

2014 Subscriber Form

Name _____
Address _____
City _____ State _____ Zip _____
E-mail _____ Phone _____

I/we would like to be a part of CSA. Enclosed is a payment for the number of shares requested for the 2014 season (May --October, 22 weeks) I/we would like:

- ☐ Full-Share \$485.00
☐ Half-Share \$385.00
☐ Cookbook *From Asparagus to Zucchini* \$17.00

TOTAL _____

- ☐ Sign me up as a Working Member to receive a 20% rebate after 16 hrs. worked.
(Full share \$97, Half Share \$77)

I would like to get my share the following way:

- ☐ Central Drop pick-up Free
☐ Farm pick-up Free

- ☐ Installment option – divide total by three.
(2nd payment due in July, 3rd due in October)

(360) 928-3583

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Community Supported Agriculture
2014

Certified Organic Since 1993

Farm Pick Up or Central Drop Off

Affordable, Fresh, Locally Grown

Discount for Working Members

Salt Creek Farm is a small scale certified organic family farm located on the west side of Port Angeles. For the past 20 years we have been supporting our community with a seasonal abundance of fresh vegetables and herbs.

360-928-3583

It's not just about vegetables.....

Community Supported Agriculture (CSA) is an arrangement between you and the farmer. Food is grown by local farmers on land near where you live. In return for a subscription fee, you will receive a variety of fresh, organically grown vegetables and herbs directly from the farm on a weekly basis. The CSA movement is inspiring people across the country to find ways to save farms. Most of our food dollar goes to companies that transport, process and market farm products. By contracting with a local farmer to grow your food, you keep the food dollar at home, eliminating the middleman. With CSA, you know how your food is grown and where it comes from. You will be supporting sustainable farming methods that protect soil resources and water quality.

The Goals of Salt Creek Farm:

- ☞ Reconnect people to the source of their food.
- ☞ Provide nutritious organic food for the local community.
- ☞ Farm in a responsible and sustainable way that not only maintains but improves soil fertility.
- ☞ Help revitalize small-scale agriculture on the North Olympic Peninsula.

How does it work?

Once a week, on Friday, shares will be harvested and delivered. With each share box, we include a crop sheet that tells you what is in that week's share, along with recipes and farm news. Shares are purchased by subscribers before the growing season begins.

Plantings are continuous throughout the season and deliveries begin in May. As the season progresses, shares will increase in size and diversity.

We feel that a full share is enough food to compliment the average menu of a family of four or 1-2 people eating primarily vegetarian. Smaller households may find it more convenient to split a share with someone else or purchase a half share.

Other than growing your own garden, our produce is the tastiest and most nutritious you can eat. Children in particular benefit from visits to the farm and begin to understand that not all food comes from the grocery store. Certified organic means that your family can rest assured that your produce is free from synthetic pesticides, herbicides and fertilizers.

| Seasonal Harvest Schedule | | | |
|---------------------------|---------------|---------------|------------------|
| Spring | Summer | Fall | Winter |
| Salad Mix | Salad Mix | Salad Mix | Salad Mix |
| Spinach | Spinach | Spinach | Turnips |
| Lettuce | Lettuce | Lettuce | Carrots |
| Radishes | Snap Peas | Radishes | Beets |
| Snap Peas | Radishes | Turnips | Swiss Chard |
| Swiss Chard | Broccoli | Broccoli | Leeks |
| Kale | Carrots | Carrots | Parsnips |
| | Beets | Beets | Asian Cabbage |
| | Swiss Chard | Swiss Chard | Rutabaga |
| | Onions | Leeks | Kale |
| | Summer Squash | Onions | Potatoes |
| | Cucumbers | Parsnips | Spinach |
| | Green Beans | Cabbage | Brussels Sprouts |
| | Cabbage | Rutabaga | Winter Squash |
| | Tomatoes | Tomatoes | Kale |
| | Peppers | Kale | Onions |
| | Kale | Winter Squash | |
| | | Pumpkin | |
| | | Potatoes | |

Working Members

Similar to a food cooperative, we offer both working and non working options. As a working member or family, we ask that you devote 16 hours a season to working on the farm. Working members who put their time, sweat, and hands into the soil are a real asset, helping at harvest, weeding, transplanting, outreach etc. Working members will receive 20% off the regular share price in the form of a rebate after their 16 hour commitment is fulfilled.

Free Shares are available to anyone who is willing to become a member of our harvest or garden crew. Crew members must be able to commit to help in the garden or pick and distribute produce for 4 hours a week for the entire season. Call us for details.

Cookbook: *From Asparagus to Zucchini* is a cookbook designed for CSA shareholders to help them get the most out of their weekly produce. Includes nutritional, historical and storage information and over 386 recipes.

