

Nash's Pastured Pork Program

- Custom Pork** \$50 Deposit \$50 Market PU
 Whole pig Half pig
- Pork Buying Club** \$25 Deposit \$109 Full price
 Standard Box Grilling Box
- Market pickups \$15 Peninsula \$25 Seattle

Pick-up Locations

- Port Angeles Farmers Market, Saturday
- Sequim Farmers Market, Saturday
- Port Townsend Farmers Market, Saturday
- Nash's Farm Store, 4681 Sequim-Dungeness Way, Friday-Sunday, 9:30 a.m. to 7 p.m.
- Pacific Pantry, Sequim, Friday, 3 p.m.
- Jim's Pharmacy, Port Angeles, Friday
- Cup & Muffin, Kingston, Friday
- U-District Farmers Market, Saturday
- Ballard Farmers Market, Sunday
- Capitol Hill Farmers Market, Sunday
- Local Route Delivery, Sequim/Port Angeles, Friday, 3 p.m. Call 360-681-7458 to see if you are on the route. Address: _____

Purchase Information

To **pay by credit card**, call 360-681-7458.

To **pay by check**, mail payment with this form to Nash's Organic Produce, 1865 East Anderson Rd., Sequim, WA 98382. Cash or check payment may also be made at the above listed locations.

Pay online at www.nashsorganicproduce.com.

For Office Use Only

Purchase Date: _____

Location: _____ Market

Location: Farm Store Mail Phone

Amount Paid: _____

Market Bucks or Cert. # _____

Cash Check Credit Card

Please do not mail cash.

Card/Check Number: _____

Exp. Date: _____

Mailing Address: _____

Employee Name: _____



Farmers Markets

Nash's Organic Produce participates in the following markets, where you can pick up your CSA box or use your Nash's Market Bucks. (* = year-round)

Peninsula—Port Angeles*, Port Townsend, Sequim.

Seattle—U-District*, Ballard*, Capitol Hill*, Pike's Place at City Hall.

Market details at nashsorganicproduce.com.

More than Just a Farm Store!

Located on the site of the historical Glendale Creamery in scenic Dungeness, the full-grocery Farm Store has a huge selection of organic, GMO-free and local items.

The store features Nash's pastured pork, eggs, organic vegetables, fruits, freshly-milled flours, and grains. You'll also find local beef, poultry, fish and dairy, in addition to a huge bulk section, personal care and household items, tons of gluten-free options and locally-crafted mercantile items.

The ABC Club welcomes children to grab a free Apple, Banana or Carrot when they shop, and the Kids Corner is a popular place to play while parents shop or to enjoy a cup of coffee. The Store also features recipes and information about agricultural issues, and the adjacent Community Barn hosts presentations and gatherings. Sign up to receive a weekly email newsletter from the Farm Store at nashsorganicproduce.com and come visit us at 4681 Sequim-Dungeness Way in Dungeness. We're open daily 10am-7pm, year round.

CSA Program

Sign up for our 20-week Community Supported Agriculture (CSA) program, and help the farm kick-start the growing season! In return, from July to November you'll receive a weekly medley of farm fresh vegetables, fruits, herbs, flour and grains, all harvested in their prime, ensuring the most vitamin/nutrient-rich food possible. Weekly boxes include a newsletter with recipes, health tips and farm news, and members are invited to Nash's Strawberry Social in June. Fully paid, full-season members also get an additional 10% off all Nash's products at the farmers markets or Farm Store, valid from the time of CSA purchase through the end of the CSA season.

Sign up online or in person to receive a standardized box (8-12 items) or a small box (5-7 items) and enjoy the flexibility of swapping out one item weekly, or putting your box on "hold" if you're going out of town. Local delivery routes to Sequim and Port Angeles are available. For details call 360-681-7458.

Nash's Market Bucks

The Market Bucks program is a checkbook-sized passbook that gives you \$400 worth of credit on Nash's food sold at farmers markets for only \$360. Purchase organic, local, fresh produce at Nash's farmers market locations and SAVE! No expiration date.

Wholesale Price List

Nash's extensive product line is also available for pre-order by the whole or half case to restaurants, home canners, retailers, and food service providers. Contact the sales desk at 360-681-7458 or email sales@nashsorganicproduce.com.



Nash's organic produce



Year 'Round Produce

CSA Program

Nash's Market Bucks

Pork Program

Farmers Markets

Full-Grocery Farm Store



CSA, Nash's Market Bucks, Certificates, Pork Program Form

Name: _____

Address: _____

Phone: _____

Email: _____

New Member Renew

How did you hear about us? _____

Nash's Market Bucks—\$360 for \$400 credit redeemable at Farmers Markets ONLY

Gift Certificate for \$ _____

PENINSULA CSA Standard Small
8~12 items 5~7 items

| | | |
|---|-------|-------|
| <input type="checkbox"/> Super Early Bird Special (thru March 31) | \$530 | \$365 |
| <input type="checkbox"/> Early Bird Special (thru May 31) | \$560 | \$385 |
| <input type="checkbox"/> Full Price (after May 31) | \$599 | \$415 |
| <input type="checkbox"/> Senior Special (65 and older) | \$560 | \$385 |
| <input type="checkbox"/> Single Trial Box | \$ 33 | \$ 23 |
| <input type="checkbox"/> 10-week option available | \$329 | \$229 |
| <input type="checkbox"/> Port Angeles/Sequim Local Route Delivery (call for info, 360-681-7458) | \$ 60 | \$ 50 |

Total cost _____

SEATTLE CSA Standard Small
8~12 items 5~7 items

| | | |
|---|-------|-------|
| <input type="checkbox"/> Super Early Bird Special (thru March 31) | \$655 | \$455 |
| <input type="checkbox"/> Early Bird Special (thru May 31) | \$690 | \$480 |
| <input type="checkbox"/> Full Price (after May 31) | \$745 | \$525 |
| <input type="checkbox"/> Senior Special (65 and older) | \$690 | \$480 |
| <input type="checkbox"/> Single Trial Box | \$ 41 | \$ 29 |
| <input type="checkbox"/> 10-week option available | \$410 | \$290 |

Total cost _____

Prices subject to change.

Payment Plan available online only. Please visit www.nashsorganicproduce.com.

About Nash's Organic Produce

Nash Huber was raised on a small family farm in Illinois where he learned how to grow healthy food sustainably from his parents and grandparents. In 1979, he created Nash's Organic Produce in Sequim based on those traditional values.

The farm strives to grow healthy, organic food for the community, while preserving farmland, training the next generation of farmers, and protecting wild-life habitat. For this work, it has been honored with awards from Provender Alliance, Washington Tilth Producers, the Vim Wright Society, American Farmland Trust, and the Ecological Farming Association.

Plentiful Produce

The team at Nash's produces over 75 varieties of seasonal, organic vegetables, fruits and herbs year 'round. Because of the unique climate in the Sequim-Dungeness Valley, vegetables in the *brassicae* family, such as cabbage, kale, Brussels sprouts, broccoli, cauliflower, and collards, grow particularly well. The farm also grows a numerous and diverse selection of leafy greens and root crops, including our famously sweet carrots. Seasonal strawberries and gooseberries are available along with specialty crops, such as basil and other herbs, green beans, globe artichokes, garlic, and onions.

Find Nash's seasonal guide and Recipe Blog at www.nashsorganicproduce.com.

Nash's Organic Produce • 1865 E. Anderson Rd., Sequim, WA 98382 • (360) 681-7458 • www.nashsorganicproduce.com • sales@nashsorganicproduce.com

Pork Program

The folks at Nash's are committed to providing a healthy alternative to factory-farmed pork. On their diversified farm, hogs are part of the nutrient cycle, consuming unsold vegetables, clearing fields of old crops, suppressing weeds, and contributing to soil fertility. They are raised on rotating pastures, are antibiotic- and hormone-free, and are fed Nash's organic barley and local whey.

This high-quality, delicious pork is available:

- **by the half or whole hog**, custom processed;
- **by the cut**, USDA-approved, at Nash's Farm Store and at Nash's Peninsula farmers market stands;
- **Pork Buying Club**. Get a 16-lb. Standard box (chops, bacon, sausage, ground pork, roast, and ham steaks), or a 16-lb. Grilling box (ground pork, smoked chops, brats, ribs, sausage links, and fresh ham steaks). For more information, call Sid Maroney at 360-681-7458, or sign up online at www.nashsorganicproduce.com.

Grain

Grain is a highly efficient way to store food energy. A vital component to a diversified farm, grain adds stable organic matter to the soil, helps break vegetable diseases and pests, and reduces soil erosion.

Nash's Organic Produce grows several varieties of hard red and soft white wheat, barley, rye, triticale, buckwheat, naked oats, beans, mustard, fava beans and field peas, as well as a rye/vetch mix for cover cropping. Our own stoneground flour is milled right at the Farm Store, at our certified organic grain mill.

Nash's works extensively with Washington State University to rediscover, develop, and maintain grain varieties that are adapted to western Washington's growing conditions and are high in nutrients.

Seed

Nash's team believes it is vital to preserve and nurture open-pollinated vegetable varieties that have been carefully selected, saved, and handed down for generations. To that end, it works with entities like the Organic Seed Alliance in Port Townsend, WA, to create and maintain diverse seed sources for the future.

The farm cultivates organic seed for its own use, including carrot, beet, kale, spinach, corn, cabbage, cauliflower, and phacelia, and on contract for regional seed companies. It also participates in variety trials, such as the Northern Organic Vegetable Improvement Collaborative to maintain vegetable lines that are well adapted to the climate on the North Olympic Peninsula, which are able to resist disease in organic systems and extend the market season.

