



May, June

- broccoli
- cabbage
- cilantro
- lettuce
- pac choi
- snap peas
- radishes
- scallions
- spinach
- cauliflower
- mesclun mix
- turnips
- Swiss chard
- spinach
- kohlrabi

July, August, Sept

- basil
- green beans
- carrots
- sweet corn
- cucumbers
- parsley
- garlic
- sweet peppers
- onions
- new potatoes
- summer squash
- tomatoes
- cherry tomatoes
- eggplant
- melon

*Real food,  
grown locally  
and sustainably.*

*Big Leaf*



*Farm*

**COMMUNITY SUPPORTED AGRICULTURE** brings farmers and eaters closer together. We offer a limited number of farm shares for our upcoming 2010 season for pickup at the farm and in SE Portland. 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.



Oct., Nov. and Dec.

- sweet potatoes ~ 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

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**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. This is our second year growing for our CSA members.

**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 2010 season will be 33 weeks, from May to December. A large share, intended for 2-4 people, costs \$25 per week (\$825 total). Small shares, intended for 1-3 people, cost \$14.25 per week (\$470.25 total). Members picking up at the farm receive a discount of \$30, and payments may be made in one or two installments.

**INTERESTED IN BECOMING A MEMBER?** Sign-up for the 2010 season will begin on January 15th. A \$100 nonrefundable deposit is required to guarantee a share. See <http://www.bigleafarm.com> for more details.



**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 2009*

**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	1 kabocha squash
2 heads lettuce	4 leeks
1 head cauliflower	2 lb broccoli
1 head mini cabbage	1 large head chicory
4 cucumbers	1 ½ lb Brussels sprouts
6 ears sweet corn	4 parsnips
4 lb tomatoes	3 lbs potatoes
1 ½ lb Asian eggplant	2 small bunches kale
4 Bell peppers	2 heads garlic