



THE FARM
AT FRANKLIN PIERCE SCHOOLS

2024 ANNUAL REPORT

9516 Waller Rd E, Tacoma, WA 98446

A NOTE FROM THE FARM MANAGER

Emily Strong, Farm Manager

I am always amazed that the abundance of a whole farm, tens of thousands of pounds of produce, can fit in just a few small boxes of seeds. Stored away in the cool darkness of the fridge, they don't look like much, but I know they are full of magic.

We know that seeds can wait years, decades, even sometimes centuries, for the right conditions to grow. Some seeds are the ultimate survivors, having evolved to go through fire or freezing or scarification or even being consumed before they can grow.

Since time immemorial, cultures the world over have understood that our future is contained in the seeds that will feed our children. People stolen from African nations during the transatlantic slave trade braided seeds into their hair in an incredible act of faith, choosing to hope that there would be life at the other end of their forced journeys (Leah Penniman writes beautifully on this). During the siege of Leningrad in World War II, a group of scientists gave their lives to

ensure that the vast and diverse seed library they were protecting remained intact for future generations, choosing to starve rather than consume the biodiversity of our collective future.

Though the stakes feel *much* less high here on our little farm, it still feels like an act of faith to make our plans for growing abundance in the wintertime, when it seems like everything is dead. But we trust that spring will come and that, below the surface, life is there waiting to emerge and take over. ("Life will find a way.")

When times feel incredibly dark and uncertain, it helps us to remember that it is our work to plant the seeds of our children's future. A collective future where we are all cared for, where there is abundance enough for all and no need to hoard anything away, where borders mean nothing, where we collectively care for the land and each other in reciprocity.

What seeds are you sowing for our future?



FARM NUMBERS

The vegetables grown in 2024 went to school cafeterias, culinary classes, and events; directly to families through the Kids Cafe summer meals program; and to community members through the new community fridge hosted at the farm.

11,616

POUNDS OF PRODUCE

were distributed through the
community fridge

2,970

POUNDS OF PRODUCE

were distributed through the 8 week
summer meals program

620

POUNDS OF PRODUCE

were delivered to school cafeterias
and culinary classes from Jan-Dec

1,517

POUNDS OF PRODUCE

were donated to hunger relief
organizations

120

PEOPLE

estimated people volunteered at
community farm days between
May and October

225

STUDENTS

were involved in farm classes
(Food Justice in Action,
Ecosystem Design, Roots) or
summer crew

2024 REFLECTION

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

FEEDING

STUDENTS

One of the goals from the past year was to have students eat together more. Students helped cook at our annual open house. During summer crew, our students got to learn from community elders and family members and ate a homecooked meal each Friday. And our farm classes had community meals where each of the high school classes voted on a meal to make together to utilize farm produce in a meal to make and eat together. They had a pizza day, a pasta day, and tacos. It was a joy to see students harvest, process, and cook the plants they helped to grow.

DO LESS

BETTER

We consolidated our community farm days to be once a month, turning them into a big volunteer work party, potluck lunch, and sharing veggies and flowers to take home. By consolidating staff resources and scaling back the quantity of events, we were able to increase the quality and do more together. We saw new folks come volunteer -- people of all age groups and farming backgrounds come together to do some big projects we wouldn't have been able to as a small staff team. Thank you to the many of you who pitched in!

FARMING

TOGETHER

We chose to scale back on the amount that we farmed this year in order to better manage the crops we were growing. With a limited staff team, we rely on volunteers from the community to help with every part of our process. Thanks to Farm Foundations for taking on many projects biweekly, and to Pierce County Gleaning Project for continually helping us harvest.



CROPS ON CROPS

Here are the foods that we grew in 2024.

Amaranth Greens

Apples

Asian Pears

Arugula

Baby Kale

Baby Leaf Lettuce

Baby Spinach

Basil

Beets

Bitter Melon

Broccoli Raab

Cabbage

Carrots

Cauliflower

Chard

Choy Sum

Cilantro

Collard Greens

Corn

Cucumbers

Daikon Radish

Dill

Eggplant

Epazote

Ginger

Jalapeno Peppers

Kale

Lemon Balm

Mustard Greens

Napa/Chinese Cabbage

Oregano

Pac Choi/Bok Choy

Parsley

Parsnips

Pericón

Poblano Peppers

Raspberries

Red Butter Lettuce

Red Radishes

Rhubarb

Scallions

Serrano Peppers

Shishito Peppers

Spinach

Spring Mix

Summer Squash

Sweet Potatoes

Sweetie Peppers

Thyme

Tomatillos

Tomatoes

Turmeric

Turnips

Winter Squash