

ROUND THE BEND FARM

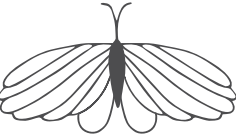
A CENTER FOR RESTORATIVE COMMUNITY



ANNUAL REPORT
FISCAL YEAR 2020

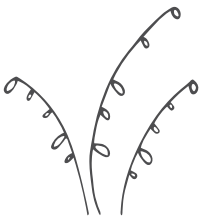


ROUND THE BEND FARM (RTB), A CENTER FOR RESTORATIVE COMMUNITY, IS A 115-ACRE WORKING FARM AND EDUCATIONAL NON-PROFIT THAT ACTS AS A "LIVING LABORATORY THAT CULTIVATES, EDUCATES, AND EMPOWERS PEOPLE OF ALL AGES. WE ARE DEVOTED TO THE GLOBAL PARADIGM SHIFT TOWARD HOPE AND ABUNDANCE BY VALUING DIVERSITY, 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, diversity is key to balance and 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. RTB continuously seeks to cultivate shared abundance and communal well-being.

LETTER FROM OUR EXECUTIVE DIRECTOR

Round the Bend Farm is a *Center for Restorative Community*. From day one, we designed our mission and infrastructure for resilience. We recognize that the health of ecological and human ecosystems are intertwined. We believe that social equity is essential to human happiness and ecological balance. We believe that the magnificence of diversity is to be valued and cultivated. And we operate from a core belief that hope itself is a facet of resilience.

Each year brings something unexpected; but this time, 2020 went above and beyond with the COVID-19 pandemic. This crisis brought with it feelings of vulnerability and fear, and was exacerbated by racial strife and political tensions. However, it also shone a light on new ways of living in hope and in love, and meaningful opportunities presented themselves.

Project *Manifest Love* was just that—a beautiful partnership born out of crisis and destined to create love, education and healthy food for over 125 vulnerable families in New Bedford. Through our *Manifest Love* project, from March 27 through September 30, we have distributed approximately 19,400 pounds of food. However, we couldn't stop there, so we created *Share the Love*, a subsidiary of *Manifest Love*, where we were able to distribute 3,616 pounds of food to various local organizations, including Bristol Community College, Salvation Army, Daily Table, United Way and many, many more.

We were poised to help in many ways: we have an incredibly talented team, vast expanse of fertile land, robust infrastructure including a certified commercial kitchen, trusted allies in New Bedford directly connected with a myriad of vulnerable populations and incredible funders (like many of you) to help us realize our mission to strive to create a more restorative community.

To us, 2020 will not only be remembered by the pandemic, but the beginning of our dream come true with the birth of our project *Manifest Love*;

DESA, NIA & GEOFF



“ IF YOU WANT TO GO FAST, GO ALONE. IF YOU WANT TO GO FAR, GO TOGETHER.”
- AFRICAN PROVERB

our new collaboration with TerraCorps, a program of AmeriCorps, resulting in two wonderful service members at RTB; the acquisition of Everbearing Farm (formerly the Wainer Family Farm), a neighboring 21-acres that includes a barn, garage and farmhouse; and the addition of our adorable farm puppy Mayla; but most importantly of love-- the thing that got us through.

We hope that you will take the time to peruse our annual report and we thank you for your continued support of our work. We couldn't do it alone!

WITH LOVE & POSITIVITY, 
Desa

PANDEMIC

None of us could have predicted the sudden onset and impact of COVID-19. But in many ways, here at Round the Bend Farm (RTB), a Center for Restorative Community, we were preparing for this moment all along.

Since its inception in 2013, RTB has created a solid network of physical, social, and ecological infrastructure. We built a Learning Center and commercial kitchen; strengthened our ties to local businesses, farms, non-profits, foundations and community members; and cultivated approximately 45-acres of farmland and pasture. As we built our farm and community, we planned for slow growth and resilience in the face of change.

On Tuesday, March 10th, Governor Charlie Baker declared a state of emergency in Massachusetts. A health pandemic was sweeping the nation, the world. On Tuesday, March 17th, schools in Massachusetts did not open; restaurants and bars did not serve; the state confirmed 218 COVID-19 cases; and Bristol County (where the farm is located) had five confirmed cases.

The RTB team took stock. Many already lived on premises. Others decided to shelter there. Despite the uncertainty, RTB teammates were sure that food shortages would be on the rise, and healthy, nutritious food would be harder than ever to get. Our Open Farm Days, field trips, sustainable weddings and events would likely be canceled. People everywhere would need to contend with fear and anxiety. Our work would have to change, but there was more work than ever to be done.

We had access to fertile land, tools, and a community of people with wide skill sets. Our core team already had practice in group decision making, and the longevity of our relationships formed a foundation of trust and collaboration. We realized that we were in a unique position to pivot our energies quickly to meet the moment.

We also realized that the realities and uncertainties of the pandemic would challenge us. So we paused to center ourselves, organized as a community, and created stringent health and safety precautions. Then we set to work developing new projects that we humbly hoped would serve the Southcoast in a time of crisis.

During a time of great uncertainty, we found ourselves on relatively stable ground. This security allowed us to stay healthy and thrive while we continued doing essential work: growing, making, and distributing food and educational resources. Throughout the pandemic we operated from a core position of hope and abundance. We were able to leverage and share resources with others during a time when it was truly needed.



OUR PIVOT

In direct response to the COVID-19 health pandemic, RTB launched a new project called **Manifest Love**—a collaborative endeavor that put healthy, local foods on the tables of families in New Bedford.

At the heart of **Manifest Love** is a partnership with three New Bedford organizations, each led by women of color: YWCA Southeastern Massachusetts, Youth Opportunities Unlimited (Y.O.U.) and NorthStar Learning Centers. Gail Fortes, Bernadette Souza, Maria Rosario and Desa Van Laarhoven, all Executive Directors of the respective organizations, decided that RTB would provide free weekly food shares (similar to CSA shares) from early March into the fall (and possibly early winter) to approximately 125 local families directly connected to the organizations.

Together we grew, gleaned, sourced, and distributed nutritious, organic, local food. We also created new and relevant educational resources, including videos, blogs and weekly letters. These were distributed with each share, along with photo identification of produce, nutritional information and recipes.



THE PROJECT ENGAGES THE COMMUNITY IN LEARNING. IT'S NOT JUST BEING 'HANDED OUT'. THEY GET RECIPES, VIDEOS, IT'S TRANSLATED TO THEIR LANGUAGE. HEALTHY EATING AFFECTS MORE THAN JUST PHYSICAL HEALTH - IT AFFECTS SPIRIT, EMOTIONS, MENTAL STATE... THIS IS 'DONE AND GROWN WITH LOVE.'

- GAIL FORTES, YWCA SE MA

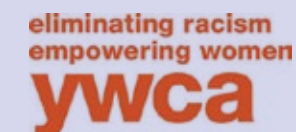
Our partners at the YWCA meticulously translated each letter and video into Spanish and Portuguese for accessibility. NorthStar Learning Centers picked up the 125 shares every week at RTB and carefully dropped them at all of the partner sites, where each individual organization distributed the food, with love, directly to families.

Manifest Love allowed us to provide healthy food and nutrition education to local families with limited access and financial means. We were able to support local businesses and food producers by buying their products and adding them to the shares, while simultaneously reducing our collective carbon footprint. By supporting local growers and makers, we helped build resilience in our local economy, and by investing in locally produced items, we had a direct impact on reducing our dependence on fossil fuels.

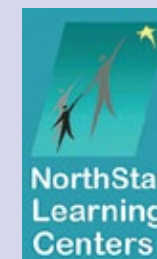
MANIFEST LOVE PARTNERS



Youth Opportunities Unlimited's mission is to foster youth development in the Greater New Bedford Community.



YWCA Southeastern Massachusetts is dedicated to eliminating racism, empowering women and promoting peace, justice, freedom and dignity for all.



NorthStar Learning Centers mission is to help young people overcome poverty, discrimination, educational disadvantage, violence, and other adversity through learning essential competencies and hopefulness with which they can transform their lives and communities.



THIS IS AN AUTHENTIC PARTNERSHIP - NOT JUST IN WORDS, BUT IN ACTION."

- MARIA ROSARIO, NORTHSTAR LEARNING CENTERS

The **Manifest Love** partners collectively decided to reduce our carbon footprint by packaging the weekly food shares in something other than single-use plastic. We decided to purchase reusable, washable ChicoBags because we could collect them weekly, launder them on the farm, refill them with the shares, and send them back out to participants. This also provided an educational opportunity for the participants, with the hope that these reusable bags will turn into shopping bags and be used well into the future.

The majority of the food for our **Manifest Love** shares came from our RTB East property. Teammates Geoff, Josh and Monica planted a variety of vegetables, including leafy greens, beets, turnips, cucumbers, potatoes, tomatoes, cabbage, squash, green beans, broccoli, scallions, and radishes. They took special care to use organic practices which emphasized soil health and ecological balance-- and ultimately turned two acres of pasture into a sea of organic vegetables!



I AM SO GRATEFUL THAT ROUND THE BEND FARM IS PROVIDING FRESH PRODUCE, MEAT AND HERBS, AND CHEESE. IT HAS TRULY EXPANDED OUR FOOD LIST, WHILE INTRODUCING US TO CREATING MORE HEALTHY MEALS AND TRYING ITEMS WE WOULDN'T THINK OF PURCHASING."

- **MANIFEST LOVE PARTICIPANT**



I AM WHO I SERVE. WE GREW UP POOR, BUT RICH WITH LOVE. FAMILIES ARE HUMBLE, PROUD, GRATEFUL. THEY'RE NOT 'POOR THINGS' BUT THEY NEED HELP, ESPECIALLY NOW."

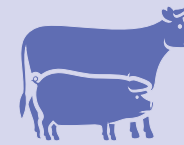
- **BERNADETTE SOUZA, Y.O.U.**



MANIFEST LOVE FARMERS

From March 27 until September 30, 2020, families have received a variety of locally-grown and produced items as part of **Manifest Love**.

RTB HAS DONATED & DISTRIBUTED



1,032 lbs. of Paradox Acres 100% grass-fed beef and pasture-raised, non-GMO pork



24 lbs. of Dragonfire Turmeric Tincture and tea from Nilsa's Herbal Teas & Botanicals



59 quarts of RTB-made laundry detergent



985 loaves of Renegades Rising breads



15,459 lbs. of produce



2,989 herb bundles



827 lbs. of Shy Brother Farm cheese



119 dozen Flying Carrot eggs



59 lbs. of Hana's Honey



127 lbs. of RTB-made granola



59 pints of RTB-made jam



75 lbs. of RTB-made peanut butter



128 lbs. of Equal Exchange fair-trade coffee and chocolate

MANIFEST LOVE FOOD SHARES VALUED AT OVER \$80,000.00.



We also harvested an abundance of food from the existing RTB gardens, managed by Benoit, including fresh bundles of oregano, chives and mint, as well as asparagus, blackberries, and raspberries. These came from perennial plants that we've been carefully cultivating for many years. When we planted these crops years ago, we had no idea that they would be used to support families in a time of crisis. But that is the beauty of planting perennials-- they produce year in and year out, into a future that is full of unknowns.

In addition to fresh produce, our kitchen team whipped up a variety of homemade foods. These included blackberry jam with RTB blackberries, organic granola, and organic peanut butter. Kitchen Director Shaun also included jars of farmstead laundry detergent that he has been making for RTB for many years.



I LIKE THE FRESH HERBS. I USE THE MINT IN MY TEA. MY MOTHER LOVES TEA. WHEN SHE COMES, I HAVE TEA WITH HER. I LIKE THAT MY FAMILY AND I ARE EATING HEALTHY. THANK YOU!"

- **MANIFEST LOVE PARTICIPANT**

Most of what we made came from a full circle of farm-to-table production. This circle of production was carefully planned, developed, and tended by many members of our team. Sometimes people worked directly in conjunction with one another, and other times they worked independently. Our Garden Manager Benoit developed sophisticated, natural foliar sprays and soil drenches to increase farm fertility; Farm Manager Geoff moved compost piles to maximize efficiency; Executive Chef Shaun created new recipes; **Manifest Love** Farmer & Distribution Coordinator Monica, along with her team, including Josh and Juliette, harvested an abundance of crops; and Food Systems Coordinator Laura expanded food production with new tools and techniques. A single jar of jam or bag of

granola often represented the work of every person on the team, from farmers, to chefs, to builders, to fundraisers, to administrators.

We are extremely fortunate to live in an area with many local farms and food producers. All of these people and businesses form a network of neighborly food systems that contribute to social, ecological, and economic balance. We were able to contribute to that balance by purchasing a portion of the items for each food share from different local businesses, which made the food shares more balanced as well. We procured cheeses from Shy Brothers Farm; bountiful produce from Humble Hands Farm; free-range non-GMO eggs from Flying Carrot Farm; and fresh, naturally-leavened breads from Renegades Rising bakery.

This meant that we supported wonderful local businesses during a time when many were struggling or shutting down.

The dedication and long-term work of our on-farm agripreneurs also found their way into the **Manifest Love** food shares. During a time when factory farms and meat producers were pausing production, we were able to provide **Manifest Love** participants with 100% grass-fed beef and pasture-raised, non-GMO pork from Paradox Acres. Even as the pandemic revealed deep fragilities in global food systems, it also accentuated the reliability and resilience of small farms and regenerative agriculture. From late March through the end of September, RTB spent approximately \$33,000.00 on food share items from local businesses.

The combined energy of many people and organizations working together from different positions and perspectives is what made this project so special. Round the Bend Farm launched **Manifest Love** as a response to the COVID-19 crisis, but the roots of this program were already growing strong in the efforts of many who had long been creating a resilient community.

Food security and ecological balance have always shaped our guiding principles and mission as a non-profit. Although we live in a farming community, food access can still be a major barrier for many. Some of our **Manifest Love** participants were part of a community of immigrants in New Bedford, and expressed how comforting and nourishing the fresh, local food shares were, not only to their physical bodies, but to their minds- connecting them and reminding them of the abundance they had in their homeland countries.

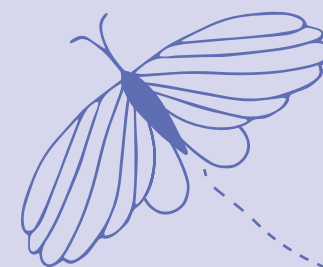
“IT’S A TIME OF REINVENTION;
A TIME TO TAKE A STAND AND
HAVE THE AUDACITY TO CREATE
A LOCAL, HEALTHY, CULTURALLY-
RESPONSIVE FOOD SYSTEM.”

- ZOË HANSEN-DIBELLO, PH.D
NORTHSTAR LEARNING CENTERS

At RTB, we believe that healthy food is medicinal. When we eat whole foods, which are not commercially processed and packaged, it affects every cell in our bodies. Whole foods make us stronger and better equipped to ward off illnesses before they happen, and to fight them more quickly if we do become ill. During a pandemic it is even more essential than ever for everyone to have access to healthy, nutritious food.

VALUING DIVERSITY IN ACTION:

Our **Manifest Love** project was made successful in large part through the leadership of our partnering organizations who are actively working to dismantle racism in every way, including in our food and education systems. We believe in their work and are proud to be a part of it. These organizations were fundamental to the visioning of the project as a whole, and formed crucial distribution chains that ensured food went directly into the hands of people who truly needed it.



REINVENTING EDUCATION IN 2020



One of the highlights of the farm season (before COVID-19) has always been our monthly Open Farm Day, free for the public to attend. Families would shop at our farmers market, sit on the grass in front of the Learning Center, eat grass-fed burgers hot off the grill, or take tours to see piglets and goats. Adults could partake in an educational workshop of the month, while children were always welcome, and well entertained, with a variety of engaging activities. We'd gather together over food and farm life, meet new people, learn new things, and build new connections.

This year's Open Farm Days were a little different! In order to protect the health of our team, we suspended most public events, and transformed Open Farm Day into something everyone could enjoy in a safe way. Instead of grilling burgers in person, Shaun started a monthly farm-to-table dinner raffle. Desa and Nate hosted small, socially distanced farm tours. We replaced our educational workshops with online videos and blogs. And

Marketing Manager Hannah transformed our farm sales into a monthly online shop.

Our monthly online shop meant that we never had to stop making farm-fresh foods available to our larger community. During a time when the factory-farmed meat industry was failing, we provided our community with healthy, 100% grass-fed beef and non-GMO pasture-raised pork and goat meat. We also offered fresh vegetables, medicinal and culinary herbs, and farm-to-table value-added products like fermented vegetables, homemade jams, and dried herbs. As always, we took special care to package items in reusable glass or recycled materials.

An increased focus on online education meant that we were able to expand several of our existing platforms, including our blog, YouTube channel, e-newsletter, and social media accounts. We started an educational video series, and focused on skills and practices that would benefit people both immediately and in the long term.



In one video, Shaun taught how to make healthy and cost-effective laundry detergent; in another video, Monica demonstrated how to mix homemade hand sanitizer. Laura did a video series on foods you can forage in your own yard, and Hannah filmed videos on nettles, kale and other nutritious foods that are easy to grow but not always easy to use.

Our **Manifest Love** collaborators at YWCA helped us translate some of these videos into Spanish and Portuguese to make them accessible to a larger, more diverse audience.

“

ELEMENTS LEARNING COLLABORATIVE PROVIDES A JOYFUL & MEANINGFUL LEARNING EXPERIENCE FOR THE CHILD'S WHOLE BODY, MIND, & SPIRIT. OUR APPROACH FOSTERS AN UNDERSTANDING OF THE IMPORTANCE OF THE INDIVIDUAL, AS WELL AS THE INTERCONNECTEDNESS TO THAT INDIVIDUALS' COMMUNITY, THE NATURAL WORLD, AND VALUES SUCH AS COMPASSION AND PEACE. EDUCATION THROUGH ELEMENTS' PROGRAMS MAKES A LASTING IMPACT BECAUSE IT'S FUN, FEELS GOOD, AND CAN BE APPLIED IN EVERYDAY LIFE.”

- CRISTY O'BRIEN



ELEMENTS LEARNING COLLABORATIVE

Cristy O'Brien and Rachel Medeiros, directors of Elements' holistic childhood learning, jumped into this year's changes with a new, digital library of hands-on nature lessons called "Elements at Home". They filmed some amazing videos about topics like Backyard Plants, Snails and Slugs, and Backyard Birds, which Elements participants watched independently. Finally in July, Cristy and Rachel adapted their outdoor programming to meet new safety guidelines, and resumed in-person learning on the farm. Elements participants were quickly running, climbing, and leaping around the farm as they had before. It was a joy to see the flurry of childhood energy return in full force--even if from a distance!



NILSA
GARCIA-REY

BENOIT AZAGOH-
KOUADIO

MONICA MEJIA

HEATHER ZINE

LAURA
KILLINGBECK

OUR TEAM

BETH CRONIN

LAUREL
BRANCO

SHAUN VAN
LAARHOVEN

DESA
& NIA

GEOFF
KINDER

HANNAH WYLIE
& TYLER SEE

NATE SANDER

DUNCAN & ELLEN
MCFARLAND

NANCY
DEMPZE

GLENN OLIVEIRA

DESA & NIA

THE BOARD

REDEFINING WEALTH IN ACTION:



During 2020 our RTB philosophy of “redefining wealth” was all about health. We believe that healthy food makes healthy bodies; healthy bodies make healthy communities; and healthy communities find ways to live in balance with nature. This is the cycle of wealth and wellness that we want to contribute to.

Here on the farm, we believe food can be medicinal and we create communal meals with this thought in mind. The vast majority of the ingredients used to make these amazing meals come from the farm, from surrounding farms, or from organic cooperatives. This year we added a grain mill that allows us to grow and mill our own corn, wheat, and other whole grain flours. In an effort to share the wealth (and medicine), our teammates, interns and volunteers all partake in shared meals that come directly from the farm.

At RTB, we grow medicinal plants and use them to craft our own apothecary. We make teas, tinctures, salves, and syrups to prevent and treat common ailments. This year, Benoit cultivated several new medicinal gardens. One garden is full of plants that balance wellness during the menstrual cycle, and another has plants that reduce the symptoms of Lyme disease. Teammates are encouraged to take care of themselves and each other, and to build and share skill sets in natural medicine.

Our team has access to seasonal housing in lovely, simple, wooden structures. These buildings do not have television or internet, as we prefer the reflective quiet of simple spaces and value the social qualities of communal living. This year, access to simple and safe dwellings became especially important. Many of our teammates chose to move to the farm to shelter in place; these micro-dwellings allowed us to stay safe while continuing the essential work of food production.

AGRIpreneurs



For the first time in *ourstory*, we had the pleasure to partner with an AmeriCorps program, TerraCorps. Headed up by Education Manager Nate & Garden Manager Benoit, TerraCorps works at the intersection of land conservation, food systems reform and environmental justice.

TEAM TERRACORPS

THE BUILDERS



THE MAKERS

RTB EAST

In 2017, RTB acquired “Ocean View Farm,” now called RTB East, a 55-acre plot directly contiguous with our original property. This expansion protected a significant section of viable farmland from development, while simultaneously allowing us to increase our organic food production and providing a 4-acre footprint on which we intend to build housing for our farmers and educators.

RTB East really came to life this year with a number of new projects that support our mission of valuing diversity, modeling nature, and redefining wealth. This is where the main growing area for **Manifest Love** took place. In addition, we thoughtfully deconstructed and repurposed materials from the property’s original house and barn.

At the time we purchased the land, the old farmhouse had not been lived in for many years, and the dairy barn had not been utilized for even longer. After consulting with several experts, we realized that it would not fit the needs of the farm, nor would it be possible to adequately retrofit, so we decided to remove it. The common practice would have been to demolish the entire structure, hiring heavy machinery to tear the house apart in one fell swoop, and then truck all the materials to a landfill. However, that method doesn’t really fit our mission at RTB and who we strive to be. We saw this as an opportunity to practice a different kind of demolition, a thoughtful deconstruction that we call resource reclamation. We decided to dismantle the house piece by piece, and reuse and recycle as many of the parts as we could.

“WHAT I SEE HAPPENING IS THIS CYCLICAL MOVEMENT OF HOW SOCIETY ‘VALUES’ MATERIALS. THE PEELING BACK REVEALED A TIME WHEN QUALITY MATERIALS FLOURISHED. NOW, TO BE ABLE TO USE MORTISE AND TENON JOINERY IS SEEN AS A HIGH-VALUE CRAFT.”

- JOSH LOURO



Our team spent many months pulling out nails, tearing off asphalt shingles, and sorting boards. Through this process we saved thousands of pounds of materials from entering the landfill—and we also discovered a story about how culture and construction intertwine.

The house was built in many layers, and each layer represented a moment in time. The team peeled back floral wallpaper to find particle board siding, which in turn covered horsehair plaster. We lifted up the bedroom carpet, revealing vinyl flooring; then under the vinyl were beautiful oak sub floors. Each new layer of the house had been added on top of the other like a layer of clothing. The deeper the team got, the more craftsmanship and quality were found. Finally, at the core of the house, we discovered hand-hewn oak beams with mortise and tenon joinery.

The quality and craftsmanship at the center of the house had been covered, over and over, by new layers of less valuable materials. As we took part in the careful deconstruction of the house, the team reflected on how each material represented the values of people and society during different time periods.

In many ways, the deconstruction of the house felt like a revival. We diverted approximately 333,600 lbs (167 tons) of material from the landfill, and were able to reuse, recycle, and repurpose many different things. Some of the usable lumber immediately turned into new farm structures, including a greenhouse and an outhouse for a composting toilet. We were sad to see the original house disappear, but also grateful that its pieces will now live on in many useful (and well-loved) forms.

WE DIVERTED APPROXIMATELY 333,600 LBS (167 TONS) OF MATERIAL FROM THE LANDFILL, AND WERE ABLE TO REUSE, RECYCLE, AND REPURPOSE MANY DIFFERENT THINGS.

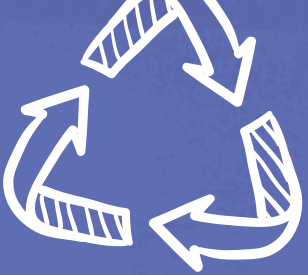


REPURPOSED ITEMS FROM DECONSTRUCTION:

** Processed, stored and to be utilized for future projects.*

4,000 LBS OF PINE SHEATHING ↗ 15,000 LBS OF PLYWOOD ↗ 8,000 LBS OF FLOOR JOISTS
10,000 LBS OF RAFTERS ↗ 6,000 LBS OF HEADER BEAMS ↗ 24,000 LBS OF MIXED LUMBER
11,000 LBS OF OLD HAY FOR COMPOSTING & MAKING SOIL ↗ 230,000 LBS OF STONE (CINDER BLOCKS & CONCRETE) ↗ 2,000 SQUARE FEET OF TIN ROOFING ↗ ALL USABLE FURNITURE AND ANTIQUES WERE CAREFULLY RE-HOMED TO NUMEROUS FAMILIES.

 67,000 LBS OF WOOD TOTAL



RECYCLED ITEMS FROM DECONSTRUCTION:

- ✂ 17,000 lbs of **ASPHALT SHINGLES** made into future roadways at Carney Environmental
- ✂ 6,000 lbs of **METAL AND APPLIANCES** were recycled through various local metal recyclers & scrap yards
- ✂ 2,000 lbs **VINYL SIDING**
- ✂ 600 lbs **MATTRESSES**



NATE CONSTRUCTED AN OUTHOUSE AND GREENHOUSE OUT OF SALVAGED WOOD.



RTB EAST - THE LAND



It is with this spirit of revival and longevity that we began designing and implementing our first fruit orchard at RTB East. Last year, our agricultural team, led by Geoff and supported by esteemed local farmer Derek Christianson, walked the land with orchardist Mark Fulford. Mark is a renowned expert on orchard management, and he helped us understand some of the complexities of orchard systems. Based on his consultation, we started a bed of rootstock seedlings and mapped and flagged the rows where the orchard trees will eventually be planted.

This year, we began priming the unplanted orchard rows with a rich milieu of fungal life. We spread wood chips and fungal colonies in the spaces where the trees will go. These beneficial microorganisms will get to work breaking down carbon in the wood chips and reproducing themselves in the soil. Next year, when the tree seedlings are grafted and planted, robust colonies of mature fungus will work in harmony with the tree roots to maintain soil health

and bolster nutrients and tree growth. When soils contain a robust balance of minerals, those minerals become a part of the crops that grow in them. When we eat those foods, we benefit from this nutrition.

Trees are an investment into a future that will go on beyond us. They stabilize soil, transform the atmosphere by taking in carbon dioxide and releasing oxygen, create homes for wildlife, and produce food for many types of animals, including humans. A mature tree is a gift from the generations before us; a seedling is a gift to the generations that will come after we are gone.

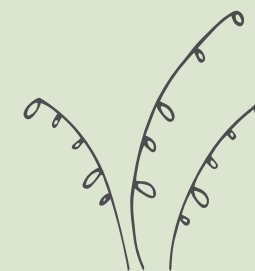
During the first few years of the trees' growth, the area between the orchard rows will still get direct sunlight. This year we maximized this resource by tilling it and planting our season's annual vegetables for **Manifest Love**. In this way, our orchard and **Manifest Love** are now literally intertwined on the land.

Geoff, of Paradox Acres, continued grazing cattle and cutting hay on abutting land

parcels managed by DNRT and Mass Audubon, which allowed him to continue producing high quality, grass-fed beef, which was all sold or donated locally. Through Paradox Acres, we were able to dig a new agricultural well with funding from Natural Resources Conservation Service (NRCS), which now provides RTB East with a clean source of fresh water. Many farms in the surrounding area have wells that are contaminated with chemicals from non-organic farming operations. One of the (many) reasons we have organic practices is to ensure a clean source of water. You are what you eat, and also what you drink!

As we planted trees, nurtured soil, and reclaimed resources, we took inspiration from a beautiful grove of mature elm trees at the front of the property. These elms have grown strong and steady for many decades. And for us, they are now a symbol of the longevity of nature; of patterns of steady growth, change, resilience and regeneration that we hope to emulate.

MODELING NATURE IN ACTION:



As always, all of the food we grew at RTB & RTB East was produced with organic practices. This means no chemical fertilizers, pesticides, or herbicides went into the soil. We nurtured every plant by hand, and fortified nutritional values with mineral mixes, compost, and eco-friendly methods of pest control. The **Manifest Love** team let chickens run free in compost piles, where they feasted on bugs and old vegetables. This reduced our pest problems, made for happy chickens, and produced lots of delicious, nutrient-dense eggs. In this way, each plant and animal grew within a balanced ecosystem, and also contributed to that balance.

Each fruit and vegetable that we grew was part of a larger web of farm systems that supported the whole. We nested row crops in between swathes of wildflowers, which meant that our resident pollinators had plenty to feast on. Some of those pollinators were the local honey bees which live in hives maintained by agripreneur Lucy Tabit of Hana's Honey. These bees ensured that our crops fruited and thrived. This is the circle of ecological balance that we strive for in everything we do.



THANKS TO OUR CONTRIBUTORS

FINANCIAL DONORS

Margot Abels & Bridget McGuiness
American Family Insurance
American Online Giving Foundation
Susan C. Babcock
Margie & Michael Baldwin
BayCoast Bank
The Benevity Community Impact Fund
Dorothy Bentley
Karin Betts
Jim Bevilacqua & Connie Bacon
Justin (Bing) Broderick
The Bromley Charitable Trust
Peter & Dana Bullard
Patricia Charyk of The Nemasket Group
Jennifer & Paul Clark
Jeanne Costa
Laurie & Helder Costa
Warren Dahlin
Nancy Dempze & Dan Bailey (honoring Ellen McFarland)
Susan Dutra
Elizabeth Duvivier
Fidelity Charitable (DAF)
The Four Leaf Clover Foundation
Emily & Mark Gauger
Annie & Tim Gerhold
Betsy Grant
Water & Gloria Healey

The Kiely Family
Britt Kinder & Brian Derr
Mark & Heather Kowieski
Ellen Lathi
Thomas Loftus & Patricia O’Hearn
Phillip & Whitney Long
Demarest Lloyd MacDonald
Edward Majewski Plumbing & Heating
Ellen & Duncan McFarland
Charles E. Millard, Inc.
Morreale Family Fund
Justin & Adele Morreale
Paul Mooney
Elizabeth & William Oates Family Fund
Taylor Oatis
The Oatis Family
Renaissance Charitable Foundation (DAF)
The Rios Family
Will & Kerry Saltonstall
Schwab Charitable Fund (DAF)
Ted & Ellen See
SouthCoast Community Foundation
Frank Suatoni, MD
Kristin Tamulis
Joan & Ed Tiffany
Anna Whitcomb
Yawkey Foundation

IN-KIND

Faye Rogers Baron
Beveridge & Diamond, PC
Brix Bounty Farm
Brown University
Peter & Dana Bullard
ChicoBag
Derek Christianson
Civil & Environmental Consultants
Clif Bar & Co.
Equal Exchange
Eva’s Garden
Eva Sommaripa
Goatbusters
Humble Hands Farm
Hannah Kanstroom & Joe Cappellano
Debbie Kinder
Geoff Kinder
Erik Kowalski of EDK Studio
R.L Massucco, DVM
Ellen & Duncan McFarland
Moby Dick Brewing Co.
Noquochoke Orchards
Saltonstall Architects
Tabor Academy
Barry Van Laarhoven
Nancy & Hank Van Laarhoven
Shaun Van Laarhoven
The Wainer Family
Marcy Wintrub

VOLUNTEERS

Amelia Albanese
Sophia Avramides
Morgan Banaszek & David Wellstead
Laurel Branco
Shalynn Brooks
Chris Chaput & MaryAnn Buckley
Bonnie Cohen
Jessica Cook
Keri Cusson & Peter DeFusco
Merri Cyr
Adam Davenport
Carissa DeMello
Shelbie DeMello
Caroline Felix
Vinny Gabriel
Mike Gula
Trish Gardner
Jack Giddens
Ted & Jackie Halunen
Tyler Harris
Owen Harrop

Mitchell Holmes
Ann & Lee Katzenbach
Hope Kelley
Marek Kulig
Margaret Kurth
Lauren Miller-Donnelly
Madlyn MacKillop
Megan Mclean
Rachel & Gloria Medeiros
Monica Mejia
Jeanne & Mark Mogayzel
Sean Roy Parker
Sandy Rodgers
Manuela Kalinka Rosa
Alexa Santos
Lita Sawang
Ariana Sligar
Collin Spear
Nicole Stewart
Kayla Sudduth
Juliette Terry
Danny Whitehead, MD
Metta Winslow
Olivia Wrobleski

COLLABORATORS

(SUPPORTED RTB BY FARMING THE LAND, PURCHASING A MEAT CSA SHARE, PARTICIPATING IN SERVICE-LEARNING OR HOSTING AN EVENT)

Patricia Andrade
Morgan Banaszek & David Wellstead
Fred & Carol Baker
The BioMed Center New England
Sadia & Andreas Burgess
Cindy Chaves
Dartmouth Natural Resources Trust (DNRT)
Elements Learning Collaborative
Flying Carrot Farm
Freed Seed Foundation
Karen Gent
Goatbusters
Hana’s Honey
Jane Kazen
Marion Institute, GROW Education
Patty & Peter Martin
Mass Audubon- Allens Pond Wildlife Sanctuary
Meghan & Graham McCoy
Jeffery McMahon
Chris Moore

Mariko Neveu
New Bedford Public Schools
Nilsa’s Herbal Teas & Botanicals
Scott Orlowski
Our Sisters School
Joyce & Jeff Pace
Paladar Kitchen
Paradox Acres
Carrie Pessini
Tom & Kristen Pratt
Sara Quintal
Naomi Rappaport & Kevin Brown
Samuel Fuller School
Teah Savard
Stonehill College
Stan & Dawn Stopka
Tabor Academy
UMASS Dartmouth
Melissa Warden & Grace Conger
Liz & David Wiley
YMCA Sharing the Harvest

FY 2020 IN REVIEW

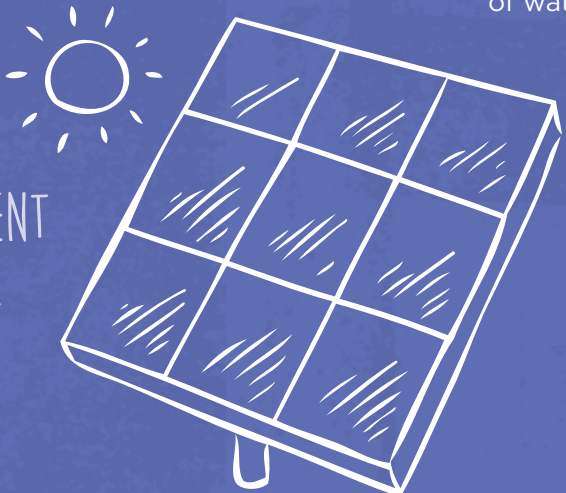
94 ACRES
RTB/RTB East
+ 1 FARMHOUSE
+ 21 ACRES
& FARMHOUSE
(Wainer acquisition)

= 115 ACRES OF LAND
& TWO FARMHOUSES



136,270 kWh of energy produced on the farm previously
+ 55,720 kWh of energy produced FY 2020
= 191,990 kWh of energy produced in our solar’s lifetime.

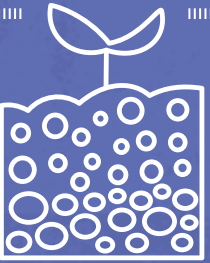
THIS TOTAL IS EQUIVALENT TO LIGHTING THE EIFFEL TOWER FOR ONE ENTIRE MONTH!



COMPOSTING TOILETS

Approximately 275,000 gal. of water saved since 2017
+ 150,000 gal. of water saved FY2020 (during drought year)

= 425,000 GALLONS OF WATER SAVED TO DATE



MUSCLE IN 2020

= 67,000 pounds of wood from deconstruction at RTB East



Terracorps (2) + Manifest Love (3)
= TOTAL 15 TEAMMATES FY 2020

SPREADING THE (RESTORATIVE) WEALTH

We are very intentional about purchasing locally (within a 60-mile radius) and in doing so, we reduce our carbon footprint, contribute to the local economy, and provide more nutritious and scrumptious food to all. In addition, we also believe in sharing our abundance of food and resources.

FINANCIAL:

- Alderbrook Farm
- Arruda's Dairy Farm
- Brix Bounty Farm
- Buzzards Bay Brewing
- Cedar Ledge Apiaries
- Cervelli Farm Stand
- Copicut Farms
- Davoll's General Store
- Dirty Water Distillery
- Dragonfire Tincture/ Laura Killingbeck
- Eva's Garden
- Equal Exchange
- Foley Fish
- Four Town Farm
- Flying Carrot Farm
- Goatbusters
- Hana's Honey
- Hillside Farm
- Humble Hands Farm
- Maine Grains
- Moby Dick Brewing Co.
- Narragansett Creamery
- Nilsa's Herbal Teas & Botanicals
- Paradox Acres
- Plymouth Grist Mill
- Renegades Rising
- Shy Brothers Farm
- Simpson Springs
- Sister Rose's House
- Sweet & Salty Farm
- Weatherlow Farms
- Westfield Farm
- Westport Rivers Winery

MATERIAL RESOURCES:

- A.V. Rose Farms
 - Bristol Community College
 - Women's Center
 - Citizens for Citizens, Inc.
 - Coastal Neighbors Network
 - Daily Table
 - David's Restaurant
 - Haley House
 - Izzy's
 - New Life South Coast
 - NorthStar Learning Centers
 - Our Sisters' School
- PACE New Bedford
 - Red Gate Farm
 - Salvation Army New Bedford
 - Spicy Lime
 - United Way
 - Veterans Association of Bristol County
 - Westport Food Pantry
 - YWCA Southeastern Massachusetts
 - Youth Opportunities Unlimited



RTB IS COMMITTED TO UTILIZING OUR RESOURCES IN WAYS THAT ALIGN WITH OUR CORE VALUES. WE SPENT OVER **\$50,000** ON LOCAL FOOD PRODUCERS THIS FISCAL YEAR.



FINANCIALS

FISCAL YEAR 2020 (OCT 1, 2019- SEPT 30, 2020)



Revenue:

Programs - Education	\$20,787	3.0%
Programs - Farming	\$11,304	1.6%
Programs - Manifest Love	\$52,320	7.6%
Fundraising & Other	\$604,602	87.7%
TOTAL REVENUE:	\$689,013	

Expenditures:

Programs - Education	\$237,180	34.8%
Programs - Farming	\$205,028	30.1%
Programs - Manifest Love	\$106,489	15.6%
Administration	\$117,962	17.3%
Fundraising	\$14,090	2.1%
TOTAL EXPENDITURES:	\$680,749	100.0%
Operating Surplus	\$8,264	

LOOKING AHEAD

At the heart of vulnerability is an abundance of hope. And this year, hope has led people everywhere to join together for social change. Millions took to the streets, protesting systemic racism; people rallied to donate food, masks, and medical supplies; and many of us adapted to social distancing by creating new ways of showing care and connection.

As we reflect on 2020 and dream about 2021, we do so with a spirit of curiosity. We ask ourselves: what kind of future do we want to manifest? The future is full of unknowns, but it's also full of possibility and opportunity.

Our core program of 2020, **Manifest Love**, was a direct response to the COVID-19 pandemic. It was also something that was long in the making, from the very start of RTB as a Center for Restorative Community. Now that **Manifest Love** is in motion, we see even more opportunities for this program's viability into the future. We want to continue

growing, preparing, and contributing positively to the health of our community. We love the work we do, and want to share that work with as many people as possible.

In conjunction with these aspirations, we made the decision to purchase another piece of farmland. This land, formerly called The Wainer Family Farm, is right across the street from RTB East. For several months prior to purchasing the property, the Wainer family generously allowed the RTB team to glean the remaining mature greens and herbs as a donation to **Manifest Love**. During that time, we recognized a special opportunity to expand RTB's farmland and potential. In September, the Bromley Charitable Trust purchased the property on behalf of RTB; we now call this 21-acre plot Everbearing Farm.

Everbearing Farm has rich (though rocky!) tillable soil, two large greenhouses, a farmhouse, a barn, and deer fencing. In addition to farmland, it also has

buildable lots where we could construct small, sustainable houses. RTB currently offers teammates seasonal housing in simple micro-dwellings. In 2021, we hope to complete a bathhouse with showers and composting toilets, to complement this seasonal infrastructure. However, it's always been our dream to build a more permanent community with longer-term housing. Everbearing Farm, along with RTB East, are now two places where we could do so. We are excited about the opportunity to strengthen our community, expand our production, and manifest love however we can.

This has been a difficult year for many people, and there are still hurdles and unknowns ahead. We feel incredibly grateful and humbled to have had meaningful and productive work during this time. As we look forward to the year ahead, we see hope in healing: healing land, healing hearts, healing bodies and healing communities. We believe in the human capacity to heal, grow, and move forward.



A "SPECIAL THANKS":

To our amazing writing & editing crew, including Laura Killingbeck, Heather Zine, Debbie Kinder and Marcy Wintrub;

To our pro-bono photographer, Erik Kowalski, for continuing to capture the essence of RTB in his beautiful photographs;

To other photographers who donated their work for our use, including Nicki Pardo, Laura Killingbeck and Hannah Wylie;

To the entire RTB team for your perseverance and commitment to our work;

And to all of you, our supporters, for making this beautiful annual report come alive!

And always remember,
You are Loved.





ROUND THE BEND FARM is located in southeastern Massachusetts, which is the traditional homeland of the Wampanoag people. Descendants of the original Wampanoag continue to live throughout the area. We acknowledge and honor the indigenous ancestors who stewarded the land we now walk, farm and care for.

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