



Neubauer Farms



*Community Supported Agriculture Program
2013*

*...second only to our love of eating our home-grown
produce, is the enjoyment that comes from sharing it
with our community...*



Logan and Chuck



Evie and
Cathy



Neubauer Farms Est: 1991



Mark – “Outstanding
in his field”



Meet the
Neubauer's

Farmer Nichole
Holding a batch of
“Magic Buns” made
from freshly milled
flour during a
“Growing Minds”
Fieldtrip

What is “Community Supported Agriculture” (CSA)?

CSA stands for Community Supported Agriculture. A CSA is a community of consumers that support a farmer and shares the crop that he or she produces. Shareholders share the “risk” and the “bounty” that comes with farming



~community~

- 1.) joint ownership or liability, state of being shared or held in common; fellowship
- 2.) Organized body of people living in the same locality or sharing something in common





Local Food – Makes
Sense, and it's just
plain FUN!

Go - ahead! Let them get dirty!



Exceptional taste and freshness

- Local food is fresher and tastes better than food picked before ripening that has been shipped from thousands of miles away

It Strengthens the Local Economy

- Buying local food keeps your dollars circulating in our community

Health benefits for your family

- Your family will be able to celebrate healthy food from the farm, and if you have children, they will form an appreciation of where their food comes from. Our food will give you fuel for thought!

Why join our CSA?

...sustainability

before people can play a serious role in promoting a sustainable food system, they need to value food much more highly than they currently do. One important way of addressing this is by: “re-connecting” people with food through community food projects, such as: Community Supported Agriculture schemes...

(TOWARDS A SUSTAINABLE FOOD SYSTEM A REPORT BY THE FOOD ETHICS COUNCIL)

http://www.foodethicscouncil.org/system/files/BBAU%20FINAL%20web%20version_0.pdf

What types of Vegetables will be grown?

- Beans – green, yellow and burgundy
- Beets
- Carrots
- Slicing cucumbers
- A variety of herbs
- Kohlrabi
- Lettuce and mixed greens
- Spinach
- Onions – green and bulb
- Peas – snap and shell types
- Potatoes
- Radishes
- Rhubarb
- Squash – summer and winter
- Tomatoes
- And more...



Take one a
day with tomato
and cucumber.

FARMACY





These are best consumed right from the vine!



*Spending time with like-minded people
in beautiful surroundings will be a
rewarding part of your CSA experience
at Neubauer Farms*



*Gardening is a chance to connect with
the beauty of nature.*





Farm Renos Summer 2012



2012 Kid's garden: Lettuce, spinach, radishes, broccoli, brussel sprouts, beets, sunflowers, and purple carrots

Neubauer Farms CSA



*The earth is my canvas and the
seeds are my paintbrush....*

Thank you for attending!

