

Cully Neighborhood Farm

CSA Member Agreement for 2025

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 do grow a few conventionally produced seed varieties that are not available organically.

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.

The blog on our website has a record of shares from past seasons and we are planning for a similar mix and quantity of vegetables for the coming seasons. Due to variations in growing

conditions from year to year it's impossible for us to predict exactly what will be in each share even though we work off of a very similar planting plan each year.

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. Spring shares start with the first tender greens and roots, as well as the last of the overwintered crops, with the shares starting smaller and getting larger as the season goes on. Summer shares have the greatest number of items, with crops like lettuces, fresh beans, tomatoes, summer squash and cucumbers. In the fall and winter the crops grow much more slowly and also store better from week to week so we switch to an every other week CSA distribution. There are more greens and roots and as the weather cools we switch from regular lettuce harvests to their cousins: radicchio, escarole, and frisee. 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.

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. Note that this hasn't actually happened in the recent past, but we did do this many years ago and it's always something we consider.

B. Share types

For 2024 we're offering a few different shares: summer, fall, and winter 2025 seasons. You can sign up for all of the seasons, just one season, or a mix of seasons. 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.

Spring shares are distributed every other week on two separate schedules (A and B), each with 6 scheduled harvests. We only harvest spring shares on Thursdays and the A schedule runs every other week between April 3 and June 12. The B schedule runs in the alternate weeks, starting April 10 and June 19. If you would like to pick up every week in the spring you can sign up for both schedules. Spring shares start with tender greens and roots and perhaps a few

herbs and overwintered crops, and as the days warm up the crops get larger and more plentiful.

The summer season is the longest running 13 weeks from the week of June 24 through the week of September 16. With summer shares you have the option of Mondays or Thursday pick up as the crops grow quickly and we need to harvest multiple times per week. The character of the share shifts over the weeks starting with greens, and working its way quickly into the summer favorites like cucumbers, summer squash and tomatoes.

Fall shares are distributed every other week on two separate schedules (A and B), each with 6 scheduled harvests. We only harvest fall shares on Thursdays and the A schedule runs every other week between September 25 and December 11, skipping a week after Thanksgiving. The B schedule runs in the alternate weeks, starting October 2 and running through December 18, also skipping the Thanksgiving week. If you would like to pick up every week in the fall you can sign up for both schedules. Fall shares start with the end of the summer vegetables and quickly transitions to roots and hearty greens.

Winter 2026 we plan to harvest on Thursdays, every other week from January 8 to March 19 for a total of six harvests. Winter is a bit of a gamblers share, with hard freezes potentially delaying harvest weeks, or even taking out some crops, but also helping to sweeten both the roots and greens. For people who appreciate the uniquely sweet and earthy flavors of winter roots and greens, this is a special season with vegetables you probably can't find in the grocery store.

C. Picking up your share

We harvest in the morning and set out the vegetables in the late afternoons on pick up days. We pre-pack a bag for you and may also have some items available as options to add in. The regular staffed pick-up hours are from 4:30 to 5:45pm and for anyone who doesn't pick up by 5:45 we will leave a bag with your name on it that can be picked up any time after for at least 48 hours.

Note that we cannot guarantee the freshness of produce picked up after the regular pickup time. Hot weather can cause produce to deteriorate rapidly, but our typically cool nights often allow produce to last well un-refrigerated for a day or more.

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 56th from NE Alberta. **There is no car parking on NE 56th 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 6:00pm. If you come after regular pick up hours you'll need to access the farm from the Trinity Lutheran side.

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. Pick your own

We have a pick-your-own garden near the pick-up tables. This is primarily culinary herbs, small fruits like cherry tomatoes and hot peppers, and a few cut flowers. 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.

B. 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. Surpluses are sold at a farm stand on the farm which is open during CSA pick up hours. All prices are suggestions and purchases from the farm stand go onto account and are billed at the end of each season. There is a \$1/week credit for all CSA members and the farm stand is also open to non-CSA members.

C. Payment

- i. To reserve your share you need to make a deposit equivalent to at least the cost of 1/3 of the total share cost. The balance of your share cost is due the first day of pick up unless otherwise arranged in advance.
- 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.

[D. 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 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, as well as in person at the pick-up site.

[E. 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.

[F. 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 2025-26 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

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[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 and bookkeeping services for other small farms, writes about and teaches farming techniques, and designs tools for farms. He is also the author of the books "Compact Farms", which features Cully Neighborhood Farm as one of 15 examples of successful farms under 5 acres around the country and in Canada, and "Build Your Own Farm Tools" which features plans for building many of the tools and systems used at Cully Neighborhood Farm. If you want to learn more about the inner workings of farms like Cully Neighborhood Farm signed copies of Josh's books are available for order at 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!