

Somerton Tanks Farm

201 Tomlinson Road
Philadelphia, Pennsylvania

**LOCAL, CHEMICAL FREE
VEGETABLES AND HERBS.....**
.....fresh from the fields of Philadelphia



Fall crops of carrots and tomatoes with beneficial flowers growing in 2004 with water tank in the background.

**COMMUNITY SUPPORTED
AGRICULTURE (CSA)**

**MEMBERSHIP BROCHURE
2005**

www.somertontanksfarm.org

The CSA concept is simple

- You become a member of the farm by purchasing a “share” of the harvest before the season begins, to help cover up-front and operating costs of the farm.
- You receive a weekly share of fabulous farm fresh produce during the growing season.
- You can develop a relationship with the farmer who grows your food in harmony with nature - and you have an opportunity to see where your food is grown.

What is Somerton Tanks Farm

- Somerton Tanks Farm is a non-profit, small-scale demonstration farm located on land owned by the Philadelphia Water Department.
- We produce vegetables and herbs using a unique, Small Plot Intensive farming system.
- We grow delicious and nutritious produce for city dwellers without the use of pesticides, herbicides or synthetic fertilizers.

Why Support Urban Agriculture

- It conserves natural resources by vastly decreasing the distance from farm to markets and reduces storm water run-off in the community.
- It improves the local economy by providing sustainable jobs.
- It beautifies local communities.
- It enhances food security for city residents.



Scallions and Japanese salad turnips ready to package

Season and Pick Up Locations

The CSA will run for approximately 22 weeks from the last week in May to the third week in October. Pick-up will be at these locations:

Northeast Philadelphia at Somerton Tanks Farm
201 Tomlinson Road

Wednesdays from 2:30-6:00pm

South Philadelphia, East

Farmers Steve and Nicole Shelly's apartment 11th and Carpenter, Thursdays from 5:30-6:30pm

South Philadelphia, West

Location to be determined

Thursdays from 5:30-6:30pm

Mt. Airy

Near the intersection of Greene & Ellet Streets
Tuesdays from 6:00-7:00pm

*we may be able to accommodate your schedule with slightly different times or locations.

Share the Harvest

When you invest in the CSA we supply you with a growing season worth of vegetables and herbs of exceptional quality. We hand-pick all our crops at the peak of ripeness and taste - often so tender they can be eaten raw. We thoroughly clean the vegetables and they are carefully packed the day of delivery or pick-up. This quick delivery system, plus using organic practices, results in produce that is full of nutrition. The 45 types of vegetables grown at Somerton Tanks Farm are selected for taste, not for “ship-ability” and include over 100 heirloom and hybrid varieties- with no genetically modified organisms.

We will also provide you with a newsletter containing recipes, especially for those unfamiliar vegetables, as well as storage tips and farm news. We offer you a farm visit so you can see for yourself the Somerton Tanks Farm process.



Share Quantities

Each week your share will contain enough veggies to feed a family of 2 vegetarians or a family of 4 non-vegetarians. The share may vary with uncontrollable factors such as weather and pest problems. The following is a list of vegetables we will be planting in 2005:

Spring

Salad Mix, arugula, Japanese salad turnips, pea shoots, cress, French breakfast radishes, broccoli raab, Asian greens, snap and snow peas, kale, collards, broccoli, scallions, beets, spinach, zucchini, green garlic and garlic scapes, carrots, herbs -dill, basil, cilantro, chervil, sorrel

Summer

Salad Mix, carrots, scallions, zucchini, cucumbers, garlic, potatoes, beets, kale, bell peppers, fennel, celery, cabbage, melons, onions, tomatoes, escarole, chile peppers, French filet beans, pole beans, eggplant, cherry tomatoes, endive, arugula, radishes, chard, amaranth/calaloo, herbs - dill, basil, cilantro, parsley

Fall

Salad Mix, arugula, Japanese salad turnips, pea shoots, cress, radishes, broccoli raab, Asian greens, kale, collards, broccoli, scallions, beets, spinach, zucchini, bell peppers, chile peppers, escarole, French filet beans, pole beans, eggplant, cherry tomatoes, tomatoes, endive, chard, bok choy, Chinese cabbage, winter squash/pumpkins, herbs - basil, parsley

Buy Local

CSA's were begun in the US in 1985 and have started to reorganize a small part of the food distribution system. Food in this country is grown mainly for its ability to survive long distance travel averaging 1,300 miles from farm to market shelves. Transporting food this far requires high energy usage. Conversely, Somerton Tanks' food is grown for taste and nutrition. Dollars spent buying local food can generate twice as much income for the local economy. In becoming a member of Somerton Tanks Farm CSA, you also support ecologically sound agricultural practices that protect the land and natural resources while building biological diversity.

Small Plot Intensive (SPIN) Farming

This type of farming is especially well suited to city farms due to their small scale. It allows us to grow a lot of vegetables on just a half-acre of land and requires close spacing of crops. We do everything by hand - no tractors! Our crop rotation system involves 260 individual beds, which are planted 2-5 times during the season.

Small Plot Intensive farming permits us to be more environmentally friendly. For example, we use biodegradable paper mulch for weed control, minimizing the need for products like the widely-used black plastic that ends up in landfills. Our hand harvesting and careful cleaning minimizes vegetable waste. The waste we do generate is composted and reused on site. We pay attention to small details, such as using biodegradable and reusable bags and boxes as much as possible and recycling wash water.

The Partnership

Somerton Tanks Farm is a joint venture between the **Philadelphia Water Department (PWD)** and the **Institute for Innovations in Local Farming (the Institute)**. In 2001 PWD and the Institute merged their strategic planning capabilities and agriculture expertise to work toward their shared vision of a greener City. PWD is an award winning, nationally respected public utility. The Department takes a comprehensive approach to develop solutions to urban water pollution problems. The Institute is a non-profit corporation whose mission is to foster a Philadelphia-based sustainable agriculture industry on vacant, abandoned or underutilized land. Somerton Tanks Demonstration Farm is the first step in building the case that neighborhood farms can generate jobs, tax revenues, healthy food and enhance our urban communities.

The Farmers

Steve and Nicole Shelly continue to operate Somerton Tanks Farm. This will be their fourth year of farming, having been with Somerton Tanks Farm since the start of the Project in 2003. Prior to that they farmed one season at Markristo Farm, a Certified Organic Farm in Hillsdale, New York.

Nicole and Steve's goals are to earn a living farming in Philadelphia, to help make the Project a success and to provide healthy food for city folks.

Comments or questions?
call Nicole at 215-755-1509 or
email nicoleshelly@hotmail.com

or questions.

Become a CSA member!

Your investment of \$550 buys one share of produce. We encourage splitting a share with a friend if you think a full share is too much. We are accepting 45 members. Full payments are due by April 22nd, 2005. There is a \$25 discount for new or returning members who pay by March 1st, 2005. There is a \$25 discount for all 2004 CSA members. Membership fees are not refundable.

Please check the appropriate box:

- I am a new member enclosing the early discount payment of \$525.00
- I am a new member enclosing the full fee of \$550.00
- I am a 2004 CSA member enclosing the early discount payment of \$500.00
- I am a 2004 CSA member enclosing the returning member payment of \$525.00

Name(s) _____

Address _____

Phone _____

Email _____

Signature _____

Please make checks payable to
Somerton Tanks Farm and send checks and this
form to: Somerton Tanks Farm
c/o Nicole Shelly
1004 South 11th Street
Philadelphia, PA 19147

Please call Nicole at 215-755-1509 or email
nicoleshelly@hotmail.com if you have any comments