



THE FARM
AT FRANKLIN PIERCE SCHOOLS

2023
ANNUAL
REPORT

9516 Waller Rd E, Tacoma, WA 98446

A NOTE FROM THE FARM MANAGER

Emily Strong, Farm Manager

In this winter season, as the trees drop their leaves and send their energy down deep into their roots, the land teaches us that this is a time for resting, reflecting, replenishing.

As the leaves begin to decompose and nourish the soil, we can ask what things we are holding that can be turned into new energy. In our selves, in our program here at the farm, in our systems and institutions, in the world: *What is it time to compost?*

As we reflect on a full, full season rich with food for our community but sometimes a little too full of tasks left

undone and plants left untended, the land asks of us: *What does enough look like?*

As we look over the results of our yearly soil tests and reflect with gratitude on all the abundance we shared, the land asks of us: *How can we replenish what we take?*

As we take this winter season to reflect on these questions and plan for another season, we hope you take some time here to celebrate the 2023 farm season with us and thank our amazing community and the land for such abundant gifts!

Thank you all for your support in our 2023 season! See you in 2024!



FARM NUMBERS

The vegetables grown in 2023 went to school cafeterias, school events, Fresh & Free Veggie events, and to families and residents in the FP community.

33K+

ESTIMATED POUNDS OF PRODUCE

were harvested this year

2,320

SQUARE FEET OF NATIVE PLANT

hedgerows were newly planted

1,716

POUNDS OF PRODUCE

were delivered to school cafeterias, culinary classes, and cultural clubs.

105+

VARIETIES OF CROPS

were seeded this year

2,000

PEOPLE

were estimated to have attended Fresh & Free Veggies events from May-Oct

179

STUDENTS

were in classes (Food Justice in Action, Ecosystem Design) and summer crew

FARM TEAM

We asked everyone for their favorite crop and how they eat it.



Emily Strong (she/her)
Farm Systems Wizard (Farm Manager)
Autumn Frost winter squash, cubed and roasted in a warm grain salad with kale & apples



Hannah Sattler (she/her)
Farm Flower Fairy (Farm Program Assistant)
Melons and figs, right off the vine/tree!



Benita Ki (she/her)
Chaco's Mom (Community Nourishment Coordinator)
Raspberries. And sauteed broccolini with garlic, lemon, and salt



Giselle Castaño (she/they)
Farm Corn Sorcerer (Field Crew)
Roasted Poblano Peppers in everything



Jessica Dennis (she/her)
Tamale Queen (Teacher)
Zucchini: Sauteed or grilled is the best!



Aliyah Faison (she/they)
Teacher
Snap peas straight off the vine

CROPS ON CROPS

The Farm is committed to growing food that is culturally relevant for our community, which is comprised of students and families from many people groups, ethnicities, nationalities, and cultures. Here are the foods that we grew in 2023.



Arugula	Komatsuna
Baby Kale	Lemon Balm
Baby Leaf Lettuce	Melons
Baby Spinach	Mustard Greens
Basil	Napa/Chinese Cabbage
Beets	Onions
Bitter Melon	Oregano
Broccoli Raab/Bunching Broccoli	Pac Choi/Bok Choy
Cabbage	Parsley
Carrots	Parsnips
Cauliflower	Pericón
Chard	Potatoes
Choi Sum	Red Basil
Cilantro	Red Butter Lettuce
Collard Greens	Red Radishes
Corn	Rhubarb
Cucumbers	Scallions
Daikon Radish	Shiso
Dill	Snap Peas
Eggplant	Spinach
Epazote	Spring Mix
Garlic	Squash
Garlic Scapes	Sweet Potato Greens
Ginger	Sweetie Peppers
Green Beans	Thyme
Green Wave Mustards	Tomatillos
Hot Peppers	Tomatoes
Kale	Turnips

2023 REFLECTION

Before the calendar year began, three main focus areas were identified by the Farm team in collaboration with Community Council.

EAT

MORE TOGETHER

Students learned farm operations and tasks (seeding, planting, plant bed care, harvesting, processing). They also prepared and ate several meals together to build community and a sense of belonging. A true farm to table experience.

Summer crew prepared a handful of community meals, among them pesto, enchiladas, pupusas, pambazos, Filipino chicken skewers. Family members, excited to share family recipes, came twice to prepare food for the crew.

PLANT

MEDICINE

We harvested a bunch of different plant medicines throughout the summer and fall. Students helped process dried plants for storage. Summer crew students helped make a rosemary and rose hairspray, fire cider, pickled foods, and a variety of tea blends. We have also dried and processed herbs like oregano, thyme, and coriander for cooking.

BETTER SCHOOL

LUNCH

Getting feedback from many students and families, we're hearing a consensus: students would like less frozen foods and better food in their school meals. We see the need to provide fresh produce to students, prepared in ways they're familiar with and reflect their home cuisines. We're exploring creative ways to incorporate more farm produce in spaces beyond the school kitchens, like student-centered spaces like culinary classes, cultural and ethnic-specific clubs, and farm classes and events.