

# Cully Neighborhood Farm

## CSA Member Agreement for 2019

This document is intended to create a common understanding between you, the CSA member, and us, the farmers, about what it is that you're signing up for, and what it is that we're providing. Please read this entire document and if you have any questions about it Josh's contact information is at the end.

### Section 1: Farm Description

#### A. Overview

The farm grows vegetables, herbs and cut flowers on an otherwise empty lot in the Cully Neighborhood of Portland, Oregon. The farm has been in operation since 2010 and has sold through a variety of outlets, but the vast majority of the produce is distributed to CSA members, with a small portion going to other markets, and the farm crew.

#### B. Growing methods

Cully Neighborhood Farm (CNF) grows using organic practices, though we are not certified organic. We use compost, cover crops, and natural soil amendments to improve the soil; we buy seeds from organic farmers and seed companies that sell organic seeds; we use physical barriers, careful crop selection, and crop rotations to avoid pests and diseases. We do not use synthetic pesticides, insecticides, fungicides or fertilizers; we do not use any genetically engineered seed or plants.

We test our soil annually and add any additional nutrient requirements through organically approved soil amendments to increase soil health and produce nutritional density. We use amendments such as mined limestone, sterilized blood meal, and kelp meal. We source much of our seed and other inputs locally when possible and practical. We focus on growing cover crops (green manures) to add fertility to the soil when a bed is not in a food crop (e.g. over the winter much of the farm is seeded with crimson clover, cereal rye and common vetch). We are happy to discuss our growing practices with you! Please ask if you have questions.

#### C. Crops we grow

We grow a wide variety of vegetables, culinary herbs and cut flowers. We primarily harvest the vegetables for our CSA and leave the majority of the culinary herbs and cut flowers for members to pick for themselves as needed.

Based on our planning and experience from previous years below is a chart of vegetables we plan on harvesting in 2018.

Month Harvested	Planned Crops
mid-May - June-	Green onions, fennel, lettuce, arugula, swiss chard, kale, cabbage, kohlrabi, fava beans, peas, beets, radishes, turnips, pac choi
July – September	Potatoes, kale, swiss chard, collards, summer squash, cucumbers, tomatoes, peppers, eggplant, onions, lettuce, basil, green beans, carrots, beets, cabbage, fennel, kohlrabi, parsley, celery
October - November	Leeks, onions, kale, collards, swiss chard, cabbage, winter squash, lettuce, escarole/radicchio, beets, carrots, celeriac, parsnip, potatoes, radishes, turnips

## Section 2: CSA Share Description

### A. What is in a share

In general, the CSA shares contain a mix of the vegetables planned for above. The number of items harvested each week varies with the season. In the spring we start out with a relatively small share size, featuring just a handful of the first crops of the year. During summer the number of items increases, and then in the fall it drops off slightly. The amount, frequency, and varieties of those vegetables vary from week to week as well. The best way to get a sense of what the shares look like from week to week during the season is to go back through the blog archives where there are photos and descriptions of the shares from each week of the previous years.

We can't guarantee that the season will be successful for all of the crops in the chart above, and there are a few others that we might throw in at the last minute. In general we grow all of the crops for the CSA share on our farm. Occasionally we may decide that due to our significant urban space limitations and small scale equipment, it makes sense to buy in one or two crops each season from another local farm. For example, potatoes and winter squash are crops that take a lot of space and benefit greatly from the mechanization available on larger farms. It may not be economically viable to grow these crops each year on our small, urban scale. Any crops provided to CSA members not grown at CNF will be sourced from a local (within 20 miles) farm that is either certified organic or meets our farm's standard of ecological growing practices (beyond organic). We will always identify any crops not grown by CNF at the pickup and on our blog.

### B. Share types

For 2018 we're offering a few different shares: spring, summer, fall, and full season. The full season share is the spring, summer and fall share combined. We're offering the seasonal variations for folks who have a strong preference for one season over another, prefer to not commit to multiple seasons, or travel during certain times of the years.

The spring season is short, and is planned to go 6 weeks from the week of May 13 through the week of June 17. The shares are planned to be on the smaller side, featuring primarily greens, a

few early roots like radishes and salad turnips, and some green garlic and green onions to add some spice.

The summer season is the longest running 13 weeks from the week of June 24 through the week of September 16. The character of the share shifts over the weeks starting with the tail end of spring vegetables like peas and greens, and working its way into the summer favorites like cucumbers, summer squash and tomatoes. In 2019 we will also include potatoes for storage in the summer share.

The fall share is planned to run 9 weeks from the week of September 23 through the week of November 18. This will start with the end of the summer vegetables, but will also emphasize more of the storage crops like onions and winter squash. Fall is an abundant time with lots of roots and hearty greens as well.

We finish the CSA seasons the week before Thanksgiving. In the past we've skipped a week in early November but this year, weather permitting, we plan on continuing harvests every week through the end.

### C. Picking up your share

We harvest on Mondays and Thursdays in the morning and set out the vegetables in the late afternoons on those days. When you sign up you pick either Monday or Thursday as your pick-up day. We'll have the vegetables set out and labeled with what they are and how much to take of each one. Sometimes you'll choose between one variety or another for one or more of the items. It's best if you bring a bag to carry your vegetables home in. If you forget your bag we'll have paper grocery bags available. We also pre-pack some bags for folks who are in a hurry or who can't make it to pick up during regular hours.

The regular pick-up hours are from 4:30 to 6:30pm but if you know you'll come after that just let us know and we'll pack a bag for you that you can pick up until 8pm. There is a check off sheet with your name, please check off that you've picked up your share.

Due to traffic and schedule conflicts, we understand that occasionally it is difficult or impossible to make it by the end of the pickup timeframe. If this does happen, we can leave produce for you to pick up later that evening if you let us know before 6:30pm that you are planning to come after 6:30. On the day of pickup, text or phone is the ONLY way to communicate this with us. We do NOT typically check email when we are out in the field.

Note that we cannot guarantee the freshness of produce picked up after the regular pickup time. Hot weather can cause produce to deteriorate rapidly.

Please be respectful of Trinity Lutheran Church and School, the site and property owner of the farm. If you are driving to the farm site, please enter the parking lot of Trinity Lutheran Church & School from Killingsworth (5520 NE Killingsworth) and park near the back of the lot. Walk across the athletic field past the line of tall pine trees to enter the farm.

You can also walk or bike to the farm and access the property from the other side by coming down NE 56<sup>th</sup> from NE Alberta. **There is no car parking on NE 56<sup>th</sup> or NE Sumner.** Feel free to roll your bike through the farm and park it by the pick-up area while you're picking up your

share. The gate is only unlocked on this side of the farm before 6:30pm. If you come after regular pick up hours you'll need to access the farm from the Trinity Lutheran side.

When we set up the vegetables on the tables we try to put the heaviest on the left and the lightest, most delicate on the right. Please start on the side with the heavier items. Pack each item into your own bags according to the amount listed on the sign for each crop bin. **Please read the signs carefully** and don't take more than the amount listed as it may not leave enough for everyone else.

If there is an item that you'd rather not have in your share, or you'd like to take less of it than the full share, you should put it in the "take it or leave it bin" at the end of the packing line so someone else can enjoy it. Likewise, you should take anything you want from the "take it or leave it bin" and enjoy the gift from another member to you.

Sometimes we need to change the pick-up times, but we'll always give plenty of advance notice. An example is in the case of a holiday falling on a Monday we might choose to delay the pick-up until Tuesday.

## Section 3: CSA Member Benefits and Responsibilities

### A. [Blog Posts and the Cook With What You Have Recipe Collection](#)

To help you make the best use of the vegetables in your share we try to write a blog post each week with the list of what is in the share for the week and little tips and tricks for how to use them. In addition, all CSA members have access to long time CSA supporter and fabulous farm to table cook, Katherine Deumling's [CookWithWhatYouHave.com](#) recipe collection which is constantly being updated and is written specifically for CSA members in the Portland area – but is used by CSA members at farms around the country.

### B. [Pick your own](#)

Last year we started planting some pick-your-own herbs and flowers near the pick-up tables. In addition, there are sometimes crops in the field, like cherry tomatoes and beans that we don't have time to pick but are available for you to pick. We'll give details each week about what is ready, what appropriate quantities are to pick, and how to best pick them to keep the productive, and for best quality.

### C. [Crop Surpluses and Failures](#)

We plan for harvest quantities based on previous experience, but every season is a little different. Part of the original concept of Community Supported Agriculture (CSA) was that there was shared reward and risk between the members and the farmer. We do our best to keep the shares full, but it's impossible for us to predict what will be in the share exactly. When we have a bumper crop we will pass that along, within reason. When we have a crop failure or when a crop does poorly, which does happen sometimes, we'll fill in as best we can with the surpluses

of other crops. If the crops produce wildly well, which does happen sometimes, we may sell some of the surplus to help fund improvements to the farm. In the past we've planned for some cushion and sold small portions of some crops at the Cully Farmers Market on Thursdays and our plan is to continue to support the market with the regular small surpluses that are difficult to distribute evenly to the CSA members.

#### D. Payment

- i. To reserve your share you need to make a deposit equivalent to at least the cost of a spring share. The balance of your share cost is due the first day of pick up.
- ii. If for some reason you start your share after the beginning of the season we will look at our crop plans and give you a pro-rated price for the season.
- iii. If you need a payment plan to make CSA membership work for you let us know and we can try to work out a mutually acceptable plan. Generally this will involve a monthly payment.
- iv. We accept many forms of payment: check, cash, cards, and PayPal. Payments can be submitted to our mailing address (check only), in person at CSA pickup (cash/check), or online (credit card/PayPal) through the link on your invoice we will send you when sign up for a share.
- v. If you have SNAP you may also pay with SNAP via the Portland CSA Coalition. See our website for more details and info on the Double Up Food Bucks program, which helps reduce the cost of CSA to you while still compensating the farmers for their work.
- vi. **All payments and outstanding balances are non-refundable.** If you are unsatisfied with the CSA please let us know and we will do our best to work with you to address your concerns. If you decide that the CSA is not a good fit for you can find someone else to take over your share or if we have someone on our waiting list we'll connect you so that you can transfer your share. There is a \$35 administrative fee for transferring a share.

#### E. Picking up shares

Besides paying a share of the cost for producing the vegetables your main responsibility as a CSA member is making sure your share gets picked up each week. We do ask that when signing up for CSA, you commit to coming (or sending someone) to your scheduled pickup time (4:30-6:30pm Monday or Thursday) to the best of your ability each week. See details on picking up your share in the share description above (Section 2C). Tips for how to keep your produce fresh as long as possible are included on our blog and on [cookwithwhatyouhave.com](http://cookwithwhatyouhave.com), as well as in person at the pick-up site.

#### F. Communicating problems and reading our emails

If you have a problem with the CSA, or see something you think could be better, please let us know. Email (see contact info below) is generally the easiest, but if it's urgent a phone call or text might be more appropriate. We also like getting love letters in the mail from CSA members who love our vegetables.

Please be sure to read all emails from us. We don't send many, but the ones we do send have critical information about the CSA that CSA members need to know about.

### G. Being a good community member

This is super easy but we put it here to let you know about some possible ways to go above and beyond. Beyond just growing great vegetables we're also trying to create a little community around food. We'd love to work with CSA members who want to volunteer a bit of time to help out in the pick-your-own area, who want to help other CSA members at pick-up times, and who would like to help us organize events for the CSA. If you're interested in any of these things please let us know.

## Section 4: Farm contact information:

Note: For the 2019 growing season Cully Neighborhood Farm (CNF) is being run jointly with Slow Hand Farm (SHF) and SHF is handling all farm memberships. More details on this relationship are at the end of this section.

For all questions relating to the CSA contact

Josh Volk

cell: 503-704-0512

e-mail: [josh@slowhandfarm.com](mailto:josh@slowhandfarm.com)

web: [www.slowhandfarm.com](http://www.slowhandfarm.com)

mail: 9129 N Charleston Ave., Portland, OR 97203

If you can't get ahold of Josh for some reason, or if you have questions about the history of the farm contact

Matt Gordon

cell: 503-310-5766

e-mail: [matt@cullyneighborhoodfarm.com](mailto:matt@cullyneighborhoodfarm.com)

web: [www.cullyneighborhoodfarm.com](http://www.cullyneighborhoodfarm.com)

### CNF and SHF relationship

Matt, the founder and owner of CNF, and Josh, the founder and owner of SHF have been working together on farms, on and off since before CNF started in 2010. In 2016 Josh started contracting with CNF to help with the production work on the farm and he also worked with the farm in 2017. In 2018, to allow Matt to step back from more of the daily responsibilities and spend more time with his growing family Josh took over more of the management of the farm in order to keep it going at the same level it had been operating at for the past two seasons. Josh also sells some other produce under the Slow Hand Farm name, provides consulting services for other small farms, writes about and teaches farming techniques, and designs tools for farms. He is also the author of the book Compact Farms, which features Cully Neighborhood Farm as one of 15 examples of successful farms under 5 acres around the country and in Canada. If you want to learn more about the inner workings of farms like Cully Neighborhood Farm signed copies of Josh's book are available for order at [compactfarms.com](http://compactfarms.com) and can be picked up at the farm. Unsigned copies are available in many local bookstores.

That's it! We're looking forward to growing for you this season!