

## ABOUT Wayward Seed Farm

Welcome to The Wayward Seed Farm, an organic method farm with a passion for providing fresh heritage and heirloom vegetables to the people of Central Ohio.

The Wayward Seed Farm was started in the late spring of 2006 as a farm-to-restaurant project on one acre in Sandusky County, where we grew over 100 different varieties of food in an attempt to find the best products for local chefs. In addition to serving restaurants, we soon saw a real need in the community for a more direct connection between consumers searching for honestly grown produce and the farms that provide it—and so began our CSA program, which is now the anchor of our farming operation. CSA brings us closer to the community and unites people under the umbrella of local food.

Our commitment to sustainable farming reaches far beyond our own acreage. We work with local communities through outreach and donation and our fellow farmers through the creation of new markets. We believe the future looks incredibly bright for Central Ohio farmers and artisans. Every year CSA takes another step further into the mainstream nomenclature, while still being an independent, personal alternative to industrialized agriculture.



### Farm visits are always welcome!

Please contact us to schedule your visit to The Wayward Seed Farm.

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**"The heritage of the past is  
the seed that brings forth  
the harvest of the future."**

**— Wendell Phillips**

**Community Supported Agriculture  
(CSA) is a community of individuals  
who share both the responsibility  
and reward of a local farm.**

## What is CSA?

Community Supported Agriculture (CSA) is a community of individuals who share both the responsibility and reward of a local farm. The farmers receive the benefit of a stable market, and its members receive the benefit of clean, safe, locally grown food. A true CSA has the value of community-building at its core. At Wayward Seed, our members receive more than a share in the farm's bounty—they receive a renewed connection with their food and the peace of mind that comes with knowing its origin.

### Here's how our CSA program works:

Members pay an up-front fee before the growing season, which benefits the farm with income to operate and build infrastructure. In exchange for their investment, members enjoy a "share" of the farm's bounty via a constant flow of new vegetables throughout the season. Starting in early June, full season members receive a box of fresh produce for 25 weeks out of the year.

*Adam thinks celery starts by hand, preparing them for transplant.*



### Are we certified organic?

Although we are not (yet) certified, we make this promise to you: We will always meet or exceed the standards of the National Organic Program.

**The Wayward Seed Farm utilizes three main farming principles:** raised beds, composting and proper crop rotation. Plants are given a healthy foliar feeding program of seaweed, fish emulsion and humus. To maintain a healthy balance, we apply various rock powders, cover crops and aged compost throughout the year. Our philosophy is simple; return the fertility you remove by farming.

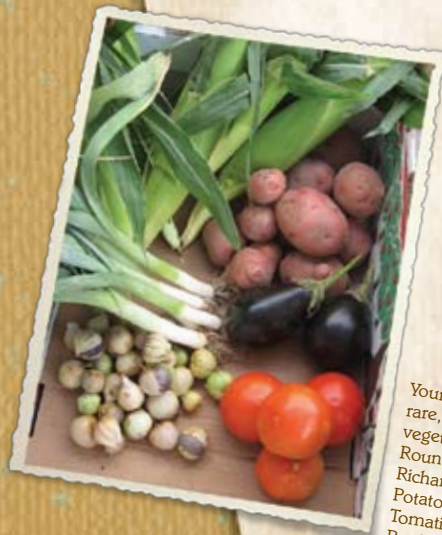
We believe in total transparency between producers and consumers. We want you to be connected to the process from our field to your plate. Come and see for yourself—visit us at the farm!

## How will I know what to do with my share?

At Wayward Seed, our level of service doesn't stop once you've received your share. Whether you're a seasoned cook or a self starter, we're committed to answering your questions and offering support. Each week, you'll receive recipes offering ideas and inspiration for preparing your produce. Not a paper person? We've posted a bevy of recipes on our blog, **A Well Fed Seed**, just for our members. And better still, we're always available via email and phone.



*Hakurei and Scarlett Queen Red Stem Turnips at the market.*



*Your share will include rare, heirloom and heritage vegetables, such as Italian Round Eggplant, King Richard Leeks, Red Gold Potatoes, Purple de Milpa Tomatillos, Sweet Corn and Beefsteak Tomatoes*



**VISIT OUR WEBSITE AT [WWW.WAYWARDSEED.COM](http://WWW.WAYWARDSEED.COM)**