



THE SEASONS OF CATTAIL ORGANICS

OUR FARM GROWS A LARGE DIVERSITY OF CROPS AND DELIVERS YEAR-ROUND IN OUR COMMUNITY.

We attend Farmers Market April- November, our CSA seasons run May-November, and we provide stores and restaurants with product year-round!

How to read this guide: This document shows what a seasonal journey at our farm looks like and what you can expect throughout the year. Darker boxes indicate main seasons for a crop while the lighter boxes represent months when a crop may be just starting or in limited supply.



APRIL
MAY
JUNE
JULY
AUGUST
SEPTEMBER
OCTOBER
NOVEMBER
DECEMBER
JANUARY
FEBRUARY
MARCH



APRIL

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DECEMBER

JANUARY

FEBRUARY

MARCH

PEAS, SNAP

PEPPERS, GREEN

PEPPERS, RED & ORANGE

PEPPERS, HOT

POTATOES

RADICCHIO

RADISH, RED STANDARD

RADISH, DAIKON/WINTER

RUTABAGA

SCALLIONS

SPINACH

SWEET CORN

TOMATILLOS

TOMATOES
(CHERRY & SALADETTE)

TOMATOES (BEEFSTEAK,
HEIRLOOM & ROMA)

TURNIP, SALAD

WINTER SQUASH,
SPAGHETTI

WINTER SQUASH,
ACORN/CARNIVAL

WINTER SQUASH,
BUTTERNUT

WINTER SQUASH,
DELICATA

ZUCCHINI, GREEN & GOLD



We think of our produce as being broken into very distinct seasons.

THIS IS A QUICK VERSION OF WHAT TO EXPECT BUT ALSO KNOW THAT YOU CAN VIEW PICTURES FROM LAST SEASON ON OUR SOCIAL MEDIA.

APRIL-JUNE

Spring Greens Season

Lettuce, bok choy, and lots of other greens are abundant, tender and sweet in the spring. This is also the season for the first onion family vegetables like scallions and green garlic as well as early roots like radishes, turnips, baby beets and kohlrabi. Micro greens and shoots are common and the very first snap pea harvests also occur during this season.

AUGUST

Peak Summer

A bounty of fruiting vegetable with peak season production for cucumbers, zucchini, tomatoes, peppers, melons, and sweet corn. This is the season that the most popular veggies are available and we tend to provide less greens (but always salad stuff) due to heat. You can still expect carrots, onions and garlic too

OCTOBER-DECEMBER

Late Fall + Early Winter

This season is packed full of frost-sweetened salad and cooking greens, squash, roots, and the excitement of roasting, soups and stew. The CSA ends during this season and you can always stock up at the end with our bulk root boxes for the Long Stew!

LATE JUNE - JULY

Early Summer

Early summer starts with a abundant greens, but also more diversity in staples. Broccoli & cabbage family vegetables begin now as well as the first fruiting crops (like cucumbers and zucchini), beans, potatoes, and our super sweet Cattails' carrots. Bulbing onions and fresh garlic also start now. At the tail end of this season expect the first tomatoes, peppers

SEPTEMBER

Early Fall

September is a unique season when most everything at the farm is ready and great! It's like August but with the first fall veggies like butternut squash and delicious roots you saw in spring. Greens are sweet again, fruiting crops are still incredible and bountiful, and (until the first frost) the bounty is remarkable. This is the time of year to make salsa!

JANUARY-MARCH

The "Long Stew"

Almost entirely roots and storage veggies with dwindling options. We Each season has its challenges but later winter and early spring spinach and kale on occasion when it is warm enough to harvest. when many staples are the same can be especially difficult time for local eaters.