

## 2008 Subscriber Form

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone \_\_\_\_\_  
E-mail \_\_\_\_\_

I/we would like to be a part of CSA. Enclosed is a payment for the number of shares requested for the 2008 season (May --October, 24 weeks) I/we would like:

- Full Share \$445.00  
 Half Share \$365.00  
 Single Share \$245.00
- Sign me up as a Working Member to receive a 20% rebate after 16 hrs worked. (Full Share \$89, Half Share \$73, Single Share \$49)

- Cookbook *From Asparagus to Zucchini* \$17.00

I would like to get my share the following way:

- Home Delivery \$100.00  
 Central Drop pick-up Free  
 Farm pick-up Free

TOTAL \_\_\_\_\_

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

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## Community Supported Agriculture 2008

- ✔ *Certified Organic Since 1993*
- ✔ *Home Delivery or Central Drop Off*
- ✔ *Affordable, Fresh, Locally Grown*
- ✔ *Discount for Working Members*
- ✔ *Organic Beef and Eggs Also Available*

Salt Creek Farm is a small scale certified organic family farm located on the west side of Port Angeles. For the past 15 years we have been supporting our community with a seasonal abundance of fresh vegetables, herbs, and flowers.

**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. Single shares are designed for singles or older couples or those with smaller appetites. It includes salad mix and two other vegetables available that week.

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 Mis	Salad Mix	Salad Mix
Spinich	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 crew. Crew members must be able to commit to help pick and distribute produce for 4 hours on Thursdays or Fridays each week for the entire season. Call us for details.

## Also Available...

**Eggs:** Nina Thomas of Loudwater farm in Joyce will be our egg supplier this year. Nina has an intense interest in saving rare and endangered poultry breeds. Her ladies are fed organic feed and eggs will be available at the farm and the drop site on a self serve basis.

**Beef:** Thanks to a mobile USDA inspected meat processing unit, we will once again be able to offer USDA inspected certified organic beef from Glendale Farms in Chimacum. This beef is exclusively grass fed and all the animals are bred and raised on the farm. Ground Beef will be available at Salt Creek Farm and at the drop site on a self serve basis. To learn more about sustainable beef production log on to [www.thematrix.com](http://www.thematrix.com).

**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.