

Point of Contact:

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FINAL PERFORMANCE REPORT

Submitted: 21 December 2018

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PROJECT ONE

Project Title

Four Season Specialty Crop Production, Distribution, and Education

Project Summary

Common Good City Farm increased production of, and therefore access to, specialty crops through the completion of the Four Season Specialty Crop Production, Distribution, and Education project. Through this project, high tunnel production was used to extend the growing season in order to increase access and availability of fresh, affordable produce to low-income Washington, DC residence. Produce distribution was paired with education, disseminated to customers, as well as hands-on experiential learning for Youth Employment Program and City Farmer program participants. Through the Four Season project, over the 2-year performance period, CGCF increased annual production of specialty crops by 35% through the expansion to four season growing; grew over **13,500 pounds** of specialty crops; distributed the crops to over **300 households** annually; conducted **30 Seed to Table Workshops**; provided four season specialty crop production education and training to over **25 high school youth** and over **70 adult** existing or emerging growers. Common Good City Farm grew and distribute over 35 different specialty crops; with an emphasis placed on year-round production of the following nutrient-rich specialty crops: collards, kale, arugula, carrots, and salad greens.

Project Approach

Improved access to fresh, affordable produce for low-income DC residents through four season specialty crop production at Common Good City Farm. An emphasis was placed on year-round production of the following nutrient-rich specialty crops: collards, beet, carrots, cabbage, swiss chard, spinach, turnip, mustard greens, and lettuce. Educate area residents about the importance of consuming specialty crops, growing those crops, and making healthier dietary choices with serious budgetary constraints. Increase Youth Employment Program and City Farmer Program participants' awareness and knowledge of four season urban growing and distribution methods and techniques.

To evaluate the impact of our project, the following data was collected:

- Pounds of produce harvested and distributed via CSA or Farm Stand. Collected by weighing and inventorying produce on harvest and pick-up days. Collected on paper and transferred to electronic tracking sheet weekly-monthly.
- Total number of unique program participants: CSA members, Farm Stand customers, Youth Employment Program participants, City Farmer participants. Collected through sign-in sheets daily. Collected on paper and transferred to electronic tracking sheet weekly-monthly.
- Knowledge and awareness gained was identified through pre- and post- surveys that were distributed to program participants at the beginning and end of each session. Questions were phrased so that results would be clear and little analyzing was required.

Goals and Outcomes

Goals:

#	Objective	Completed?	
		Yes	No
1	Improve DC residents' access, fresh, affordable produce for low-income through four season specialty crop production at Common Good City Farm. An emphasis will be placed on year-round production of the following	X	

	nutrient-rich specialty crops: collards, beet, carrots, cabbage, swiss chard, spinach, turnip, mustard greens, and lettuce.		
2	Educate area residents about the importance of consuming specialty crops, growing those crops, and making healthier dietary choices with serious budgetary constraints.	X	
3	Increase Youth Employment Program and City Farmer Program participants' awareness and knowledge of four season urban growing and distribution methods and techniques	X	

Outcomes:

Accomplishment/Impact	Relevance to Objective, Outcome, and/or Indicator
Increased production to 7,000 pounds in 2016 and 6,500 pounds in 2017.	Target was to increase pounds of specialty crops by 30% above benchmark, from 5,000 to 6,500 pounds per year Reference Objective #1.
80% of participants surveyed showed an increase in knowledge and awareness.	Benchmark was established through pre- and post-surveys; target was that 75% or more of participants will show an increase in knowledge and awareness. Ref. Objective #2.
100% of participants surveyed showed an increase of awareness and knowledge.	Benchmark was established through pre- and post-surveys; target was that 100% of participants will show an increase of awareness and knowledge. Ref. Objective #3.

Beneficiaries

Number of project beneficiaries:.....1,016

Lessons Learned

In the two-year grant period, we used in the high tunnel in different ways to determine which was most affective for our needs. In one year, we minimized spring planting so that we could push an early harvest of popular summer crops (tomatoes, cucumbers, peppers). The following season, we used the high tunnel to produce an early season of spring crops, cover cropped during the summer, and produced an extended season of fall/winter crops. Our goal was to identify an approach that met our produce production goals while maintaining soil health; however, we feel a two-year period was not enough for use to determine our preferred course of action. We will continue to experiment with high tunnel production and track the impact on soil health before reaching a conclusion.

Contact Person

Contact Person for the Project.....Rachael Callahan
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Photos:



March Lettuce Harvest in High Tunnel



Common Good City Farm - Early Summer 2016



Farm Stand Customer with Youth Employment Program



City Farm Program Participants



CSA Boxes for 20 members



20-week CSA Specialty Crop Items



High Tunnel Damage



High Tunnel Damage

PROJECT TWO

Project Title

The AyaUplift Project: An Urban-Rural Alliance for Healthy Food Access and Economic Opportunity in Washington, DC

Project Summary

Dreaming Out Loud, Inc. worked to improve access to specialty crops within low-income partner communities through farmers markets; prepare low-income residents for employment within the food system and support entrepreneurial projects;

Project Approach

The overall goals of this two-year project were to increase the production, consumption, and efficient distribution of specialty crops in targeted communities and to support farm-partners.

As a part of this Specialty Crop Block Grant Project we successfully and positively impacted each of the aforementioned. These strategies included: (1) Growing and enhancing farmer's markets to increase access to and consumption of local specialty crops in low-income communities and provide direct-to-consumer access for farmer-partners; (2) Increase the competitiveness and consumption of local, Westmoreland County produced, specialty crops in the wholesale marketplace through innovative marketing strategies; (3) Implement a workforce development program to prepare low-income residents for employment within the local food economy and support entrepreneurial projects from low-income individuals.

Quarter 1 (Jan-Mar 31 2017): During the first quarter of Year 2, DOL was able to deepen community relationships we established in Year 1. We began the season with the recruitment of partners to host community gardening and composting workshops in (Wards 6 and 7) and Dreaming Out Loud's Organic Garden and the Dix Street Garden. These workshops had the goal of energizing and organizing communities around urban agriculture and community-based food systems, in order to increase production and consumption of specialty crops within the partner communities. We employed community-based outreach strategies, including distribution of flyers at libraries, community centers, family resource centers within public housing communities, and via social media.

During this period, we further enhanced our relationship with Husterlz 2 Harvesters (H2H) – a community-based organization founded by Boe Luther Umar and Wallace Kirby, both returning citizens from Clay Terrace. Clay Terrace is a public housing community, located in Ward 7 and very near to the Farm at Kelly Miller (mentioned in our previous report), where we were able to support H2H via organizing volunteer days, nearly doubling size of the Dix Street Garden from 16 to 30 raised beds, and various outreach and engagement activities within the community. Boe and Wallace became central to our workforce development strategies as both trainees and implementers of a engage the community and train-the-trainer model which helped us reach new community members, many of which were returning citizens.

Also, second-year workforce development trainee, Sumayyah Muhammad, was able to grow nearly 1,200 specialty crop seedlings to support the DOL Organic Garden, Dix Street Garden, and Lincoln Heights Garden. As her skills developed, we were able to expand her hours into nearly full-time, seasonal employment beyond the training.

Additionally, we began mapping plans for farmers markets to increase access to specialty crops in our partner neighborhoods. We worked to find a new Ward 7 farmers market location and develop new

relationships to support farmers and producers at the Ward 6 location. Efforts to establish a viable Ward 8 location were a challenge initially centered around Excel Academy for Girls and the Malcolm X Opportunity Center, each with its unique challenges and opportunities.

Quarter 2 (Apr-June 30 2017): During this period, we worked to recruit and retain farmers for all established and planned farmers market locations, but faced significant challenges with farm-partners, despite having new market supports that would have helped their direct-to-consumer success. We obtained a \$8,100 grant to support a matching incentive program across all markets through the American Association of Medical Colleges; additionally, we partnered with the Southwest Business Improvement District to fund marketing activities in Ward 6, including signage, newspaper ads, and 5x7 cards for community distribution. With significant farmer challenges highlighted above, we were not able to maintain and expand the robust markets we'd envisioned. As such, we worked to find ways to support markets and farmers over the course of the program period.

It was during this period that we made great progress for continued success over the remaining program periods. During this quarter, we contracted with Zachari Curtis, a mushroom farmer and beekeeper (formerly a vegetable producer), to aid with specialty crop production planning and marketing strategies for produce grown at DOL Organic Garden and our partner communities.

Quarter 3 (Jul-Sept 30, 2017): During this quarter, we were able to make new gains in increasing the production, consumption, and efficient distribution of specialty crops in targeted communities. At Kelly Miller Middle School – a Title 9 school where 95% of the students receive Free and Reduced Lunch – we developed a partnership with the Office of the State Superintendent of Education and FoodCorps to place a Service Member, Kat Riascos, on-site to support our overall program goals of increasing specialty crop production and consumption.

Kat's first project was to reestablish the school garden at Kelly Miller Middle School (KMMS), integrating nutrition education, taste tests, and related activities into the school day – while working with workforce trainees to support programs. Boe and Wallace, our community workforce trainees helped to rebuild the garden (consisting of six raised beds) and make connections to community spaces for specialty crop production. The garden was planted with seedlings grown by trainee Sumayyah Muhammad.

With this aspect of the program up and running, Kat is reaching more than 400 children with 500+ hours of instruction related to gardening, nutrition education, and taste test conducted with DC Central Kitchen's school food team. She, along with community members and workforce trainees, has also worked to establish a Healthy Schools Team which will work to support a school-wide culture of health that will positively impact specialty crops consumption. Many of the children who attend KMMS are from the surrounding public housing communities of Clay Terrace, Lincoln Heights, and Richardson Dwellings where we will continue to work to integrate this community-based food system approach. Strengthening these systems will increase specialty crop production and consumption.

Through a partnership with the Department of Parks and Recreations, we began to seed a new farmers market at the Malcolm X Opportunity Center (located in Ward 8 where there is just one full-service grocery store) along with My Grow Connect, THEARC Farm, and produce from DOL Organic Garden. This pilot market was successful, as the community was receptive to the market's presence; however, additional resources will be need to strengthen its financial viability for socially disadvantaged farmers.

Key will be growing partnerships to flesh out a farm base that gives the community robust options. Additionally, during this period, we partnered with the Ward 8 Farmers Market to support matching incentives at their market, resulting in the following numbers:

September 23

EBT: \$80

WIC: \$85

TOTAL: \$165

September 30
 EBT: \$38
 WIC: \$81
 TOTAL: \$119
GRANT TOTAL: \$284

Matching incentives for these key programs helped market-goers afford more specialty crops. Future partnership development with the Ward 8 Farmers Market will help them to expand the number of farmers at market from our targeted farming communities, as well as potential supplemental vendors recruited from our entrepreneurship development efforts.

Quarter 4 (Oct-Dec 12, 2016): During this period, we were able to leverage Specialty Crop Block Grant funds into funding support from the District Department of Small and Local Business Development’s *Grown in DC* Program to host initial workshops to introduce low-to-moderate income entrepreneurs to the forthcoming Cottage Food Law, provide technical assistance, and work grow innovative connections between the farmers and community-based entrepreneurs. Workshops hosted on October 25th and November 1st, 2017 attracted 85 registrants and 58 attendees – predominantly recruited from Ward 7 and 8. On December 18th, the District Department of Health will release the final regulations for Cottage Food producers to begin utilizing the law which allows for producers of certain non-hazardous food items to be produced in home kitchens, up to \$25,000 in sales.

Finally, we were able to again partner with the Ward 8 Farmers Market to support a Thanksgiving Holiday Farmers Market with private funding, with matching incentive funds redeemed as follows:

EBT: \$307.00
 WIC: \$756.00
 SFMNP: \$55.00
 TOTAL: \$1,118.00

Partnership with the Ward 8 Farmers Market and others beyond the program period will support this project’s key goals, a foundation not possible with Specialty Crops Block Grant support.

Goals and Outcomes

Goals:

#	Objective	Completed?	
		Yes	No*
1	Replicate and enhance farmers markets to increase access to local food in low-income communities	X	
2	Develop innovative strategies to increase wholesale markets sales for farmers and entrepreneurial projects from low-income individuals	X	
3	Develop innovative marketing strategies that increase consumption of local specialty crops	X	
4	Implement a workforce development program to prepare low-income residents for employment within the local food economy	X	

Outcomes:

Accomplishment/Impact	Relevance to Objective, Outcome, and/or Indicator
<u>Year Accomplishments and Activities</u>	
Added trainees from Clay Terrace in year 2, part of a broader train-the-trainer model for workforce development component	Relevant to Objective 4
Extended outreach and engagement to increase community participation in Dix Street Garden	Relevant to Objectives 3, 4
Composting, carpentry workshops from Dix Street Garden	Relevant to Objectives 3, 4
Expanded Dix Street Garden by 50%, doubling the number of raised bed gardens	Relevant to Objective 3, 4
Cottage Food advocacy, development of Entrepreneur Guide	Relevant to Objective 2, 3
Second year trainee, Sumayyah Muhammad grew nearly 1,200 seedlings for Dix Street, Lincoln Heights, and DOL Organic Garden	Relevant to Objectives 2, 3, 4
Workforce trainees recruited from Greenleaf Gardens, Clay Terrace.	Relevant to Objective 4
600 volunteers hosted from DOL Organic Garden, Dix Street.	Relevant to Objective 3
Composting, gardening workshops conducted by trainees at DOL Organic Garden.	Relevant to Objectives 3, 4
Established relationships with Glut Cooperative, 4P Foods, Good Food Markets; several small business entities.	Relevant to Objective 2
Clay Terrace Food Distribution utilized fresh specialty crops from Dix Street Garden to supplement shelf-stable food distribution within Clay Terrace.	Relevant to Objective 1, 3, 4
FoodCorps AmeriCorps Service Member reestablished school garden at Kelly Miller Middle School, integrating nutrition education, taste tests, and related activities into the school day. Reaching more than 400 children with 500+ hours of instruction, gardening.	Relevant to Objective 3, 4
Partnered w/Ward 8 Farmers Market for nutrition incentives, funding from AAMC.	Relevant to Objective 1
Participated in Ward 8 free farmers market with Department of Parks and Recreation, along with My Grow Connect, THEARCH Farm, Dix Street, and DOL Organic Garden.	Relevant to Objective 1, 3, 4

Expanded Ward 6 trainee Sumayyah Muhammad, into full-time employee with Patagonia partnership; increased BoeLuther Umar and Wallace Kirby, Clay Terrace workforce trainees to near full-time employment with District funding that expanded upon the program goals.	Relevant to Objective 4
Leveraged District funding from the Department of Small and Local Business Development to expand level of support for Cottage Food producers / food businesses, 85 registrants and 58 attendees – predominantly recruited from Ward 7 and 8.	Relevant to Objective 2

Beneficiaries

Number of project beneficiaries: 31,350

Lessons Learned

We were able to accomplish key aspects of each stated objective but were challenged in developing the capacity and synchronicity for them to function all at once. We worked to develop additional funding streams to add capacity to the overall project and each objective over time; however, meeting the challenges of working with low-resource farmers and low-income community members was beyond our ability to manage without key parts of the system in place – despite best efforts.

The challenges of partner communities are considerable. We were able to penetrate deeply into the community, gaining the trust to implement our workforce development program, restore and expand a community garden producing specialty crops, and reestablishing the Kelly Miller Middle School Garden. Upon launch of our workforce development components, we recognized that our trainees need a plethora of wrap-around services to support their participation at higher levels. We were able to essentially establish a two-step process for integrating people into the workforce components. We first worked with community members most closely situated “train-the-trainer” model that: 1. Introduces trainees to the food system via workshops, community-building, and educational components and 2. Select and integrate trainees into intensive, paid food-system training that incorporates psycho-social supports, digital literacy, and more. This proved to be more effective than recruiting larger cohorts and hoping to progress them through workforce training immediately.

We believe we can now address this gap and resource this program at a different level beyond the program period. This will allow for greater education, production, and distribution of specialty crops within our urban communities – with greater connection to rural producers. The training and employment needs of urban folks and capacity gaps of rural farmers must be bridged as a part of a comprehensive regional strategy. In isolation, neither challenge can be met.

With broad-based education (production, consumption, nutrition educations, etc.) and training, skilled urban specialty crop producers and distributors can shape new markets. Without skilled labor connected to urban centers, farmers will struggle to remain at urban markets because they are dependent upon family labor, who may obtain employment beyond the farm, take up other trades, or move towards advanced educational opportunities. We intend to share these findings with the DC Workforce Investment Council and connect workforce initiatives with the Food Policy Council

Contact Person

Contact Person for the Project Christopher Bradshaw
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Links:

Below are links to media related to the project:

- Boe at KMMS School Garden: <https://www.instagram.com/p/BZT5SVjAJ-f/?taken-by=doldc>
- Hustlerz 2 Harvesters Media Placement: <https://www.washingtoncitypaper.com/food/young-hungry/article/20982155/an-urban-agriculture-enterprise-run-by-dc-returning-citizens-fights-to-grow>
- Next City Media Placement: <https://nextcity.org/daily/entry/new-urban-farm-model-washington-dc>
- Youth signing in school garden: <https://www.instagram.com/p/Bbct4VtBhl-/?taken-by=doldc>
- Dix Street Garden Expansion <https://www.instagram.com/p/BSHrp3ZAST6/?taken-by=doldc>
- Kelly Miller Design Day Community Design Day: <https://www.youtube.com/watch?v=PF4Ya9Sw8fY&t=2s>
- Farm at Kelly Miller Design Community Design: <https://drive.google.com/open?id=0B8X0MZI3E14aRnFGOVoxT1MtWG83MU1VdG1uaUtlDnlza2xR>
- Farm at Kelly Miller deck: https://drive.google.com/file/d/0B-CU_L6VHMMyZMHRxc2hldUt6QW9QZXU0V1FvN0dDeUc0b1VZ/view?usp=sharing

PROJECT THREE

Project Title

Washington Parks & People's Community Harvest program: Food Hub

Project Summary

Washington Parks & People's Community Harvest program successfully launched a trailblazing new year-round community food hub in an entrenched food desert in DC's Ward Seven. With support from the USDA Specialty Crops grant, we intensified year-round community access to healthy food production in the farm at the Marvin Gaye Community Greening Center, deepened the access of local youth to farm-fresh healthy fresh vegetables, and improved the community's awareness, education, and commitment to healthy food production, nutrition, preparation, and consumption at both the Greening Center and our community commercial kitchen around the corner, the Riverside healthy Living Center. Through broad intergenerational community engagement in pesticide-free agriculture, hands-on cooking demonstrations, and diverse food distribution, the community increased its access and consumption of urban specialty crops. The program linked our job trainees, youth, and other community residents and partners into farm-based nutritional access and understanding. As a result, healthy food began to be woven into the life of communities that otherwise had no grocery store or alternate access to farm-fresh food. This helped begin to combat the massive nutrition-related health disparities afflicting this long forgotten corner of the capital. The program reached well over 1,500 residents throughout the life of the two-year grant, through a wide range of innovative community engagement programming, including weekly open harvest work days; youth service days, cooking classes, healthy cooking demonstrations, healthy community walks, farm concerts and movie nights, and large seasonal events. This model year-round community food hub dramatically boosted access and consumption of healthy food.

Project Approach

Washington Parks & People's Community Harvest program is launching DC's first comprehensive community food hub, based in our Riverside Center for Healthy Living and our Marvin Gaye Community Greening Center in Far Northeast DC. Community Harvest is growing a food-secure community where green space access promotes a healthy life. Community Harvest is a hands-on urban farming and food production program created and run by Washington Parks & People and the community. We empower youth and adults to take control of their health and to help others do so through hands-on farming, nutrition education and practice, outreach and training, and managing a community farm market and healthy locally-sourced commercial kitchen. The program is aimed at improving the health of community residents through an intensive platform of community food production; nutrition education, training, and practice; and dramatically expanded healthy community food access. Building on our past impact on launching, supporting, and/or expanding 60 community inner-city gardens and small farms, the Community Harvest food hub will provide an inspiring model of intensive urban agriculture for all.

Goals and Outcomes

Goals

#	Objective	Completed?	
		Yes	No*

1	Educate 150 adults per year (300 total) on nutrition and health	X	
2	Provide 8 seasons of healthy food access East of the River	X	
3	To raise community-led production and distribution of healthy based at Marvin Gaye Greening Center	X	
4	Advance health and business skills of local population through a commercial kitchen and healthy food business incubator at Riverside Healthy Living Center	X	

Outcomes

Accomplishment/Impact	Relevance to Objective, Outcome, and/or Indicator
<p>Educate residents of Ward 7 to grow and eat healthy food, so they can make healthier food choices. Conduct hands-on farming and healthy food preparation activities:</p> <p>Since the grant started:</p> <ul style="list-style-type: none"> • Through our Youth Corps program, we engaged 600 local youth in a wide range of farm and food education and engagement, including hands-on farming, farm-based programming, healthy food and food documentaries at movie nights, food demonstrations and tastings on health walks, and farm play integrated with food learning. • Conducted 15 healthy cooking classes at Riverside (13 sessions with UDC's chef and 2 with an award-winning French chef to bring a different flavor to the Ward 7 community. • Conducted 6 additional healthy salad classes at the Greening Center and Riverside, exclusively using food grown and harvested at the Greening Center. • Promoted healthy food access, consumption, and related practices to over 750 residents attending meetings of the local Advisory Neighborhood Commission, neighborhood associations, youth groups, classes, churches, service groups, resident groups, New Communities forums, and other community programming in the park and our two Centers to give ongoing farm updates and promote healthy food-related programs. 	<p>Parks & People's hands-on approach imbued participants with a deep farm-based understanding of the accessibility, health, joy, and power of consuming more healthy farm-fresh food. Through our work and our partners, the community strengthened its nutritional and agricultural literacy and began to counter massive health disparities. A key strength of the work funded by this grant was our conversion of the farm into a true shared community enterprise, in which we were able to reach and engage exponentially more people than a private garden or even a traditional private-bed community garden would have reached. Residents learned skills to boost their access and consumption of health food, including crop rotation planning, composting, soil amending, seed planting and germinating, transplanting plants into beds, maintaining, harvesting, and preparation. These activities were geared to specifically educate residents of Ward 7 to grow and eat healthy food, so that they are empowered to develop resiliently sustainable food security solutions for themselves and their communities.</p> <p>As a former nightclub with a deep history as the place where Marvin Gaye had his professional debut as a neighborhood teen two generations ago, the Riverside Healthy Living Center lent itself well to a compelling cultural framework for lasting community learning about accessing and consuming healthy specialty crops. This was especially evident in such signature programs as the Hip Hop Green Dinners that we hosted. Cooking classes provided basic skills in healthy</p>

<ul style="list-style-type: none"> • Engaged an agroecologist to evaluate and sharpen our intensive food production skills and capacity. • Hosted two flagship International Hip Hop Green Dinners, attended by over 300 people, in which residents were introduced to delicious farm-based meals prepared by the personal chef of Venus and Serena Williams as a Hip Hop DJ played music in the kitchen. • Incubated a community Pumpkin Patch in partnership with a local radio DJ who broadcast opportunities for engagement in the farm to all her listeners. 	<p>and delicious food access, preparation, and consumption. Crops from the farm formed the basis of all classes.</p>
<p>Provide 8 seasons of healthy food access East of the River</p> <ul style="list-style-type: none"> • Grew 1,825 pounds of organic produce using 6400 SF of indoor hoop houses and 350 SF of exterior beds at the Greening Center. • Provided over 1000 pounds of this produce to individuals and families attending farm, park, and kitchen programs of all kinds, and to organizations serving Ward 7 residents such as DC Central Kitchen and Project Blessings for Hurting Parents. • Increased lasting food production capacity by installing: 2 new cisterns to capture and store 660 gallons of rainwater; improved drip irrigation system; 2 HP pump and solar panel for power. • Installed 5 raised beds and 2 ADA accessible raised beds for intergenerational learning • Constructed a small seedling center to teach over 30 community members/ volunteers to start seedlings indoors using LED lights. • Planted, cultivated, and harvested crops in the hoop houses throughout all four seasons to demonstrate how urban farms can be most productive in this climate. • Incorporated produce from farm for healthy meal and recipe planning in all our healthy cooking classes (10 lbs. per class). 	<p>Through the program’s transformation of a small piece of fallow park lawn, a wide range of residents who had either never been on a farm or had not been on one in many decades found it possible to make farming and farm-fresh produce a part of their lives. Through our many different kinds of food tastings, over 1,500 people discovered that freshly grown and harvested food is tastier than the highly processed food otherwise available in neighborhood convenience stores and carry-outs.</p>

<p>Raise community-led production and distribution of healthy local food, based at the Greening Center.</p> <ul style="list-style-type: none"> • Employed part-time farm assistant (a DC Green Corps graduate and local resident) to help in weekly farm operations. • Created DC's first weekly open pick-your-own community harvest program for easy and immediate access and engagement of community residents in hands-on farming and food production. • Worked with 12 members of our Green Corps at Greening Center to help them train others in basic hands-on urban ag skills • Presented urban ag introduction at Frederick Douglass Tribute. • Led over 1000 community and neighborhood volunteers in garden impacts (constructing/weeding/composting/maintaining/watering/harvesting) • Taught proper harvesting, washing, and preparation techniques at weekly Open Harvest Days. • Served farm produce at diverse Parks & People programs and events at our Riverside Healthy Living Center. • Planned once-a-month sessions working with the children from five neighborhood youth programs teaching the benefits of urban agriculture and provided hands-on trainings. • Supported two gardens at Richardson Dwellings by starting seedlings in the seedling center, providing soil amendments and technical support, constructing raised beds, and teaching pest management and nutrition. • Hosted weekly gardening/ farming classes based at the Greening Center over the summer months, as a central feature of our new Youth Corps. This culminated in such programs as a back-to-school "Farm Night" held on August 26, 2017. This event drew in over 100 families from the adjacent Ward 7 communities. • The Greening Center hosted Fall Harvest Days and provided farm-raised pumpkins 	<p>The Riverside/Marvin Gaye Community Food Hub became a neighborhood resource and center of healthy community life-- a strong year-round platform for spreading healthy nutritional literacy, access, and consumption.</p>
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<p>and other vegetables to over 100 families attended these events.</p>	
<p>Advance health and business skills of local population through a commercial kitchen and healthy food business incubator at Riverside Healthy Living Center:</p> <ul style="list-style-type: none"> • Developed a model for incubating healthy food enterprises, providing and subsidizing healthy local produce for the weekly Penny Brew Café for most of the grant period. • Led multiple staff, trainees, and residents into professional food training and certification. • Developed a model for regular hands-on learning and healthy food access and consumption through over 50 Open Harvest events. • Engaged 13 existing and prospective food entrepreneurs to lay the groundwork for new incubator partnerships to further activate the commercial kitchen and tie in with our garden and workforce development for local residents. 	<p>Tested and refined methods for turning healthy food production, preparation, and consumption into a sustainable community incubator and enterprise.</p>

Beneficiaries

Number of project beneficiaries:.....over 1500 (unique participants) community members

Lessons Learned

We learned through years of experience that a multi-layering approach to farm programming led to much more community participation. Adding music, fun activities and food brought out larger numbers of families that may not have normally visited the farm – once at the Greening Center they became engaged with the farming activities – taking garden tours and harvesting their own fresh vegetables and herbs became a highlight of the events.

More community outreach and engagement is critical in engaging the public. Younger generations often don't have a connection to land and especially farming so make task short in duration and varied 2 hours seems to be a model that we found has worked well.

Contact Person

Contact Person for the Project Steve Coleman, Exec. Director
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Attachments

July-Aug 2016



**Hands on Healthy Living
Youth Workshops**

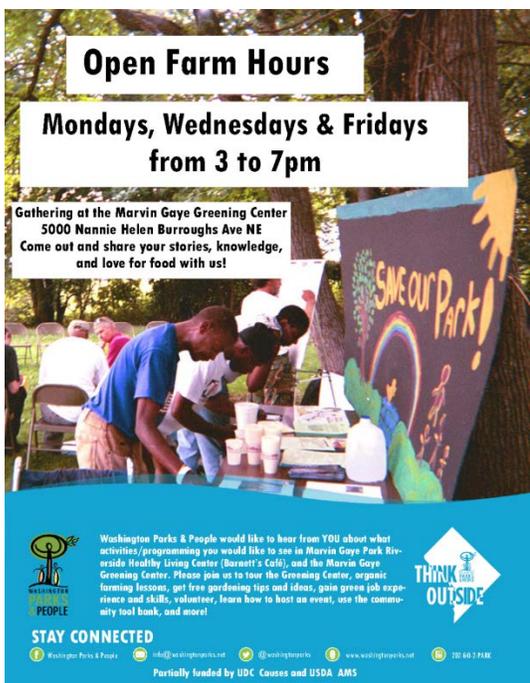
Wednesdays, July 13 — August 17
 Session 1: 10 AM — 11 AM
 Session 2: 11 AM — 12:00 PM

Have fun while learning about and engaging in:
Hands on activities in the garden
 Eating healthy foods
 Arts & Crafts
 Learning new skills
 Tasty treats
 Healthy lifestyles
 Youth focused fun!

Classes will take place at the Marvin Gaye Greening Center located at 5000 Nannie Helen Burroughs Ave NE. Class is open to youth ages 6–16. To join the class, report to Ashleigh Mitchell at the Greening Center on July 13. Class is on a first come, first serve basis.

STAY CONNECTED
 Washington Parks & People | info@washingtonparks.net | @washingtonparks | www.washingtonparks.net | 202 GO 2 PARK
 Partially funded by UDC Causes and USDA AMS

2017



Open Farm Hours

**Mondays, Wednesdays & Fridays
from 3 to 7pm**

Gathering at the Marvin Gaye Greening Center
 5000 Nannie Helen Burroughs Ave NE
 Come out and share your stories, knowledge, and love for food with us!

Washington Parks & People would like to hear from YOU about what activities/programming you would like to see in Marvin Gaye Park Riverside Healthy Living Center (Barrett's Cafe), and the Marvin Gaye Greening Center. Please join us to tour the Greening Center, organic learning stations, get free gardening tips and ideas, gain green job experience and skills, volunteer, learn how to host an event, use the community tool bank, and more!

STAY CONNECTED
 Washington Parks & People | info@washingtonparks.net | @washingtonparks | www.washingtonparks.net | 202 GO 2 PARK
 Partially funded by UDC Causes and USDA AMS



**Harvest Festival
Saturday, October 28**

- Pumpkin Patch
- Free Food
- Games
- Music
- Hay Rides
- Food Demonstrations

3 - 7 PM

Rain Date: Sunday, Oct. 29
 Marvin Gaye Greening Center
 5000 block of Nannie Helen Burroughs Avenue

STAY CONNECTED
 Washington Parks & People | info@washingtonparks.net | @washingtonparks | www.washingtonparks.net | 202 GO 2 PARK
 Partially funded by UDC Causes and USDA AMS

THE PATCH Educate. Plant. Grow. Eat.

PROJECT FOUR

Project Title

Installation of Fort Stanton Neighborhood Farm: To Grow Urban Food and Urban Farmers (DC UrbanGreens)

Project Summary

DC UrbanGreens increased accessibility of specialty crops in low-income District of Columbia neighborhoods of Hillcrest, Fort Stanton, Garfield Heights, and Westover View by establishing Fort Stanton Neighborhood Farm. DC UrbanGreens grew 2074 lbs. of specialty crops at Fort farm site, which was made accessible directly to the surrounding residents through neighborhood farm stands and CSA memberships. The establishment of our Fort Stanton Neighborhood farm allowed DC UrbanGreens to provide employment for the residents of these neighborhoods. Jacquana McIntyre was hired as the Garden Manager to run the specialty crop production. Residents in the surrounding neighborhoods attended our Urban Farming Training Program hosted on site of Fort Stanton Neighborhood Farm. This program led to the hire of Leonard Watson. Fiscal sustainability was increased at our Fort Stanton Neighborhood farm through the production of microgreens. Community members attended a Microgreen Workshop lead by Avery Snipes. This workshop provided opportunities for nutrition education and growing techniques for microgreen production. The total production growth of microgreen was: 200 oz.

Project Approach

Activities	Accomplishments
Hire Leonard Watson –now Farm Manager	Through the completion of the job-training program, hosted at the Fort Stanton Farm, DC UrbanGreens hired Leonard Watson. Leonard is a resident of Ward 8 and now assists in running the farm right in his neighborhood. His involvement in our farm has increased the production of the specialty crop accessibility to the community by his engagement in the neighborhood. Leonard has become a bridge from the farm directly to those in need of the food grown at the neighborhood farm.
Grow 2074 lb. of food at Fort Stanton Neighborhood Farm	In just a year, Fort Stanton Neighborhood Farm has been able to grow almost triple the amount of specialty crops produced from the previous year. The increase of production was due to the implementation of a season-long comprehensive

	planting plan and by addressing environmental factors that affected production the previous year. A more robust selection of specialty crops was made available to the surrounding community through these efforts.
Procurement of additional funding to solidify supplementary programming of specialty crops in neighborhoods of Hillcrest, Fort Stanton, Garfield Heights, and Westover View	With the installation of the Fort Stanton Neighborhood farm, DC UrbanGreens was able to acquire additional funding which secured the ability to run an Urban Farmer Job Training Program and the hire of Leonard Watson. Increase community engagement was established through on site field trips and cooking demonstrations with neighborhood schools. Without the initial funding of the Specialty Crop Block Grant there would not be a platform in which to procure future funding.
Implementation of rainwater catchment system to prevent flooding	Flooding was eliminated by the installation of a rainwater catchment system. This gutter system was attached along the hoop houses, which allowed for rain water to funnel to the water cisterns provided. This was a major accomplishment because it removed the risk of crops from sitting in ponds of water after a heavy rain. Because of the improved system specialty crops are able to flourish in a stable environment.
Planting plans leading to increase yield of specialty crops	Through rigorous data analysis and planning came the creation of DC UrbanGreens planting database. This plan outlines a comprehensive schedule for the year of specialty crop production. Because this document is live, data analysis happens daily instead of at the end of the season. Furthermore the interactive planning schedule allows our team to address unintended environmental factors and crop failure immediately.
Increase neighborhood engagement and support for Fort Stanton Neighborhood Farm.	Annie Li- Community Outreach Director along with Leonard Watson established relationships with several residents and committees surrounding Fort Stanton Neighborhood Farm. The relationships include: PSA 702 Outreach Committee, Moten Elementary, Brenda Richardson & Barbara Jones (ward 8 champions), all Commissioners from ANC8, Fort Stanton Recreation Center, Ward 8 Health Council, and Ebenezer Methodist Church. These community members are integrated in the outreach of our mission and are the link in which the accessibility of specialty crops are promoted to to the residents of Hillcrest, Fort Stanton, Garfield Heights, and Westover.

Goals and Outcomes

Goals

1	Increase accessibility of specialty crops in low-income District of Columbia neighborhoods of Hillcrest, Fort Stanton, Garfield Heights, and Westover by growing 7200 lb. of specialty crops.
2	Provide employment for low-income residents of District of Columbia by hiring a Garden Manager to run specialty crop production
3	Train future Urban Farmers in specialty crop production and enroll participants
4	Increase fiscal sustainability through production of microgreens

Outcomes

Outcome/Indicator	Result
Increase accessibility of specialty crops in low-income District of Columbia neighborhoods of Hillcrest, Fort Stanton, Garfield Heights, and Westover by growing 7200 lbs. of specialty crops	2015-2016 lb. of Specialty Crops produced: 751.66 2016-2017 lb. Specialty Crops produced: 2,074.00 284% increase of pounds of specialty crops produced this year.
Train future Urban Farmers in specialty crop production and hire community resident	April 2017 Fort Stanton Neighborhood Farm hosted first annual Urban Job Training Program. Five men from the neighborhoods of Hillcrest, Fort Stanton, Garfield Heights, and Westover View we enrolled. Leonard Watson was hired as a part of DC UrbanGreens team after completion of the program.
Increase fiscal sustainability through production of microgreens	Microgreens were produced and sold to our commercial restaurant partner, Centrolina. Microgreens generated \$416.03 for this year, which is 8.5% of our commercial sales.
Enhance the competitiveness of specialty crops through increased sales	<ul style="list-style-type: none"> • Commercial sales 2015-2016: \$2167.75 • Food desert 2015-2016: \$176.10 • Commercial sales 2016-2017: \$4,863.59 • Food desert sales 2016-2017: \$676.39

	There was a 124% increase in commercial sales of specialty crops and a 282% increase in food desert sales of specialty crops this year.
Enhance the competitiveness of specialty crops through increased access	Two farm stands were established to sell specialty crops, which run from May-November. In combination with the two stands, we offered membership opportunity for CSA shares. In total, 400 people were served at our market. Government subsidized funds (WIC, Produce Plus) were accepted for both the farm stand and CSA shares. This allows increased access to residents in our neighborhoods.
Enhance the competitiveness of specialty crops through greater capacity of sustainable practices of specialty crop production resulting in increased yield, reduced inputs, increased efficiency, increased economic return, and/or conservation of resources	<p>Creation of our interactive planting schedule allowed for increase of specialty crop production. The schedule allowed for individual attention to be made for each bed, which lead to maximization of production. Efficiency in solving issues by bed and crop turnover was increased due to this new infrastructure.</p> <p>Installation of the water catchment system increased efficiency on the farm by eliminating flooding and providing water resources. Hours of labor to pump out flooded beds were minimized by the new installment of hoop house gutters. Financial efficiency was achieved with a water catchment system in place. Because there is no well or access to water we are able to remove cost of purchasing water by using harnessed water from the gutters.</p>
Enhance the competitiveness of specialty crops through increased consumption	Consumption of specialty crops was increased through two market stands, CSA membership shares, cooking classes hosted through field trips, distribution of free food bags, and through increases commercial sales.

Beneficiaries

Number of project beneficiaries:.....4,500

Lessons Learned

One of the main indicators of growth for this farm site this year was formation and execution of a live schedule. This database had every bed planned through the year and would adjust based on our inputs. Because we had a reliable system we were able to ensure more consistent crops, harvest and log weight

of food accurately, and analyze growing data. Originally, we proposed to grow 7200# of specialty crops in conclusion of the grant period we grew 2074# which is \$7259.00 in value.

In the time Fort Stanton Neighborhood farm has been in operation there has been the dichotomy between drought and flood. Because there is no available source of water on the farm, water has to be trucked in by DC Water and stored in reserve tanks. The lack of water has caused stress on the plant, which decrease their ability to produce in large volumes. Adversely, the periods of heavy rain would flood our crop completely leaving the crops rotted. Due to the extreme circumstances of flooding to drought, the plants were constantly in stressed environments of flooding, drought, and extreme heat. All of these challenges have been addressed by installing a rainwater catchment system, implementing shade cloth in summer months, and using stored rainwater to water crops. Thus, battling with the extreme environmental conditions and immature soil resulted in the inability to hit the target values of production.

However, now that the rainwater catchment system is installed, it allows rainwater to filter through gutters that run along the side of all the hoop houses and in to individual tanks. The flooding has been eliminated completely by this system. Stored water is then used to water when in seasons of drought. Since the implementation of these systems we have seen an increase of health in the crops grown which is an indicator of growth for our farm.

Additional factors to low production numbers: Soil quality. While operating Fort Stanton Neighborhood Farm we have learned that the journey of building quality soil takes time. The land currently being farmed has never been used for food production, thus it takes adequate resources and substantial time to create strong soil. Amendments such as compost and cover crops have proven to be key factors in increasing soil health. Originally we had estimated 100# of specialty crops per bed. We underestimated the time it takes to increase healthy soil and moving forward the expectation for this yield would come after growing the soil for five years not by year two. Yield projection of 100#/bed is possible after the necessary time for soil to develop. With each year we estimate our yields increasing closer to the projected pounds. By growing soil more maturely, we ultimately will be able to achieve these quantities.

Contact Person

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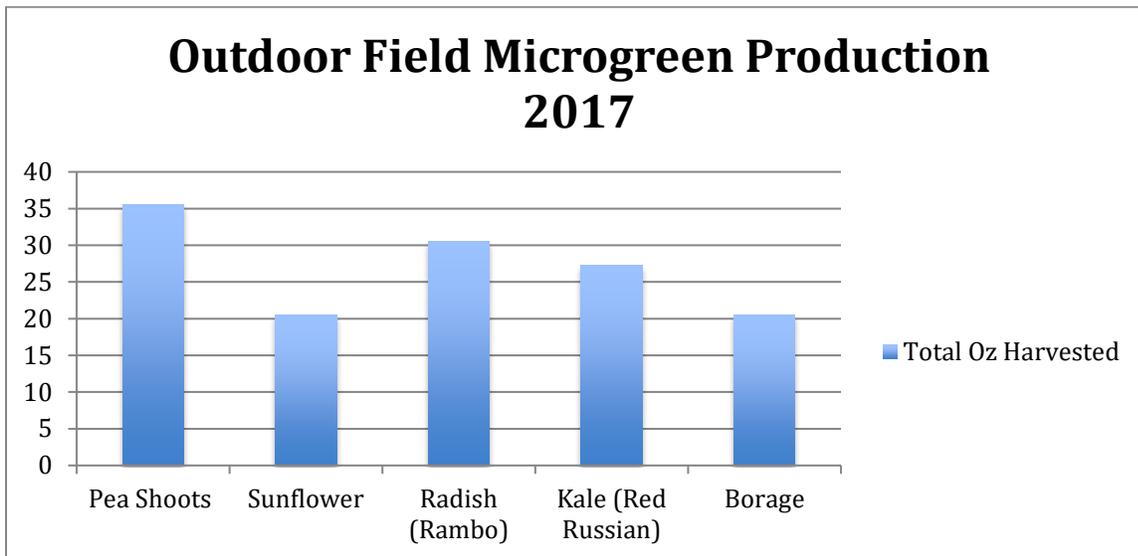
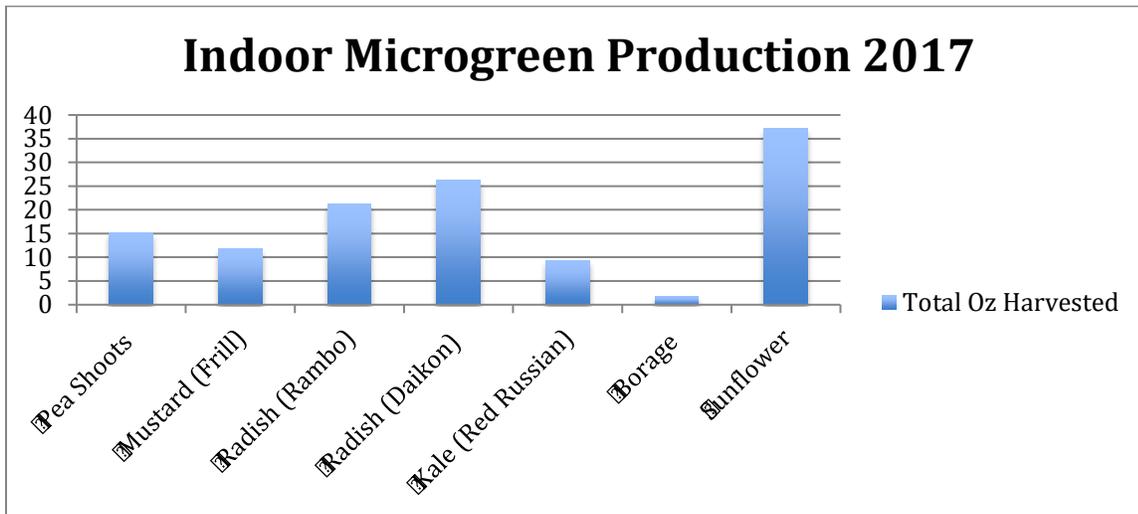
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Photos:

Microgreen production & class



Data Analysis:



Variety	# of Trays	Date Planted	Date Harvested	Quantity harvested (oz)	Days to Germination	Days to maturity	Soaked Seed Ounces per tray	Notes
Mustard (Fruill)	1	1/12/17		4.8		14-28	N	
Pea Shoots	2	1/13/17	1/30/17	10.2	3-Feb	7,10	Y	10.2
Radish (Rambo)	1	1/23/17	2/6/17	1		14-28	N	
Radish (Daikon)	1	1/24/17	2/6/17	5		2,5	N	
Radish (Rambo)	1	2/12/17	2/23/17	3.8			N	
Radish (Daikon)	1	2/4/17	2/14/17	5.6			10 N	
Fruill Mustard	1	2/10/17	3/3/17	2.4			21 N	
Radish (Daikon)	1	2/14/17	2/23/17	3.4			9 N	1 oz seeds per tray (5 sm caps)
Kale	1	2/14/17	3/3/17	2.2			17 N	.6 oz seeds per tray (3 caps)
Radish (Daikon)	1	2/24/17	3/3/17	5.6			9 N	
Pea Shoots	2	2/23/17	3/9/17	5			14 Y	
Borage	1	2/21/17	3/9/17	1.8			17 Y	
Radish (Rambo)	1	3/3/17	3/9/17	1.8			6 N	
Radish (Rambo)	1	3/3/17	3/9/17	1.4			6	
Radish (Daikon)	1	3/10/17	22-Mar	6.6				
Sunflower	1	3/28/17	4/5/17	6.08			N	
Sunflower	1	3/28/17	4/5/17	4.64				
Kale	1	3/27/17	4/5/17	2.2			N	
Mustard (Fruill)	1	3/27/17	4/5/17	2.6			N	
Sunflower	1	4/4/17	4/12/17	4			Y	
Sunflower	1	4/4/17	4/12/17	4				
Kale	1	4/3/17	4/13/17	3.4				
Rambo	1	4/3/17	4/13/17	5				
Rambo	1	4/10/17	4/20/17	4.4				
Kale	1	4/10/17	4/20/17	1.8				
Mustard (Fruill)	1	4/10/17	4/20/17	2				
Sunflower	1	4/10/17	4/20/17	8.2				
Rambo	1	4/17/17	4/26/17	3.8				
Kale	1	4/17/17	4/26/17	1.4				
Sunflower	1	4/17/17	4/26/17	8				

Date	Bed	Crop	date harvested	Oz harvested	soaked?	Notes
Field Pea Production:						
3/8/17	1 - FDIA	pea shoots		1.38	Y	10.5 ft
3/9/17	85 - FIS	Peas			Y	MICRO 5ft of soaked seed which was 5 cup fulls.
3/20/17	1 - FDIA	pea shoots		1.48	Y	10.5 ft
3/31/17	85 - FIS	pea shoots		0.91	Y	2 foot and 3 rows
4/4/17	126 - FIS	Peas			Y	microgreens
4/5/17	85 - FIS	Peas		2.3	Y	microgreens
4/12/17	3 - FDIA	Peas		3.5	Y	microgreens
4/19/17	3 - FDIA	Peas		2.34	Y	microgreens
4/25/17	126 - FIS	Peas	4, 10.80	3.57	Y	
5/10/17	126-ft	Peas		7	Y	did extra for an event
Field Sunflower Production:						
4/25/17	126-FTS	Sunflowers		1	N	Take 7 days in good heat
5/2/17	126-FTS	Sunflowers		0.5	N	
5/10/17	126-FTS	Sunflowers		0.5	N	
6/13/17	126-FTS	Sunflowers	19-Jun	4.2	N	4 oz in 4 2ft rows
8/22/17	126-FTS	Sunflowers			Y	3 square ft with soaked seeds from our flowers.. may not work. 6 oz. as of 8/24 may have been eaten by
8/24/17	126-FTS	Sunflowers			N	4 oz planted in 4.5 square feet
Field Rambo Radish Production						
6/9/17	126-FTS	Rambo Radish	14-Jun	7.68	N	3 rows 1.5ft each
6/13/17	126-FTS	Rambo Radish	19-Jun	8	N	1.2 oz in 22 in 4 rows
8/18/17	126-FTS	Rambo Radish	29-Aug	14.8		planted 2 oz in 7.5 squared ft
8/24/17	126-FTS	Rambo Radish				planted 2 oz in 4 squared ft
8/29/17	126-FTS	Rambo Radish				planted 4oz in 12 ft2
Field Red Russian Kale Production						
6/9/17	126-FTS	RR Kale	19-Jun	2.4	N	3 rows 1.5 ft each
6/13/17	126-FTS	RR Kale			N	5 1' rows 6 oz seeds
8/18/17	126-FTS	RR Kale	29-Aug	5.2	N	1 oz of seeds per 12 square feet
8/29/17	126-FTS	RR Kale				2 oz in 10ft2
Field Borage Production						
8/22/17	126-FTS	Borage			N	4 square ft 1.4 oz