



Photos are courtesy of Cosmic Turtle Farm

Cosmic Turtle Farm

Cosmic Turtle Farm is an evolution in growing food for Tom Wiseman and his family. "There's not a cookie-cutter way that you come about growing food. It used to be back in the day, you grew up on the farm, and then you took over the farm, and you're a farmer! I think there's a re-emergence in growing food and we're all coming from different angles."

The dream of starting a farm for Tom began as a seed that was planted 17 years ago with a visit to the PNW from Golden, Colorado. "Nature is loud here. If you listen to it, it's talking to you." Tom heard loud and clear, and the idea of Cosmic Turtle Farm and the importance of growing food began to take root.

Cosmic Turtle Farm is officially in its first year as a business. It is a great partnership between Tom and his daughter Alissa. Tom works hands-on with production and growing microgreens while Alissa helps with the website, logo, marketing, and invoicing. When new ideas sprout up, they work together to create efficiency and to bring new products to the consumer.

The farm's name, Cosmic Turtle Farm, comes from a story from many indigenous tribes that reminds us that we are all on a live planet. "What nature does is that it gives you a feeling of abundance that one little seed is going to give you more food than you could possibly eat. It's amazing," Tom marvels. "Every time you plant a tray and see people eating, it is all connecting you back to the living earth. It's the 'cosmic' in Cosmic Turtle."

Tom's long-term goal is to approach the

land with a permaculture lens by adding food forests, a market garden, and edible flowers. His chickens and goats are already helping clear and fertilize the land. He recently purchased their first tractor which will help change their landscape to better address their needs for their long-term goals with an abundance mindset. They look forward to a new farmstand providing food year-round.

Cosmic Turtle Farm's main product is currently microgreens. Tom's interest in microgreens led him to expand his knowledge with a course from Nate Dodson. He then did a mentorship with Donnie Greens and Micro Acres in Canada. "It's amazing what seeds do in a controlled environment and how seeds hold that packet of information." He stays up-to-date on all things microgreens in Facebook groups and has learned the importance of creating systems for planting and harvesting from Curtis Stone, a commercial urban farmer in Kelowna, BC.

Broccoli microgreens are proving to be quite a hit. Pea shoots and sunflower seed sprouts are a delicious staple for the kids. "Conquering cilantro was great for us." You can find them at Don Juan's in Tenino. Cosmic Turtle's diverse microgreens are sprouting up in more restaurants in the area. Tom states, "We are a source for fresh ingredients year-round." He believes in supporting his local community. Tom notes, "When my food is on their table, that's a huge honor." Add a big pop of freshness to your table by considering their Microgreens CSA.

You can find Cosmic Turtle Microgreens at these locations:

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| Aya Sushi | Octapas Cafe | Tumwater Farmers Market |
| Carbon Pop | Olympia Food Co-op | Tenino Market Fresh |
| Don Juan's in Tenino | Spud's Produce Market | Yelm Food Co-op |

Learn more about their Microgreens CSA on page 24 and refer to their farm listing #46