#### Subscriber Form

Na	me				
	dress				
Cit	y	_State	Zip		
E-mail					
I/we would like to be a part of CSA. Enclosed is a					
payment for the number of shares requested for the season					
(MayOctober, 22 weeks) I/we would like:					
	T 11 C1	dh F	(00.00		
	Full-Share		00.00		
Ц	Half-Share	\$4	00.00		
	Cookbook From Asparagus to Zucchini \$17.00				
TOTAL					
	Sign me up as a Working Member to receive a 20% rebate (\$100) after 16 hrs. worked.				
Ιw	I would like to get my share the following way:				
_	Central Drop pick-up	C	Free		
_	Farm pick-up		Free		
	Tariii pick up		1100		
☐ Installment option – divide total by three.			e.		
	(2nd payment due in July, 3rd due in October)				

(360) 928-3583

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e-mail: saltcreekfarmcsa@gmail.com website: saltcreekfarm.org



# Community Supported Agriculture

Poison Free Since 1993 Farm Pick Up or Central Drop Off Affordable, Fresh, Locally Grown, No GMO's Discount for Working Members

Salt Creek Farm is a small scale certified organic family farm located on the west side of Port Angeles. Since 1993 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:

- Fragment Reconnect people to the source of their food.
- Provide nutritious wholesome 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.

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

### 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.

