

FY23 QUARTER (3) IMPACT REPORT

IMPACT AT A GLANCE

Total since inception, 2014-2023 Q3

448,521 lbs produce grown

Regenerative Agriculture
Growing organic nutrient-dense
food by prioritizing soil, while
mitigating climate change.

6.34 million lbs waste diverted from landfill

295,738 individuals fed

Equitable Food Access
Reaching the most marginalized food insecure members of our

Environmental Education
Inspiring climate activism and
a love of nature through
barrier-free programs.

29,184
youth in education programs

71% total harvests donated

Jewish Life

Engaging diverse community members in rich land-based traditions and values.

68,599 total individuals in programs

INAUGURAL FARM-TO-TABLE DINNER

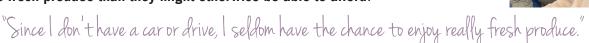
society.



In Quarter 3, Coastal Roots Farm was thrilled to host our inaugural Farm-to-Table event, the first of an ongoing series. Guests enjoyed live music and dined under the stars while supporting the Farm's impact in the community. The curated, colorful, farm-to-fork meal was prepared by talented Chef Christina Ng and featured ingredients grown at the Farm.



Serving Seniors at Cantebria: Each month, we deliver 200-300 pounds of produce, recipes, and storage tips to 32 low-income seniors at Mercy Housing Cantebria including nearly half who worry about meeting basic needs. In evaluation surveys conducted this quarter, 100% of beneficiaries confirmed the Farm's distribution help them eat more fresh produce than they might otherwise be able to afford.



QUARTER 3 IMPACT



15,726 lbs

of organic food grown using regenerative techniques that restore soil health, sequester carbon, and conserve water.



10,964 people

fed including lowincome seniors and families, Holocaust survivors, active-duty military and veteran families, Latinx families, and Indigenous/Native families.



donated

through our pay-whatyou-can Farm Stand and during no-cost off-site distributions in partnership with other social service and food system organizations.



5,229 eggs

produced by two flocks of chickens that aerate and fertilize the soil and support with pest management.



34,265

of waste diverted from the landfill and turned into rich, biodiverse soil.



This quarter, we recognize our dedicated volunteer Christianne "Kiki" Knoop, who has lent a hand during Farm Stand Sundays for the past 9 months. Kiki is a social worker by trade, currently working for the County of San Diego reaching vulnerable populations. We are grateful to share values with Kiki and for her dedicated service each week. Thank you, Kiki!

Dnions and Potatoes

In Quarter 3, we harvested our **first-ever no-till potatoes** (variety: yellow finn)! A no-till approach to farming reduces erosion, increases biological activity, and increases soil organic matter. Yellow finn potatoes were harvested from a newly-activated silvopasture in the Farm's Food Forest, where chicken rotation and heavy mulching were utilized to prep the space.

In addition to potatoes, onions will be a staple of the season. In order to prevent rot and food waste, this year our team will distribute **onions fresh** (i.e. straight from the ground) rather than cured (i.e. with dried outer layers).

Need Recipe Inspo?

Follow us on social for weekly recipe ideas featuring seasonal produce grown at the Farm!





APRIL-JUNE 2023

CarlsbadTk "Field Trips": In Quarter 3, the Farm's Education team piloted on-location "Field Trips" at two Carlsbad Unified School District elementary schools reaching 134 TK students. This program was created to accommodate the youngest grade students who are still in car seats which typically creates barriers for off-site Field Trip experiences. These "expert farmers" explored the vermicompost, planted seeds, sang songs, and tasted produce from the Farm. In addition to reaching Carlsbad TK students, the Farm's partnership with the District reaches all Kindergarden and 4th graders District-wide.



QUARTER 3 IMPACT



3,260 youth

reached through
Pre-K - 12th grade
programs including
Nature Play, Farm
Camp, After School
on the Farm, and
Field Trips.



405 volunteers

and interns dedicated 503 hours.



666 people

attended Jewish holiday programs, workshops, and community events on the Farm.

Summer Camp Kickoff

In Quarter 3, we kicked off a completely-sold-out 11 week Summer Farm Camp season. Throughout the Summer, we will welcome approximately 700 campers and 60 Counselors-in-Training!

In addition to Camper learning and play, parents and caregivers are invited to join our Director of Jewish Life for Jewish learning. In Quarter 3, this engaged 25 adults!

Welcome Education Chickens!

Nature Play became home to a new flock of education chickens this quarter. Now, in addition to the two "traveling" production flocks that are an integral part of our farming approach, these new chickens stay in the education spaces and allow visitors of all ages to interact with them!



Farm Food for Thought:

Quarter 3 marked the conclusion of Coastal Roots Farm's first-ever Farm Food for Thought, a learning and cooking series that uplifted the Jewish holidays of Passover, Lag B'Omer, and Shabbat. The series engaged 54 intergenerational community members of all backgrounds including more than half who reported deeper understanding of the holiday as a result of the workshop.





Cultivating Impact

In Quarter 3, Coastal Roots Farm hosted its third Cultivating Impact Mixer especially for nonprofit professionals and philanthropy community members in partnership with Blair Search Partners and Impact Cubed. Guests mixed and mingled amidst live music in the Farm's Nature Play space. Coastal Roots Farm is honored to be a space for such gatherings and has available venue space for unique private and corporate experiences including farm-to-table dinners, pizza parties, networking events, and outdoor meeting spaces. Many thanks to Rancho Santa Fe Foundation for sponsoring the spring mixer Cultivating Impact Mixer!



Community Food Initiative Grant

Coastal Roots Farm is deeply grateful to San Diego Foundation and San Diego County Health & Human Services Agency for being selected as a Community Food Grant Program recipient this year. We offer sincere gratitude for this instrumental support of our Organic Food Distribution Program reaching foodinsecure communities.

THANK YOU Q3 DONORS

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