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.
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 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

“We learn from our gardens to deal with the most urgent question of the time: How much is enough?”
— Wendell Berry

“Never doubt that a small group of thoughtful citizens can change the world; indeed, it’s the only thing that ever has.”
— Margaret Mead

“Everything is connected... no one thing can change by itself.”
— Paul Hawken
Get involved! We welcome community members to get involved with the AB Seed project. Here’s how:

- Volunteer and help collect data for the variety trials; learn alongside us and help save seeds from the farm;
- Pick up seeds from 21 Acres to plant and share with friends;
- Grow plants from seed at home and share what you observe and then continue the cycle by saving and planting again;

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.

2016 HIGHLIGHTS

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

Harvest Share gleaning 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

MISSION

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

“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


PARTNERS

USDA funded Local Food Promotion Program with Viva Farms and SAGe Farm. The AB Seed Project made possible by The Dean Witter Foundation. The Regional Food System Grant from King Conservation District to test insect pollinator habitat.

“Alone we can do so little; together we can do so much.” — Hellen Keller