



# 2020 Annual Report



# 1. Letter From Farmer Michelle

***"We are the ones we've been waiting for."***

***- June Jordan***

**What a decade this year has been.** We experienced so many hopeful ups and so many frustrating downs. The new year started off connecting with so many inspirational farmers and then COVID-19 landed hard in the US. **In the midst of a global pandemic was a national and world-wide social justice uprising for Black Lives Matter, as the awareness of the intersectionality of Social, Environmental and Economic justice grew so did a call for Land Back and Indigenous Sovereignty.** Meanwhile, in India, the world's largest social uprising is led by farmers- farmers of color who've been deeply impacted by colonialism. Our tiny farm sits on the precipice of these calls to action, embracing and embodying **Food Sovereignty in Action.**

**I started the farm with a friend in 2017.** Arriving at Vibrant Valley unannounced in hopes to work on a *real* farm, and finding myself on an all female crew for the rest of the 2017 season. The operation morphed from 50Fifty Farm - with a mission to give back 50% of our efforts to the community, into ħast sqit, Good Rain Farm - aiming to inspire conscious consumers to decolonize their diets and strengthen a sense of place by sharing traditional ecological knowledge & stories. I farmed in 2018 almost entirely alone while also attending the Zenger Farm Apprenticeship. **In 2019 I was crying in the fields,** feeling isolated, drowning in the work that needed to get done to feed our 25 foundational CSA members. I took a week off and tracked down the elusive Washington State Farm Internship Program and brought on 2 amazing Interns and a few rotating WOOFers. **The Farm has experienced growth and a community impact larger that I could have ever imagined.**

2020 didn't go off without a hitch... or two. But just as in past years **we continued to feed our community-** growing our Scholarship offerings to our CSA members, donating food to Feed the Mass thanks to CSA site Host help, redirecting food to the PDX Free Fridge Programs and more! We aren't perfect, we're a little bit raw, we are always learning, but the humans behind ħast sqit couldn't be more grateful, fulfilled and stoked for the future of this little farm monster we are creating. We created this report to be more transparent about the farms operations, objectives and goals. I hope it answers some questions, soothes some frustrations and inspires you. **Without you this work would not be possible.**

Lir|rht / Thank You,

- Farmer Michelle Week

## 2. What Worked, What Didn't



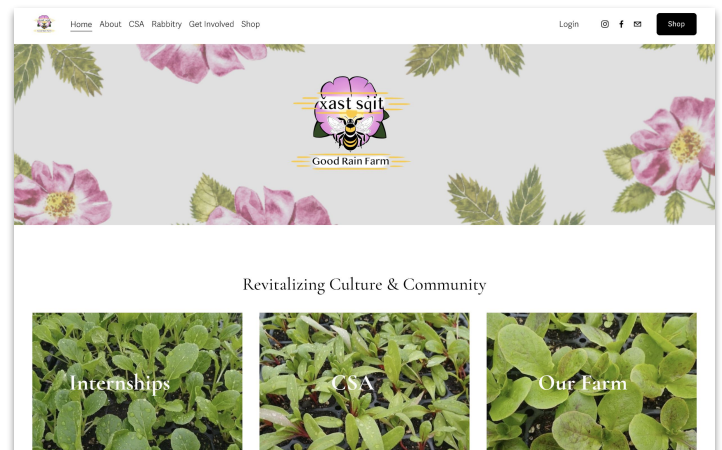
### Germination Rate

In all walks of life we have our successes and our shortcomings. On the farm we seed extra seeds into the trays expecting that a few of our friends are just not going to make it, some of them never germinate, they never push through the dirt. This is true for many aspects of the farm.

We kept track, we listened, we took to heart the feedback we received. There are some things we can't overcome like genetics but there are things within every farmer's means to improve implementation. How we respond to challenges and feedback is critical to how we better serve you, our community.

### What Blossomed on the Farm?

- We finished the whole season! 20 weeks strong - we skipped a week due to wildfires but the produce was still harvested and donated to NAYA.
- We hired our first 3 employees! (You'll hear more from them in a minute!)
- 300% CSA Membership Growth!
- New Website!
- 7 Interns completed our program!



***“What I appreciated most about Michelle is her attention to detail. She cares a lot about her farm, her customers, and her interns. An internship at Good Rain Farm is not just about growing and harvesting produce, it's so much more than that. An intern will learn so much throughout the weekly lesson plans, and all of our discussions have had a lasting impression on me.”***

**- 2020 Farm Intern Kyle Johnstone - Future Dietitian**



## 2. What Worked, What Didn't - continued

### What Blossomed on the Farm? - cont'd

- Growing Community Partnerships
- Reinvesting in the Farm: tools & infrastructure - Picture at right = ultimate Craigslist purchase ever, a rush Farmer Michelle is still riding months later! \$100 paid for \$500 worth of tools! ----->
- New programs! - **Save Our Seed CSA, Farm Bucks & Shoulder Season Shares!**
- Our good health- We're really grateful for this!
- We survived 2020!



### What experienced a little Transplant Shock?

With our exceptional growth and success came some growing pains. It'd be an understatement to say that Farmer Michelle and Olivia still have nightmares from CSA bin washing, packing and delivery day. We tried starting earlier, we moved our lunch around, eventually into brunch, attempting to reduce workflow interruptions. We hired on a 3rd delivery driver, Francis, to help us and *still* we were late on more than one occasion. Grrrr, we hate being late. We are working on creative and practical solutions to our predicament, among them packing shares a day before delivery and having more than enough refrigerated space to do so in our very own refrigerated truck. Much of our customer communications occurs around CSA delivery as well- we're hoping with Farmer Domenika working full time in accounts and customer service and with a new streamlined e-mail system we'll be better poised to communicate more effectively!

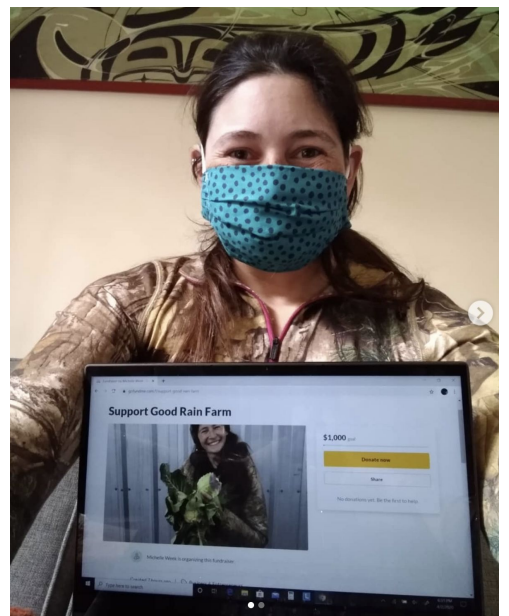
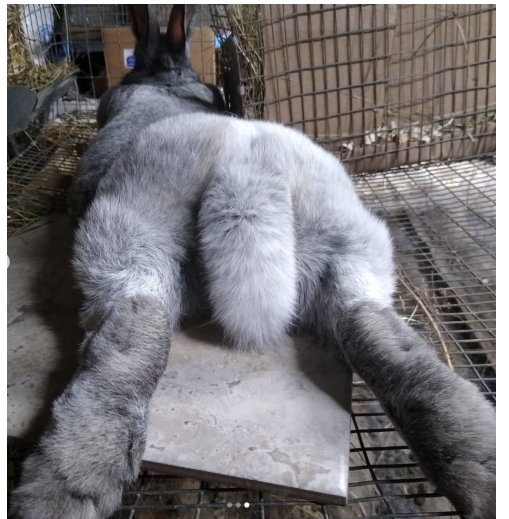




## 2. What Worked, What Didn't - continued

### *What else was happening behind the scenes?*

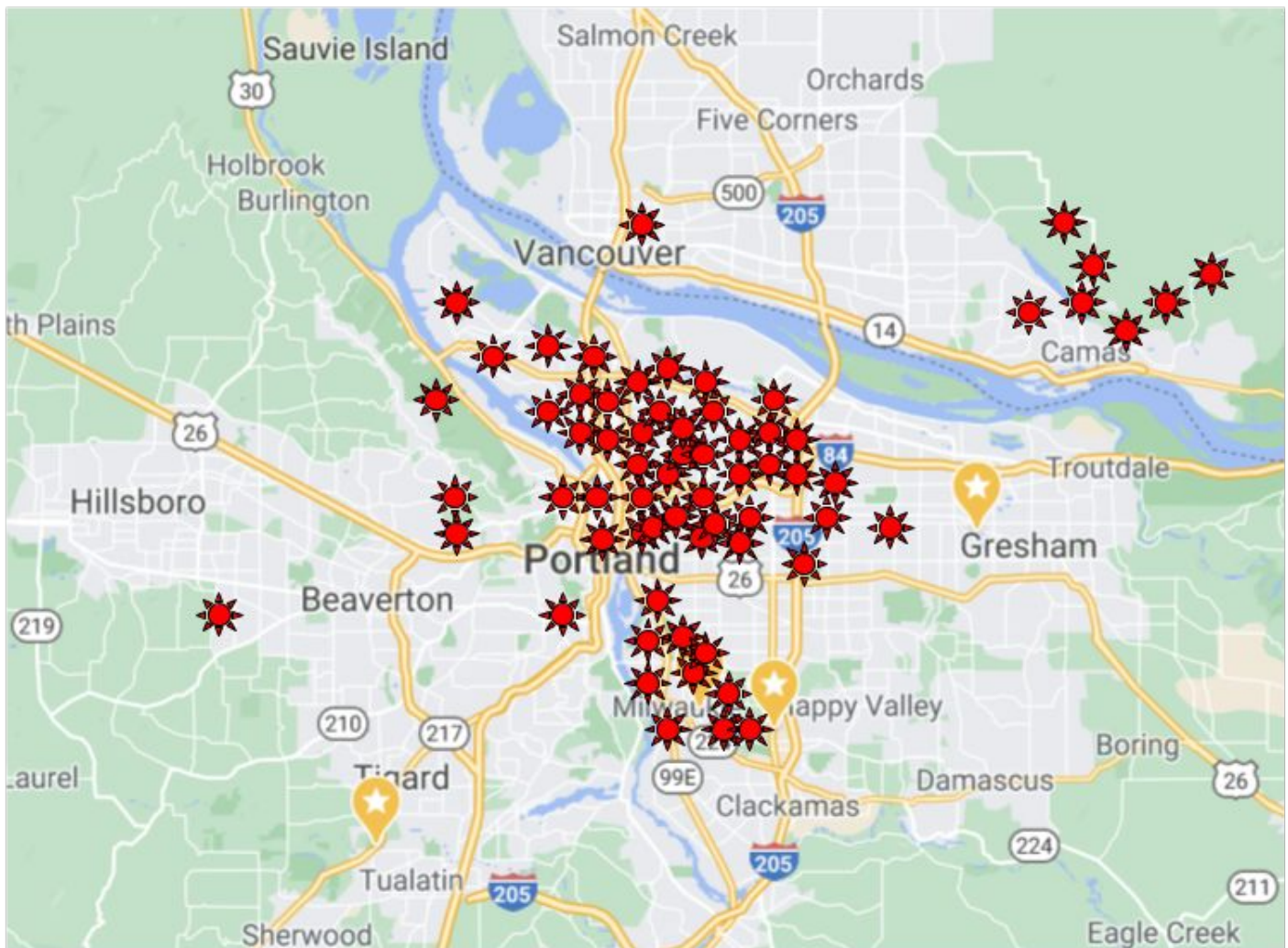
- All your Farmers are still hustling second gigs while balancing all the other norms of life: debt repayment, family care, COVID precautions, and pursuing joy when we can.
- The Farm has been in constant evacuation mode due to forest fires, pandemics, and breaches of contracts on rented land. The farm has moved locations 4 times in 3 years. As a farm, we need ongoing mobility and evacuation resiliency from both the environmental factors as well as the social justice barriers, to thrive long term.
- As a result of the relocation the Rabbitry was suspended, without the ability to gather it took longer than expected to begin building out the Mobile Rabbitry and we were unable to focus our energy on providing good meat to our community this year. The animals' health and care were more important than profit.
- Social and Environmental Justice work is not easy. It's attending, facilitating and organizing events, classes, and difficult conversations. Those conversations are emotionally draining. Food Sovereignty, #LandBack- they are tied to social justice. Natives in our country are made invisible, our erasure has been a government policy since before it's founding. Sharing Native First Foods is how I tell these stories, it's how I show the world we are still here. As Indigenous Peoples we have so much to share, society has so much to gain from our voices.



### 3. 2020 CSA By the Numbers

**Fast s&t served 76 households across 23 zip codes in 2020 through its CSA memberships.**

**The map below gives a rough sense of where our members are located, and is not exact.**

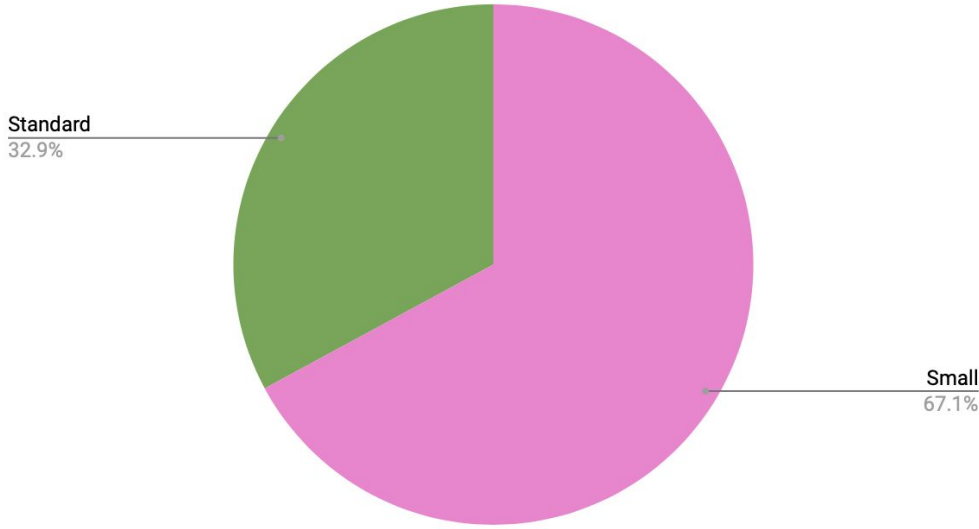


**In 2021 we hope to expand our reach towards the West Side and Deep Southeast PDX Metro as well as more families in the 'Couv!**



### 3. 2020 CSA By the Numbers - continued

CSA Share Break Down 2020

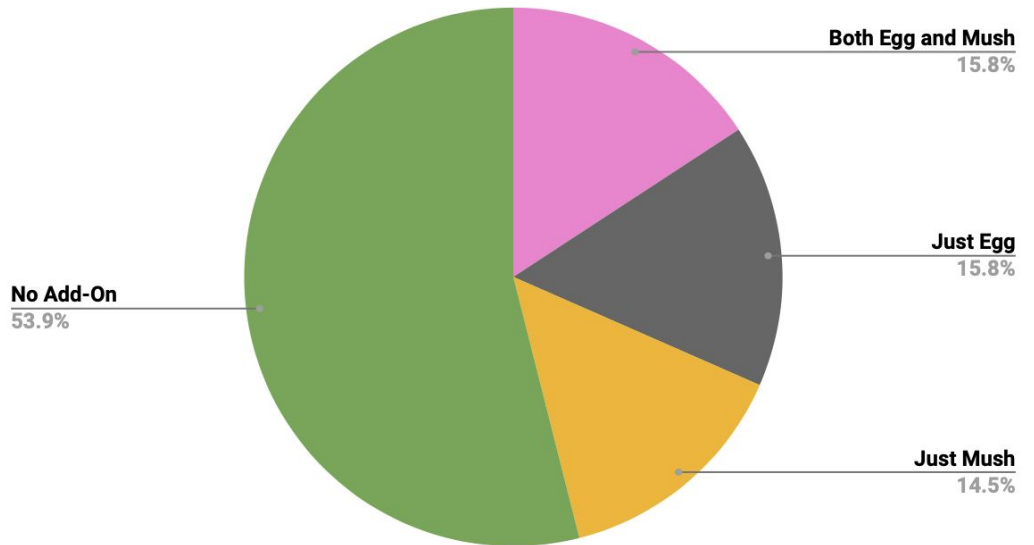


25 Shares were Standard size while 51 shares were Small

Add-Ons are a popular way to supplement shares with a protein.

We are proud to work with local growers and makers to bring you a sustainably sourced and well balanced diet.

CSA Mushroom and Egg Add-Ons 2020



Thank you to our 2020 Vendors: Kelly's Coop Eggs and Bridgetown Mushrooms





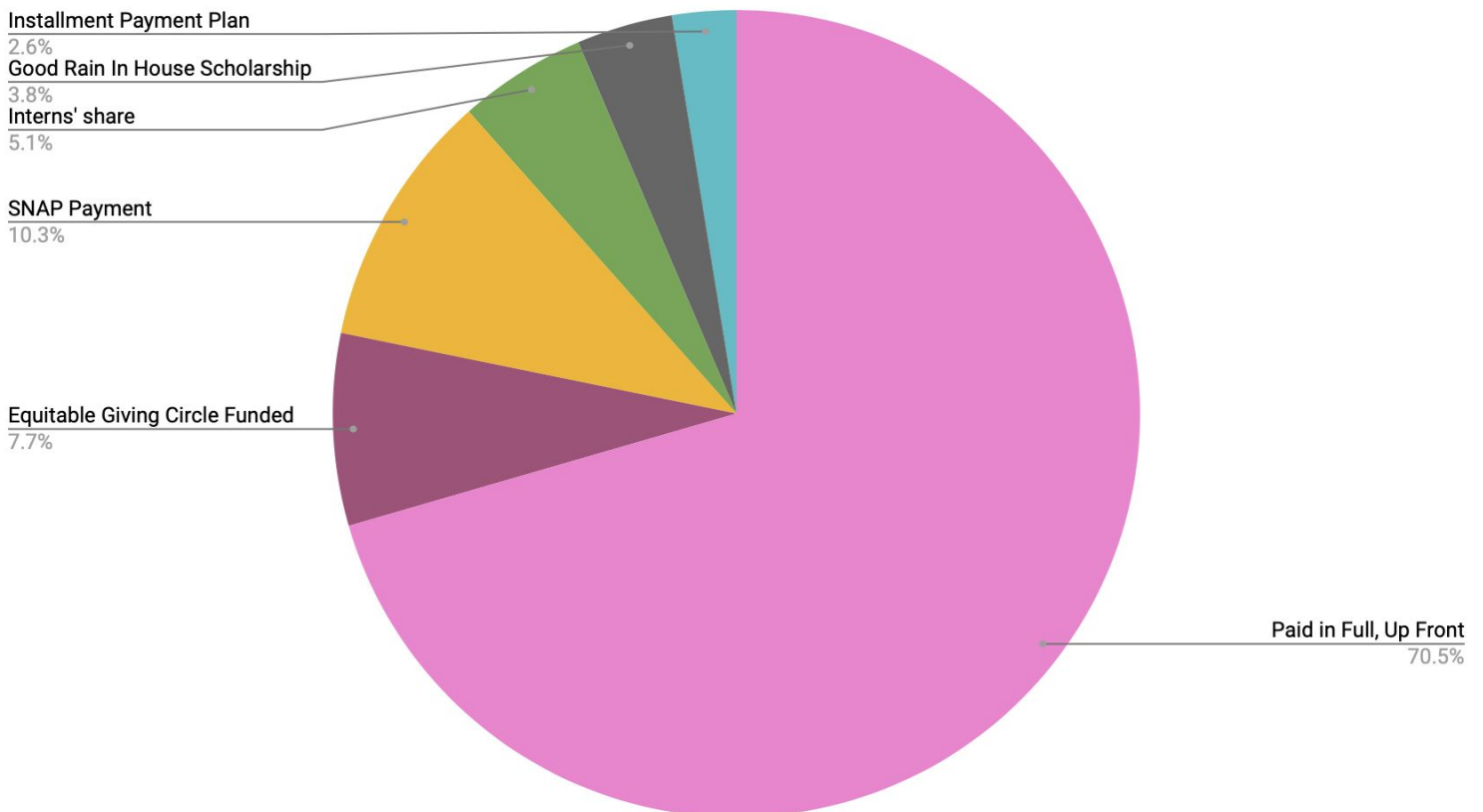
### 3. 2020 CSA By the Numbers - continued

Ever wonder what wealth redistribution and community repair looks like in action? Check out this chart breaking down the payment types used to access our CSA in 2020. You'll notice the majority of members paid in full, up front, meanwhile some of our members utilize SNAP, benefitted from direct fundraising and scholarships, or paid in installments. Next year we'd like to provide 30% of our shares at no cost to BIPOCQ+ community members in need.

What warms our heart is that many of our paying members also contribute to the CSA scholarship fund. It is easy to talk the talk, but putting your money where your mouth is? That takes integrity, and our members are chock full of it. We have complete confidence in our community's ability to take care of each other.

**Thank you for being a part of that work with us this year!**

How People Paid 2020: Accessibility Breakdown



**Also check out our new Farm Bucks : They seem like just another gift card at first glance, but in reality they serve as a flexible and accessible way our community can provide direct mini-scholarships to individuals! We are always on the lookout for a creative way to use the tools we have on hand to feed the community and redistribute wealth intentionally.**

## 4. Internship Essay - Julia

2020 Farm Intern Julia shares her experience with Good Rain Farm:

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I applied for this internship hoping to grow my skills in tending the land, but

***“I came away from it with much more. The skills, friendships, and sense of place in my community I have gained from this experience have been imperative in shaping my worldview.”***

I learned how different vegetables grow, what they need, their different stages, and what environment best suits them.



A typical day as an intern on the farm in July might look a little something like this; stretching, heading out to the field for our weekly farm walk, saying hello to all the plants and admiring them for how much they had grown since the day before, making a to do list (there are always things to do), then weeding a bed of kale for an hour, transplanting for an hour, harvesting a few crops, then breaking for lunch where we lay in the grass and soak up the sun. Then two of us might wash the veggies, and the other three head out to do the last harvest. While that is a short explanation of what a day might entail during peak harvest season, that doesn't include the moment we all stopped what we were doing to watch our heron friend fly from field to field, or one of us sharing a hilarious new fact we learned earlier that week, or the pure wonder of Michelle teaching us how to save seed from lettuce.

This internship is different from others in the sense that we weren't only there to help weed and harvest and attend a weekly lesson, but we were fully along for the ride. We were engaged and included in decisions and taught the ins and out of running a farm. Working with Michelle, alongside five other interns over the season, taught me how to confidently work as a farm hand, as well as how to be an active community member. Michelle's energy and stamina to work for the community is different than anyone I have ever known. That human doesn't ever stop working to feed her CSA members and support her community in any way she can.

## 4. Internship Essay - Julia, continued

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**“Plants want to grow. They don’t take time off for our holidays and don’t care about what is occurring on the news.”**

They don’t care that it is labor day, or that there is unhealthy air quality for the farmers; they will continue to grow and continue to need water and care. I learned that as a society, there is a wall up between the consumer and the producer. We get served beautiful looking eggplants on the produce shelf at a grocery store (that is if we are lucky enough to live near one) but aren’t told that eggplants have fuzzy leaves that poke you and that flea beetles love to eat kale and that the farmer who grew that produce hasn’t had a good nights sleep in months. Our advanced society has created so much space between us and the story behind what it is we consume. My eyes have been opened to the reality of the small farmer and how much work goes into growing food.

**“Similar to how plants want to grow, I believe that humans want to help and learn. That is why it is so important to create that transparency with the CSA members.”**

While yes, we are working hard so that you can enjoy fresh and delicious produce, we also want you to understand what it takes to grow it. Perhaps then you can share that story while you cook up your rainbow chard, and little by little the world can reshape it’s perspective on our food systems at play. Without programs like Good Rain Farm’s internship, it can be very difficult to enter into the realm of farming, but I feel very fortunate to have the opportunity to learn all that I did from Michelle.





# 5. Farm by the Numbers



## What Good Rain grew in 2020:

- Primarily Grew in 9 Plant Families.
- 49 General Crop types
- Roughly 125 Varieties:
  - 30+ are Indigenous & Ark of Taste heritage varieties.



## Plant Family, Crop =

### Alliums

Red, Sweet, & Yellow Onions  
Scallions  
Garlic

### Chenopodiaceae

Chard  
Beets  
Lambsquarter  
Orach  
Amaranth

### Umbelliferae

Fennel  
Dill

### Asteraceae

Lettuce  
Chicory  
Sunflowers

### Solanacea

Cherry, Sauce and Heirloom Tomatoes  
Tomatillos  
Eggplants  
Potatoes  
Hot, Pickling, Sweet & Roasting Peppers

### Cucurbitaceae

Cucumbers  
Summer Squash

### Additionalaceae

Minor's Lettuce  
Nettles  
Garden Sorrel  
Edible Flowers  
Assorted Herbs

### Brassicaceae

Kale  
Collards  
Bok Choy  
Turnips  
Radishes  
Cabbage  
Broccoli  
Mustards  
Arugula  
Romanesco  
Kohlrabi  
Rutabaga

### Gramineae

Corn

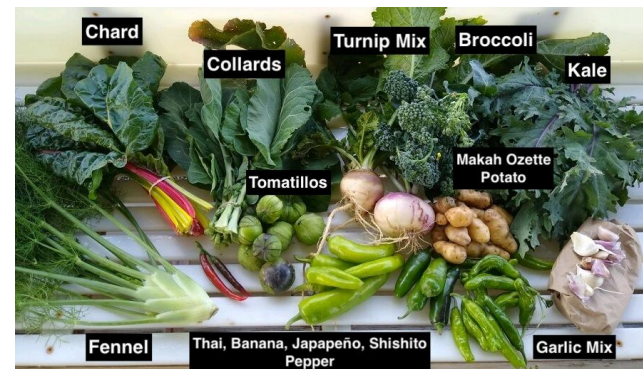
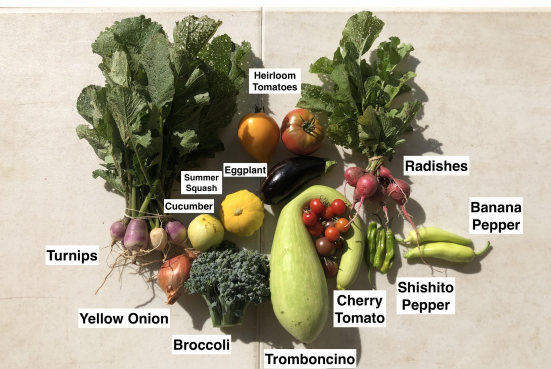
### Fabaceae

Peas  
Green Beans  
Fava

## 2020 Seed Purveyors:

- #1 Seed Savers Exchange
- #2 Territorial
- #3 Adaptive

We also sourced from : Johnny's, Uprising Seeds, Native Seed Search & Filaree Garlic Farm

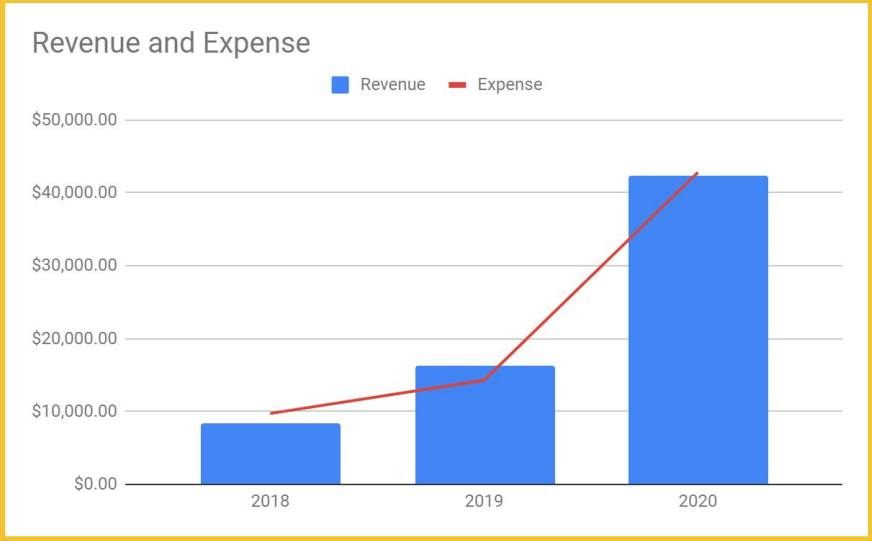


# 5. Farm by the Numbers - Continued

Demand for fresh and local food skyrocketed this year due to COVID. We would have been unable to meet this sudden demand and feed our community through this pandemic if it weren't for the support of the grants we received. Rarely in the early stages of starting a small business does the income match the labor and capital investment needed and it can be difficult to get ahead and stay afloat. A fact that has always stuck with Farmer Michelle was that almost 70% of small businesses fail within the first 5 years and most don't report a profit until year 3 or 5.

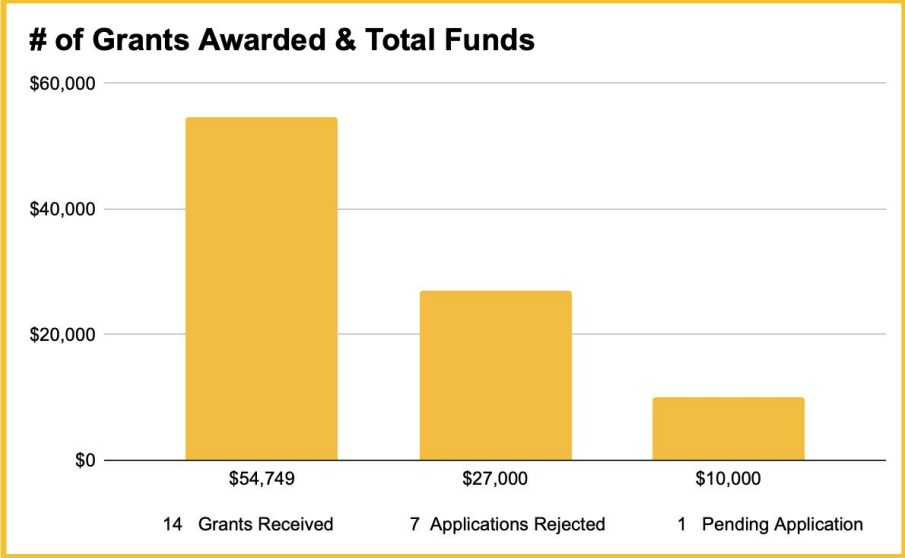


***“Traditional Navajo values do not include poverty”***  
***Navajo Nation Chairman, Peter MacDonald***



At left is a graph showing the Farms last three years of income and expenses without the Grants received (graph below).. **Note the Farm broke even - however in 2020 this also includes 3 new hires and (finally) paying Farm Michelle a stipend!**

***“We tried poverty for 200 years, so we decided to try something else.”***  
***Chairman of the Oneida of New York***

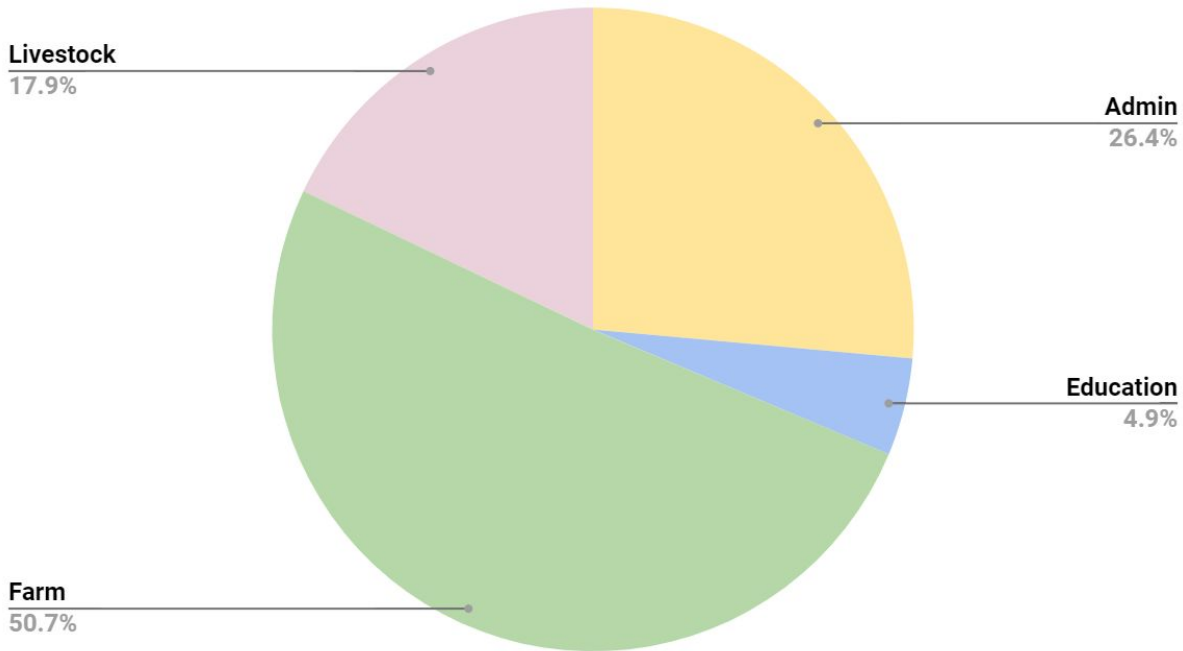


## 5. Farm by the Numbers - Continued

How we spent money on the farm:

Throughout the past 3 years 80-90% of revenue was reinvested back into the farm. Here's how that breaks down for 2020.

### Avg. Annual Budget Split:



**By the end of 2020, Good Rain's 3rd year, we have generated enough revenue to pay Michelle back for all the capital infrastructure investments, seed purchases and education she has sown into the Farm thus far.**

Though Michelle has only begun to get paid for her labor, providing for her community, creating inspiring job opportunities and paving in-roads for social and environmental justice has been its own reward. The foundation has been laid for Good Rain to transition into a worker-owned cooperative, as it was never the intention to remain a sole proprietorship. We hope to transition by early 2022 but we are patient and understand the importance of taking our time and getting it right.



## 5. Farm by the Numbers - Continued

How we give back to the community:



### Nothing is free, not even donations.

It costs money to grow food, labor to transport it and there are complicated logistics within fresh food deliveries.

We have deep gratitude for the programs and organizations that are helping to cover the costs of redistributing produce because it allows us to donate MORE. These programs pay a reduced rate for our excess produce and seconds and in turn we are providing a growing percentage of our veggies to schools, food pantries, and correctional facilities.

In the Community Partners section of this report, you'll find many more of our collaborators!



**1% of the Farms  
Total Income was  
redistributed back to  
Black and Indigenous  
Farmers!**

## 5. Farm by the Numbers - Continued

Our Favorite places to purchase from:



### Our Purchasing Guidelines

**We Prioritize BIPOC Owned  
& USA Made.**

**Purchase Used!** Reduce and Reuse! We buy from our community on Craigslist, Facebook Marketplace, Offer Up, etc.

**Buy Local!** We buy from independent stores as close to home as we can.

**Buy Cooperative!** Many of our suppliers are also co-ops. Shout out to Wilco Farm store, TrueValue, and CityBikes!

**Custom Crafters!** We hire artists, crafters, and makers for custom work.

**Avoid Big Box Stores!** And when we can't avoid, buy Black Owned from Lowe's.



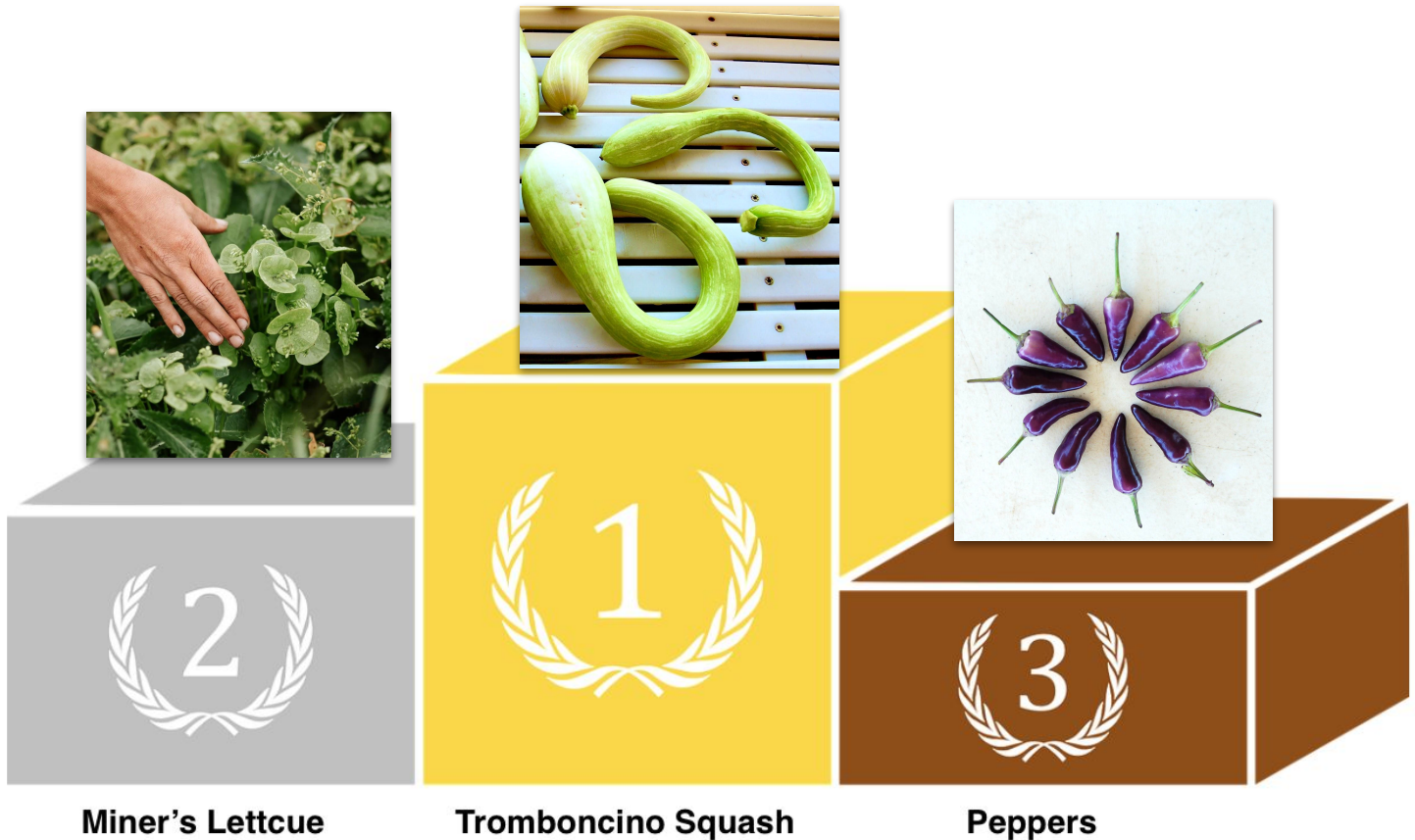






## 7. Survey Says!

Here are the Member's Choice Awards for  
**Favorite New Veggie 2020:**



**Most Requested Veggies for 2021**  
***Potatoes, Salad Lettuce, Kale***

Honorable mentions to:

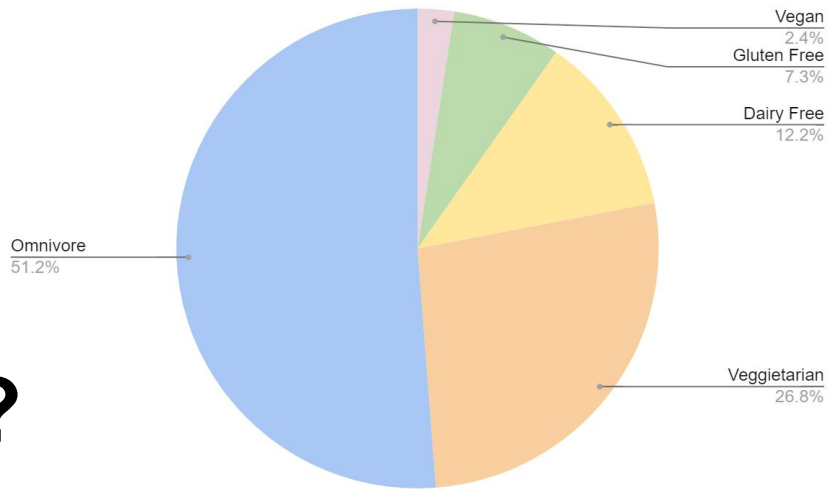
Carrots, root veggies, herbs, tomatoes, winter squash, green beans & peas.

**We can't wait to grow more of these in 2021!**

## 7. Survey Says! - Continued

# What do we eat as a community?

### Member Consumption Choices



**How we are trouble shooting the pest issues:** While we were too busy to respond in real time, we heard some complaints about flea beetle damaged greens and wanted to address them here, just as an example of many of the problem solving behind-the-scenes that keeps plants alive and reduces food waste at the same time.

High and Low Tunnels will help us improve the quality of our Arugula and Bok Choy by growing outside the lifecycle of flea beetles but does require more plastic in this world. :(

Teaming up with Natural Resource Conservation Services (NRCS) to make these capital purchases are affordable and improve quality as fast as we are able given our revenue. It's a lot of .PDFs golly gee whiz.

2021 Add-Ons:

**We are always looking for ways to feed our members as well as we can, as locally as we can, and make it as convenient as we can. Next year we are introducing Coffee, Fruit, & Bread options to complement your share, in addition to the Mushroom and Egg Add-Ons many members already enjoy.**

# 7. Survey Says! - Continued

Members let us know that sometimes they were buried under greens and didn't always know what to do with 'em all. **WE HEAR YOU!**

This recipe is from our friend Ola Adeniji - OSU Certified Master Gardener, Tomato Whisperer, Queen of Canning, Princess of Preservation and Owner of Olaterrarium LLC.

In 2021 Ola will help us develop more How-To's and Recipes for our veggies so you'll always know how to preserve that funny new green thing in your CSA box! In the meantime you can find her goodies on Instagram @olaterrarium

## Rainbow Pickles

What to do with an abundance of Chard? How about a zero-waste recipe that will help divert food scraps and let you practice your quick pickling skills (trust me, you have them). This recipe calls for Rainbow chard stems, but Swiss chard will work too! These pickles play nice on a charcuterie board, chopped into some tuna salad, or top a salad for some extra flavor punch.

Makes 2 8- ounce jars

- Bunch of Rainbow Chard stems, cleaned and chopped to fit in jars.
  - ½ cup Rice Wine Vinegar
  - ¾ Cup Apple Cider Vinegar
  - ¼ cup Sugar
  - 1 ½ teaspoon salt
  - 1 ½ Tablespoon Sriracha Hot Sauce
  - ¼ teaspoon celery seed
  - ½ teaspoon black peppercorn
  - ½ teaspoon yellow mustard seed
  - 2 cloves garlic
1. Divide celery seed, peppercorns, mustard and garlic between clean jars
  2. Pack chard stems tightly
  3. Bring vinegars, sugar, salt and sriracha to boil in a small saucepan until sugar and salt is dissolved. Then pour over chard stems
  4. Let sit until cool, then put lids on and refrigerate. Wait 2 days before eating for flavors to fully develop. Will last in fridge for 1 month





## 8. Save Our Seeds - Farmer Olivia reflects on Seed Saving, Cycles of Life, Loss and Culture.

Far from a post-harvest afterthought, Seed Saving is an essential step in our farming practice.

**I believe that the cycle of the season cannot reach fruition until I care for the offspring of the plants which gave life to my community.** There can be no true reciprocity between the plant and myself if the seeds of each generation aren't gathered, cleaned and stored with love. Only then, in carefully guarded hibernation, can I honor the uniquely restorative nature of this work. Saving seeds is more than marking the end of a season - it is more than just laying the groundwork for the next - it is the liminal step that binds the two acts together.

Each time I pull beans from their dried casings I remember that someday I too will be placed in that cold, damp, spring soil.



Often, I look forward to this plane of existence, the comforting void in between things. I crave those non human emotions and the non human words to express them - being there feels like deep and warm ocean water that I can sink down into and stay in forever.

For now though, I am here; standing on human feet and feeling the weight of loss and longing. The seed saving process keeps me lucid, Makes me feel like my life has value and importance. **I matter because these seeds want a relationship with me and my family just as much as I want a relationship with them and theirs.** We find ways of being there for each other, it's very quiet but they know that's just what my brain wants.

I have been learning so much from each seed. Each knows what they need and know that I will go through many failures until I find out what those things are. As a young Creek person in late stage capitalism this is the best teaching for me. It's incredibly frustrating to not be proficient in lifeways that sustained my people since the beginning of time. The loss is overwhelming. This feeling of inadequacy plagues me. But these seeds are also stolen relatives: they know diaspora, they know violence, they know the feeling of having their DNA changed so their offspring will someday forget all its Indigenous habits. **So we understand each other but it does feel like the process of bringing these seeds back to their organic Indigenous state is easier than the undoing of my own colonization.** I

don't resent these seeds, I only look forward to my time when our places are switched. I now feel the palms and fingertips of a Creek seed keeper fumbling to remember deep hearted memories of what they know I need from them. But hopefully this Creek knows more than I ever knew.

## 8. Save Our Seeds - Farmer Olivia reflects on Seed Saving, Cycles of Life, Loss and Culture.

I look forward to hiding my sacred secrets in my small hard shell waiting for the right sequence of steps to wake me up. I have learned only pebbles of information in an endless beach of knowledge and I humbly open myself to all that has been stolen so that we can be one step closer to food sovereignty.



As of today, all of our Hopi Blue Corn that has dried out since the summer is ready to be stored and about a quarter of the seeds will be returned to Hopi community members here in Portland, Hopi Country down south, and the Hopi diaspora. Our bush beans are dry and the germination test I did on them proved one hundred percent success rate which is promising for a first time seed saver. I am working my way through our many varieties of lettuce seeds and they are much smaller than any seed I have worked with and are particular in their needs. They are so small and delicate I feel like I will lose them if I'm not extra careful. **The seeds form in groups attached to the end of the stalk, and grow little tufts of silky fibers that poof out like those of a dandelion that you blow on to make a wish.** This is genius; a little breeze comes by and your offspring spread for miles. However, not so good for when you want to keep those seeds in your paper bag and not your neighbor's backyard.

My handmade seed sifter prototype is complete after reformulating over and over again the design and dimensions each time new problems arose. Something I've always felt good about is being grounded in my carpentry skills. Recently for whatever reason these building projects have proven more difficult than I want to admit. Each day, a new challenge.

This coming summer ǂast sq̄it Farm will be putting our newest project to work as a Seed Saving CSA. **Save Our Seeds is a community engagement practice in seed saving and seed rematriation.** A chance for settlers and non-Native people on Stolen Chinook Lands to participate in the process of seed saving and the labour that it involves. An opportunity for Indigenous folks in our area to learn and connect with their own culture through the power of food sovereignty.

Mvto,  
Olivia

## 9. Community Partnerships:

We work with Indigenous led local nonprofits and community partners who serve our Native community.



### Wombyns Wellness Garden of Oregon Inter-Tribal Breastfeeding Coalition

a community gathering place focused on family health, pregnancy support & birthwork.

### Native American Youth and Family Center

(NAYA) We've shown up in support of the Native Community Garden learning space and are excited by the prospect of a Urban Farm.



Farmer Michelle has been advocating for the innovative CSA Partnerships for Health program to connect with **the Native American Rehabilitation Association (NARA)** to better serve our community members in a convenient and accessible way.

Beyond our Native American community we partner with **Equitable Giving Circle** - Black women operated, raising funds to sponsor **CSA memberships**, among many other programs.



**GROWING GARDENS**

We offer seedlings and produce to **Growing Gardens** - an organization that installs raised gardens throughout Portland..



## 9. Community Partnerships: Continued

**We work closely with Slow Food USA Chapters** on various collaborations and events.



**Our 2021 goal is to have 30% of all our CSA's benefitting from 100% cost-covered scholarships & programs.**

**We offer SNAP payment options** and allow for combinations of discounts with the intention of making our food as accessible as possible.



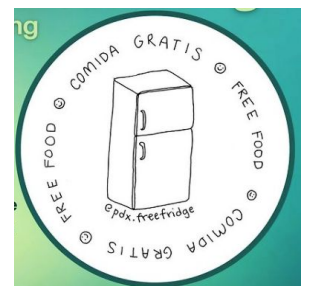
**We host farm tours with Ecotrust's Green Workforce Academy** students, a program for Black and Indigenous youth to explore and learn about job opportunities in the Green Economy sector.

**Feed the Mass** is a nonprofit organization that educates people about nutrition, cooking, and healthy lifestyles. We are grateful to our CSA site hosts who coordinated these donations over at City Bikes!



**IceQueen Social is a collective of plant-based food businesses in PDX** building community, sharing resources such as food boxes. We're looking forward to working together again in 2021!

**"Take what you need, leave what you can!" PDX Free Fridge** is a community effort to offer free food resources to our neighbors in need. We love what they do and look forward to collaborating further!



## 9. Community Partnerships: Continued

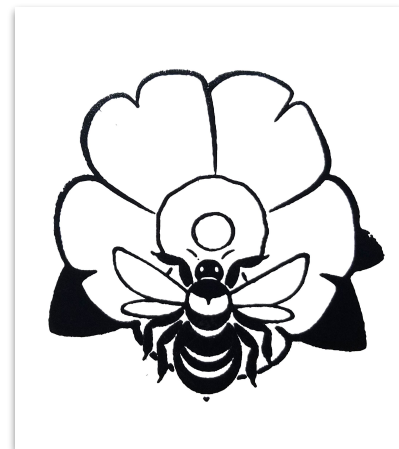
### Big Shout Out to our 2020 CSA Site Hosts!

We rely on a network of drop site hosts to act as hubs for our members to pick up their shares. Each year we try and expand our geographic reach to better serve our rural community members, and to make the CSA as accessible as possible. Thank you Drop Site Hosts for doing this work with us!



## 10. Dreams for the Future

By Domenika Radonich, Accounts Manager



Our dreams for **Good Rain** are layered.

We have dreams for **Tomorrow**.

We have dreams for **Next Year**.

We have dreams for the **Next Generation**.

There is a lot of chaos and vulnerability in the process of blossoming. While Good Rain has achieved so very much this year and it is hard not to beam, to gush, to wax poetic- I can safely say our dreams are deeply rooted in reality. Flowers bloom from the muck and mire, after all.

Next year we are expanding Add-On's for CSA members to include more of what you need to make a complete meal out of your produce. **We're bringing you locally roasted coffee, fresh baked bread, and fruit alongside our existing egg and mushroom options.**

Michelle has been busy expanding the rabbitry so we can offer **sustainably raised meat** alongside the veggies next season. Olivia, as you read above, is working to rematriate seeds to their peoples while teaching seed-saving histories and techniques in an immersive, community supported, season-long **Seed Saving CSA program for 2021**. We are also growing as a CSA in a pretty big way: **we're doubling our membership size, hiring more employees, and taking on more acreage to grow all this food.**

All of this expansion directly leads to more charitable donations, more collaboration with our community partners because our profits turn into community programming. We choose to be a profitable company and **we choose to turn profits into something that supports the community in kind.**



# 10. Dreams for the Future, continued.

By Domenika, Accounts Manager

Whether it's facilitating the development of a new urban farm for NAYA, or expanding our direct food donations through EGC or the Food Bank, or offering real time logistical and promotional support to the BIPOCQ+ business owners who need it most: **Redistributing resources into the community is part of our mission, every day.**

In pursuit of serving the community more effectively, **we dream of a mobile kitchen** that will allow us to offer prepared, processed, and ready-to-eat foods direct from the farm. We dream of pop-ups and farmer's markets where we can spend time IN and WITH the community we serve more directly. The pandemic has really made those connections difficult and we look forward to reconnecting, when and how it is safe to do so. We hope the kitchen will lend itself well to this new normal - it gives a place to gather, where ever we find ourselves.

In pursuit of Food Sovereignty, Michelle's **First Food Boxes** will provide Native communities locally with culturally appropriate foods as well as provide an introduction to these Indigenous First Foods to the wider community. While we may not be formally rolling them out until 2022, we have laid the foundation for ongoing First Food programming.

Looking further ahead, **we need access to land in a permanent way.** We are eager to see our larger infrastructure dreams come to fruition and we cannot do that on rented land. We need a place for the farm to grow into its legacy as a home for the **next generation of farmers.** This dream takes a lot of coin, a lot of organization, and a lot of support from the community to come through.

My personal dream for 2021 is to free Michelle's hands and mind as much as I can so that she can focus on what she does best: **Growing Good Food, Educating Young Farmers and Telling the Indigenous Farmer Stories** that need to be heard. Tomorrow is almost next year, and this year has been a full decade, so time isn't feeling very linear at the moment. Nonetheless, my dream for tomorrow is room to breathe and space to unfurl. We have a lot more blossoming to do in the months and years ahead.

**Hvala & Srećna Nova Godina! Thank you & Happy New Year!**

Domenika



**Limlmt, Mvto, Hvala!**

**THANK YOU FOR YOUR SUPPORT.  
WE LOVE OUR FARMLEY!**

