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"That was the most delicious kale I have ever eaten and the baby beets are sooo sweet, and the spinach had a wonderfully rich flavor. Who said local organic doesn't taste any different than conventional vegetables? They are very wrong! We are enjoying the beautiful vegetables that you grow."

Kristina Brown

WINTER SHARES—STRETCHING THE SEASON

WHY HAVE WINTER SHARES?

Typically, local CSAs (Community Supported Agriculture, or subscription farms) have a harvest season that starts in May or June, but comes to an end sometime around October. We aren't comfortable with the idea that after cultivating relationships with customers, the farms must send everyone back to the supermarket for the winter. In 1997 we started reading about farms in the Northeastern US that offer winter produce to their members, and in 1998 we began our own experiment with winter vegetables. This will be our eleventh year providing a winter subscription program.

WHAT PRODUCE MIGHT BE INCLUDED IN A WINTER SHARE*?

ROOT CROPS	BRASSICAS	GREENS	GARLIC & ONIONS	WINTER SQUASHES	OTHER
Potatoes	Broccoli	Swiss Chard	Garlic	Acorn	Fennel
Carrots	Cabbage	Spinach	Shallots	Buttercup	Rosemary
Beets	Cauliflower	various Lettuces	Red Onions	Kabocha	Sage
Turnips	Brussels Sprouts	Arugula	Yellow Onions	Delicata	Parsley
Rutabagas	Kohlrabi	Mâche	Leeks	Gold Nugget	Chervil
Winter Radishes	Kale	Radicchio	Green Onions	Sugarloaf	Dried Herbs
Parsnips	Tatsoi	Escarole		(many more squashes)	Apples
Parsley Root	Bok Choi	Endive		Pie Pumpkins	Pears
Sunchokes	Napa Cabbage				

Some of these vegetables require controlled-climate storage, so we've constructed both cold and warm storage areas. Root crops like it cold and damp, squashes and onions like it dry and warmer. Only the hardy greens and brassicas can stand the cold—and they become deliciously-sweet once the weather dips below freezing a time or two. This is especially noticeable in kale and cabbage, and Brussels Sprouts. It is VERY IMPORTANT that before you decide that you don't like these vegetables, you eat them at the time of year they were designed to be eaten. Not only are they beautiful, they are delicious! They bear no similarity to the California-, Arizona-, or foreign-grown versions in the supermarket. We will be filling at least three greenhouses this winter, so we plan on having lettuces, arugula, radicchio, and other tender greens throughout the winter. We'll also have a number of new items this year like celery root, mache, radicchio, and several Asian greens, as well as a few surprises.

HOW MUCH PRODUCE WILL BE IN THE SHARES EACH WEEK?

We will do our best to include at least one item from each category in the above list in each week's allotment. We no longer try to estimate how many mouths each box will feed, so we have supplied approximate quantities of produce per box. See other side for an estimate of how much to expect in the small and large shares.

*All crops subject to weather conditions and availability

over...

YES, I WANT WINTER PRODUCE!

I understand that there is some risk involved in this farming endeavor.
 But I believe that Mike and Shelley will do their best to provide all they have promised.

- I want to receive 12 weeks of winter produce and I've included \$280 for a **SMALL WINTER SHARE** \$_____
- I want to receive 12 weeks of winter produce and I've included \$450 for a **LARGE WINTER SHARE** \$_____
- PICKUP SITE PACKAGING FEE** of \$50 for pickup at Capital Hill, Columbia City & North Seattle \$_____

NAME _____

MAILING ADDRESS _____ CITY, STATE, ZIP _____

PHONE _____ EMAIL ADDRESS _____

I WANT TO PICK-UP MY PRODUCE AT:

ON-FARM PICKUP: The Farm on Wednesdays The Farm on Saturdays

FARMERS MARKET PICKUP: U District Market on Saturdays W. Seattle Farmers Market on Sundays

NEIGHBORHOOD PICKUP SITES ON TUESDAYS: Capital Hill Columbia City North Seattle (\$50 FEE APPLIES)

PLEASE CALL US IF YOU HAVE ANY QUESTIONS: 253.859.5197 OR EMAIL: SHELLEY@WHISTLINGTRAINFARM.COM

Please complete this application, enclose payment, & mail to: Whistling Train Farm, 27127 78th Ave. S., Kent, WA 98032

Make checks payable to Whistling Train Farm. Thank You!

NOVEMBER	
SMALL SHARE	LARGE SHARE
1 head Butter Lettuce	2 heads Butter Lettuce
1-1/2 pounds Potatoes	3 pounds Red Potatoes
1 Delicata Squash	1 Delicata Squash
1 bunch Swiss Chard	2 bunches Swiss Chard
1 Yellow Onion	2 Yellow Onions
1 bulb Garlic	2 bulbs Garlic
1 head Broccoli	1 head Broccoli
1 pound Carrots	2 pounds Carrots
1 bunch Parsley	1 bunch Parsley

DECEMBER	
SMALL SHARE	LARGE SHARE
1 head Romaine Lettuce	2 heads Romaine
1-1/2 pounds Potatoes	3 pounds Gold Potatoes
1 Gold Nugget Squash	2 Gold Nugget Squash
1 bunch Lacinato Kale	2 bunches Lacinato Kale
1/2 pound Spinach Leaves	1 pound Spinach Leaves
1 pound Topless Beets	1 pound Topless Beets
1 bunch Turnips	1 bunch Turnips
2 Leeks	4 Leeks
1 bunch Fresh Rosemary	1 bunch Fresh Rosemary

If you will be picking up your produce in person, you will have the option of making substitutions. For example, you can have extra greens if you don't want potatoes, or take extra carrots instead of squash. Pre-packaged box delivery to Capital Hill, Columbia City, and North Seattle will not have this option.

HOW LONG WILL THE WINTER SHARES LAST AND WHAT WILL THEY COST?

The winter shares will begin when the summer shares end—the first week of November, and will run into January—a total of 12 weeks. If it looks like we will continue to have a good supply of produce past our 12th week, all subscribers will have the option of extending their subscriptions. We will harvest every week, with the exception of the weeks surrounding the holidays. See the schedule below for details.

2009 Winter CSA Pick-Up Schedule											
NOVEMBER			DECEMBER				JANUARY				
3	10	17	24	1	8	15	22	29	5	12	19
Double Share option for Thanksgiving			Double Share for Christmas								
Our week begins with Tuesday. If you pick-up any other day, it will be that day following the Tuesday on the schedule. U District pickup is on Saturdays, West Seattle pickup is on Sundays, Seattle neighborhood pickup is on Tuesdays.											

HOW WILL YOU PICK UP OUR PRODUCE?

This winter you will have several options for picking up your produce. If you live in the south end or enjoy the drive to the farm, you can pick up at the farm either on Wednesday afternoons between 2:00 and 8:00pm or Saturday afternoons between noon and 5:00pm. If you pick up at the farm you will have just about any options for substitutions that you like because it's easy to run out and pick more. You also have the option of buying eggs.

We will also be selling produce at the University District Farmers Market on Saturdays and at the West Seattle Farmers Market on Sundays, and you are welcome to pick up your produce at our table there. There are no delivery fees, you have the same substitution options that you have at the farm, and you will be able to purchase eggs when available.

We will also have pick-up sites in the Capital Hill and North Seattle neighborhoods, but for pre-packed boxes only. You will be able to pick up your box of produce at these two sites anytime after 5:00pm on Tuesday, or anytime Wednesday. There is a \$50 fee for using these locations so that we can pay for labor and materials in packing the boxes.

Thanks for your interest, and we hope you'll join us this winter!
Shelley, Mike, Della, and Cosmo



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*Happy Thanksgiving to all the folks at Whistling Train Farm!
We are immensely enjoying our winter produce, and my partner and I frequently comment on the vitality as well as the flavor of the food.
Thanks for providing this nutritious, delicious food for us!*

Peter