

Sun Love Farm, Oregon City, OR

Farm Owner: Melissa Streng

Goods Sold: “Certified Naturally Grown” vegetables

About the Farm: Sun Love Farm grows 2 acres of a variety of vegetables year round, specializing in fresh carrots, heirloom tomatoes, and unique items like ground cherries and hakurei salad turnips. We grow produce with the health of both the earth and eaters in mind, never spraying herbicides or synthetic pesticides, or using synthetic fertilizer. We also plant cover crops and pollinator crops to keep the soil and insects happy.

Find Us: Oregon City Farmer’s Market and Milwaukie Farmer’s Market, or home delivery CSA program at <http://www.pnwcsa.org>, www.sunlovefarm.com



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RJ Farms, Marquam, OR

Farm Owner: Art Shaefer & Stacey Richardson

Goods Sold: Fruits & vegetables, eggs

About the Farm: RJ Farms is a small family farm located within the Willamette Valley. We grow all of our own fruits and vegetables without the use of any pesticides or chemicals. We strive to have early product in May, which includes sweet strawberries, crisp cucumbers, broccoli, cauliflower, pole and bush beans. Our products grow all through the summer and fall and we will have several varieties of pumpkins, gourds, watermelons, tomatoes (heirloom), and corn.

Find Us: Oregon City Farmers Market, Gresham Farmers Market



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Mulino Microgreens, Mulino, OR

Farm Owners: Cory & Mary Jordan

What: Microgreens; cleanly-grown

About the Farm: Mulino Microgreens was established in early 2020. Cory and Mary have numerous common interests, but Cory's green thumb and Mary's background in business made the perfect pair. Together we formed the perfect business; one that nourishes their local community with the nutrient-dense superfood known as microgreens. Microgreens are an ideal food to incorporate into the diet. Less is more with these tiny, mighty vegetables! Reap the benefits of microgreens by visiting Mulino Microgreens. "Always local, always in-season."

Find Us: Oregon City Farmers Market, weekly subscription service, www.mulinomicrogreens.com/



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Mulino Microgreens, Mulino, OR

Farm Owners: Cory & Mary Jordan

What: Microgreens; cleanly-grown

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Mindful Mushrooms, Oregon City, OR

Farm Owner: Riley Seigny

Goods Sold: Gourmet and medicinal mushrooms

About the Farm: Mindful Mushrooms is dedicated to growing quality gourmet and medicinal mushrooms using mindful practices and without the use of pesticides, fungicides, or chemicals. We grow a variety, including lions' mane, chestnut, oysters, shiitake, reishi, cordyceps, turkey tail, pioppino, and many more! Cooking with mushrooms is super simple- Riley's favorite is to slice the mushrooms and sear it on med-high heat with oil. When things start to brown, add coconut aminos or soy sauce, garlic, and pepper until it browns darker. Add it to any dish for a meaty, umami, nutrient dense experience!

Find Us: Oregon City Farmer's Market, PSU Farmer's Market, Vancouver Farmer's Market, King Farmer's Market, Sideyard Farm Market, Woodstock Market, and Montavilla Market.

www.mindful-mushrooms.com



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Farm D'ICI, Canby, OR

Farm Owner: Noémie Messier-Guimont

Goods Sold: "Certified Organic" vegetables and berries

About the Farm: Farm D'ICI's mission is to provide the community with the highest quality foods. Connecting with the land and with you brings us great joy. We grow mixed organic vegetables and fruits, specializing in French, Italian and Asian varieties, with an emphasis on chicories and salad greens of all sorts! We also provide organic plant starts, cut flowers and dried goods, produced with utmost care.

Find Us: Oregon City Farmers Market. CSA program at <http://pnwcsa.org>



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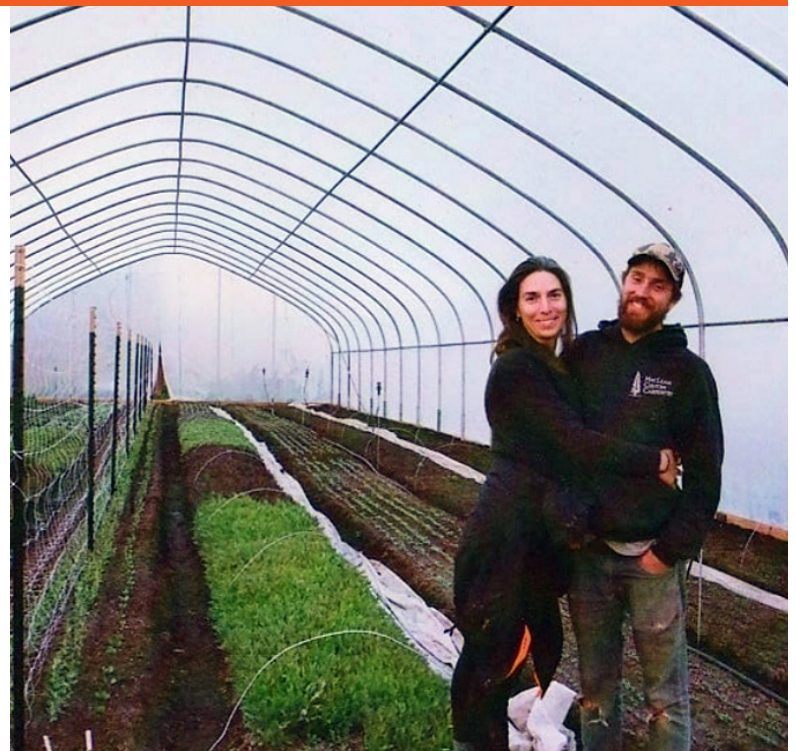
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Coyote Ridge Farm, Oregon City, OR

Farm Owner: Lindsey Howell

Goods Sold: “Certified Naturally Grown” vegetables

About the Farm: Coyote Ridge Farm is a small woman-owned farm that has been committed to growing vital, nutrient-dense food for the community on 1/6th of an acre since 2017. We do not use any chemicals, and minimize use of fossil fuels through low-till methods. Our focus is to cultivate ecological balance and healthy community. We are happiest with our hands in the soil, and believe that the human element makes a difference in the vitality of our produce.

Find Us: Oregon City Farmers Market; May through December. CSA; June through September.

www.coyoteridgefarm.org



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Brown Bottle Farm, Mulino, OR

Farm Owner: Anna Wilson and Ryan Falk

Goods Sold: “Certified Naturally Grown” produce, mushrooms, herbs, and pantry goods

About the Farm: Brown Bottle Farm grows mixed vegetables, mushrooms, and herbs on a half-acre. We also ferment and preserve produce in season. We began our farm in 2016 and focus on farm direct sales to the consumer. We value healthy soil, explorative produce/ferments, wild foods, mushrooms, and heirloom/non-GMO produce. We have over ten years of experience with wild foraging and growing produce. The incorporation of regenerative approaches, as well as biodynamic and permaculture practices is at the core of our purpose.

Find Us: Oregon City Farmers Market, brownbottlefarm.com or at brownbottlefarm@gmail.com to join our Farm Share Program



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