

Port Madison Community Shellfish Farm

Community Supported Aquaculture (CSA) Membership Form



Become a 2012 CSA Member!

As a CSA member of the Port Madison Community Shellfish Farm, you can choose from the three different membership levels described below. All CSA members will be provided with five oyster orders throughout the season ready for pick up at Puget Sound Restoration Fund's office.* As a member you are also invited to volunteer for at least one harvest per year. This means you will get to visit the farm, help us collect and bag the shellfish and partake in the fun of eating locally! If you are unable to attend a harvest event, you may send someone in your place. Please be sure to wear boots and appropriate clothing for the weather. Directions to the volunteer meeting location and PSRF's office can be found on the back of this form. Membership is available on a first come first serve basis and all proceeds benefit water quality improvement projects around Bainbridge Island!

Membership Level	Dozen	Cost/Dozen	# of Pick Ups	Annual Share	Oysters/Year
1	2	\$9	5	\$90	120
2	4	\$9	5	\$180	240
3	6	\$9	5	\$270	360

Harvest Date	Day	Time	Pick Up Date*	Day	Time	Location
May 25, 2012	Friday	1:00-3:30 pm	May 25, 2012	Friday	3:30-8:00 pm	590 Madison Ave
June 22, 2012	Friday	11:30-3:30 pm	June 22, 2012	Friday	3:30-8:00 pm	590 Madison Ave
July 20, 2012	Friday	11:00-1:30 pm	July 20, 2012	Friday	2:30-8:00 pm	590 Madison Ave
Aug. 17, 2012	Friday	10:30-12:30 am	Aug. 17, 2012	Friday	2:30-8:00 pm	590 Madison Ave
Sept. 21, 2012	Friday	6:00-8:00 am	Sept. 21, 2012	Friday	10 am-8 pm	590 Madison Ave

*If these pick up times do not work for you, we can accommodate a Saturday morning pick up following a regularly scheduled Friday harvest if necessary. Please contact us in advance to make arrangements.

If you are interested in becoming a CSA member, fill out and return the form below or sign up on our website at www.restorationfund.org. We look forward to sharing Bainbridge Island's "Port Madison Petites" with you!

Port Madison Community Shellfish Farm- 2012 CSA Membership Form

Please complete the form and mail with payment to:
Puget Sound Restoration Fund • 590 Madison Avenue • Bainbridge Island, WA 98110

Name _____ Phone _____

Address _____

Email _____

We will use your email address to keep you informed about harvest dates and volunteer opportunities.

Please check the membership level you would like-

_____ **Level 1 (\$90)** _____ **Level 2 (\$180)** _____ **Level 3 (\$270)**

Thank you for your support and we look forward to your participation in Bainbridge Island's only community shellfish farm!
If you have questions or would like further information, please call (206) 780-6947 or email josh@restorationfund.org.

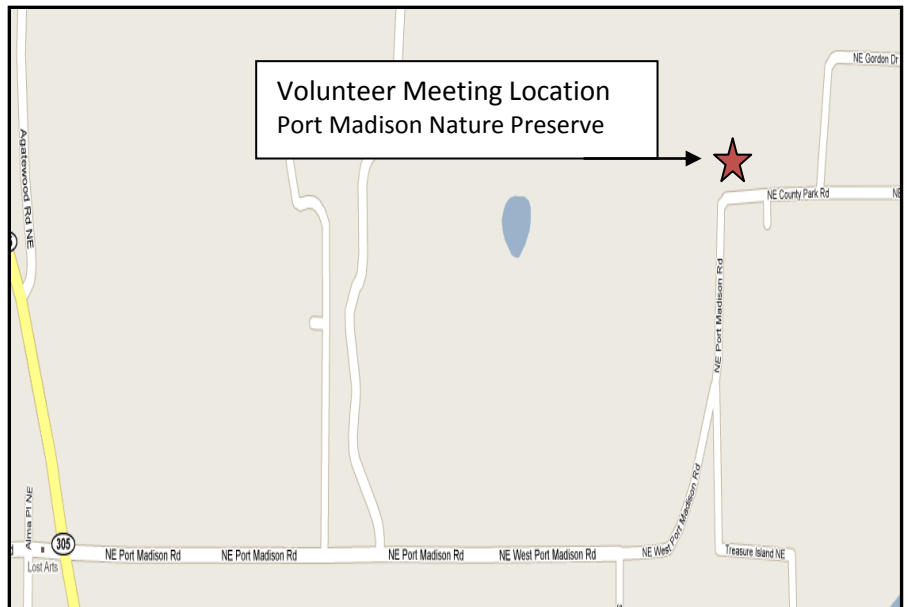


The Volunteer Meeting Location

Port Madison Nature Preserve
8334 NE County Park Rd
Bainbridge Island, WA

Driving Directions from Winslow

- Head North on Highway 305, about 5.5 miles
- Turn Right on West Port Madison Road
- Follow the road for about 1.2 miles
- Road makes a sharp bend to the Right and turns into NE County Park RD
- Port Madison Nature Preserve is on the left

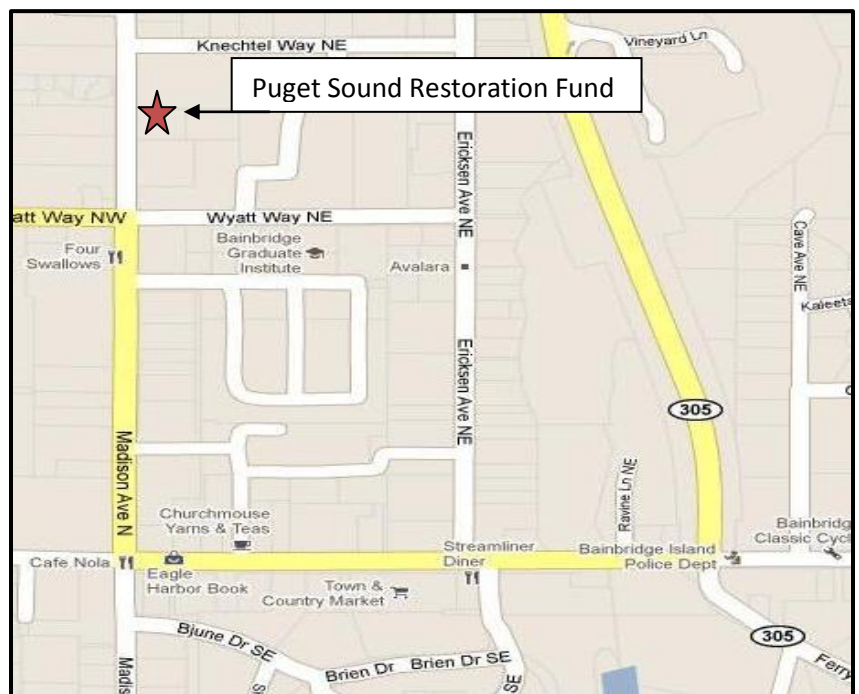


Puget Sound Restoration Fund's Office

590 Madison Ave N
Bainbridge Island, WA

Driving Directions from Highway 305

- Head West on Winslow Way E
- Turn Right on Madison Ave
- Head North for 0.3 miles
- PSRF's office is on the right in a gray house with yellow trim.



*As a CSA member, you are also a farm partner- meaning you share the bounty of the season as well as the risks. There are naturally occurring events such as beach blowouts, predation, and strong currents that can affect the productivity of the shellfish farm. PSRF pledges to take all possible steps to minimize risks and will give priority to CSA members in the event of shellfish shortfalls. However, as a CSA member, you agree to the inherent risks associated with aquaculture production.

Also, in the event that a PSP bloom closes the bay to harvest, PSRF will do its level best to schedule an alternative harvest to ensure that you get your full allotment of tasty, locally grown oysters.