

CSA Subscription Form

Shares will be filled on a first come first serve basis. Please provide the following information and send with your payment to:

Persephone Farm
 PO Box 158
 Indianola, WA 98342

Name: _____

Phone #: _____

Email: _____

Address: _____

Pick-up Location (every Wednesday from 3 pm until dark or until 8 pm on Thursday)

- ◆ Bainbridge Island
- ◆ Indianola

Share Type:

- ◆ Full - \$650
- ◆ Split - \$500

Please pay deposit immediately: \$250 for a full share or \$150 for a split share. The remaining balance is due at our first pick-up in June. Of course you are welcome to pay the full amount in advance if you prefer (it makes our lives simpler).

Total enclosed: _____

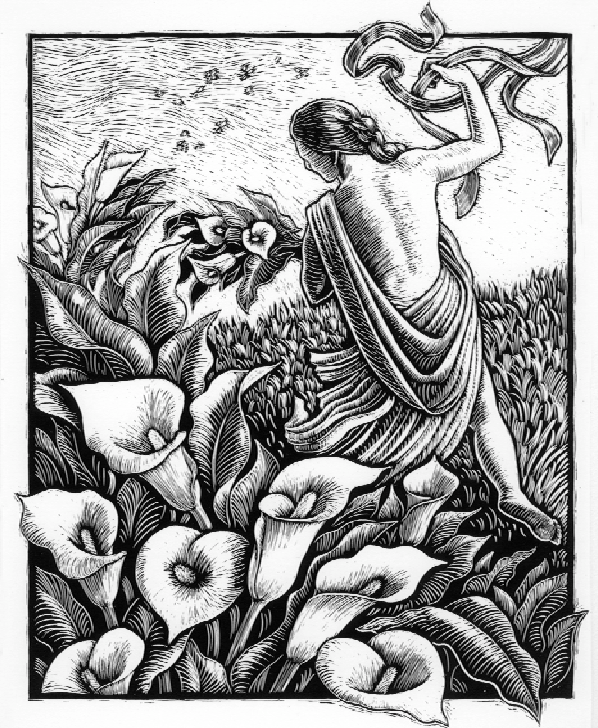
Please call Rebecca Slattery at (360) 297-1877 (preferred) or email persephonefarm@aol.com with any questions.

Thank you for supporting local agriculture

Sample Growing Season

	Jun	Jul	Aug	Sep	Oct
Arugula	[shaded bar]				
Basil	[shaded bar]				
Beans	[shaded bar]				
Beets	[shaded bar]				
Bok Choi	[shaded bar]				
Broccoli	[shaded bar]				
Cabbage	[shaded bar]				
Carrots	[shaded bar]				
Cauliflower	[shaded bar]				
Chard	[shaded bar]				
Corn	[shaded bar]				
Cucumber	[shaded bar]				
Flowers	[shaded bar]				
Garlic	[shaded bar]				
Herbs	[shaded bar]				
Kale	[shaded bar]				
Leeks	[shaded bar]				
Lettuce	[shaded bar]				
Onions	[shaded bar]				
Parsley	[shaded bar]				
Peas	[shaded bar]				
Peppers	[shaded bar]				
Potatoes	[shaded bar]				
Radishes	[shaded bar]				
Salad Mix	[shaded bar]				
Shallots	[shaded bar]				
Spinach	[shaded bar]				
Squash	[shaded bar]				
Tomatoes	[shaded bar]				
Zucchini	[shaded bar]				

Persephone Farm



Community
 Supported
 Agriculture

Persephone Farm

Our 13-acre farm in Indianola includes two cultivated acres, orchard, pastured poultry, open fields and habitat for birds and other wildlife. Biodiversity is key to our success. We provide our customers with a wide array of vegetables while maintaining a balanced ecosystem in our gardens.



Farmers Rebecca Slattery and Louisa Brown use careful crop rotations, homemade compost, beneficial insectaries and patient observation to avoid pesticides and chemical fertilizers. Though not certified organic, our practices are stricter than the national organic standards. Deep ecology and sustainability are our aims—“moreganic.”

Our CSA

Persephone Farm has been a pioneer in the Community Supported Agriculture movement—we started with 11 subscribers in 1991, making us one of the longest-running programs in the country. From the first week of June through the end of October, subscribers receive an armload of fresh-picked seasonal vegetables, herbs and flowers from our farm. In addition, subscribers can choose to receive eggs from our happy hens as well as fruit, fresh-baked bread, cheese, wine, salmon and berries from other local producers. We aim to foster a deeper connection with all the foods we offer, through recipe sharing, seasonal celebrations and lots of neighborly conversation at our weekly pick-ups.

We offer a full share for \$650 per season (~22 weeks) and a split share for \$500. A full share is designed to feed a household of four and includes a

flower bouquet each week; a split share (which is quite a bit larger than half a full share) feeds a household of two and includes a bouquet every other week.

Pick-ups are at the historic Johnson Farm on Bainbridge Island and at our farm in Indianola on Wednesday afternoons from 3 pm until dark and, for your convenience, all day on Thursdays. We encourage our subscribers to come Wednesday when their produce is the freshest.

CSA is a collaboration between grower and eater, rather than a mere exchange of dollars for vegetables. We aim to provide 10-15% more value over the season than the cost of similar produce at other local outlets. It is our way of thanking you for paying in advance, which helps the farm at the beginning of the season to defray the cost of seeds, tools and other inputs. To extend the season, subscribers also receive a 10% discount at our Bainbridge Island Farmer's Market stand, open early April through late December.

Sample Boxes

June

1 lb. broccoli
_ lb. pea shoots
6 oz. salad mix
1 bulb garlic
_ lb. spinach
1 bunch leeks
1 bouquet flowers



September

4 oz. shallots
3 summer squash
1 Butterhead lettuce
1 lb. tomatoes
1 lb. multicolored string beans
4 ears corn
2 lbs. fingerling potatoes
1 bouquet flowers

Flowers

We are the CSA for flower lovers—many subscribers tell us that choosing their flower bouquet is a high point of their week all season. As ecological farmers we appreciate our flower beds and borders for not only their beauty, but also for their ability to attract precious pollinators and beneficial insects.

They also help us add diversity to our crop rotations. Please don't feel guilty about receiving flowers! They are essential to our farm's sustainability.



Optional Share Information

These add-on shares are a delicious way to support other local producers. Prices are set by the producers, and will be available at first CSA pick-up.

- ⌘ **Bread** – Fresh baked, whole-grain artisan breads, still warm from the oven
- ⌘ **Cheese** – Raw milk cheeses, made with local goat & cow milk
- ⌘ **Eggs** – Organic, pastured eggs
- ⌘ **Salmon** -- Wild-caught Alaska salmon (provided by one of our longtime subscribers!)
- ⌘ **Berries** -- Raspberries from a local berry farm
- ⌘ **Fruit** – From our maturing orchard. May include pears, apples, plums, currants and other surprises.
- ⌘ **Extra Salad** -- For those who especially love our Wild & Fancy Greens mixture.
- ⌘ **Wine** – From our Puget Sound Appellation, selected each month to enjoy with your fine seasonal meals.