

## Mystery Boxes

Most crops start producing at a fraction of the amount that they will produce at their peak harvest. We also do a lot of experimenting with potential new crops that we hope to grow in abundance someday. We often have small amounts of various produce and haven't had a good way to utilize those items. Thus the Mystery Box was born!

Mystery Boxes can be purchased individually as they are offered, Watch for announcements! We'll pack the Mystery Boxes when we have an abundance of exciting things to put into them. All boxes will come with a list of contents and will be priced at \$30 each.

## Prepaid Farmers Market Cards

Prepay for your Whistling Train Farm produce and save 10%! WTF cards don't expire, they're giftable, and reloadable! Use at the West Seattle Farmers Market or toward bulk farm purchases or Mystery Boxes.



### Whistling Train Farm

27127 78th Ave. S.  
Kent, WA 98032  
253.859.5197

[www.whistlingtrainfarm.com](http://www.whistlingtrainfarm.com)

**Please contact us if you have any questions or to pay by Credit Card.**

Find us on Instagram and Facebook.

## Are We Organic?

We believe in growing organically—for our family and for yours. We used to be certified organic with the WSDA, but we felt it was no longer a good fit for our farm when the USDA Organic program took effect. We don't need government approval, we want yours.

**We use no chemicals of any kind on our farm.**

### Tentative Crop Availability Plan

VEGETABLES	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	JAN
Artichokes										
Basil										
Beans, Snap										
Beans, Shell										
Beets										
Broccoli										
Brussels Sprouts										
Cabbage										
Carrots										
Cauliflower										
Sweet Corn										
Cucumbers										
Eggplant										
Fava Beans										
Fennel										
Garlic										
Kale										
Leeks										
Lettuce										
Mustard Greens										
Onions										
Parsnips										
Peas										
Peppers										
Potatoes										
Pumpkins										
Radicchio										
Radishes										
Rutabagas										
Shallots										
Spinach										
Summer Squash										
Winter Squash										
Swiss Chard										
Tomatoes										
Turnips										

In addition to the items listed, we will have many standard & gourmet vegetables available seasonally, including but not limited to: Squash Blossoms, Pickling Cucumbers, Rapini, Bok Choi, Edible Flowers, Radish Pods, Green Onions, Dill, Cilantro, Sorrel, and many others. See our website for more.

# Farm-Fresh Food, From our Family to Yours!



A brand new season of big changes, fresh, delicious produce, and a face-to-face connection with your food.

Free U-cut Flowers and Herbs  
Unlimited U-pick Peas and Beans  
U-pick Pumpkins in October  
Monthly Farm Potlucks

## 2018 Season

We have been farming together for 20 years. Our farm lies in the fertile Green River Valley, home of some of the finest agricultural soil in the country. A lot can change in 20 years, and we've grown in many ways since we started out on just a couple of acres in the late 1990's. Our CSA has been as large as 200 families, and as small as 25. We started out going to one farmers market, and have done as many as three throughout a season. But in 2017, we downsized to focus on our family and farm dreams. We will be cultivating only 5 acres this year, down from 20 in 2016. Our CSA will revolve around only 50 families, down from 120, and we will be selling at only one farmers market this season: West Seattle. We have an established 40-week harvest season—late March through the end of December.

We choose to grow a lot of things that you can't find in the grocery store. We have always enjoyed exploring new varieties as well as improving on the standards. We want you to enjoy new foods, or at the very least, to break out of the grocery store box. Of course, we grow broccoli, carrots, and over 100 other crops, too, but not like what you've had from the supermarket. Our produce takes longer to grow because we don't use as much water as the conventional farms, and we use slower-acting, organic fertilizers and growing methods. The result—premium flavor and, we believe, better health.



### CSA

In 2018, our CSA will be full-season only. That means that subscribers commit to the entire 40-week season all at once. We won't offer season-by-season CSA purchases or late commitments. This will help us plan and will allow us to focus on our 50 special families. Every week we'll assemble a tasty, well-balanced assortment of the various items that we harvest that week. Seattle subscribers will receive a pre-packed box of delicious items, but at the farm we'll be offering a "market-style" setup with lots of choices and options. We will continue to offer three share sizes: Mini, Small, and Large.

We're looking forward to continuing to push our boundaries in both seasonality and interesting varieties. There are so many food crops out there to try! And, with the aid of our many greenhouses now, we can have peas, carrots, lettuce, and more extra early in the season!

### Eggs

We plan to have plenty of eggs for the subscribers who want them. We'll have more information in the spring when the hens start laying again.



### Creating Community

Part of our 2018 farm plan is to include our subscriber base in farm activities, and reduce our dependence on seasonal labor. We are planning three work parties, and those families who commit to participate will help grow the U-Pick Garden. At the end of each work party day we will host a farm potluck. Participation will help make sure we have plenty of flowers, peas, beans, and pumpkins for our CSA family. We will also host a potluck in the months without a work party. This will be a fun way to get to know everyone better, share produce cooking ideas, and help subscribers get to know their farm more intimately.

We will continue to publish a blog on our website. The weekly posts will include a list of what produce is included in the share for that week, news and photos from the farm, and recipes to help you in cooking anything new or unusual.

### Farmers Market

We love farmers markets—we love talking to people and exposing them to new, surprising vegetables and teaching them how to use them. Our favorite has always been in West Seattle, so that's where we'll be on Sundays, late March through December.



## I Want to Join the Farmily!

NAME \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

CITY, ZIP \_\_\_\_\_

DAYTIME PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

I understand that there is some risk involved in this farming endeavor. But I believe that my farmers will do their best to provide all they have promised and I agree to excuse them for any mishaps that might trip them up, including bad weather and insect pests.

### OUR CSA SEASON IS 40 WEEKS LONG: Late March – Early January:

Pay in four equal installments at no extra charge (November 15, December 15, January 15, and February 15) **Must be paid in full by February 15, 2017!**

### DON'T DELAY! WE HAVE ONLY 65 SPACES AVAILABLE!

- \$700 for a weekly Mini Share (\$175 x 4) \$ \_\_\_\_\_
- \$1,000 for a weekly Small Share (\$250 x 4) \$ \_\_\_\_\_
- \$1,800 for a weekly Large Share (\$450 x 4) \$ \_\_\_\_\_
- Save \$100** by committing to participate in two of three on-farm work parties, in July, August, and September. \$ \_\_\_\_\_

### PREPAID FARMERS MARKET CARDS:

Prepay for your farm purchases and save.

- \$50 Card for \$45 \$ \_\_\_\_\_
- \$100 Card for \$90 \$ \_\_\_\_\_
- \$200 Card for \$170 \$ \_\_\_\_\_

*Most of our farming expenses occur long before we have anything to harvest. Most of our bills for seed, fertilizers, and repairs arrive January through April. The earlier you pay us, the more it helps.*

### I want my produce delivered to a drop-site:

- Add for \$55 for Neighborhood Delivery \$ \_\_\_\_\_
- Columbia City  Capital Hill  North Seattle
  - U District  \_\_\_\_\_

**GRAND TOTAL:** \$ \_\_\_\_\_

### I want to pick-up my produce:

- At the Farm on Tuesdays  At the Farm on Saturdays
- At the West Seattle Farmers Market(Sundays)