



2020 ANNUAL REPORT

What a year! In response to the pandemic we were forced to pivot nearly every aspect of our organization to best meet the emerging needs of our community. We are proud of the ways our program staff were able to ensure our communities were taken care of, and with your support, we were able to achieve a lot! You'll hear more about program achievements below, but here are a few highlights from the farm in 2020 as a whole.

- A year of celebrations around our 20th anniversary of modeling, promoting, and educating about sustainable food systems, environmental stewardship, community development, and access to good food for all.
- Attended Soul Fire Farm's Uprooting Racism in the Food System training as an entire organization, and using these tools to plan for next year as we continue to dismantle white supremacy within our own organization and food justice movement.
- Improving our facilities with maintenance projects, weeding, clearing brush, and more. Highlights of this work are our brand new orchard, children's garden, natural play area, and outdoor compost bins!

We are committed to remaining flexible as things change day by day, and couldn't do this without the support of our staff, volunteers, donors, and funders who ensured that we had a secure year even through chaos. Thank you so much for your support!

In appreciation,

Rob Cato and Colleen Dixon

Zenger Farm Co-Executive Directors



PROGRAM HIGHLIGHTS

EDUCATION

- Handed out weekly games, seasonal recipes and samples from Community Chefs, and screen-free activities to over 200 families who participate in the Gilbert Park and Earl Boyles Elementary School food pantries. We are continuing and expanding this outreach in 2021.
- Ran a scaled-back summer camp, offering kids the opportunity to get outside and explore the Farm in safe ways.
- Started revamping the Children's Garden with expanded garden beds, a new chicken coop, and a sensory walking path.
- Remodeled the Nature Playground, with help from REED fellow Sara Hansen, to add a new climbing structure, a see-saw, a musical wall and a beautiful new shed mural.
- Created at-home activities for youth, posted on our website monthly for youth to stay engaged in outdoor STEM education all year round.

COMMUNITY

- Providing resource boxes of plant starts, seeds, home gardening supplies, prepared meals, and pantry staples to neighborhood families, food pantries, and partner organizations Native American Youth & Family Center and Familias en Acción.
- Organized free and accessible community events with a focus on safety, including: the virtual Community Harvest Festival, a Volunteer Work Party, and regular Open Farm Days to safely bring folks together.
- Planned cultural events to support the BIPOC community such as a virtual Juneteenth celebration, and creating a Dia de los Muertos altar at the farm. We also prioritized BIPOC and low-income family participation at all of our events.
- Supported Zenger Farm Community Chef Jeniffer Kirton-Bernard's business, Jenny's Jamaican Food, with commercial kitchen space
- Prepared hundreds of free meals to support mutual aid efforts, including the Black Liberation Bike Ride, Snack Bloc, the Immigrant Mutual Aid Coalition, and the Portland Native Wellness Institute.
- Provided produce to mutual aid gleaning groups including the Municipal Eco Resiliency Project, Symbiosis PDX, and the Northeast Emergency Food Program (NEFP).

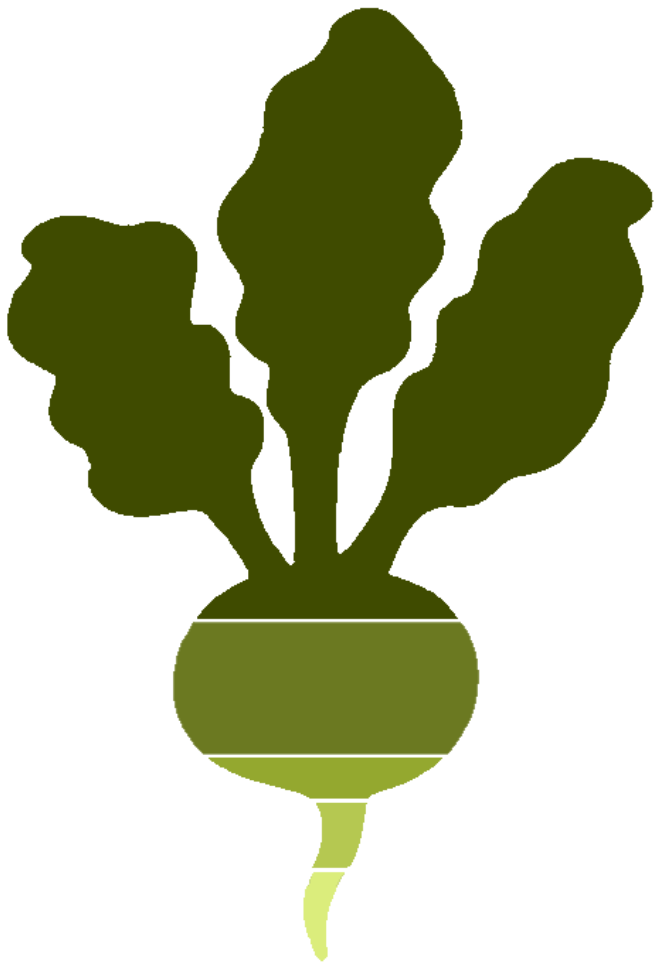
PROGRAM HIGHLIGHTS

FARMING

- Fed more people than ever through our CSA, over 600 individuals each week. We also sold out of shares more quickly than ever before.
- Changed our CSA pickup to be pre-packed and socially-distanced to keep all of our members, and our farmers, safe.
- Hosted four farm apprentices and three farm interns during the season, who learned valuable skills to jumpstart their own careers.
- Grew 10% more produce than past years, and gained a new walk-in cooler from Tito's Handmade Vodka to keep produce fresher for longer.
- Pivoting to home delivery of CSA Partnerships for Health program veggies and pantry staples to our medically fragile community members through coordinated efforts with food banks.
- With most restaurants being closed we pivoted produce sales to supporting Sisters of the Road, Familias en Acción, and a local food bank.



2020 FINANCIALS



TOTAL INCOME | \$1,031,416

GRANTS (GOVERNMENT & FOUNDATION)

\$687,842 | 66%

FEES FOR SERVICES (INCLUDING PRODUCE SALES)

\$173,404 | 17%

INDIVIDUAL DONATIONS

\$73,957 | 7%

CORPORATE DONATIONS

\$68,038 | 7%

FUNDRAISING EVENTS

\$28,175 | 3%

TOTAL EXPENSES | \$1,010,719

COMPENSATION

\$765,524 | 76%

UTILITIES

\$89,932 | 9%

PROFESSIONAL SERVICES

\$75,637 | 7%

SUPPLIES

\$54,196 | 5%

TAXES & FEES

\$20,196 | 2%

MEETINGS & TRAVEL

\$5,234 | 1%

