

The Farm

Saint Joseph Mercy Health System



We're growing a healthy community by *empowering people* through food, education and relationships.

2019 Annual Report



Core Values

- We join everyone on their path to better health
- We honor each person's unique experience
- We inspire joyful connections
 - We actively include a diverse community
 - We build and maintain fearless partnerships
 - We innovate passionately
 - We embed environmental sustainability in all we do
 - We utilize our resources responsibly
 - We live these values with love

Vision

- We live our mission by:
 - Producing delicious and nutritious food
 - Nourishing minds, bodies and spirits
 - Educating at the intersection of health, agriculture and sustainability
 - Cultivating purposeful relationships

Dear Friends of the Farm,

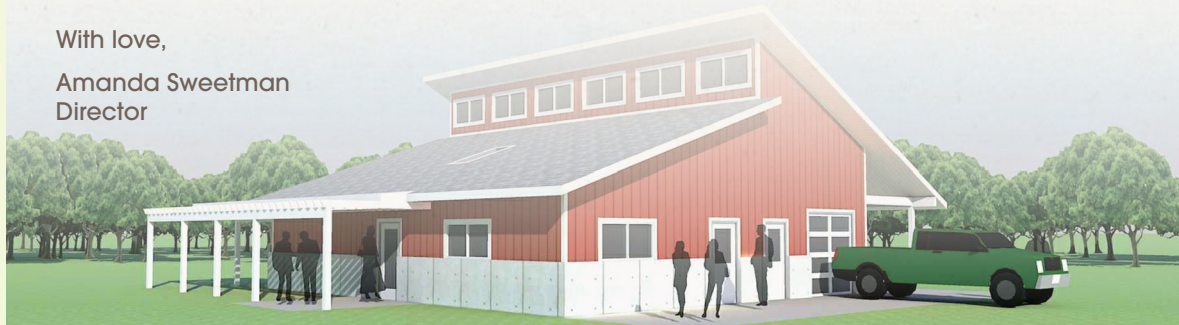
As I am writing this, the Covid-19 pandemic has our country firmly in its grasp. This crisis highlights the extreme disparities present in our society, but it also displays the depth of compassion that our community members feel for one another. I am beyond grateful for the service of our frontline health care colleagues and for the Farm staff who are working tirelessly to get food to people in need. Now more than ever, we are dedicated to our mission to grow a healthy community through food, education and relationships.

This report shows that 2019 was a year of fun, laughter and planning. In our ninth year, many of our programs are maturing and showing positive results. We also received financial support from many organizations and individuals, which led to a period of intense planning to take us into our next phase. As a result, in 2020 we will see the construction of the Food Hub, a propagation hoop house, along with the restoration of the accessible hoop house.

The seed funding for the Food Hub came from Trinity Health, but we need your help to open our doors! Join us on our path toward better health for all. Please sign up to volunteer or give a financial contribution today!

As always, my sincere love and appreciation goes out to everyone who has contributed to the Farm this year and throughout its history. As this crisis passes, I know we will emerge closer, more appreciative of our neighbors and with a renewed purpose to grow a healthy resilient community for everyone.

With love,
Amanda Sweetman
Director



Artist rendering of the Food Hub scheduled for completion by late summer 2020 on the Ann Arbor campus. The Food Hub will lead us into our next phase and expansion of our Farm Share program, educational classrooms and cultivating relationships.

Please help us continue to grow by supporting The Farm with a gift of time or money: stjoesfarm/donate



A GLIMPSE OF 2019

- CULTIVATING** | 2,339 VISITORS WERE WELCOMED TO THE FARM.
- EDUCATING** | SUMMER CAMPS ENROLLMENT INCREASED BY 11%; 800+ CHILDREN VISITED THE FARM FOR HANDS-ON LEARNING.
- PRODUCING** | THE FARM SHARE PROGRAM SERVED OVER 5,000 BOXES OF FARM FRESH VEGETABLES AND FRUITS OVER 36 WEEKS. 8,454 POUNDS OF PRODUCE WAS GROWN.
- NOURISHING** | A TOTAL OF 4,166 PATIENT PORTIONS AND 967 STAFF PORTIONS OF FRUITS AND VEGETABLES DISTRIBUTED TO LOCAL HEALTH CARE CLINICS WORKING TO INCREASE COMMUNITY ACCESS TO HEALTHY FOOD.



Educating at the intersection of health, agriculture and sustainability

“Everything here tastes good! I want to eat the whole farm!”
 - Moe, fifth grade field trip

The Farm strives to make curiosity cool again for all who come to visit, work and learn with us! We use science and hands-on-learning to explore sustainable food systems and understand the steps it takes to get from a seed to the nourishing food we eat.

For seven years, we have partnered with Ypsilanti Public Schools to give farm field trips to all first, third, fifth grade and special needs students. Our youth summer camp programs deepen connections to the land and give lifelong skills to nourish hearts, bodies and minds.

The Farm’s robust internship program creates a living laboratory where students from local universities learn about food production, food justice, nutrition and community wellness. Not only do students learn about the hard work of growing food, they share this knowledge going forward sowing, the seed that food is medicine.



“Over the summer, I went from having no knowledge of farming to experiencing the excitement, healing and challenges that come with growing produce in a sustainable way. **I built self-confidence in my ability to learn new tasks, do physical work, share my nutrition knowledge and communicate with people of all different ages and backgrounds.**

At the Farm, every aspect of the growing process is an opportunity to educate and build relationships with the community. There is just something special about stepping away from the hospital environment and experiencing the healing and nourishment that food and nature provide. My time at the Farm was an important step towards my goal of applying my future clinical experience to communities in need.”

Henna Tzeng
 Agriculture and Community
 Health Intern, 2019



By the Numbers

557
 KIDS ATTENDED OUR
 EDUCATIONAL
 OUTREACH EVENTS

58
 KIDS ATTENDED
 SUMMER CAMPS

783
 STUDENTS PARTICIPATED IN
 OUR FIELD TRIP PROGRAM

85% OF STUDENTS TRIED
 A NEW FRUIT OR VEGETABLE

76%
 FIELD TRIPS ARE DONATED

Help us continue our vision of
 educating: stjoesfarm/donate



Producing delicious and nutritious food

“My entire family, children included, are eating far healthier than we could on our own!”

- Bridget, Subsidized Farm Share Member

The Farm grew 8,454 pounds of fruits and vegetables despite difficult weather conditions. This bounty went to our Farmers Market, Produce to Patients program and to the Collaborative Farm Share. We believe that healthy, local food is the foundation of a healthy community.



Amanda Sweetman (right) with Florence Lawson (left)
Subsidized Farm Share member

“ This program has allowed me to be able to feed my grandchildren fresh organic produce, that on my own I could not afford. My grandchildren got a chance to have a glimpse at a working farm. They knew that produce in the market is grown but this program brought the point home. They had a greater appreciation for the produce. They treated it better. They acted as if the food was special and they wanted to take care of it and eat it.

I work with children. I talk about The Farm at school and would share knowledge given to me by your staff with my co-workers and sometimes a little taste. Every week they would ask me what I got new. They appreciate the word organic more and was more encouraged to eat and cook new types of produce for themselves and families.

I tried things that I loved, but on my own would have never tried. I cooked more and loved it so did my co-workers and of course my grandchildren. I can't say enough about this program, except that I'm truly thankful.”

Florence Lawson



By the Numbers

8,454
POUNDS OF PRODUCE HARVESTED

50
DIFFERENT VEGETABLES GROWN

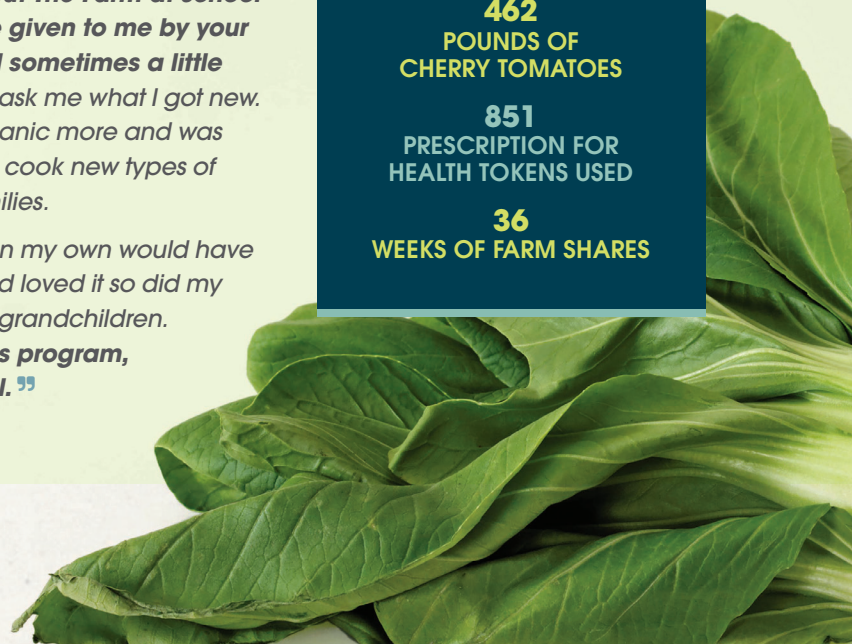
462
POUNDS OF CHERRY TOMATOES

851
PRESCRIPTION FOR HEALTH TOKENS USED

36
WEEKS OF FARM SHARES

“Loving bok choy!”

- Bobbie, Farm Share Member



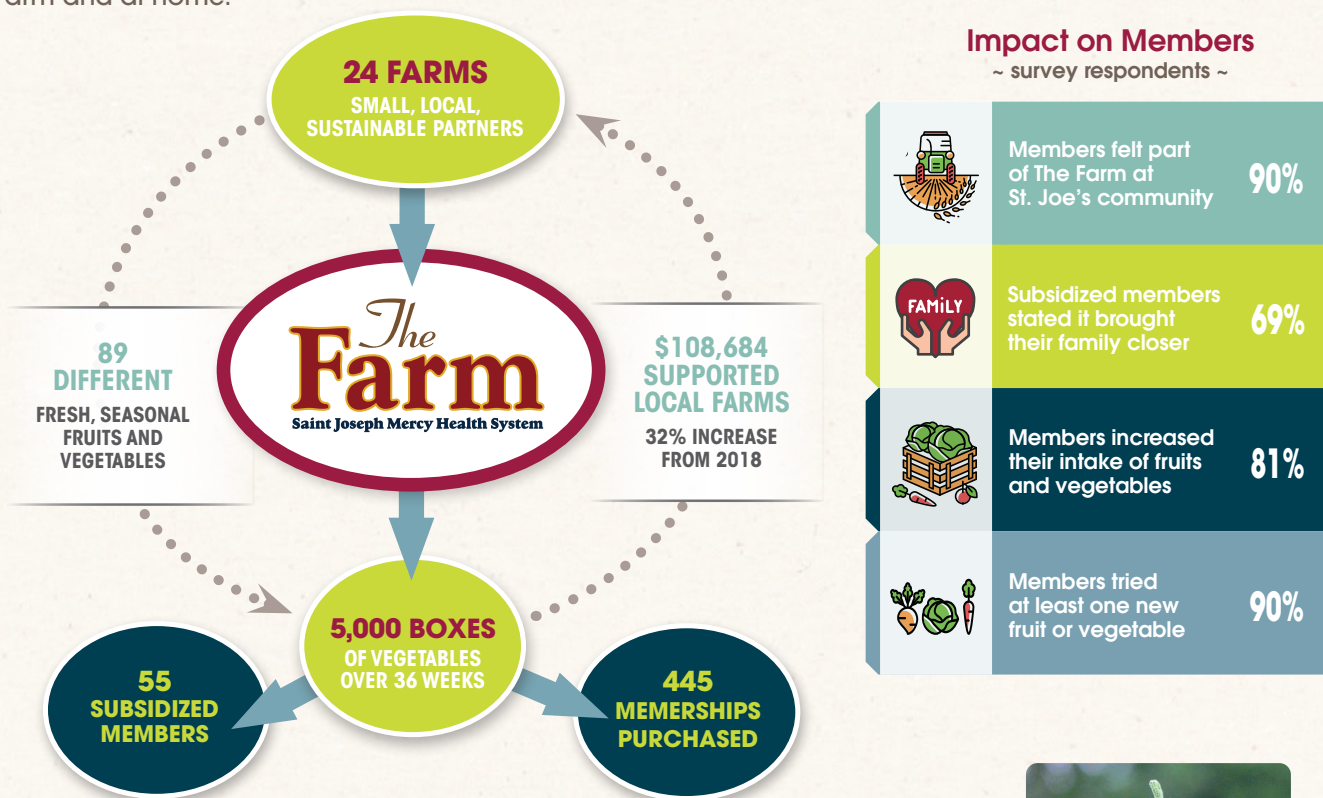


Producing: The Collaborative Farm Share

“Felt really good to support and be a part of the local farm network.”

- Leslie, Farm Share Member

In 2019, more food left the farm than ever - over **5,000 boxes** of vegetables were distributed to Farm Share members. Our collaborative Farm Share program increases community members' access to fresh fruits and veggies while supporting local farms. It builds relationships amongst members, staff and volunteers at The Farm and at home.



“Participating as an organic farm producer for the *St. Joe's Farm Share* has helped us in a number of ways to scale up our capacity, our production and our quality standards. Providing a significant sales outlet for crops we have in abundance and making it relatively simple to participate has helped us grow the wholesale aspect of our business.”

Kim Bayer, Slow Farm





Nourishing minds, bodies and spirits

“You can literally taste the difference with using farm fresh veggies - it’s just so fresh, you can smell it on your hands when preparing!”

- Cathy, Cooking Matters participant

The Farm takes actionable steps to promote Trinity Health's commitment to food as medicine through our Produce to Patient program. Clinicians pick up fresh vegetables from the Farm and distribute them to patients and staff in their clinics. Partnering clinicians use the fresh produce in their cooking class programs and patients can take the vegetables home to practice.

We are especially proud of the 10-year partnership with the Washtenaw ISD Young Adult Program. These special needs young adults bring joy and light to the Farm while they are learning vocational skills. The Farm provides these young learners a space to learn about food, health, use of different tools, job preparation and soft skills.



“Dear St. Joe’s Farm,

Thank you for all the hard work that you did this year, including helping all of us succeed in getting all the crops ready, teaching us how to work together, teaching us how to do the work, and so on.

Over the last three months, each week I learned how to work diligently, independently and as a team. It wasn’t always easy, but the learning process was worth it. It was worth all the times patience and especially learning from all kinds of mistakes that are commonly made on the job.

My best moment of all is having fun with numbers on the scale with you all! Thank you for being such jolly workers!!! You Are All Awesome, St. Joe’s Farm!!!

Sincerely, your very special co-worker ever, Bret :)”

Bret Angove
WISD Young Adult Program



BY THE NUMBERS

3392
POUNDS OF PRODUCE
\$17,940 VALUE

11
CLINICAL PARTNERS

4,166
PATIENT PORTIONS
DONATED

967
STAFF PORTIONS
DONATED

31
EISENHOWER CLIENTS

650
HOURS OF JOB SKILLS
TRAINING

280
HOURS OF PHYSICAL/
OCCUPATIONAL THERAPY



Cultivating purposeful relationships

“It is just a great all round positive experience!”
- Leslie, Farm Share member

The Farm is a place where not only fruits and vegetables grow - it's a place where people come together to grow relationships, ideas and community partnerships. The Farm promotes a culture of wellness both within the hospital and out in our community. It's a creative space that broadens people's networks and strives to reduce social isolation.

The Farm wouldn't be where it is today without all the hard work, creative energy and giving spirit of our volunteers. The uniqueness that every person brings to The Farm increases our resilience and our productivity.

We are grateful for your versatility, strength and commitment. Thank you!



By the Numbers

\$750,000+
IN GRANT FUNDING
FOR 2019-20

26
INDIVIDUAL
VOLUNTEERS

207
VOLUNTEERS CAME
WITH GROUPS

11
VOLUNTEER
GROUPS

1,687
TOTAL VOLUNTEER
HOURS



“Volunteering at The Farm has meant making new friends, learning about farming, food and wellness. It's a great resource for our community and it's a welcoming place for all people who find their way here.”

John Haines
Volunteer since May 2019

Volunteers pictured left to right: Henna Tzeng, John Haines, Catrina Whitton, Emily Maril, Jim Fullmer and Saad Hoz.

Gratitude and Recognition

Donors and Grantors

*A special thanks to the following supporters for making a commitment to The Farm at St. Joe's.**

\$400,000 and above

Michigan Health Endowment Fund

\$25,000 - \$49,999

Children's Foundation • David and Julie Ripple

\$10,000 - \$24,999

Washtenaw County Health Department

\$1,000 - \$9,999

Ann Arbor Area Community Foundation • Herbert and Karla Linkner
Mrs. Joanne MacDonald • Mr. and Mrs. Robert H. Ronk

Up to \$999

Anonymous • Mrs. Lynne Corbus
Ms. Lisa McClees • WNF&GA, Plymouth Garden Club

In-Kind Gifts

Cherry Republic • Cultivate • Downtown Home & Garden
M Den • Matthaei Botanical Gardens • MOVE
Probability Physical Therapy • SJMHS Wellness Team

**Recognizing support from January 1, 2019 – December 31, 2019*

Volunteers

For sharing hands and hearts

BeRemarkable.
stjoeshealth.org

Get involved and join us! Visit any weekday, rain or shine

5557 McAuley Drive, Ypsilanti, MI 48197 • 734-712-HOOP (4667) • thefarm@stjoeshealth.org

Connect - Facebook: [stjoefarm](https://www.facebook.com/stjoefarm) • Twitter: [@FarmatStJoes](https://twitter.com/FarmatStJoes) • Instagram: [thefarmatstjoes](https://www.instagram.com/thefarmatstjoes) • Website: stjoesfarm.org

Visit our Farmers Market - St. Joseph Mercy Ann Arbor - Main Hospital Lobby

Every Wednesday: 11 a.m. - 1 p.m.

January and February: weather dependent • See updates on Facebook

Support - stjoesfarm.org/donate • 734-712-4040

Volunteer - stjoesfarm.org/volunteer/

