

THE AGRO-ECO PROJECT

IMPACT REPORT 2020



A note from the team:

It goes without saying that 2020 was a difficult year for everyone due to the Covid-19 pandemic. Despite initial difficulties the Agro-Eco Project managed to achieve many of its goals for 2020, particularly thanks to the hard work of our star team members Katie Greger and Kate Gervais. As the demand for food pantry services coupled with bottlenecks in food supply increased hunger nationwide, we doubled down on our mission to provide fresh, nutritious produce to our local communities.

The 2020 growing season proved bountiful as our fruit trees slowly came into production and as we honed our no-till agro-ecological farming techniques. In addition, increased efficiency in our hydroponic system allowed us to increase weekly greens production in the form of lettuces, herbs and microgreens.

We grew many varieties of heirloom vegetables, particularly squash varieties such as the long-island cheese, cushaw squash and the boston marrow squash. Some of these are also featured in Slow Food's Ark of Taste catalogue for endangered and culturally important food items. These three varieties of squash ended up being made into prepared meals and holiday pies for Thanksgiving and Christmas by local chefs.

As our harvest season came to an end in late fall, we pivoted towards purchasing food from the Worcester Regional Food Hub. Through our "Greater Table Initiative", over 1000 pounds of fresh produce were purchased from our neighboring farms and then distributed to local food pantries.

Because the pandemic cancelled all plans for farm tours and cooking demos, we decided to film a series of cooking classes highlighting some of the heirloom vegetables we grow and other produce from local farms. The videos are available on our website.

Out of necessity, also our educational activities became remote. We strengthened our relationship with the Nativity School in Worcester, and sent their students seed starting kits to grow and science experiments to conduct during periods of lockdown.

Although we were not able to host educational events at our farm this year, we took the time to increase our food production efficiency and strengthen our relationships with the food pantries we serve, thereby positioning us for a great 2021 growing season. Again, we thank our hard working staff for persisting through a difficult year and look forward to fulfilling our organization's missions in the future.

-Giulio, Kate, and Katie



DO GOOD!



OUR FOOD DONATIONS

WHO DID WE DONATE TO?

ST. JOHN'S FOOD FOR THE POOR PROGRAM IN WORCESTER, MA

WACHUSETT FOOD PANTRY

RUTLAND FOOD PANTRY

LOCAL CHEF INITIATIVE

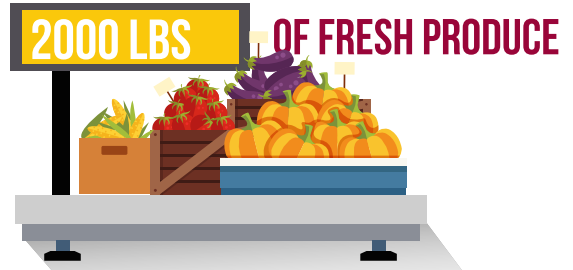


TEAMING UP WITH LOCAL CHEFS TO MAKE PREPARED MEALS FOR LOCAL FOOD PANTRIES



MEALS DONATED TO LOCAL FOOD PANTRIES

PRODUCE DONATED FROM FIELD



PRODUCE DONATED FROM HYDROPONIC SYSTEM



LETTUCE

HERBS

MICROGREENS

GREATER TABLE INITIATIVE

PURCHASING LOCAL FOOD FOR LOCAL FOOD PANTRIES



HOLIDAY PIES



PUMPKIN PIES MADE WITH HEIRLOOM SQUASH FOR THANKSGIVING AND CHRISTMAS

