



A CENTER FOR RESTORATIVE COMMUNITY



ANNUAL REPORT FISCAL YEAR 2019

It's been an AMAZING monarch year for us here at RTB. We even offered a monarch class in July and we've been hatching some at RTB to increase their odds.

LETTER FROM THE CO-VISIONARIES

Desa & Nia Van Laarhoven & Geoff Kinder

s fall descends on Round the Bend Farm (RTB), vivid colors mark the passage of time. Autumn's return grounds us amid each day's frenetic news cycles. It reminds us of the deeper cycle that connects us all to the earth and to each other. And yet one news story, from late September, has done the same. More than 7.5 million people came together in cities and villages across the planet to call in unison for an environmentally just and sustainable world.

This is a story that speaks to RTB's mission and purpose and demonstrates the concept of **Restorative Community** that's so central to our existence. You can see it in the image that juxtaposed September's global crowds with the prior year's solitary Swedish protester. You can hear it in the words spoken by an Indigenous Brazilian teen to 250,000 people lining the streets of New York City. **Restorative Community** is a force multiplier for our own personal commitments to justice, health and peace. It nurtures and supports us as individuals, unites and strengthens us as a movement and harnesses our differences in service of our common goals. In community, we respect, enjoy and learn from each other.

This past year, we continued to expand our **Restorative Community** at RTB, more than doubling the number of people who visited the farm. Among the activities you'll read about in this report are events like our first *Garlic and Arts Festival*, sustainable weddings, school field trips, workshops and more. One common thread that unites them all is the excitement we see in the eyes of visitors as they discover new paradigms of living and working. RTB has a way of igniting their curiosity and engagement, creating new interests, passions, and possibilities.



As you page through this year's annual report, we hope you experience the same! We're inspired and encouraged by what we've accomplished this year and we're honored to serve our community in ever new ways. As always, we are grateful for the support that makes this possible.

Thank you for being part of the RTB community.

WITH LOVE & POSITIVITY,
DESA VAN LAARHOVEN & GEOFF KINDER
CO-VISIONARIES

MISSION

WE ARE A LIVING LABORATORY THAT CULTIVATES, EDUCATES, AND EMPOWERS PEOPLE OF ALL AGES. WE ARE DEVOTED TO THE GLOBAL PARADIGM SHIFT TOWARD HOPE AND ABUNDANCE BY VALUING DIVERSITY, MODELING NATURE AND REDEFINING WEALTH.



VALUING DIVERSITY

With diversity comes strength, resilience and vitality. Whether this be within a human community or a farm ecosystem, it is diversity that is the key to success. RTB strives to reflect diversity in all that we undertake.



MODELING NATURE

As we do our human work, we seek to model the inherent wisdom of natural systems. Nothing stands alone on this earth; each tree and each person is interconnected. When we model nature, regeneration springs forth.



REDEFINING WEALTH

Prosperity is not constrained to material goods or dollars. We see wealth as equitable access to all that makes life meaningful. Thus RTB seeks to cultivate shared abundance and communal well-being through our efforts.

A special thanks

To Carissa Wills-DeMello, for her amazing support in writing this report and interpreting Desa, Geoff & the RTB Team!

To our incredible writing and editing crew, including Debbie Kinder, Marcy Wintrub and Heather Zine.

To our pro-bono photographer Erik Kowalski for capturing the essence of RTB in his beautiful photographs. In addition to Erik, many photographers donated their work for our use, including: Dennis Durette, Laura Killingbeck, Molly Burns Photography, John Robson, Desa, Hannah Wylie, and Henry & Mac Photography.

To all of you for making this beautiful annual report come alive!



Our team is an embodiment of our mission. In our words and actions, we strive to value diversity, model nature, and redefine wealth. Much like a natural ecosystem, each individual fits a unique niche on the farm, weaving an interdependent web of roles that allows RTB to function and (most of the time) thrive. It is our hope that this model of work-life balance and interdependence will serve as a blueprint for our extended community, as we all shift towards a global paradigm of hope and abundance.

Molly Adams, Seasonal Intern
Erik Andrade, Youth Environmental
Justice Team (YEJT) Leader
Benoit Azagoh-Kouadio,
Resident Foodie & Gardener
Cristy DeFusco, Social Entrepreneur
Nancy Dempze, Board Member
Tyresha Downs, YEJT Member
Nilsa Garcia-Rey, Agripreneur
Beth Harrop, Bookkeeper
Laura Killingbeck, Food Systems Leader
Geoff Kinder, Co-Visionary & Agripreneur
Joshua Louro, RTB East Deconstruction
Ellen & Duncan McFarland, Board Member
Rachel Medeiros, Social Entrepreneur

Glenn Oliveira, Board Member
D'Andre Quinerly, Seasonal Intern
Wanda Rodriguez Matos, YEJT Member
Nate Sander, Education Manager
Antonette Santana, YEJT Member
Tyler See, Resident Builder & Agripreneur
Danielle Smith, Seasonal Intern
Lucy Tabit, Agripreneur
Desa Van Laarhoven,
Executive Director & Co-Visionary
Shaun Van Laarhoven,
Executive Chef & Kitchen Director
Hannah Wylie,
Marketing Manager & Agripreneur
Heather Zine. Executive Assistant

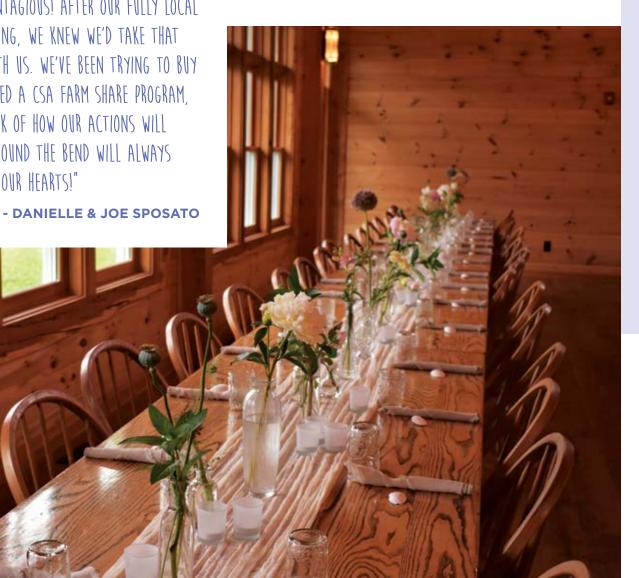
(SUSTAINABLE EVENTS & WEDDINGS)

Every event held at RTB is a mission-based gathering; an opportunity for cooperative learning and to showcase restorative living. It is our goal to provide beautiful, memorable events that align with our vision to the very core. We work hard at every event to ensure that at least 75% of food, drink, and flowers are sourced within a 60-mile radius. In doing so, we are reducing our collective carbon footprint, contributing to the local economy, providing more nutritious food and meaningful settings, and creating a sustainable experience that guests can imitate.

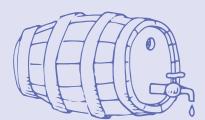
ROUND THE BEND'S ENTHUSIASM AND PASSION FOR SUSTAINABILITY, TEACHING AND MINIMAL IMPACT TO NATURE IS CONTAGIOUS! AFTER OUR FULLY LOCAL AND VEGAN WEDDING, WE KNEW WE'D TAKE THAT PASSION HOME WITH US. WE'VE BEEN TRYING TO BUY ONLY LOCAL, JOINED A CSA FARM SHARE PROGRAM, AND ALWAYS THINK OF HOW OUR ACTIONS WILL AFFECT NATURE, ROUND THE BEND WILL ALWAYS HAVE A PLACE IN OUR HEARTS!"

As a non-profit organization, diversity of funding is important to stability, and the financial aspect of events is significant. However, the central reason we are choosing to host weddings is that events (especially weddings) are an enormous and often wasteful industry, but that doesn't have to be so!

From single-use plastics to flowers traveling across the world, celebrations too often contribute to environmental degradation. But what if this industry could be turned on its head? What if weddings and other events fueled social, economic, and environmental regeneration? At RTB we are exploring what a sustainable celebration looks like. We are striving to show that a better way exists, where aesthetics and function do not suffer in the exchange. With each event we host, the ripples are affecting guests and our local economy.



FOODS: We live in a vibrant agricultural region, where minimizing our carbon footprint and stimulating our local economy is as simple as buying local. Any given event supports over a dozen local farms and food artisans, creating a unique culinary experience with a purpose.



WASTE: Not a single ⁰ event item has only one use (except for toilet paper- but even that is post consumer recycled). Much of the local food is transported in reusable bins. Plates, cutlery, hand towels and napkins are washed and reused on-site, over and over. This keeps chemical-laden disposables



out of our landfills, and encourages thoughtful use of products.

CAPACITY: In order to create a remarkable and intimate venue, we choose to host a limited number of weddings each year. We do this as a way of honoring our community, and our own carrying capacity to host lovefilled and sustainable events.



DRINKS: Every libation invests in our community; from fair trade coffee and tea to whiskey and beer, drinks can be sourced from small local businesses. This also nearly eliminates the use of throw-away drink containers, since over 90% of today's "recyclables" still end up incinerated or trashed.



TEAM: Events spread the wealth to our community, paying RTB teammates additional wages for their involvement, and giving them the choice to participate. This fosters a positive environment for all involved, making the event



restorative to its core.

TRANSPORTATION: While food and folks alike

must travel to each RTB event, more conscious options exist. Guests are often bussed to and from the farm (or carpool), to minimize the shared carbon footprint. And trucks are skipped altogether by utilizing solid wood oak tables and chairs that are available

right on site.



DECORATIONS:

Adorning a space is an opportunity to utilize the resources we have and intimately involves hosts in the process, rather than outsourcing creativity. From bar menus to guest books, RTB works with event hosts to identify regenerative decoration options. For instance, napkins can be made of upcycled curtains, and organic flowers in vintage mason jars make unique DIY centerpieces.



per event, reallocating it all to cooking, animals, and growing food.



While weddings are a focus of our creative energy, RTB hosts a variety of events throughout the year. Other non-profits, businesses, and community groups choose RTB, knowing that the threads of sustainability and ethics will run through their entire gathering.

The simple act of coming together becomes an opportunity for inspiration and learning.

Our team learns from every event—from our missteps as much as our triumphs. And our hosts, too, share over and again that their lives and choices have changed after their experience at the farm. Creating a world that we can be proud of is accessible to each one of us, and we all have a role to play in restoring community. As we learn through these experiences, we joyfully share this blueprint with others: be they guests or other venues. The opportunity to coach others is our mission in action.





THE FOLLOWING are local food and beverage artisans and farms that we supported (directly and indirectly) by working with our caterers to provide libations and victuals for our events. We believe that creating truly local events can stimulate consumer demand, cultivating a stronger and healthier local community.

Acushnet Creamery Alderbrook Farm Arruda's Dairv Ashley's Produce Bliss Farm Braley's Orchard Brix Bounty Farm Buzzards Bay Brewing Carolyn's Sakonnet Vineyard Coastal Roasters Copicut Farms Cervelli Farm **Dartmouth Orchards Dirty Water Distillery Empire Bottling Works Equal Exchange Eva's Garden Farm & Coast Market Flying Carrot Farm Foley Four Town Farm Golden Robin Gray Grist Mill Great Hill Dairy Hana's Honey**

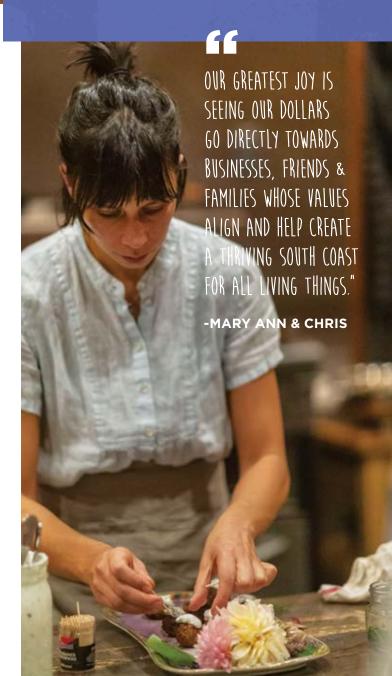
Heart Beets Farm Ivory Silo Farm Narragansett Creamery Nettie's Bees Nilsa's Herbal Teas & Botanicals **Old Stone Orchard** Orr's Farm **Paradox Acres Peaceful Meadows Peaceful Valley Farm** RI Mushroom Co. **Robin Hollow Farm Roots Farm Shy Brothers Farm Sid Wainer & Son Simpson Spring Skinny Dip Farm Sunrise Bakery Sweet & Salty Farm Teal Farm Weatherlow Farms Westport Rivers Winery Westfield Farm Wishing Stone Farm Wright's Dairy Farm**

At least \$60,000 was spent this year at these farms as a result of our RTB events.

PARTNER SPOTLIGHT:

Paladar Catering & Meal Service

Our partner in service and in celebration, Paladar Catering & Meal Service provides foods that are ethical and sustainable. The alignment of our missions and visions makes owners Mary Ann and Chris uniquely suited as RTB's sole wedding caterers. Each nourishing dish begins in the fields of trusted growers, whose practices build living soils that support healthy ecosystems. Paladar meals are value-driven: a simple dinner speaks to a better way of living. Their commitment allows them to curate seasonal menus that tell a story and inspire connection.



EACH ONE, TEACH ONE (EDUCATION)

Learning-in-context is a powerful form of education that we continually seek to make more available to our community. We know that even a single seed of inspiration can sprout into action and bear the fruit of impact for a single person, a family, or an entire community.

As a living laboratory that cultivates, educates, and empowers people of all ages, planting these seeds is absolutely fundamental to our mission. And because our intention is equitable access for learners of all ages, educational programming is always offered on a sliding scale from \$0-\$20 per person. Regardless of economic means, all learners receive the same rich educational experience at RTB.

Field Trips plant seeds in each student who visits the farm, opening their minds and empowering them to be solution-oriented. The foundation of each full- or half-day field trip is a farm tour, acquainting children with the land and team.

While many children are introduced to novel experiences, many still are able to connect with their heritage as recent immigrants or first-generation Americans. Through experiential learning, students get their hands dirty—feeding animals, picking produce, and exploring compost. Each visit is customized to meet the groups' needs, aligning our instruction to Massachusetts educational standards. As students explore, we touch upon Earth and Life Sciences, Engineering and Design, Farming and Agriculture, and "RTB Passions." All the while, children connect with team members who look, think, act, and teach in a diversity of ways—all while living and working together.



95% OF FIELD TRIP
CHAPERONES rate their
experience visiting RTB as
EXCELLENT or VERY GOOD.



During 2018 we engaged 351 YOUTH AND 45 ADULTS in field trips and service-learning on the farm.



In 2019, we **MORE THAN DOUBLED** our visitors:
810 students visited the farm, accompanied by 123 educators and chaperones.



FORMALIZED EDUCATION EXPERIENCES AT RTB

SCHOOLS/SCHOOL GROUPS:

Bridge Boston Charter School (Boston, MA)

Bristol Community College (Fall River, MA)

Camp Jack Rua - People Incorporated (Fall River, MA)

Crystal Springs School (Assonet, MA)

Dartmouth Middle School (Dartmouth, MA)

Fairhaven Moms' Club (Fairhaven, MA)

Nativity Preparatory School (New Bedford, MA)

New Bedford Parks & Recreation (New Bedford, MA)

Our Sisters' School (New Bedford, MA)

Plymouth County 4-H (Plymouth, MA)

Providence College (Providence, RI)

Rhode Island School of Design (Providence, RI)

Southcoast Educational Collaborative (Seekonk, MA)

Stonehill College (Easton, MA)

Tabor Academy (Marion, MA)

Trinity Day Academy (New Bedford, MA)

UMass Dartmouth (Dartmouth, MA)

University of the Azores/Nonagon

Upper Cape Cod Regional Technical High School (Bourne, MA)

Whitinsville Christian School (Northbridge, MA)

Wildlands Trust's Summer Green Team (Plymouth, MA)

William Taylor School (New Bedford, MA)

IT WAS REALLY FUN FOR ME TO BE ABLE TO ASK
QUESTIONS AND TO CONNECT THIS WORK TO THE
WIDER WORLD AND ITS IMPLICATIONS ON THE PLANET."

- LOCAL EDUCATOR

THANK YOU FOR THE AWESOME AND ENLIGHTENING EXPERIENCE AT YOUR FARM. THE STUDENTS LEFT INSPIRED AND SUPER EXCITED. I ASKED WHO ENJOYED THE FIELD TRIP AND THEY ALL RAISED THEIR HANDS, WHICH IS UNUSUAL WITH HIGH SCHOOL STUDENTS BY THE WAY! YOU DID AN AMAZING JOB ENGAGING THEM!" - KATHLEEN GAUSMAN, TEACHER, **UPPER CAPE COD REGIONAL TECHNICAL SCHOOL** STUDENTS More than a 100% increase from last year!

FOR THE SECOND YEAR, RTB WAS HOME TO THE YOUTH ENVIRONMENTAL JUSTICE TEAM (YEJT)

richness to the farm, with connections built, life lessons learned, and questions stirred among the entire team. For three days a week in July and August, the youth (17-18 years old) were working alongside the RTB team: gardening, feeding the animals, preparing food and even leading activities with the little ones from Elements Nature Program. Environmental justice and leadership development are the foundations of this program, so woven throughout the summer were team building activities, workshops and field trips, film screenings, sharing circles, and connecting with other youth groups.

led by program leader Erik Andrade. The youth's diversity of life experiences bring a

The primary take-away from last year's YEJT program was the need to provide increased trauma and healing support for the young adults in our communities. As a result, YEJT program integrated Talking & Healing Circles into the daily routine. Talking & Healing Circles are an Indigenous practice that help to create a safe environment for people to share their feelings, points of view, and experiences. This process helps develop a sense of trust and is cathartic, healing, and an effective way to build communication within a group. YEJT's work also focused on learning about African and Indigenous History and perspectives on environmental justice, environmental sustainability, organic farming, food preparation, cooking, herbalism, tea making, tincture preparation, leadership development and team building.

MY EXPERIENCE WITH THE YOUTH ENVIRONMENTAL JUSTICE TEAM HAS HELPED ME CHANGE THE WAY I USE MY TIME, WATER, FOOD, ETC. IT GAVE ME A SENSE OF HOPE THAT I CAN CHANGE THE WORLD FOR THE BETTER."

- ANTONETTE SANTANA

Each month we open our gates to people from near and far, in hopes that our mission may speak through our actions, and that our transparency in our farming practices and ethos will inspire. Open Farm Days (OFD) offer familyfriendly farm tours and workshops, visits with the farmers, meat, vegetable and herb sales. and samples of farm fresh foods. This year we've begun selling grilled prepared food at Open Farm Days. Grass-fed burgers, homemade veggie burgers and non-GMO pork sausage with garden fresh toppings, homemade rolls and condiments make for a day that visitors are not apt to forget! In 2019, we saw major growth in OFD visitors; we doubled the number of folks who took a farm tour or attended a workshop since 2018 (from 379 to 917), while hundreds more came simply to visit, shop local, and connect.



We give educational **farm tours** to every field trip participant, during Open Farm Days and privately requested tours. During each educational tour, conversations and questions sprout organically, as our visitors feast their senses upon the farm landscape.



Workshops focus specifically on soft and hard skill development, as we harness and share the lessons learned here on the farm. The team recognizes the privilege of living in a supportive community of learners and farmers, and so workshops are one way that we can extend this privilege while cultivating relationships. The kitchen is home to many of our workshops, given the connection that we all have to eating nourishing food! But workshops continue to grow along with RTB. This year's workshops included: beef tallow soap making, seed saving and sovereignty, monarch butterfly stewardship, fermentation, tincturemaking, cooking with stinging nettles, birding, teacher trainings, and an eco-herbal medicinal walk.

Our seasonal **farm interns** learn through handson work, in support of each RTB team member and the overall RTB mission. These modestly-paid positions, which include on-site room & board, offer the unique ability to experience all facets of farm living and working, including: permaculture, annual food production, harvesting, animal husbandry, systems thinking, and homesteading, along with

RTB education initiatives as a working non-profit. As interns plug into a working farm system, they experience how a community functions cooperatively within it.

While nothing can replace the sensory experience of a farm visit, the next best thing is shedding light on our collective work throughout **our community**. RTB strives to meet people where they are, so our team often makes their way to local places of learning, connecting the dots between farming and day-to-day life.



This year we reached 579 students through in-school presentations, including our Marion Institute GROW Southcoast partnerships in New Bedford, K-12 classrooms, community colleges and universities.



RTB believes that the healthiest food is the food that we can prepare ourselves (with love) and from ingredients produced right around us. Food that is grown in harmony with nature nourishes our personal and ecological health. This is fundamental to life! It's why we take the time to grow and preserve much of our food, source it locally, and buy in bulk (only when necessary) from responsible sources. This leads to diverse meals that support all body types and truly nourish us—our team and our guests. And most importantly, this effort supports the building of systems and solutions for all to have access to local and organic foods.

Sharing nature's bounty and breaking bread together redefines wealth for our community. The ability to be generous is true wealth. That is why we aspire to feed every single field trip student that steps foot on RTB. A simple vegetablepacked meatloaf has been a powerful instrument of education for local students during our lunch pilot project. And when a child enjoys a nutritious and lovingly prepared lunch, he or she is directly connected to the burgeoning field in the distance or the bustling barn they visit. This spirit of connection and sense of place must be experienced to be appreciated. When we eat seasonally, as creative cooks and curious eaters, our perspective shifts. As we share this experience with more visitors, we concurrently work to support local schools in reinforcing these experiences beyond RTB.

Learning is both an experiential and a deliberate process on the farm. The experience of a nourishing meal that has its' roots within our region can be powerfully paradigm-shifting. Each bite is a lesson that food is truly medicine! That is why every meal is full of healing herbs, fermented vegetables, and of course, love. We lead by example and teach what we practice in the kitchen. As requests to observe kitchen operations grow, we continually expand our deliberate educational offerings. From fermentation and preservation to herbalism, the kitchen is a place of empowerment and inspiration.



DID YOU KNOW?

THE ROOT OF THE WORD "RECIPE" COMES FROM
THE FRENCH FOR "PRESCRIPTION"! SO EVERY
MEAL THAT WE PREPARE AS HUMANS HAS ITS
ROOTS IN A TIME WHEN OUR FOOD WAS OUR
FORMULA FOR HEALING.

CROPS TO CANS: 2019 PRESERVATION ON THE FARM

GALLLONS

GALLLONS

Abundance is all around us! Preservation allows us to share and extend nature's bounty. Different methods of food preservation have also long been known to enhance food flavor and nutrition.

Ketchup

Pasta Sauce

Pickled Beets

Rendered Lard

Tomatillo Salsa

Spicy Pasta Sauce

(lacto-fermented)

Zesty Zucchini Relish

Elderberry Syrup

Pickled Asparagus

Rendered Beef Tallow



CANNED

Blackberry Jam/Jelly
Blackberry Juice
Blackberry Lavender Jam
Blackberry Nutmeg Jam
Blackberry Simple Syrup
Bread & Butter Pickles
Chimichurri Sauce
Cucumber Dill Relish
Dried Tomatoes

FROZEN
Blackberries

GALLL

Corn Pesto GALLLONS

REFRIGERATED

Blackberry Juice Blackberry Simple Syrup Elderberry Syrup Fire Cider Ginger Scallion Sauce

DEHYDRATED

Beef Jerky San Marzano Tomatoes Venison Jerky

Blackberries



FERMENTED
Kimchi
Sauerkraut

246
POUNDS

HERBS (TINCTURES AND/OR DRIED)

Ashwagandha
Basil
Bacopa
Borage
Calendula
Chamomile
Chinese Mint
Chocolate Mint
Cinnamon Basil
Cleavers
Comfrey
Dandelion
Elderberry

Elderflower
Golden Rod
Gotu Kola
Lemon Balm
Lemon Basil
Lemon Bee Balm
Lemon Verbena
Mrhani Basil
Mullein
Nettle
Oregano
Oxeye Daisy
Parsley

Peppermint
Persian Basil
Pineapple Weed
Prickly Lettuce
Red Clover
Sarsaparilla
St. John's Wort
Thai Basil
Thyme
Tulsi
Wormwood
Yarrow
Yellow Dock

6

I REALLY APPRECIATE RTB FOOD, AND THE WAY THAT WORKING WITH AND EATING FRESH FOOD IS A PART OF OUR DAILY LIVES. I THINK THIS IS A BIG PART OF REDEFINING WEALTH IN THE WORKPLACE."

- LAURA



POWERED BY SUNSHINE

If we are to truly change the course of our society, we must look to the wisdom of nature as our guide and model.

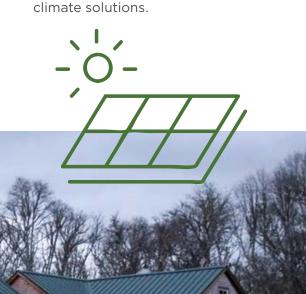
(SOLAR POWER)

The fossil fuels that we are dangerously reliant upon today are nothing but the twicedigested remains of ancient plants, who had stored the power of the sun within their very roots and shoots. We, too, now have the power to harness the sun's rays for our energy needs; a much more elegant and direct solution than fossil fuels. RTB is proud and grateful to produce the entirety of our energy needs through the sun. Our system, installed by Cotuit Solar, is not only a sound ecological choice, but also

fiscally wise. As a non-profit, a shift from \$15,500 a year in energy expenditure to actually making money off solar is no small feat, and significant in our fiscal stability as an organization.

RTB made an additional \$12.000 in revenue this year from extra energy production for a net gain of \$27,500 for RTB, a payback that is possible even from panels on a private home.

The transition to renewables is feasible for many. And should it not be possible on your own home, we can each advocate for our municipal buildings to go solar. From there, each of us has the choice of where we invest our resources; fossil fuel divestment is a powerful way to catalyze change and support



OUR EXTENDED TEAM

(AGRIPRENEURS & SOCIAL ENTREPRENEURS)

Meaningful work is vital to the human spirit and a thriving community. Work that not only feeds one's aspirations but also builds environmental health and social equity is what RTB strives to make available through our "prenuers". Since RTB began, our "preneurs" have been making a difference in local food practices and restorative living. In establishing food, education and farming businesses at RTB, they have the ability to define success in terms of their values and vision while simultaneously mutually benefiting and giving back to RTB. Agripreneurs and Social Entrepreneurs are empowered to address social, cultural and environmental issues through their ventures. backed by the support of the RTB team as they navigate their unique career pathways.

Elements Nature Program, now its own non-profit, has grown from a seed of inspiration into a living organism, led by educators Rachel Medeiros & Cristy O'Brien. The founding duo provides local children with a holistic, joyful and child-centered learning experience immersed in nature. In the spring, summer and fall, RTB is Elements' outdoor classroom, where children grow food, learn to cook in the kitchen, interact with farm animals. encounter critters and connect with wild plants. The opportunity to share RTB with the youngest

members of our community continually inspires our team, as we see intergenerational relationships as fundamental to community restoration.

RTB's very first seasonal festival sprouted from the mind of longtime Agriprenuer Nilsa Garcia-Rey, of Nilsa's Herbal Teas & Botanicals. The Garlic & Arts Festival brought over 550 folks to the farm for an autumn equinox celebration of abundance; of delicious garlic and of local creators! Nilsa enlisted the support of RTB teammate and fellow artist-turned-farmer, Nate Sander, to plan this one-of-a-kind gathering. As the long time Executive Director of a New Bedford art gallery. Nilsa's curator background found an eclectic match with RTB's love of garlic! Under Geoff Kinder's leadership, RTB has been planting and saving seed garlic for over a decade—an effort worth celebrating. Garlicky dishes abounded at the zerowaste event, as did art of all kinds. The festival was evidence that social entrepreneurship can be a powerful foundation for collaboration in service to a vision. Through commitment, shared passions and community ties, a new local tradition was born.



I HAVE BEEN CHANGED BY WORKING IN NATURE AT THE FARM. I LOVE THAT THERE IS WILDNESS WHERE I GROW FOOD AND MEDICINE. THE CONSTANT STRUGGLE WITH THE OTHER CRITTERS THAT INHABIT THE DIVERSE ECOSYSTEM OF MY GARDENS CAN BE DAUNTING AT TIMES, BUT THAT IS AN IMPORTANT PART OF THE CHALLENGE OF WORKING ON THE LAND IN ITS NATURAL STATE."

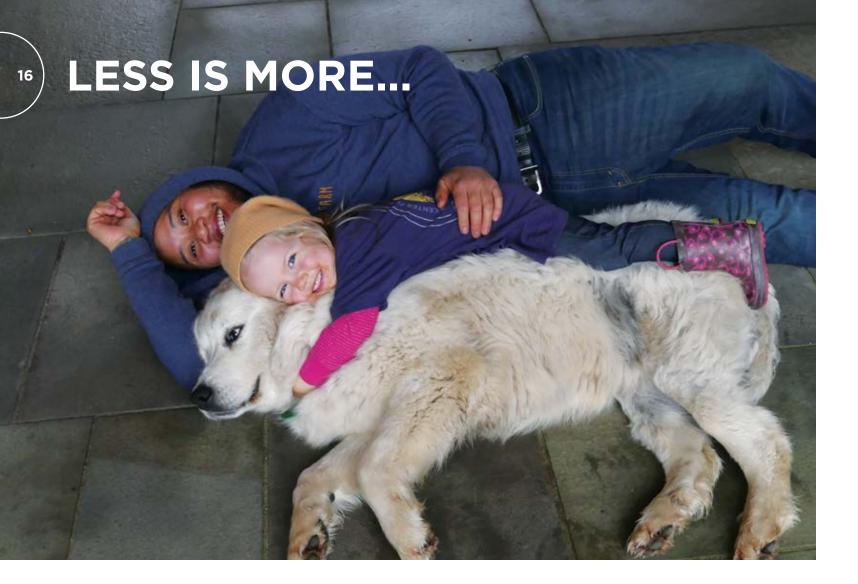




In 2019, RTB's renewable energy production was equal to planting approximately 1,056 TREES.



Our use of solar panels prevented the release of **88,950 POUNDS** of carbon into our atmosphere.



...is a classic paradox; a seeming contradiction that upon investigation proves true. What seems absurd about the notion of seeking less, and what is so true about the abundance it offers? RTB seeks to show each day that, despite what consumerism preaches, more is not always better. Less consumption, less waste, and less struggle really is more for all of us. We see our work at RTB as unraveling the many misconceptions of what matters in life, as we work to value diversity, redefine wealth, and model nature.

As we work towards exemplifying our mission through action, each team member brings a diverse set of skills to this equation. That team includes not just those living on the farm; it includes our connections with other non-profits and farms, with local schools and professionals, even with our native pollinators and working animals.

Non-humans, like microbes and dogs, are part of the web, too.

Our farm dog, Brie, is a crucial teammate who garnered much attention when she went missing earlier this year. And it makes sense—Brie contributes valuable work to the farm. She keeps our farm protected, so that other working animals can do their jobs of restoring pasture, building compost, and eventually, becoming food.

Paradox Acres, one of RTBs agriprenuer operations, leads this system on our land.

Not only does Paradox Acres seek to make highquality meats available locally, but co-founder Geoff seeks to *do more with less*. Animals are used on RTB in place of heavy, fossil fuel-dependent equipment (rototillers and lawn mowers). With less input, there is a much greater benefit for ecological and human health and well-being.





RESTORATION & RELATIONSHIP

(MA AUDUBON COLLABORATION)

Our neighbors at Mass Audubon's Allens Pond Wildlife Sanctuary have long been partners in vision with RTB. A primary goal at Allens Pond Wildlife Sanctuary is the management of the grasslands upon which native wildlife rely, particularly birds. Once maintained through periodic disturbance by native herbivores, fire and early agricultural techniques, modern agriculture and suburban development has contributed to major grassland habitat loss.

Over the last 9 years, in collaboration with RTB, Mass Audubon has practiced more nuanced and place-based management at Allens Pond Wildlife Sanctuary: rotational grazing combined with timely hay harvest. Rotational grazing encourages the development of natural landscapes that cannot be duplicated mechanically. By

stewarding the land through systems that mimic nature, the Allens Pond grasslands are gradually more suitable for native wildlife and grassland birds like the Bobolink and Eastern Meadowlark. A structurally diverse landscape offers places for birds to forage, hide, nest, and rear their young.

The benefits of rotational grazing extend beyond the natural environment. Regenerative interactions between grazing herbivores and the land promote functional diversity within this ecosystem, molding a landscape that is attractive to visitors and wildlife alike. Grazing cattle also support a shared commitment to climate change action; their carbon-recycling power reduces methane release and Mass Audubon's reliance on fossilfueled machinery. Eventually. these animals become available as high-value, local meats,

reducing consumer waste, enhancing the local food shed, fostering community health, and supporting sustainable farming livelihoods.

The cross-sector collaboration between Mass Audubon and RTB signals a cultural shift. It heralds a new chapter in land stewardship, where land conservation and agriculture are integrated. At Allens Pond Wildlife Sanctuary, farmers and ecologists are devoted partners in the aim to protect wildlife and conserve the land. We see here, and hope to see increasingly elsewhere, that diverse stakeholders can sit at the table together and find solutions only possible through synergy: solutions that value a vital local ecology and thriving food system, while embracing the far-reaching opportunities of collaboration.





COLLABORATION IS ABSOLUTELY
INTRINSIC IN HOW TO CREATE A
RESTORATIVE COMMUNITY. WE CAN'T DO
ANY OF THESE DAUNTING THINGS—WORK
ON CLIMATE CHANGE, WORK ON RESOURCE
SCARCITY—WITHOUT EACH OTHER."

- DESA



THANKS TO OUR CONTRIBUTORS



FINANCIAL DONORS

American Family Insurance

Susan Crary Babcock Trust Michael & Margie Baldwin John Barber & Neils Blok Michael Barbosa James Bevilacqua & Connie Bacon The Bromley Charitable Trust Christopher & Margaret Campbell Nancy Dempze & Dan Bailey Fidelity Charitable DAF Robert & Rebecca Forrester The Four Leaf Clover Foundation Peg & Mark Gildersleeve Tom & Jody Gill **Betsy Grant**

Gary Koller Christine Kondoleon & Frederic Wittmann Kondoleon Wittmann Family Fund

Mark & Heather Kowieski Nancy Kurtz

Tina Maa Edith McBean

Duncan McFarland

Ellen McFarland **Bridget McGuiness**

Joan Menard

Justin & Adele Morreale Charles E. Millard, Inc.

Joan Novack **Taylor Oatis**

Palace Head Foundation Melanie Racine & Joe Boyd Robert & Amelia Rands Will & Kerry Saltonstall Paul & Christine Schmid Schwab Charitable Fund Jamey & Laura Shacoy

Charlotte Sudduth Vanguard Charitable DAF

Holdcroft Charitable Fund Yawkey Foundation

VOLUNTEERS

Harvey Building Products

Walter & Gloria Healey

Cheryl Holdcroft & Girls

Britt Kinder & Brian Derr

Molly Adams Ian Bailey Brendan Curran Merri Cyr Peter DeFusco Hartman Deetz Nilsa Garcia-Rey **Brian Graves** Ted & Jackie Halunen The Harrop Family



Owen Harrop Ben Kilburn Debbie Kinder The Kowalski Family Angel Lopez Rachel Medeiros Monica Meja Cristy O'Brien Glenn Oliveira Diane Parent Paula Peters **Robert Pittsley** Diana Raphael Skylah Reis Sandy Rogers Jennifer Snyder Kayla Sudduth Juliette Terry Emilio Tirado Jane Vieira

IN-KIND

Erik Andrade Beveridge & Diamond, PC Peter & Dana Bullard **Buzzards Bay Brewing** Maxine Chapman Derek Christianson Clif Bar & Co Equal Exchange **Great Hill Dairy** The Harrop Family Alonzo Jason Susan Killingbeck Erik Kowalski of **EDK Studio Thomas Loftus** & Patricia O'Hearn R.L. Massucco

Bridget McGuiness Taylor & Sheamus McNamara Mary Ellen McNamara Moby Dick Brewing Co. Justin & Adele Morreale Ron & Sue Motha Paradox Acres Patagonia Boston Jennifer Perry Faye Rogers Baron Shy Brothers Farm Eva Somarippa Elizabeth & Mac Stanton Nancy & Hank Van Laarhoven Shaun Van Laarhoven Stephen Wolfe Marcy Wintrub

COLLABORATORS

(SUPPORTED RTB BY FARMING ON THE LAND OR BY HAVING MISSION-DRIVEN EVENTS)

Ashley's Produce (RTB)

Joe Cappellano & Hannah Kanstroom Cappellano

Elements Learning Collaborative (RTB)

Flying Carrot (South Dartmouth, MA)

Freed Seed Foundation (Westport, MA)

GROW Southcoast (Marion, MA)

Hana's Honey (RTB)

Island Foundation (Marion, MA)

Leadership SouthCoast (New Bedford, MA)

Marion Institute (Marion, MA)

Mass Audubon-Allens Pond Wildlife Sanctuary (Westport, MA)

Taylor & Sheamus McNamara

MIT (Cambridge, MA)

Nilsa's Herbal Teas & Botanicals (RTB)

NorthStar Learning Centers (New Bedford, MA)

REI (Southern New England)

Renaissance Community School (New Bedford, MA)

Suzanne Samuels

SEMAP (South Dartmouth, MA)

Sister Rose's House (New Bedford, MA)

Urban Farming Institute (Mattapan, MA)

South Worth Yacht Club (South Dartmouth, MA)

Joe Sposato & Danielle Dahan

Elizabeth & Mac Stanton

Women's Fund of Southeastern MA (New Bedford, MA)

FINANCIALS



Revenue:

Educational Program \$75,689 13.5% Farming Program \$22,993 4.1% Fundraising & Other \$462,512 82.4% TOTAL REVENUE: \$561,194 100%

Expenditures:

Educational Program \$281,545 49% Farming Program \$175,986 30.7% Administration \$106,001 18.5% 1.8% **Fundraising** \$10,612 TOTAL EXPENDITURES: \$574,144 100.0%

SERVICE & COMMUNITY (VOLUNTEERS)

Since a few of our teammates have volunteered and served at various Americorps and Peace Corps programs, volunteerism is very close to our hearts. Authentically supporting an organization as a volunteer takes commitment and humility; true service is quite nuanced. Because the investment into each helping hand is significant, there is a fine line between helping and hindering (the point in which the volunteer is truly benefiting the organization). To that end, we strive to create as many long-term and quality volunteer experiences as our capacity can handle.

Volunteering is a sort of service learning; an opportunity for discovery, as visitors dig into the daily operations of a working farm. As a Wildlands Trust member harvests garlic, she is pulling weeds that feed the animals, which feed the community; she is face-to-face with the interconnectedness of nature, which we seek to mimic at RTB. This service requires a good dose of patience and hard labor, so that a few hours on the farm are beneficial for the volunteer and RTB alike.

Working together towards a mission cultivates interdependence and community. Trust is built, roots are grown, skills are sharedand this takes time and heaps of energy. RTB is grateful to our volunteers who invest their hearts and resources (of many kinds) into the farm—we couldn't do this work without you. We have approximately 40 volunteers that help throughout the year and the following is a sampling of some of our incredible volunteers!

Working alongside Co-visionary, Geoff Kinder, each Saturday offers a hands-on education that makes sense to **Owen Harrop**, the youngest RTB volunteer. At 13 years old, he is already aware of how significant agricultural experience is, in the context of modern issues. The daily experience of a healthy body and a healthy environment has attuned him to the benefits of working with the land, and under the mentorship of passionate farmers.

I LIKE LEARNING HOW CERTAIN PLANTS
ARE USED, OR HOW ANIMALS HELP THE
SOIL. I THINK IT'S HEALTHY! THE WAY
PEOPLE MAKE FOOD TODAY, IT'S FULL
OF CHEMICALS. BUT AT RTB EVERYTHING
IS NATURAL, SO IT'S REALLY GOOD FOR
PEOPLE! AND INSPIRING..."



Juliette Terry, a teacher at New Bedford's Our Sisters' School, began her RTB journey as a field trip chaperone. Having long been interested in community building and cooperative living, she felt instantly at home on the farm. When an unexpected brain surgery meant a break from teaching, RTB became Juliette's space for healing. Working in the gardens and fresh air allowed her to feel strong and useful, restoring her health with nature's help. Though she's now back to teaching, Juliette continues to spend each Wednesday at RTB, where she can continue cultivating the land, lessons, and connections.

66

MENTALLY AND EMOTIONALLY RTB IS SUCH A GOOD PLACE FOR ME TO BE. I ALWAYS LEAVE WITH NEW IDEAS! I'VE LEARNED SO MUCH, ESPECIALLY WITH MY HEALTH, ABOUT FOODS AND PLANTS AS MEDICINE..."

- JULIETTE

For Ted & Jackie Halunen, life is an experiment and RTB is their laboratory in which to learn through service. Children of the 60s, the duo remembers when people-powered change was alive and well in our culture. They see RTB as part of the modern revival of those ideals, as increasing connection promises more lasting change. From weeding the garden and feeding animals to setting up for events, working on the farm empowers them to be change agents themselves, even in the humblest of ways. So they share inspiration wherever they go; whether that's suggesting rainwater catchments to a friend or reduced paper towel use at a local fair.

LOOKING FORWARD

This year RTB has settled into our rhythm as a non-profit and working farm. Many of the necessary pieces, from our Learning Center to our team dynamics, are in place to function as a living laboratory. How our team enacts our mission and how our systems support that work will continue to evolve, as we host more farm visitors and plant seeds of change well beyond our fields.

We are proud of the leaps we take each year, but there is so much to come. RTB East, the 55-acre parcel acquired in 2017, is fertile ground—for growing not only food, but also farming livelihoods and community. With our eyes on the big vision for this land, we've begun land reclamation slowly: board by board. The standing structures on RTB East are in disrepair, but not beyond redemption. As we disassemble dilapidated structures, we recycle or upcycle all that we can. Sturdy asphalt shingles will become road pavement, and reclaimed wood will be resurrected in future farm structures. That which cannot be used for its highest good is disposed of as responsibly as possible.

This process has brought us face-to-face with our cultural priorities; short-term profit and speed over longterm sustainability and health is today's norm. Too much ends up in a landfill, without another option. As old barns are reclaimed, so, too, is the farmland. It is slow and trying work. But we are acutely aware that access to land endows RTB with a gift and a responsibility to act, especially when so many lack that same opportunity. We are privileged to manifest the latent dreams of our community: one being an organic fruit orchard. Planting trees requires

a major upfront investment of funds and time, and many farmers simply do not have enough of either. So, an RTB orchard would offer a needed local crop while reducing competition with other farmers, as they pursue production of other sorts.

Trees are an irreplaceable source of long-term security— every world culture knows this. They offer human and animal nutrition, carbon sequestration, windbreaks, shelter, lumber, and the air that we breathe. An orchard is a community scale effort, the apex of food production. And thus, the clear next step of maturity for RTB.

among the orchards and pecking chickens, quaint farmhouses will stand. To ensure that farming and education continue to prosper at RTB, we must invest in people.

Farming as a stable livelihood is inaccessible to many young people, who simply cannot afford the rent and commute that comes along with an already tough job. For those facing systemic oppression and centuries of injustice, the barriers are even greater. We see RTB East as a source of opportunity where we stand, an offering along the long road towards equity. How this will all unfold remains to be seen, and each



THE TRUE MEANING OF LIFE IS TO PLANT TREES, UNDER WHOSE SHADE YOU DO NOT EXPECT TO SIT."

NELSON HENDERSON

Cultivation has begun, as Flying Carrot Farm's chicken flock fertilizes soil with their droppings and our team seeds their minds with education and planning.

With our first chapter at RTB East underway, the big picture calls for our attention. In a time not long ago, farmers shared resources, shared responsibilities, and shared life. In fact, many communities across the globe still do. This is a sustainable and responsible way of life that we can restore. We hope that soon enough.

community will rightly have their own path. But RTB looks East for one solution. The way in which we live as a global community is shifting, and new structures must be modeled.

For every solution and dream, we uncover countless more questions. For all that we envision to take root, an investment of time, humility, and communal support is needed. So together we will patiently compost our lessons, feed our roots, and amend our soil with restorative community.

What an interesting time it is to be a "Center for Restorative Community". Since we first stepped onto this land we now know as Round the Bend Farm, the world has changed quite a bit. We are increasingly connected by technology, and more aware of the impact each choice has on our community and the planet. And with this increased connectivity, we have an opportunity to act together on climate change, resource depletion, and disenfranchisement.

We are certain that there is no single answer, no quick fix. In fact, we hope that this report challenged you to consider that assertion. Just as our grazing cows ruminate and our perennials take many seasons to grow, let us take nature's cue to slow down. We challenge you to have the slow idea, the thoughtful dialogue, the measured response. Being open to the complexity of our world allows new possibilities to take root. That is what we see as restorative, and it takes a community to shift paradigms!

We hope that this report encouraged you to see what is possible when we slow down, embrace our differences, and act deliberately on our values. We have certainly been encouraged by all that we have accomplished this year, as our circles widen and our work evolves.

Thank you to my amazing team, which includes my board members and co-visionary, all of our contributors in any way, to my daughter for inspiring me to do my best and those of you that have taken on the work to manifest a better today.

Thank you for your support and all you do to create a more restorative. loving and just world.







A LIVING LABORATORY THAT CULTIVATES, EDUCATES AND EMPOWERS PEOPLE OF ALL AGES

92 Allens Neck Road | South Dartmouth, MA 02748 | 508.938.5127

WWW.ROUNDTHEBENDFARM.ORG