Peas, Grapefruit, Green Beans, Hard Squashes, Hot Peppers, Mint, Muscadine Grapes, Mushrooms, Mustard Greens, Okra, Oregano, Parsley, Sand Pears, Spinach, Pecans, Peppers, Persimmons, Pole Beans, Pumpkin (Seminole), Radishes, Roselle Hibiscus, Rosemary, Satsuma, Star Fruit, Sweet Potatoes, Summer Squash, Thyme, Tomatoes, Turnips, Zucchini



STORAGE TIPS



GREENS:

Greens like lettuce, chard, spinach and beet greens require hydration in order to remain crisp. Adding a bit of water to dampen your greens and storing them in a glass or plastic container (or better yet a salad spinner) keeps them fresher, longer. Wilted greens often spring back to life after being submerged in an ice water bath.

ROOT VEGGIES:

Root veggies need to be kept dry for storage and separating the greens from the roots upon delivery is crucial. Start by cutting off the tops, then follow the above instructions for storage. Next, place your unwashed root veggies in a refrigerator drawer, setting humidity control to low. Wash roots thoroughly during meal prep.

CARROTS:

Unlike other root veggies, carrots need moisture to stay firm. Start by separating the tops from the roots. Wash carrots and place into a container. Do not dry before storing. If carrots look limp, submerge into a cold water bath and refrigerate for a couple of hours. Wash greens using a salad spinner and place into a separate container.

TOMATOES:

Store tomatoes upside down at room temperature to prevent air from entering the stem area. Tomatoes on the vine or tomatoes with a small stem should be stored stem-up. Avoid placing in direct sunlight.

FRUIT:

As berries, citrus, and melons are often picked when ripe, they should be immediately refrigerated upon delivery. Remove melons from the refrigerator the day before you plan to eat. Most other fruit, however, will do fine on your countertop out of direct sunlight.



We  *our Farmers*
(YOU WILL TOO!)

