



HUNGER TASK FORCE

THE FARM

POWERED BY HARLEY-DAVIDSON



"If there is one thing that food banks across the country struggle with, it's access to high-quality, fresh produce in adequate amounts. The Farm is the answer to that problem for low-income Milwaukee families."

*Sherrie Tussler,
Executive Director*

2018 FARM HARVEST REPORT

Growing is Giving

The Farm is dedicated to growing fresh produce for the hungry. See how we got things done in 2018.

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GROWING IS GIVING



FARM FRESH PRODUCE FOR CHILDREN, SENIORS & FAMILIES

The Hunger Task Force Farm is dedicated to serving Milwaukee's at-risk populations—low-income children, seniors and families—who often go hungry because of lack of resources or access to adequate food. The Farm's success is a community effort, supported by volunteers, farmers and donors working together to provide a reliable source of fresh, healthy produce for local families and seniors in need. "Fresh from The Farm" isn't a phrase The Farm takes lightly, as we know our produce is often the only fresh produce to which families have access. We work tirelessly each day to make this saying a reality—even when faced with challenging weather conditions.

Farms across the region were challenged by rain throughout the 2018 growing season. Early on, The Farm battled some crop washout in the cabbage, kale and mustard green fields, but worked hard to keep crop loss to a minimum. Thanks to the efforts of Hunger Task Force farmers and community volunteers, crops blossomed into 471,735 pounds of fresh, Wisconsin-grown fruits and vegetables harvested to feed Milwaukee's low-income neighbors.

The rain worked wonders in the orchards, which produced a record 54,242 pounds of apples. Apples and pears were a clear favorite of pantry clients, along with cabbage, greens and cucumbers. Feedback from our network was resoundingly positive and appreciative. The pantry coordinator at All Saints Catholic Church expressed, *"The Farm produce was beautiful, and our pantry members and meal program guests would gather around the table to help themselves to what they needed."*

Last year, 4,625 community volunteers flocked to The Farm to help harvest the abundance of produce. One first-time volunteer group was lucky enough to experience The Farm's impact full cycle. Emily, YouthWorks Mission Associate, said, *"On Monday, a group of students harvested a field of cucumbers and on Tuesday, they unpacked those same cucumbers at a local food pantry! It was so cool for them to see and participate in the whole process - from harvesting the vegetables to seeing the food reach those who need it most."*

***“We are stewards
of The Farm.
Conserving,
protecting, and
restoring this land is
the right thing
to do.”***

**Matt King,
Farm Director**



SUSTAINING THE LAND

Situated on 208-acres of land, The Farm has a rare blend of natural areas to conserve, protect and restore. On a walk around The Farm, you'll see crop fields and prairie land, a 43-acre endangered Oaks Savanna complete with hiking trails, a pond named Lake Elizabeth, wetlands and the Root River.

The Farm's crop land and natural areas are thriving thanks to the work of dedicated volunteers. Over the past seven growing seasons, The Farm has increased the use of sustainable agricultural and land restoration practices to improve soil health, build wildlife habitat and improve Root River water quality. Today, our methods produce a healthy ecosystem for all things grown at The Farm—from oak trees to blue-spotted salamander.

Each season brings different challenges and rewards for farming and land restoration. Come spring, farm staff and volunteers were eager to start up the greenhouse and land restoration projects. April and May offered great opportunities for 166 volunteers to remove invasive species, improve hiking trails and conduct monitoring of sensitive wetland species.

Thanks to dedicated staff, volunteers and donors, each year soil health has improved, crop yields have increased and wildlife habitats have been restored.

ENGAGING CURIOSITY



HEALTHY EATING HABITS CREATE HEALTHY KIDS

In the summertime, when the Nutrition Education kitchen is packed with students, the air is filled with wonderful smells of cooking, sounds of laughter and curious questions. “*Ms. Kate, am I chopping this the right way?*” It’s music to our ears, and a testament to the hard-work and need in the community for nutrition education.

The Nutrition Education program continues to be a successful learning model, developing students’ knowledge by gardening and cooking with fresh produce. In 2018, Hunger Task Force educated 250 low-income third, fourth and fifth grade students each week on The Farm and in their classrooms. On seven fieldtrips to The Farm, and countless hours in the classroom, students’ appetites for healthy eating flourished.

Students bubbled with excitement as soon as the bus pulled up to the door of the Nutrition Education Kitchen. Standing at their cooking stations—complete with cutting boards and utensils—they learned new cooking skills: chopping, ribboning, slicing, grating and mixing fresh fruits and vegetables. The students’ favorite recipe this season was *Morning Glory Muffins*, made with freshly shredded apple and carrot and mixed with cinnamon and ginger. For many of them, this was their first baking experience. After taste testing their creation, many of them asked to take the recipe home to their families.

The program’s true success can be measured by the student’s willingness to taste and use new fruits and vegetables in their own cooking. After experiencing the program, many students changed their minds about trying new fruits and vegetables in the future. We are confident The Farm’s program brings joy and courage to all students who walk through the kitchen door.

