



**COMMUNITY SUPPORTED AGRICULTURE** brings farmers and eaters closer together. We offer a limited number of farm shares for our upcoming 2011 season for pickup at the farm and in SE Portland at Holgate and 28th. CSA programs allow consumers access to locally and sustainably grown food and give farmers the opportunity to market their crops directly to the public. Community supported agriculture helps keep small farms economically viable.

**OUR FARM** is located on 14 acres in the Clackamas River Valley near the end of the historic Barlow Road. Homesteads in our neighborhood have been cultivated since at least the 1840s. We grow seasonal vegetables, herbs, berries, and tree fruits to supply our farmers market and CSA programs. 2011 will be our third year growing for our CSA members.

- May, June
- broccoli
  - cabbage
  - cilantro
  - lettuce
  - pac choi
  - snap peas
  - radishes
  - scallions
  - spinach
  - mesclun mix
  - turnips
  - Swiss chard
  - spinach
  - Kohlrabi
  - carrots

- July, August, Sept
- basil
  - green beans
  - carrots
  - sweet corn
  - cucumbers
  - parsley
  - garlic
  - sweet peppers
  - onions
  - new potatoes
  - summer squash
  - tomatoes
  - eggplant
  - melon



- Oct., Nov. and Dec.
- parsnips ~ broccoli ~ cabbage
  - carrots ~ cucumbers ~ eggplant
  - garlic ~ leeks ~ arugula
  - lettuce ~ onions ~ potatoes
  - chicory ~ pumpkin ~ spinach
  - rutabaga ~ kale ~ celeriac
  - winter squash ~ kohlrabi
  - cauliflower ~ Brussels sprouts
  - mustard greens ~ Florence fennel

*Real food,  
grown locally  
and sustainably.*

*Big Leaf*



*Farm*

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**OUR FARMING PRACTICES** represent our best efforts to sustain the soil that provides us with delicious fresh food. We grow all our vegetables from organic seeds when possible, without the use of synthetic fertilizers, herbicides and pesticides. Nutrition of the food we grow is central to our practices. We pay close attention to balancing our soils to ensure you and your family enjoy fresh produce that is as nutritious as possible. This means we use natural methods to improve our soils and select vegetable varieties with the health of your family in mind.



**HOW MUCH DOES IT COST?** Our 2011 season will run 33 weeks, from May to December. A large share, intended for 2-4 people, costs \$25.45 per week (\$840 total). Small shares, intended for 1-3 people, cost \$15.45 per week (\$510 total). Members picking up at the farm receive a discount of \$15, and payments may be made in one or two installments.

**INTERESTED IN BECOMING A MEMBER?** Please check our website at [www.bigleaffarm.com](http://www.bigleaffarm.com) for information on becoming a member. Feel free to contact us with any questions at [chris@bigleaffarm.com](mailto:chris@bigleaffarm.com) or 503-367-8124.



**MEMBERSHIP BENEFITS** include:

- Weekly box of seasonal produce.
- Weekly newsletter, outlining share contents, recipes, upcoming events and happenings at the farm.
- Opportunities to visit the farm throughout the season.



*A typical small share, from October*

**WHAT WILL YOU GET?** Here's what you might expect in a typical share by season, for a *large* share. Share volume and diversity are lowest in spring, highest in summer. Expect lots of greens in spring and root crops in fall and a little of everything in between.

<u>Summer</u>	<u>Fall</u>
2 lb summer squash	10 carrots
10 carrots	2 kabocha squash
2 heads lettuce	4 leeks
1 large head cauliflower	2 lb broccoli
4 yellow onions	1 large head chicory
4 cucumbers	2 stalk Brussels sprouts
6 ears sweet corn	4 parsnips
4 lb tomatoes	3 lbs potatoes
1½ lb Asian eggplant	2 small bunches kale
4 Bell peppers	2 heads garlic