



Local Picking's

*Locally Grown by Michigan Farmers, Crisp & Delicious!
Fresh Michigan Leafy Greens*

Farm Profile: Lubbers Farms, Zeeland, MI

Attributes/Quality Features:

- Leafy Greens are one of the healthiest foods available on the marketplace.
- Greens are also high in Protein, Iron, Calcium, & Vitamin C.
- The best time to eat is while the greens are young & tender.
- Select nice colored greens while avoiding any brown or discoloration.



Scott Lubbers, Owner

Just a little over 30 years ago Bernie Lubbers, Grandfather to Scott Lubbers started Lubbers Farm in Zeeland, MI. The business has been going ever since, with Scott Lubbers taking over the realm 15 years ago. Prior to taking it over Scott worked with his father Jerry and uncles Bruce and Doug Lubbers.

Lubbers Farms grows approximately 100 acres of Leafy Greens.

Scott estimates his total acreage to be 120 acres and his commodities that are grown consists of the Leafy Greens and Radishes. Scott rotates his crops every 3 to 4 years with hard squash and onions, to ensure the quality of his vegetable crops each year, which in turn enriches the soil.



Scott does admit that his main concern each season is the



weather. Michigan weather can be unpredictable and can change from hour to hour. Although this is the one thing that he considers to be his biggest challenge from year to year, he also enjoys being outdoors in that weather and watching what he has planted grow quality produce. Scott says that he really relies on Superior Sales, Inc. to do the marketing for him so that he can concentrate on the growing and then being able to send off the fresh produce for consumers to enjoy.

In addition to the family that works with him today, Scott has 20 seasonal workers who return to work his farm each year. Lubbers Farms prides itself on bringing years of experience with excellent training and Food Safety practices. Lubbers Farms has been GAP certified by Primus for the past 5 years. During the hardship of a struggling economy Lubbers stays on top by being innovative along with always looking for ways to improve. Scott believes that *"Eating local is better due in part to the fact that the profits turn around and help the local economy along with delivering fresher produce to the consumer."*

