Welcome to the 2009 WSU Organic Farm CSA (Community Supported Agriculture). Our program is in its fifth year and is already shaping up to be something special. As I sit here catching a breath from the recent rains, I’m overwhelmed with all the goings-on at the farm! Currently, we are constructing a giant new hoophouse for those warm-season crops that need extra protection. A new tool shed and underground irrigation system are also in the works. We are busy building and planting the farm.

The other big news is that we are opening the Pullman Fresh Farm Market with the help of the Pullman Chamber of Commerce and the Whitman County Department of Health. At the new farmer’s market, vendors will be selling locally produced plants, artisan breads, cut flowers, fresh herbs, grass fed beef, wine, and of course, fruits and vegetables. It is also the site of our Wednesday CSA pickup. Market hours are Wednesdays from 4:30-6:30 p.m. at the Old Post Office parking lot. Please spread the word and help make this market a success for our local producers and downtown businesses.

This year’s harvest will start on schedule during the third week in May. We had the latest start date yet for our early plantings, but the weather has improved greatly and now everything is growing very well. Downtown pickups will begin Wednesday May 20, and Farm pickups will begin Friday May 22. I have included your pick-up day on the back of this letter. If you need to change your pick-up day, please let me know ASAP. You can reach me by email or the office phone. I am in the office only two days a week, so email is the quickest way to get a hold of me.

We are also offering the newsletter and harvest list via email. This will greatly reduce our printing and keep members better informed about weekly harvests. I will try to have some printed newsletters at each pickup location for those wishing to have something to read on the way home. If you are not on either of those lists, please let me know and we will add you.

Our new newsletter editor is Marcia Gossard. Please feel free to contact her at mgossard@nasw.org with any suggestions or recipes. Thanks so much and we’re looking forward to seeing you soon.

—Brad Jaeckel

How does the CSA work??!
Each week, pick up your share at the scheduled pick-up location. We will have a members’ list so we can check you off after you’ve picked up your box. Some members split their share with other people, but only one name will be on the list. It is up to you to actually divide up the vegetables.

There are two box sizes: large and regular (formally, full and half). The large shares have more quantity and variety than the regular. We will be using the same reusable plastic boxes this year in two sizes, which should help you identify the large and regular shares.

ALL members are required to repack their share from our plastic box into another container of your choice. Last year, many people used cloth bags or their own boxes. If you forget your own bags, a limited number of bags will be available.

At each pick-up site there will be a table with extra fruits and vegetables from the morning harvest. These items are for sale to you and the general public. We will not be continuing trades from the table. Instead, there will be a box set aside where members “can take an item and leave an item.”

Each week you can trade one item from your share for something else left in this box. We will try to have some things available at the beginning of the pickup to get it started. You are not required to do this, but if there is something in your box you are not interested in using, feel free to make a trade; but only one per week, please.
**Wednesday Pickup**  
**Pullman Fresh Farm Market**

The mid-week pickup is on Wednesday afternoons from 4:30-6:30 p.m. at the Old Post Office Wine Bar (254 SE Paradise) parking lot. You can find us among the many other vendors at the new Pullman Fresh Farm Market. The parking lot is small and will only be for vendors and their tables. Free public parking is available along Paradise Street, on the side streets, and in some nearby lots. Paradise is a busy one-way street so please use the crosswalks at High Street or Kamiaken Street. We hope to have signs warning traffic of the market during the set hours. This will be a great location to walk or ride your bike to from downtown, work, or your home. We are grateful to the Wine Bar for the use of their lot so please be respectful of other shoppers and drivers.

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**Visitors**

Visitors are welcome at the farm. Friday afternoons are the best time to visit, but we are flexible and welcome visits on other days. However, there are times that aren’t so good for visits: Wednesday mornings through the end of July, when our summer field course students meet, and Tuesday and Friday mornings when we are busy with harvest. If you do come visit, please check in with a manager before touring the gardens. We can give you important information about where (and where not) to walk. And please leave your pets at home.

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**Friday Pickup**  
**WSU Organic Farm**

The Pullman pickup will be Friday afternoons from 3-6 p.m at the Farm inside the Tukey Orchard. From Pullman, head east towards Moscow. At the last stoplight turn left onto Airport Road. Continue past Grimes Way (and the bears) about 3/4 mile to last driveway on right before the intersection to the airport. Turn right into driveway with big red sign: “Tukey Horticultural Orchard.” Go through the gate and past the shop buildings. Follow the paved road up the hill through the orchard. At the top of hill turn right at the gray shed and go about 200 yards. There is a gravel parking area on the right directly above the farm. Please park here and walk down to the gardens. Also, be mindful of the trees, sprinklers, and other equipment and cars that may be near the orchard roads and parking areas. The orchard can be a busy place, especially during the u-pick sales, so please drive slow and be respectful of this special place.

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**Your Pick-up Day is:**

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Newsletter by Marcia Hill Gossard — www.nasw.org/users/mgossard