COME VISIT US

The **Luscher Farm** property is located at 125 Rosemont Rd, just east of Stafford Rd. We host our Thursday CSA drop in the old gambrel-roof dairy barn. In addition to our CSA, this historic property includes Community Garden plots, a Childrens Garden and the Rogerson Clematis Collection.

The 47th Avenue Farm started our CSA in 1996 on a double lot in the Woodstock neighborhood of SE Portland. We still live at this location and have our Tuesday CSA drop there. If you are interested in picking up produce at this location



please contact us for a SE Portland brochure.

Our newest farm property is on **Grand Island**, an agricultural oasis just south of Dayton, Oregon. We have 38 acres there and we grow a mix of vegetable crops, cover crops and pasture.

All of these farm properties are managed sustainably using cover crops between vegetable rotations, beneficial insects, drip irrigation and conservation tillage techniques. This holistic farming system improves the tilth and fertility of the farmland. It also protects the woods, wetlands and communities that surround our farms.

You are invited to visit the 47th Avenue Farm at any of its locations. We offer tours, and have volunteer opportunities for folks who want to learn a little more about the place we live and how our food is grown. We are a working farm so please call in advance to schedule your visit.

Questions, or more information:

Lake Oswego Parks & Recreation Department at

503-675-2549

www.loparks.org Keyword: CSA

CSA@47thAveFarm.com

971-645-3293

www.47thAveFarm.com

Portland, Oregon 97206

47th Avenue Farm 6632 SE 47th Ave.

CSA FARM SHARES



and 47th Avenue Farm

Since 1996: fresh, local, sustainable and delicious produce, straight from our farm to you.



VEGGIES FOR like you.

PEACE OF MIND

Ever wonder where our food really comes from these days? Wonder no more. You'll know your farmer, and the prime Oregon soil she farms.

FRESH=DELICIOUS

All our vegetables are picked at their peak of ripeness and nutritional value. You never knew summer tasted this good.

SEASONAL

Let nature (and us) set your table in tune with the seasons, the way veggies taste best.

RESPONSIBLY FARMED

We've always farmed with organic, sustainable methods, and even till the earth with draft horses whenever possible.

WHAT'S FOR DINNER?

Member-only access to delicious recipes specifically tailored to our CSA by CookWithWhatYouHave.com.

AND ALL FOR JUST \$5 A DAY!

Pick up a bag or more of bounty every week for less than \$5 a day for two people, or about \$9 a day to feed a family of four.



Let the seasons (and us) set your table.

Community Supported Agriculture (CSA) at Lake Oswego's Luscher Farm

THE HARVEST

Here in the Willamette Valley, our summer season starts in mid-May and continues through October, offering a changing menu every week as different vegetables reach their peak of flavor. Early spring starts with fresh herbs, fava beans, green garlic, and all the elements of a crisp salad. Sweet corn, heirloom tomatoes and other traditional summer crops reach their peak in August and September. In the fall, hardy winter staples like Japanese kabocha squash, toscano kale, and fingerling potatoes fill out the end-of-the-season shares.

THE FARM

The Luscher Farm Community Supported Agriculture (CSA) project was started in 2005. It is a joint venture between the 47th Avenue Farm and Lake Oswego Parks and Recreation. Owner Laura Masterson began the 47th Avenue Farm in 1996 in the Woodstock neighborhood of SE Portland in order to provide top-quality, fresh, local produce to her friends and neighbors. The farm has expanded over the years and now manages land throughout the Metro area, but the goals and dedication to quality have remained the same.

HOW IT WORKS

What would happen if a community *partnered* with its farmers to produce the freshest, most responsibly grown vegetables possible? Well, you'd have a CSA, an inspired model that's served us and our shareholders since 1996.

In conventional industrial agriculture, the value of produce is defined almost exclusively by price

- not by how fresh or responsibly farmed it is – and that in turn fosters a race to the bottom: to be competitive and make a living, farmers have to cut corners. And in the process, we all lose.

In a CSA, members pay in advance for their share of the season's bountiful harvest. That not only provides financial support to farmers early in the cycle when they need it most, the certainty of income means they can allocate their resources more efficiently and responsibly: toward truly sustainable (and more labor intensive) farming practices, but also bringing shareholders unique, artisinal, and thoroughly tasty produce.

We think you'll love it. Members come to the farm every week on Thursday between 5 and 7pm. The boxes of vegetables and herbs are set out on a table and a list tells you how much food to take. You'll get member-only access to CookWithWhatYouHave.com, a website packed with delicious recipes specifically tailored to our CSA, and also receive a newsletter that keeps you up to date on what is happening on the farm, describes what is in your share.

SHARE OPTIONS

HALF SHARE

Every household is different, but in our experience, this share will provide most of the vegetables needed to feed smaller households, including couples.

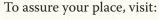
WHOLE SHARE

This share is perfect for feeding a family of four for the week.

Summer pickups are every Thursday, and run May 16th through October 24th, 2024

2024 SUMMER SHAREHOLDER AGREEMENT

ADDRESS	
EMAIL	
PHONE	
Member-only access to CookWithWhatYouHave.com	\$ INCLUDED
RESIDENTS:	
Half Share(s) @ \$835	\$
Whole Share(s) @ \$1520	\$
NON-RESIDENTS:	
Half Share(s) @ \$960.25	\$
Whole Share(s) @ \$1748	\$
TOTAL ENCLOSED	\$



loparks.org

and type keyword "CSA" in the Search

Or send a check, making it payable to:

City of Lake Oswego Parks and Recreation Dept.

PO Box 369 Lake Oswego, OR 97034

PLEASE NOTE: While a share entitles you to the bounty of the harvest, it also means a share of the risk. On occasion a crop may fail due to inclement weather, pests, disease, or other conditions beyond our control. Our goal is to bring you, despite these challenges, an abundant and diverse harvest throughout the season.

