



**2016**

# ANNUAL REPORT

CENTER FOR SUSTAINABLE LIVING

**21 ACRES**



**21acres.org** 13701 NE 171st Street, Woodinville, WA 98071

*The 21 Acres Center for Local Food & Sustainable living is a global leader in sustainable & regenerative practices, serving as a living laboratory & learning center for conscious consumers who want to learn new, more sustainable ways of living.*

# BOARD PRESIDENT

If I've learned anything from this past year, I'd have to say I am more inclined to take nothing for granted and believe we are now more interdependent than ever. We really must join together and forge cooperative ventures, especially those demonstrating sustainability at each opportunity. The 21 Acres staff has an aspiration of realizing a sustainable world and it fuels our efforts to act locally and demonstrate to our visitors where and how we source and prepare pesticide-, hormone- and antibiotic-free food; how we manage our waste systems aiming for zero waste; water systems that conserve water; and the many ways we can go about saving energy.

We pledge to make our passion clear to you, a passion we all have for a better life, caring for the Earth and its people along the way. We are an organization

***"We learn from our gardens to deal with the most urgent question of the time: How much is enough?"***

**— Wendell Berry**

that respects and applies intentional processes to everything we do. For example, think about a beautiful head of freshly harvested cabbage grown on our farm: First the cabbage gets rinsed sparingly—removing nutrient-containing soil particles so they can return to where they came from—then transported in an emission-free electric cart to our LEED Platinum-certified building. The cabbage enters the kitchen where the staff will use every bit of the head and

compost only the inedible parts, turning them into rich, useable soil inputs in 60 days. Next, diligently slicing the cabbage requires not only good knife skills, but also a space with ample natural light cast via daylighting technology designed to reduce energy consumption. Once the cabbage is incorporated with other farm ingredients into a wholesome salad, it gets delivered to its destination, the 21 Acres Market deli, via an elevator that uses 70% less electricity than conventional elevators, and where it will be placed into an Energy Star-certified refrigerator. Or maybe it will travel in a fully electric refrigerated truck to a pre-school, day care, small food business or a chef with the highest quality food standards. The entire journey from the seed to the eater relies on using the least amount of water and energy in order to obtain the greatest nutritional outcome and least environmental damage. This process not only exemplifies how we think our food system should operate, it's also how we get it done.

And still, there is considerable work to get done if we are going to be successful with carving out space for a viable local food system. Making the necessary headway takes time developing relationships, locating farmers with a mindset of sustainability, and connecting them with conscientious eaters. In 2017 we will do more to connect eaters with farmers. We will continue to provide opportunities to learn more about eating locally grown food and reducing our reliance on fossil fuels to do so. As we look ahead, we see your continued involvement, too, and acknowledge your confidence in our work.

Cheers to you in 2017!

Gretchen Garth  
Board President



***"Never doubt that a small group of thoughtful citizens can change the world; indeed, it's the only thing that ever has."***

**— Margaret Mead**



## MISSION

We inspire action to solve climate challenges by learning as a community to grow, eat, and live sustainably.

**Education.** Engage and invest in community conversations about sustainable living.

**Farm and Food.** We produce wholesome food with purpose and passion.

**Think Local.** Build a resilient local food economy. Incubate small businesses and foster connections with farmers and wholesale buyers.

## OUR WORK

Innovative approaches to solving complex issues around food for a better future

### 1,620 students

participated in farm field trips, summer camps, and volunteer activities

### 119 hours of cooking classes

to inspire people to cook using seasonal, local ingredients

### 2,189 pounds of food

donated to high-need community members

## 2016 HIGHLIGHTS



First Saturdays in the Market educating about local food with demos and tastings



Harvest Share gleanings reduces waste on our farm while improving food access



Composting over 3000 pounds of food waste on site — creating nutrients for soil



Nurturing nine new local food entrepreneurs in our commercial kitchen



Supporting local farmers so they can focus on growing food



SAGe Farm taking delivery of off-grid cooler designed and built by UW Bothell students

*"Be the change you wish to see in the world."* — Mahatma Gandhi



We installed hedgerows on the farm to enhance biodiversity and provide pollinators with forage and habitat.

In 2016, volunteers amassed 3440 hours working on the farm, cooking in our kitchen, and caring for the building.



# THANK YOU

None of this would be possible without the generous support of our community partners, members, and volunteers. Your trust in our leadership inspires us. Together we are working toward a resilient local food system with a global impact

## 2016 MEMBERS

Lynne Armstrong, Alice Armstrong, Shikha Bahl, Desirae Ballard, Marian Batey, Toni Benedict, Timothy Bernhard, Volina Berry, Marcia Blas, Kris Blaser, Amy Boyle, Cole Brooking, MaryJane Brown, Kristi Brown, Sean Carleton, Carlene Carlson, Sallee Carlson, Yolie Chavez, Nicholas Chen, Marilyn Clise, Tiffany Cole, Alyse Combs, Kate Connolly, Elly Coyle, Jacqueline Cramer, Lisa Crawford, Elizabeth Creed, Meghan Cunningham, Linh Dam, Amber Darbinian, Trae Davidson, Sirish Davuluri, Stacie and Brian Douglas, Kristin Duin, Julia Eagan, Naomi Elphick, John Felten, Kristen Feurstein, Michelle Frank, Elisabeth Franklin, Marion Friedrich, James Fullerton, Heather Gates, Julianna Giles, Tomoko Greenwell, Kathleen and Tony Griffin, Kristin and Robert Gulledge, Karin Gunther, Mary Hannigan, Jeff and Linda Hanson, Gina Hanzsek, Nan Hardt, Patricia Harrington, Nat Henderon-Cox, Mimi Hetzel, Kathryn Hill, Jamie Hinchey, Peta Hoonan Alan Howard, Shana Huizenga, Sarah Hyatt, Kathy Jacobson, Nicholas Jennison, Jackie Jeske, Daniel Jeung, Beth Johnson, Emily Kao Messmer, Monique Kenny, Sue Kienast, Emily King, Michael Kingdon, Anette Kinley, Jessica Koski, Linda Krippaehne, Jennifer Lauren, Kimberly Leeper, Marilyn and Dick Lidicker, Halie Lindsay, Mary Ellen Lomax, Marc and Amanda Lopez, David Macias, Kathleen Mahan, Wendy Martin, Timothy Matyas, Colin McFeron, Kristen McGriff, Karen McGriff, Alicia Meredith, Byron Meseroll, Theresa Miller, Shelby Minnick, Nikki Mitchell, Karyn Mlodnosky, Jeffrey Moore, Jennifer Mosinski, Susan Murphy, Amy Nagaichouk, Thorey Natale, Velela Nelson, Jennifer and Jay Nishiguchi, Maureen Nolan, Marlene Obie, JeanAnn Obrien, Mike Owen, Suzette Parker, Liz Parks, Jen Picken, Marisa Provo, Geri Rajeshvari, Bobbie Rettig, Regina Reynolds, Christa Rice, Emma Rodriguez, Andrea Roelen, JR Rothschild, Lorraine Rough, Trina Roulet, Marie Sandona, Debora Sandona, Tori Saneda, The Schmidt Family, Tara Schumacher, Nancy Scott, Deborah Shultz, Staci Sirois, Kim Skelton, Barb Smith, Norla Smith, Rebecca Sornson, Charanya Srinivasan, Patti Staffen, Nancy Stevens, Benjamin Studley, Oliver Sullivan, Tina Summerford, John and Mary Tatarsky, Troy Thel, Sara Thompson, Jessica Tjhin Southworth, Janis Toxell, Nu Truong-Miller, Joe Tseng, Aiko Vail, Michelle Vancour, Annika Velji, Bill Vingelen, Nick Vradenburg, Sherry Walters, Ingela Wanerstrand, Paula Waters, Denise Williams, Hope Wills, Joanna Wirkus, Gail Wolf, Wendy Yang, Olga Yesina

## PARTNERS

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*"Alone we can do so little; together we can do so much."* — Hellen Keller