2015
ZENGER farm
ANNUAL REPORT

zengerfarm.org
Dear Friends of Zenger Farm,

As Zenger Farm has grown and changed over the past 16 years, we’ve kept at our core the idea that access to good food is a fundamental human right. Food affects how we feel, learn, grow, and ultimately, how long we live. As we educate kids and families, we also work to change our local and regional food systems, making them more equitable for all, regardless of who you are or where you live.

2015 was our busiest year yet, and I can’t thank you enough for being a part of the Zenger Farm story! From opening the Urban Grange to hosting a record number of summer campers to launching a vegetable prescription program in partnership with Multnomah County Health, Zenger Farm continues to work so everyone in our community has access to local, healthy food.

As you may know, Zenger Farm’s neighborhood is one of the most diverse in the city of Portland. 33% of residents identify as Hispanic, Asian, African-American or multiracial. 63 native languages are spoken in our local school district, and 24% of students are English-language learners. Poverty rates surrounding the farm are nearly double that of the city as a whole. Our neighborhood may be underserved, but it’s not lacking. Every day I see children eager to learn the connection between healthy land and healthy people through our Farm School program. I see kids trying new vegetables and liking them. I experience community leaders in our diverse neighborhood, eager to share their passion for healthy foods from their country of origin through our Community Chefs program. I am inspired by low income families affected by diet-related chronic disease who are investing in our vegetable prescription program and improving the health of the whole family. These are big things. We are inspiring change. We are doing it together.

We enter into 2016 with this spirit, excited for what lies ahead. We’ve prioritized being a more equitable organization, and to us, that means working to be the most inviting and open place we can be. It also means elevating the voices of those most affected by our work – the diverse racial, ethnic and cultural groups living in the neighborhoods surrounding the farm – in shaping the future or our programming, and ultimately, the future of Zenger Farm.

Thank you for doing this work with us. Together, we are creating a more equitable, healthy and delicious food system for all.

Gratefully,

Mike Wenrick
Executive Director
WHAT IS ZENGER FARM?

At Zenger Farm, we believe good food is a basic human right. We are a non-profit farm and wetland in outer southeast Portland dedicated to promoting sustainable food systems, environmental stewardship, community development and access to good food for all. Since 1999, Zenger Farm has been teaching people where good, healthy food comes from, how it’s grown and the importance of eating it every day. In our first year, 200 kids visited Zenger Farm; last year, we hosted more than 9,000 visitors through our various programs described below.

**Youth Education:** In 2015, our youth education program connected more than 6,700 students to Zenger Farm through our field trip, Farm School, youth camp, and Home School programs. Many of these students come from our local school district, David Douglas, in which 63 native languages are spoken and 24% of students are English-language learners. Our experiential and science-based programs teach kids of all backgrounds about food, farming, wetland conservation and environmental stewardship.

**Healthy Eating on a Budget:** Our Healthy Eating on a Budget program connects low-income families with the tools, skills and knowledge they need to make healthy eating a reality. People learn how to prepare nutritious meals with limited time and budget and are connected with local resources that can help them stretch their food dollars, such as the SNAP match program at their local farmers market.

**Community Chefs:** Our Community Chef program celebrates the diverse food traditions represented in our neighborhood, empowering food leaders to share their knowledge by teaching healthy dishes from their country of origin. Currently, Community Chefs originate from El Salvador, Mexico, The Philippines, Nepal and Bhutan.
Farm Internship: The average age of American farmers is now 60 years old. To invest in the future of farming in our region, our farm internship program trains the next generation of farmers in sustainable agriculture. Interns learn to grow annual crops from seed to harvest and care for farm livestock, receiving on-the-job training and hands-on education throughout the course of the growing season. 75% of intern graduates from the past 7 years are professionally farming for a living, many in the state of Oregon.

CSA Partnerships for Health: Our CSA Partnerships for Health program connects families experiencing diet-related chronic disease with a season’s worth of fresh vegetables from a local farm (Zenger Farm being one of these farms) and tracks changes in health as a result of participation in the program. This program was launched in 2015 in partnership with Multnomah County’s Mid-County Health Clinic, and served 25 families; this year, we’ve grown the participants to 100 families, and we hope to enroll even more families in this program in 2017. As the program grows, we hope evaluation proves that an upstream investment in preventative health (improved diet) will result in improved health, reduced health care spending on medications and hospitalization and a significant investment in local, sustainable agriculture.
2015 HIGHLIGHTS FROM THE FARM

We opened doors on the URBAN GRANGE!

1,519 David Douglas 5TH GRADERS came to Zenger Farm for FARM SCHOOL!

377 neighborhood YOUTH BECOME FOOD SCOUTS, receiving $2 to spend on fresh produce at Lents International Farmers Market each week!
1,025 neighbors attended a COMMUNITY CHEF cooking demonstration or workshop!

We hosted more than 9,000 VISITORS!

Our CSA FED 88 FAMILIES, with 58 of them paying for their share with SNAP benefits!

WE MATCHED more than $11,000 SNAP dollars spent at Lents International Farmers Market!
DONOR SPOTLIGHT: BRIDGETOWN NATURAL FOODS

Bridgetown Natural Foods is Zenger Farm’s next door neighbor. We recognize the social responsibility we have to our neighborhood and the people who live and work in this community.

We aspire to partner with organizations and people that inspire us, applying the best of what we do to incite greater access to healthy foods for all income levels. We view Zenger Farm as an education-based platform to help reverse the alarming disparity in health and wellness between socioeconomic classes in our community.

We recognize that we also have a responsibility to our team at Bridgetown Natural Foods, and we need to make investments in education that will provide them with the tools and knowledge to make better lifestyle decisions. This is at the heart of Zenger Farm’s mission and the farm provides a fun and hands-on method of learning.

We also admire and support the people that grow our food. We support the work of Zenger Farm in hope that, together, we can and we will cultivate a better food system to nourish our children so that they may flourish in the future.

-Dan and Kelly Klock, Owners and Founders, Bridgetown Natural Foods
In partnership with Multnomah County’s Mid-County Health Clinic, Zenger Farm launched the CSA Partnerships for Health program in 2015. This innovative program allows health care providers to prescribe low-income neighbors with diet-related illnesses a weekly box of farm fresh produce as part of their health care plan. CSA shares are subsidized with funding from Zenger Farm to keep the cost affordable for participating members, and members receive hands-on workshops to ensure they have the skills to prepare the vegetables they receive.

Jan is one such member of the CSA Partnerships for Health Program. A neighbor who lives just down the street from Zenger Farm, Jan joined the Mid-County CSA program last year. Jan has told Zenger Farm:

_I didn’t like vegetables. Now I am eating kale, chard, cilantro and radishes. I wouldn’t have known what to do if I hadn’t taken Zenger Farm’s cooking classes! I’m having so much fun cooking these veggies that I’ve never tasted. It’s awesome!_

Also, Jan’s grandkids took the cooking classes with her, and they eat more vegetables too. They especially love radishes, which they call “special potatoes.” Jan said she learned so much from being a part of the CSA last year that she wouldn’t be signing up again this year; instead, she’ll be planting a garden and growing her own food. She’s especially excited to plant beets, fava beans and radishes with her grandsons this year.
PROGRAM SPOTLIGHT: COMMUNITY CHEFS

Josselyn Eby

With an ever present smile and stories of growing up in the Philippines coming a mile-a-minute, Jocelyn shares more than just her recipes during workshops. While taking apart a Jackfruit in under 3 minutes, she will show you how to use a knife properly, share five delicious recipes that use mung beans and tell you about the time she hosted a pig roast – solo - at the age of eleven. Jocelyn has been hosting energetic workshops and Saturday market demonstrations as a Community Chef for over two years.

Blanca Hernandez

Blanca’s El Salvadorian fare is not to be missed; her pupusas stuffed with Pacific Northwest veggies create a new twist. She leads her workshop around a central demonstration table starting with a rapid fire example then breaking down the step-by-step process to make these delights. Around the table she shares stories of cooking with her mother, her journey from El Salvador to Oregon and what foods she is cooking with currently.

Paula Hernandez

From the mouthwatering spice of peppers and chilies that are staples in her Oaxaca cuisine, to the fire of conversation, there is a tangible heat in the kitchen when Paula hosts a Community Chef workshop. She is a community leader, friend, mother and an advocate for using food as medicine. When she is not working with Zenger, she is working with her children’s school to provide healthier food options, and even speaking directly with the Mayor about her community.
Dega Bhattarai

Dega hails from Bhutan and lived in Nepal for many years. She brings together both cuisines seamlessly. There are delicate flavors in each of her dishes, each unique but many created with the same simple ingredients. She moves with quiet grace throughout the kitchen, stopping by each person to give hands-on instruction for each element of the meal. Often accompanying Dega to workshops is her boisterous extended family. They playfully provide instructions, share common Nepalese phrases, and erupt into giggles throughout the night.

Elsa San Juan

Elsa has long used the seasonality of regional foods in her cooking. Growing up in Hidalgo, Mexico using what was fresh and seasonal was a way of life. Many options and varieties of produce have changed since her move to Oregon (Elsa has long since mastered kale), yet her sopes and tamales still have the taste of home. Part chef, part motivational speaker, she confidently tells us to not be afraid; cook with all the love you can and your food will taste delicious.
FINANCIAL INFORMATION

2015 INCOME

- CORPORATE DONATIONS: $54,272 (8%)
- FEES AND PRODUCT SALES: $241,248 (34%)
- FOUNDATION GRANTS: $146,594 (21%)
- GOVERNMENT GRANTS: $93,235 (13%)
- FUNDRAISING EVENTS: $132,394 (19%)
- INDIVIDUAL DONORS: $41,618 (6%)

TOTAL: $709,361

Fundraising for the 2015 operating budget was affected by the $2.3 M capital campaign to build the Urban Grange (finished July 2015)
### 2015 Expenses

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<tr>
<td>Youth Education</td>
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<td>Community Involvement</td>
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<td>Farm Operations</td>
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<td>Lents International Farmers Market</td>
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<td>Fundraising</td>
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<td><strong>Total</strong></td>
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2015 DONOR LIST

We are grateful to the following organizations and individuals for their generous support this year:

FOUNDATIONS
The Autzen Foundation
The Chirman Family Fund of the Santa Barbara Foundation
Clark Foundation
Clif Bar Family Foundation
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East Multnomah Soil and Water Conservation District
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United States Department of Agriculture Food Insecurity Nutrition Incentive
United States Department of Agriculture Local Foods Promotion Program
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Ashley Sherrick
Narendra Varma
Marty Wall

This report was prepared with great care. If any errors have occurred, please contact Andrew Hogan, Development Director, andrew@zengerfarm.org.

2015 Zenger Farm Staff

Bryan Allan, Assistant Farm Manager
Sarah Broderick, Economic Development Manager
Rob Cato, Program Assistant
Laura Cerny, Field Trip Coordinator
Sara Cogan, Farm Manager
Laleña Dolby, Communications Director
Prairie Hale, Community Programs Manager
Andrew Hogan, Development Director
Jill Kuehler, Executive Director
Andy McGee, Farm Educator
Joanne Morrisey, Office Manager
Allison O’Sullivan, Education Director
David Perry, Program Director
Mike Wenrick, Executive Director