The Farm

Pigman's Produce is a small family owned and operated vegetable and berry farm located in the lush Nisqually Valley. Jan and Dean Pigman have grown nutritious produce using organic practices for the last 32 years. We feature naturally grown strawberries and raspberries from June through September, and grow a wide selection of other delicious produce April through October. We maintain soil fertility by using only natural fertilizers, adding lots of organic matter and rotating our crops. The beneficial insects are abundant and largely keep the pest species under control.

What Is A CSA?

Community Supported Agriculture (CSA) is a way for farmers and consumers to form a direct connection through the growing season. This eliminates the middleman, the long distance transportation of perishable foods, excessive handling and storage, and allows the farmer to harvest each crop at the peak of ripeness and flavor. Early in the growing season, customers buy a "FarmShare" of the harvest to come, thus guaranteeing a weekly supply of the freshest, tastiest vegetables and berries possible. This early purchase helps the farmer cover the early expenses of seeds, supplies, and labor.

You Will Reap A Weekly Harvest

The last week of May until the second week of October (22 weeks) the shareholders will receive a large grocery bag containing a variety of fresh produce. A Small Share will feed 1-2 people and a Farm Share will feed three or more people. Purchasing our CSA saves you approximately 10% over the season.

These items will vary each week as the season progresses, with more available as the weather warms.

Sample items June: asparagus, beets, broccoli, carrots, chard, lettuce, peas, rhubarb, spinach, and strawberries.

Sample items Aug: beans, cabbage, corn, cucumbers, kohlrabi, lettuce, Walla Walla onions, tomatoes, strawberries, and summer squash.

Sample items Oct: beets, cabbage, carrots, kale, lettuce, leeks, onions, potatoes, pie pumpkin, spinach, and winter squash.

You will also receive a weekly newsletter with a list of that week's produce, farm news, and interesting tidbits.

Cost of FarmShare

Paid in full by May 2nd Paid Later

Regular season Farm Share	\$650	\$700
Regular season Small Share	\$390	\$420

Other payment options can be discussed. <u>Installment Payments add</u> \$5 for each installment payment after Mat 2nd. Payment in full is due by August 15th. Cost per week is \$29.55 for a regular share per week and \$17.72 for a small share.

Please be aware that fees are not refundable. Any bags not picked up may be given to a food bank or similar charity.

You will receive an additional 5% discount on all other produce that you buy at the farm.

You are welcome to visit the farm anytime and see your fruits and vegetables growing. Volunteer help is always appreciated and could include planting, watering, weeding, or harvesting.

We have been and continue to add trace minerals to the soil to make the plants healthier, taste better, and be nutrient dense for your health.

You may be assured that everything in your bag was grown on our farm with Tender Loving Care.

The last three years Our Common Home Farms / St. Martin's University has been renting most of our production area and running the CSA and sales of the produce. They have now reduced their program to one field for donation to food banks & shelters. Therefore Pigman's Produce has resumed a small limited number of CSAs.

We also hope to have the sales trailer open three days a week (probably Tues, Fri, and Sat, weather permitting) for any additional produce you want.





Application

I would like to purchase a FarmShare of fresh sustainable produce for the 2022 season. (Please print clearly)

Name(s)	
Address	
City	_ZIP
Pick up day phone ()_(So we can call you and remind you if you h	
Email	

Cost of FarmShare

Paid in full by May 2nd Paid Later_____ Regular season Farm Share \$650 \$700

Regular season Small Share \$390 \$420 Installment Payments add \$5.00 per payment made after May 2nd.

Please make check payable to: Dean Pigman. THANK YOU. Electronic payments are coming, please call to check with us after April 15th.

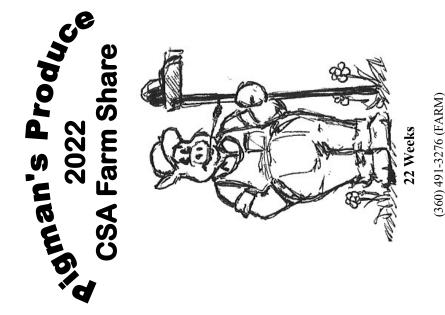
We look forward to sharing our delicious harvest with you.

Pick up will be at the Farm ONLY this season!

Bags will be ready for pick up at 3pm Tuesday afternoon. You are welcome to pick up your bag at your convenience at any time after 3pm. Bags will be in the walk-in cooler.



It Here



www.PigmansProduce.com or on Facebook Celebrating our 33rd year of farming

Nisqually Valley near I-5 exit 114

10633 Steilacoom Rd SE

PigmansProduce@gmail.com

From Field and Vine

to Thee and Thine'

Pigman's Produce Jan or Dean Pigman 10633 Steilacoom Rd SE Olympia WA 98513-9622

Some crops we plan to grow:

Artichoke, Cucumber, Peas, sugar snap Apples Jerusalem Slicing Cantaloupe Peppers, bell Asparagus Pickling* Peppers, hot Pears Beans, green* Eggplant Plums Potatoes Beets* Kohlrabi Persimmons Pie pumpkin Broccoli Kale Raspberries * Rhubarb Cabbage* Leeks Strawberries * **Shallots** Carrots Lettuce Basil Spinach Cauliflower Mustard Greens Catnip Squash, summer Chard Onions, dry Dill Squash, winter Corn Peas, shelling Parsley **Tomatoes** Cut flowers

Eggs also available for sale.

If there are any items in your bag that you strongly dislike/are allergic to, you may exchange one or two of them for other items that are available. * Canning/Freezing quantities of berries, beets, pickling cucumbers, green beans, and kraut cabbage are available by advance order.