

Central Rivers Farmshed 2021 Annual Report

Since 2020 we have undergone many changes, the one constant is Farmshed evolution. This year alone we have hired an Executive Director, added new staff and most importantly added programs that continue to build a better community. The mission to grow a resilient local food economy is still the same, we are just innovating the ways we do it. Increasing our positive impact on health equity, healthy lifestyle, culture, support for community entrepreneurs and organizations. We will accomplish this all through the power of food that is grown by farmers that have the best intentions for the land, water and our health.

Volunteers

Volunteers are vital to Farmshed growth and success. These champions of resilient food dedicated 3,106 hours in 2021. Their engagement in Farmshed has provided them exposure to experiencing food sovereignty with the Growing Collective, stepping into the kitchen and building cultural competence through the Sib Pab program and aiding in expanding markets for local farmers through Frozen Assets. In 2022 we will be putting some love and care into the back of the facility. With a generous grant through the Community Foundation of Central Wisconsin, we will be reactivating growing beds for educational and community gardening. We look forward to utilizing that to continue our growth in volunteer experiences.

Community Fundraising

You have seen many new fundraisers and large food sales both directly through Farmshed and in collaboration with community partners, such as organizations, local businesses and clubs. These fundraisers are designed to help these partners reach their goals and increase the volume of food purchased from local farms and businesses. Through the partnerships with The Boys and Girls Club, Stevens Point Rotary Club, Polito's Pizza, UWSP CPS Cafe, and our own kitchen, we will continue to innovate ways we can increase direct purchasing from our farmers and grow this community through the power of food.

Food Security

What we eat becomes a part of our bodies, making food our most intimate relationship. Farmshed has taken a large leap in health equity and increasing access to local food. Our Sib Pab program is a program unlike any other in this community. With our generous partner at the Aging and Disability Resource Center and the support of the Hmong Uplift Program through CAP Services, we are able to provide culturally appropriate meals sourced with local ingredients to our Hmong community members. This program is more than food security. It's helping build cultural competency within our community, and we have recently expanded the program to our highschool. With the generous support of Monogram Loves Kids, Stevens Point Kiwanis Group and the Stevens Point School District, we are in the middle of a pilot project serving thirty lunches per week to the Stevens Point Area Senior High, with the long term goal of helping our school district expand its school kitchen capacity.

Frozen Assets

This community continues to show the importance of local food and continues to lead its innovation. Frozen Assets is a program that is driven and made possible by volunteers, and it continues to be a major piece in the expansion of local food in our community. In 2021 we expanded it to include medley bags, expanded reach to institutions and brought new forms of commerce. This program still remains committed to being accessible to all who wish to access organic vegetables, as we remain an endorsed program by FairShare CSA Coalition. We have a direct ask of \$3000.00 to invest into this program by upgrading packaging to ensure high quality food has high quality care.

Looking forward & Education

Looking ahead to 2022, we have big plans to relaunch education. We will bring back classic Farmshed workshops and launch new ones. We will explore local food and all that it can be, from foraging to wild game fabrication classes. We will facilitate guest speakers that align with sustainability, culture and ethical land management. Our major highlight is the installation of an edible garden and a horticulture garden, through a grant awarded to Farmshed by the Community Foundation of Central Wisconsin. With an expansive partnership with the UWSP Health Promotion and Wellness program, MSTC Health Promotion Wellness and our first Dietetic Intern, we will work to transform our green space into a community learning center where all can begin to discover food sovereignty and environmental land stewardship.

Staff/Farmshed Updates

In 2021 we were able to add a Sib Pab Lead, Operations Manager and a Growing Collective Program Coordinator, which will continue to drive our local economic development. Our adventures ahead will continue to provide a quality student experience at the collegiate level, and most importantly, the youth level as we hope to inspire the next generation of local food champions. You may notice that some of our long standing events such as the Local Food Fair and the Farmer Tribute Dinner have and will continue to undergo transformation. This is done with the best intention of our local businesses and local restaurants. It is just as important to prioritize all stakeholders in the local food system, so we continue to expand entities that choose to source from our local farms. Though change may not be perfect, we will move forward with the best intentions that your investment in us stays directly in this community and drives access and knowledge in utilizing local and self procurement of their own food.

Donating/Fundraising

If you have a passion for seeing Farmshed grow, this year we ask you to consider a few different ways to donate. We ask that you consider establishing a small monthly donation, consider contributing to our endowment fund held at the Central Wisconsin Community Foundation or inquire about becoming a sponsor. We are grateful for just your engagement in Farmshed and please know. When you donate to Farmshed, participate in a sale, become a member, renew a membership or attend any of the events you see us hosting, you're making a contribution to a more resilient food system. You're providing jobs for passionate professionals placed in central Wisconsin. You're helping our partners build a more resilient food system. You are helping ensure resources for inspiring entrepreneurs. Most importantly, you're supporting

the growth of diverse local farmers and the drive to enhance resources and markets that they serve.