

# Tonnemaker's CSA Handbook

## Introduction to Tonnemakers

### **Tonnemaker Hill Farm**

We are a 126-acre farm located north of Royal City, WA, on the north slope of the Frenchman Hills (about 20 miles southwest of Moses Lake). We are in Grant County in the Columbia Basin. Our farm consists of 60-odd acres of orchard, 50-odd acres of a grass-hay/alfalfa circle and 20-odd acres of annual vegetables. Established by Pearl and Orland Tonnemaker in 1962 with the hope that they would be able to pass the farm down to their grandchildren, it is now managed by Sonia & Kole Tonnemaker and their son & daughter-in-law, Luke & Amanda Tonnemaker. Kole's brother, Kurt Tonnemaker, runs the farmer's market side of the farm on the West side of the Cascades.

### **Tonnemaker Valley Farm**

We began farming (on a very small scale!) the 14 acres that we lease just south of Woodinville, WA, in western Washington in 2015. We will be applying for our organic certificate in 2016 and since the farmland has been fallow for the 3+ years prior to 2015, we are hoping to be able to enter immediately into the WSDA organic program. The 2016 Friday Farm Box contains 2 items each week that are grown in Woodinville (vegetables) and one bunch of U-pick flowers each week. We also hope to offer coupons for U-Pick veggies & flowers and host farm events on the property for those of you not choosing the Friday Farm Box as your 2016 CSA.

### **Our CSA**

The Community Supported Agriculture (CSA) at Tonnemakers first started in 2010 with three families and has grown to over 150 families. Our fruit and produce is Certified Organic through the WSDA.

### **Community Supported Agriculture**

Our Community Supported Agriculture (CSA) works more like a subscription program rather than a true CSA in that we try very hard to guarantee a certain number of items or pounds each week in your boxes (or "shares"). While we do grow over 400 varieties of fruits and vegetables, the majority of those are fruit varieties. Therefore, our CSA is 100% fruit.

We also offer ad-on boxes in the form of our 10lb Club: 10lb boxes of various fruits and vegetables throughout the growing season when they are at their peak season. This is ideal for anyone looking to preserve the summer's bounty.

## Weekly Boxes

### **Summer Season**

Our Summer Season begins with cherry harvest the last Tuesday of June (June 28th) and continues for 14 weeks through the last week of September (the 28<sup>th</sup>). Your weekly box will consist of fruit that is in season that week – usually picked the day or evening before it is delivered to you. Our main delivery day is Tuesday for all our Seattle dropsites, but we also offer Saturday pick up in conjunction with Whistling Train Farm and a Friday Farm Box at our Woodinville location. For our Summer Season, we offer two sizes – Blue and Grey. Grey size is an average of 5 items or pounds each week. Blue size is an average of 7 items or pounds each week. July tends to be heavily cherries, August tends to be heavily peaches & nectarines, and September tends to be heavily stone fruit and apples.

Since our weekly boxes only contain fruit & vegetables (for the Friday Farm Box) grown by Tonnemakers, they may start out with less variety and work their way to more variety by the end of the CSA season. We may also include dehydrated fruit & rhubarb at the beginning of the season.

### **Fall Season**

We are hoping to offer a fall season in 2016. We are “playing it safe” and will be waiting until after the apple & pear crop is set to make a decision on how many fall shares we are able to offer and the duration of those shares.

## At Your Drop Site

### **When You Arrive -**

Check off your name on the check-off list for each box you are picking up. You will have a line item for each box you ordered that week (weekly + any 10lb Club boxes). If you ordered more than one box, that will be indicated by the quantity line (especially important for those of you in the 10lb Club!).

The check in slip looks like this:

Name	Phone #	Memo	Drop Site	Qty	Picked up at site	
John & Jane Doe	123.456.7890	07.01 Blue Box	Clearview	1		Ttl 1

Column 1 will have your name. Column 2 has your phone number (in case your site host needs to get in touch with you). Column 3 has what type of box you are to pick up (“memo” – blue, grey or 10lb club). Column 4 has your drop site (this is mostly for our driver’s sake!). Column 5 has the quantity of boxes you are to pick up (or take the contents from). Column 6 is for you to

check off that you picked up your boxes. The final column is where we put the total number of boxes for our driver to leave at your site.

To collect your fruit, find the colored box that coordinates with your size (blue or grey, listed under “Memo”) and remove the contents of your box – PLEASE LEAVE THE BOX/TUB AT THE DROP SITE. Weekly boxes will not have your name on them.

For those of you with 10lb Club boxes, these will be in our white cardboard Tonnemaker boxes. You are free to take the boxes home with you, but we would love to have them back (if they are still in good condition) at a later date. 10lb Club boxes WILL have your name on them. Please be sure you take your box.

### **Transporting Your Produce**

Members are asked not to take their boxes home if possible, but to bring reusable tote bags or recycled grocery bags. This allows us to use durable but expensive plastic bins, instead of the cheap-but-replaceable paper boxes. Your peaches, nectarines, plums, apricots and possibly cherries may come in plastic clamshell containers. Please bring your *rinsed/cleaned* container back the next week for us to reuse. We may also be using mesh bags for cherries and smaller stone fruit. Please return those as well the following week. Any paper bags are yours to recycle. If you do find yourself needing to take our plastic boxes, please bring them back next week so that we can continue to keep our costs down – or bring them to us at a farmer’s market during the week or on the weekend.

### **Extras**

We will occasionally notify you if we have an extra amount of a certain fruit or vegetable available to purchase. These notifications will come via email a week before the produce is available.

After many years of overhauling our 10lb Club schedule mid-season due to weather or fickle crops, we have decided to offer all our 10lb Club boxes with a shorter order window – one to three weeks ahead of the pick up date vs. months ahead. We’re hoping this will allow us all to plan better and will also allow us flexibility for when we are (inevitably) swimming in a certain crop.

We are also hoping to have sale/discount days at our Tonnemaker Valley Farm fruit stand location. If this happens, we will email you a few days before the sale day with the details.

## **Business Items**

### **Schedule Conflicts**

If you will not be able to pick up your weekly box or 10lb Club box one of the weeks, please login to your Farmigo account at least one week before the day you'll miss so you can put your subscription on hold for the week. Otherwise, you may also send a friend or relative to pick up your produce for you. Please be sure your substitute is aware of the protocol at your dropsite (esp. which color box you have registered for).

Likewise, please let us know if you will be late. Many of our host sites pull any remaining boxes inside after 9pm. If you know in advance that you will be late (aka: a few days, not day of), we can let them know to leave your box out for you. If something happens the day-of pick up and you'll be running late, please call our farm stand at 206.930.1565 before 6pm and our farm stand can contact your site host for you. Please do not call Stacy during the day as she will be driving and delivering your CSA boxes. If you run into trouble after 6pm, please text Stacy – she has a young daughter that goes to bed early. Thank you!

Should a vacation arise during the CSA season, we offer gift certificates in lieu of doubling boxes provided that you let us know seven (7) days in advance of your pick-up date.

### **Payments**

Registration cut-off is May 20<sup>th</sup>.

Payments for 10lb Club boxes are due when they are ordered.

Those not paying in full with registration may make 4 installments via our Farmigo system.

### **Refunds**

In 2016 we will not be offering cash/check/monetary refunds for cancellation of your CSA or 10lb Club subscriptions. Instead, should you wish to cancel, we will issue you a gift certificate that can be used at any of our farmer's market stands. However all refunds are subject to a non-refundable \$25 processing fee and notification of cancellation must be received 7 days prior to the date you wish to cancel your membership.

## **Processing Your Fruit**

### **A note about Tonnemaker Fruit:**

You will probably notice that most of our stone fruit is softer than fruit that you buy at the grocery store or even from some of the other vendors at the farmer's markets (who also pick for the warehouse). This is because we pick our fruit when it is at its peak flavor (aka: ripe). Most of our produce and fruit will be picked on Monday and delivered to you on Tuesday. Since we do pick our stone fruit ripe, there will be a chance that it may not make it to your

home bruise-free. We do our best to eliminate bruising on our end by using paper bags and clamshells for stone fruit and treating our boxes with care during transport.

### **Storage**

Since our fruit is picked ripe, please transport it from your drop site to your home with care! Keeping it in your hot car for an extended period of time will damage it. Most produce should be stored in the refrigerator. Apples and pears can be stored in a cool location or on your counter (provided your home is not above average home temperatures). Unless you want your pears (including Asian Pears) to ripen quickly, we recommend removing them from the paper bags they are transported in.

10lb Club fruit will usually need to be used within the week and be stored in your refrigerator or in a cooler-than-ambient-air location (cellar, etc.). If left on your porch or in the sun, it will spoil quicker than if in your fridge.

### **Washing**

Your fruit will store better in your fridge if you wash it just before you intend to eat it as opposed to before you place it in your fridge.

### **Freezing**

Find you have too many peaches or cherries on-hand and your next box is on its way? Consider freezing some of your surplus for the winter! Peaches, nectarines and plums do not need to be peeled before they are frozen (often, you can hardly tell there is peel there once you cook with the frozen fruit). Summer fruit smoothies are DIVINE in the middle of winter 😊

You can also freeze apples – peel, core & slice your apples and either measure out into zip lock bags and freeze or place into prepared pie dishes and freeze whole to bake at a later date. (We found a great apple peeler/corer/slicer that is hand-cranked and does all the work for you at Bed, Bath & Beyond.)

### **VISITING THE FARM**

#### **Please Visit!**

We have tried over the years to host parties & tours at our farm in Royal City, but have found that it's easier to just invite you out at your leisure! The farm is about 2 ½ hours from Seattle via I-90 east and there are many exciting adventures to be had in the area – Mardon Resort, Soap Lake, Potholes State Park, rock climbing, the Gorge, etc. Kurt & Stacy are usually at the farm on Fridays helping with the harvest, making Friday an exciting day to visit (we may even put you to work! Feel like tossing melons?!?).

However, we do have a few events planned this season in Woodinville! In 2015 we hosted a cider pressing party and we are planning on making that an annual tradition. Our target weekend is September 24<sup>th</sup> & 25<sup>th</sup> – probably that Sunday. Mark your calendars 😊

We are also looking into other events at our farm in Woodinville and will have U-pick flowers, pickling cucumbers and pumpkins in 2016 (barring all natural disasters and crop failures)!