

COMPACT FARMS TODAY

JOSH VOLK
SLOW HAND FARM



15

**CONTRACT
FARMS***

1. **Author:** [Name]
 2. **Title:** [Title]
 3. **Journal:** [Journal]
 4. **Volume:** [Volume]
 5. **Issue:** [Issue]
 6. **Page:** [Page]
 7. **Year:** [Year]

1999-2000 Term
1999-2000 Term

100

10



5

1

using drug facts

5



1

10

10

► **Pyruvate Kinase**
 (continued)

Brooklyn College
Brooklyn, NY 11210

Journal of Management Education 34(1): 104

10


Keywords: *depression; mood disorder; bipolar disorder*

10

Where My Biases Come From

working as a bike mechanic and
racing bikes lead me into
mechanical engineering





“5% theory, 95% practice” — SRI K. PATTABHI JOIS



Eating a lot and wanting to know how to produce better food - and to do it in a way that was good, clean and fair led me into farming

"Small is beautiful." — LEOPOLD KOHR

PART 1

**WHY
FARM
SMALL?**

Ruby Ball
Caly.

Red Ace
Cab

Callan's ↑

Calliflower ↑
Camellia

Cucumbers
Suyo long

GROUNDSWELL FARM

THE BACKSTORY

A double entendre: "ground's well" to describe the soil from which it all springs forth, and "groundswell," as in the gathering of force and opinion that drives social and political movements.



Zoë Bradbury

LAND IN PRODUCTION:
2.5 acres vegetables, berries,
and flowers; 1.5 acres orchard

LOCATION:
Rural — Langdon, Oregon

CROPS: Mixed vegetables,
fruit, some culinary herbs,
cut flowers

MARKETS: CSA, farmers' and
pick-up, restaurants and
shops

YEAR BEGAN:
2008



IN THE LATE 1990S, Zoë Bradbury and her sister, Abby, tried to start a potato farm on land owned by their mother, Betty, on the south coast of Oregon, where they grew up. The garlic they planted rotted, so that idea was a bust, but Abby kept at it, starting a salad greens business instead while Zoë found work on farms in other parts of the country. In 2008, Zoë finally returned to Langdon to start a small farm on Betty's land. Zoë now farms alongside her sister's very successful (and still very small) salad greens business and her mother's complementary greenhouse vegetable production business.

Zoë returned home with visions of farming with farmers, developing a CSA, and working with her sister to expand fruit production on the property. Although the three have each maintained their own businesses and production systems, they work like a producer cooperative, marketing their produce under one common name, Valley Flow. The trio handle orders, sales, and deliveries collectively and share other resources, such as the tractor, as well.

The three of them try to avoid any overlap in product. Zoë grows the widest diversity of crops and largest production area, concentrating on a broad variety of main-season vegetables, roots, bunching greens, u-pick berries, and cut flowers. Abby continues with salad greens in the summer. Betty grows tomatoes, peppers, and other high-value greenhouse crops in the summer, plus salad greens in tunnels in the winter.

GROUNDSWELL FARM

MAP

KEY

1. Tool storage and farmstead
2. Berries
3. Annual row crops (220' beds)
4. Perennialized space
5. 85' bed
6. The Panhandle
7. Packing shed
8. Betsy's tunnels
9. Propagation house
10. Tunnel
11. Orchard (includes grapes and kiwis)
12. The New Nine













VALLEY
FLORA
LA MOINE • OREGON

FARM
VEHICLES
ONLY

FULL PLATE FARM



THE BACKSTORY

Danny was forced to come up with a name to get his tax ID number so he could open a bank account for his business. He was then raising meat birds and vegetables, so he thought the name fit with a well-rounded meal — that, and he was busy with a lot of everything at the time, and still is.



DANNY STARTED WORKING on farms in 2000 while still in college. He worked for different CSA farms, mostly in the Northwest, before starting a small garlic farm with a friend on a half-acre, selling at farmers' markets and to restaurants. After a couple of years growing garlic, he took a break and worked as a carpenter doing remodeling work, building his skills.

In 2007, he returned to farm work, eventually moving back to the Northwest, where he really ate and began to understand the interesting crops and varieties he could grow there in the winter. A few years later, he and his wife, Michelle, bought a house home and put it on her parents' land, where she grew up in Ridgefield, Washington, just north of Portland, Oregon. During his first two years on that land, Danny farmed only part time — he was too busy working on their house and managing another farm for a Portland restaurant to sell anything during the summer from his own place. The land was also very soggy in the spring, which led him to offer a winter-only CSA.

Danny Perich

STATUS IN PRODUCTION

1 name

LOCATION

Full effort — Ridgefield, Washington

CROPS

Mixed vegetables for winter harvest

MARKETS

CSA, stores, restaurants

YEAR BEGINS

2010

THE BASICS

Full Plate Farm produces mixed vegetables for a winter CSA season that goes from November through March. April is a bit of an off month for the farm with no harvest, and planting doesn't start until the beginning of May. Starting with 12 members, the CSA nearly doubled its membership every year for the first four years. It is now up to 90 members. The winter CSA schedule spreads out the work over the year more evenly and leaves Davey more time to spend with his family. In the summer, he plants, weeds, and cultivates. In the winter, he harvests, washes, packs, and delivers.

Michelle's parents live on the same property and own the land. The property is 10 acres, with about 5 acres of forest and 5 acres of open fields. Michelle and her parents are an important part of the farm, but aren't directly involved in the day-to-day operations. Michelle is an artist and created the inspired "Farm Seeker Artist" project, which invites local artists to create art in conjunction with the farm. One of those projects was a beautiful illustrated journal that followed the 2013 season of the farm. Michelle's father, Russ, owns and runs a transmission shop and is

the firm's residual activities, rebuilding engines and fabricating parts to repair implements.

CUSTOMERS AND MARKETS

The farm has 30 CSA members in the Portland/Vancouver area. There are two sites for a market-style CSA pickup, where all of the produce is laid out and people pack their own bags. There are five other pickup sites where pre-packed CSA shares in totes wait for members to pick up.

Some years, when he has more surplus, Dairy sells to stores or to restaurants in January or February.

LABOR

During the summer, Danny hires one part-time worker to work with him two to three days a week. For the harvest season, there are a handful of CSA members who work to trade for their shares, coming to the farm on the biweekly harvest days and adding about four extra pairs of hands.

Danny works roughly half to three-quarter time on average, spending the rest of his time looking

Full Plate Farm Harvest Windows												
	JUN	JUL	AUG	SEP	OCT	NOV	DEC	JAN	FEB	MAR	APR	MAY
Garlic	1	2	3							4	5	
Leeks	1	2	3	4	5					6	7	8
Onions		1	2	3						4	5	
Shallots	1		2									3
Endive										1	2	
Brussels										1	2	3
Salsify	1	2	3	4	5	6						7
Peas				1								2
Broccoli	1									2	3	4
Cabbage	2		3	4	5						6	7
Kale	1	2	3	4	5	6						
Butt	1	2	3	4	5	6				7	8	9
Spring			1									
Chard										1	2	3
Turnip				1	2							
Isenberg	1			1						2	3	
Turnip		1	2							3		
Asparagus										1	2	3
Peas	1	2		3						4	5	6
Beet	2	3	4	5	6					7	8	
Carrot	1	2	3	4	5	6				7	8	9
Isenberg			1							2	3	4
Butt		1	2							3	4	
Peas	1	2		3								
Butt	2	3		4						5		
Butt			1									2
Butt	1			2	3							
Turnip	1	2	3							4	5	6
Winter	1	2	3	4	5	6				7	8	9

after his three young children, he works 8 a.m. to 4:30 p.m. on weekdays, saving office work and irrigation mowing for nighttime, but from 4:30 to 8 p.m., he makes sure he spends time with his family.

WATER

There is just well on the property that serves both houses and the farm fields. There's no permanent distribution for the irrigation system, so a 450-foot poly hose works to get water to the fields from the well. The well has a Cycle Stop Valve on it to improve the life of the pump and its efficiency.



FULL PLATE FARM

MAP

- 
1. Well
2. Packing area
3. House
4. Home garden
5. Propagation house
6. High tunnel
7. Orchard















CULLY NEIGHBORHOOD FARM



THE BACKSTORY

After considering a bevy of more outrageous names, Matt very simply named the farm for the neighborhood in Portland, Oregon, where it sits.



Matt Gordon

SPACE IN PRODUCTION:
6.8 acre

LOCATION:
Udall — Portland, Oregon

CROPS:
Mixed vegetables

MARKETS:
CSA, restaurants

YEAR STARTED:
2009

CULLY NEIGHBORHOOD FARM was started in 2009 by two friends, Michael Teylin and Matt Gordon, who wanted to start a small farm but weren't ready to leave Portland. The land is owned by a neighborhood church. Michael passed by at one point, noticed the open land, did the research, and found the owner was the adjoining Trinity Lutheran Church and School. After attending council meetings at the church and talking to church leaders, he wrote up a proposal for a lease arrangement.

The agreement lets the farm operate on the land in exchange for delivering some excess produce to the church's food pantry and maintaining the site. In the first year, they farmed only 1/2 acre and sold at a small neighborhood farmers' market. In their second year, they started a garden education program for the church's K-8 school children called the Cully Young Farmers Project, funded by a grant from the Soil and Water Conservation District. After two seasons Michael moved to California but Matt has continued the farm, slowly growing into the space and experimenting with various markets.

Education wasn't a part of the farmers' initial vision of the farm, but it fit well with the site and their desire to give back to the community. The project dovetails nicely with their original intent to have a little urban farm close to where they live and demonstrate a productive use of vacant land in a neighborhood with a lot of large lots and yards.

The description that follows is a snapshot of the 2014 season. Systems





THE BASICS

Cully Neighborhood Farm has taken an urban lot at the back of a church property and turned it into a productive vegetable farm that feeds the community and provides space for local K-8 schoolchildren to learn about nutrition, plants, gardening, farming, and where food comes from.

One corner of the property is the children's garden, which is run separately but supported by the farm. The mostly grant-funded Cully Young Farmers Project uses the children's garden for most programming but all the participants take

a full farm tour at some point during the season. The kids that participate are from the neighboring Trinity Lutheran School. Each class visits the garden about once a week during the spring and fall. The hope is that the project will expand to serve more neighborhood children during the summer.

In 2014, Matt ran the production part of the farm solo as his full-time job, after several years of splitting his time between multiple farms and music gigs.

CULLY NEIGHBORHOOD HARVEST WINDOWS

	JAN	FEB	MAR	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
Asparagus												
Beans												
Bitter melon												
Broccoli												
Cauliflower												
Corn												
Cucumber												
Eggplant												
Kale												
Kohlrabi												
Leeks												
Lettuces												
Mushrooms												
Onions												
Parsnips												
Peas												
Potatoes												
Radishes												
Squash												
Swiss chard												
Tomatoes												
Turnips												
Winter squash												
Zucchini												

CUSTOMERS AND MARKETS

In 2014, Cully Neighborhood Farm grew produce for 40 CSA members and also sold to a handful of neighborhood restaurants and a local juice company.

LABOR

To make it all work, Matt puts in about 40 hours a week during most of the season and about half of that December through February. From June through August, he employs an apprentice















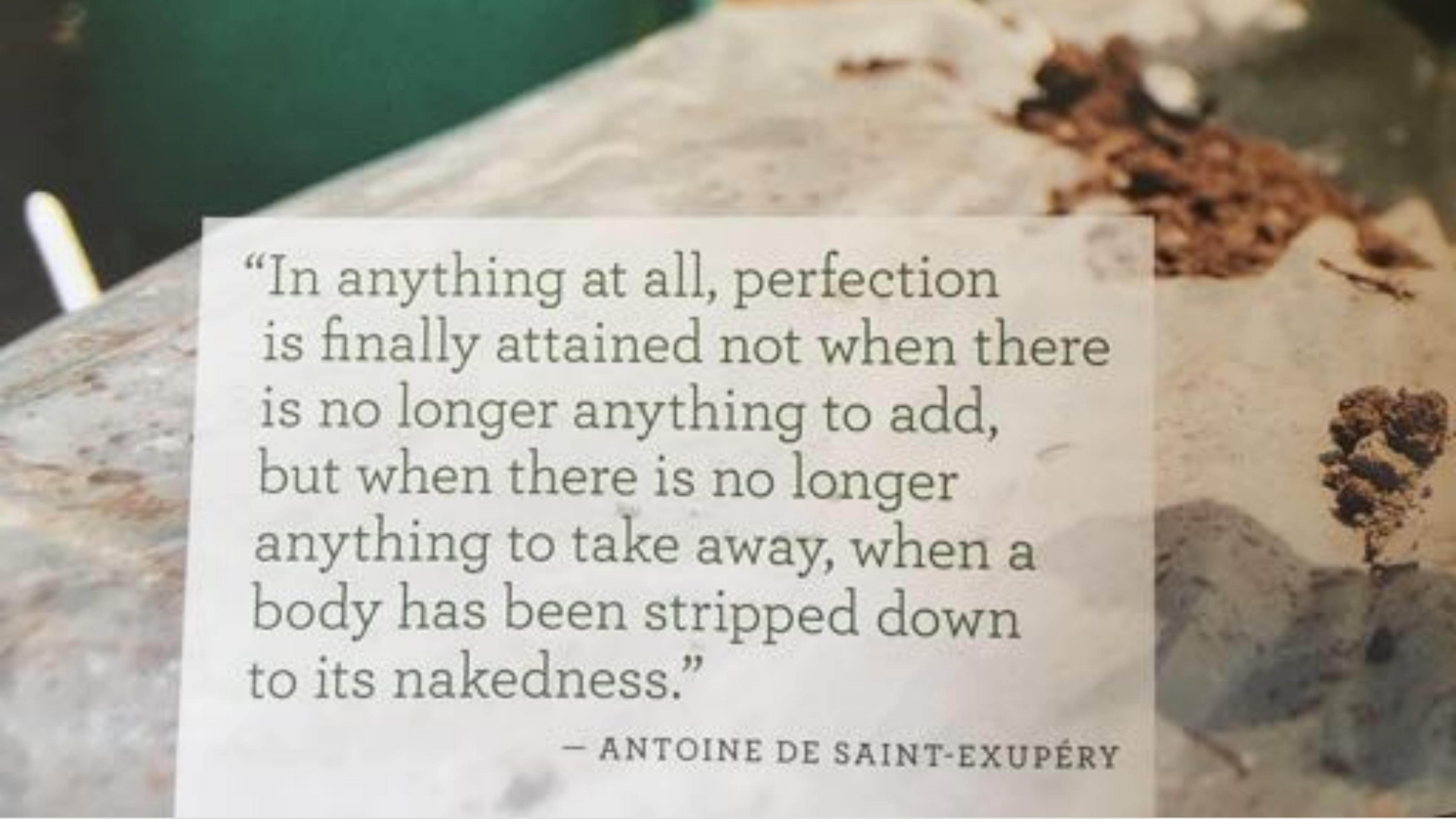











The background image shows a serene beach scene. In the foreground, there's a piece of weathered, light-colored driftwood. To the right, a small, dark, textured object, possibly a piece of coral or a small tree, stands on the sand. The sand is a mix of light and dark patches. In the upper left, a sliver of a green body of water is visible. The overall tone is peaceful and contemplative.

“In anything at all, perfection is finally attained not when there is no longer anything to add, but when there is no longer anything to take away, when a body has been stripped down to its nakedness.”

— ANTOINE DE SAINT-EXUPÉRY





"The ultimate goal
of farming is not
the growing of crops,
but the cultivation
and perfection
of human beings."

—MASANOBU FUKUOKA

SMALL PLANS FOR THE FUTURE

WHEN I MET WITH the Network about 20 years ago, I was working on writing something positive about the whole suburbanization thing. I was looking up the turn-of-the-century benefits of suburbanization: compact farms, and the way neighborhoods that took

Similarly, in 1983, John published a book called *The Log Book*. Figure 2 in that book shows mini-farms that look a lot like many suburban developments. I was looking for ways to feed the world, and they both came to see what could happen.

In contrast, Earl Butch, in 1976, was famous for "fencerow to fencerow." He could solve problems with backbreaking labor. It