





Annual Report 2022

LEARNING TO GROW ROOTS

This past year brought with it a lot of change in the organization- amazing new crew members, lots of laughs, farm workshops and classes, new community events at the farm, and so much more. It also brought change to the organization as we learn to grow roots. We have shifted the model from two contracted co-directors who wore all of the hats- from farmer to accountant, often all in the same day- to a model with employees and sustainable positions. This new structure will best meet the needs of the community and organization. In many ways, what we hope to develop as an organization mimics the practices on the teaching farm - slowly building topsoil, making observations, learning from those around us and in the end attracting beneficial insects and pollinators, producing abundance, and creating a space that folks want to spend time in and be a part of.

As we enter our fourth year as a 501(c)3 nonprofit, it is astounding to see how far we have come. I genuinely mean it when I say that *we could not have done it without you all*. The support and guidance that we have received over these three formative years has shaped our organization and therefore the work we are able to accomplish. Looking ahead to the next year and beyond, we will let our mission and key goals drive the work that we do. We will continue to assess our programs as we grow, exploring ways that we can smartly grow to better support Plumas County residents and design healthy, equitable food systems that can be replicated in other areas.

Thank you for being along for the ride,

Jessie Mazar, Executive Director

MISSION AND VISION

Our mission is to increase access of local foods for Plumas County residents, prioritizing underserved populations; provide workforce development programs; and create educational food and ecological farming opportunities.



OUR PROGRAMS

EDUCATION & JOB TRAINING

We hired a Farm Educator! Kari O'Reilly, a.k.a. Farmer Kari, has over 20 years of experience and brings so much experience, magic, and healing to the Lost Sierra Food Project. Kari hosted activities for kids during Tuesday evening farm stands, including a pollinator parade where participants dressed up as pollinators and went around the farm with paintbrushes "pollinating" the flowers and singing songs. With Kari's guidance, we piloted a one week Farm summer camp, that will be expanded in 2023.



We supervised two Plumas Charter School Interns for 12 weeks of paid internships and hired and supervised Feather River College student employees. Student employees assisted in daily farm tasks, farm team meetings, and community education workshops and courses. We provided two food justice workshops for first generation students from the Bay Area who identify as BIPOC through Sierra Nevada Journey's Summer Search program.



We are thrilled to announce we are a recipient of the CA Farm to School Incubator Grant Program. This opportunity will increase on-farm field trips for all Plumas County K-6th grade students, improve climate smart agriculture practices, work with garden educators at school gardens and increase local produce in the cafeterias.

My proudest accomplishment working with Lost Sierra Food Project was donating bags of produce for those in need, during the summer fires in 2021. In my internship, I learned how to work with amazing people as a team, and everything from irrigation replacement to silk screening.

-Lilah Washburn, age 16
Charter School Intern '21-'22

FOOD ACCESS

Lost Sierra Food Project offers a seasonal honor system farm fridge that is consistently stocked with fresh produce for people to use at their convenience, runs a weekly seasonal farm stand that is open to the community and accepts EBT/CalFresh, and sells produce to the cafeterias of Plumas Unified School District, our local co-op, and a few local restaurant accounts.

In collaboration with Public Health, we offer heavily subsidized produce for underserved populations in our community. In exchange for weekly credit at the farm stand, recipients choose to volunteer 10 hours on the farm and participate in cooking/nutrition classes, or in lieu of volunteering, pay a subsidized amount. We also work with wellness centers and food banks to increase access to locally grown, nutritious produce.

Lost Sierra Food Project provides and plans for food security in times of crisis and non-crisis. In 2023, we will be teaching workshops to create a prepared pantry in the case of emergency. Our community has witnessed tangible emergency from fires and floods to power outages. We plan to create resilient networks that are prepared for emergency.



LOCAL

PARTNERSHIPS

Lost Sierra Food Project is partnered with Feather River College's Ecological Farming Certificate program as well as Plumas Charter School's Career Technical Education Agricultural Pathway. LSFP has a strong relationship with both Plumas County Behavioral Health, Alternative Sentencing, and Plumas County Public Health Agency.



FOR THE LOVE

OF COMMUNITY

Hosted 10 free community events and workshops on the farm

Ran 19 class field trips to the farm from Plumas Charter School and Plumas Unified School District

Donated 200lbs of food to local Crisis and Wellness Centers in Quincy, Portola and Chester

Reached over 750 students through our regenerative farming education programs

Coordinated 1,200 volunteer hours on the farm and over 150 volunteers

Ran a 17 week Affordable Farm Bucks Program at the farm

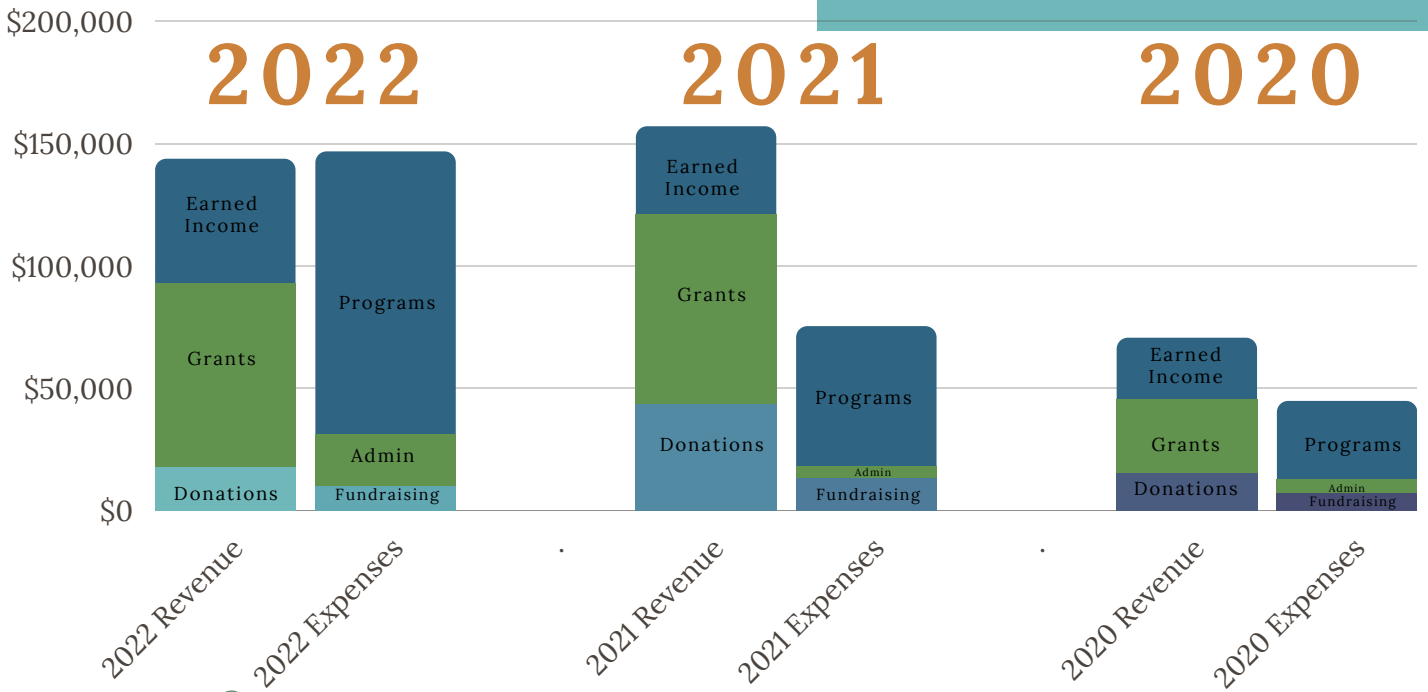
Welcomed over 1,400 visitors to our educational and production farm, Rugged Roots

Ran our first ever fundraisers- Farm Fare at the Brewing Lair, Dancin' in the Dirt and Pumpkin Patch



FINANCIALS

All donations to the Lost Sierra Food Project go directly towards food access, education and job training programs



**Calvin (Age 6) to his brother (age 5),
"Felix, I have to tell you, this is
the best farm in the world."**





BEFORE



AFTER

OUTDOOR CLASSROOM



It has been so fun to see the Interactive Garden Classroom and Kids Zone develop at the farm! It has truly felt like a "build it and they will come" project. We have significantly increased the number of kids and adults on the farm.

The space transformed from a weedy patch in the corner to a beautiful and joyous learning classroom. Thank you to everyone who has helped to make this dream a reality. We have exciting plans for the 2023 season!



OUR GOALS FOR 2023!

Build an outdoor kitchen!
Increase our educational signage
Plant more native hedgerows
Transition 1/4 of the farm to no-till to
reduce carbon and increase soil fertility
Offer 4 weeks of Farm Camp with
scholarships available!
Expand our Community Workshops
including series in mindfulness, cooking
with local ingredients, and preservation
Install benches around the farm for "sit
spots" for community members and
students to find quiet space
And so much more!

MEET THE TEAM

Board of Directors

- Mandy Beatty, President
- Monika Richardson, Vice President
- Linda Judge, Treasurer
- Inge Stock, Secretary
- Megan Mansfield
- Samantha Rick
- Julia Sidman
- Ama Koenigshof
- Marcie Wilde

Thank you Sarena Barker, Susan Payne, and Hannah Hepner for your contributions on our BOD!



Jessie Mazar
Executive Director



Abby Cohen
Programs Coordinator



Kari O'Reilly
Farm Educator



Natasha Holland
Farm Manager



Nance Reed
Super Volunteer



Jenna Hatfield
Grizzly Corps Fellow

To read more about our staff and board,
visit our website lostsierrafoodproject.org



Team photo from June 2022:
Jessie Mazar, Jamie Johnson (FRC Student Employee), Ella Sweeney (Charter School Intern), Marilyn Domer (Volunteer), Lilah Washburn (Charter School Intern), Kari O'Reilly, Natasha Holland, Alex Gemme (field crew), Coco Rios Escobar (2022 Grizzly Corps Fellow), Nance Reed & Sara Sotomayer (FRC Student Employee)!

Team members not pictured:
Lindsey Gaspers & Haley Koponen (FRC Student Employees), Abby Cohen or Jenna Hatfield



LESLIE PACE, Co-Founder

In 2022, Leslie moved from Quincy and LSFP. Her impact on the community and our organization is immeasurable, and we will miss her enormously. We want to express our deepest love for this woman, whose vision, creativity, delicious food, deep conversations and hard work got Lost Sierra Food Project off the ground. Without her, we would not be the organization that we are today!

OUR DONORS

We couldn't do it without you!

Through grants, individual donors, product and time donations your support allow us to provide immersive community based programs.



Special thank you to all of our incredible volunteers!

\$10,000+

North Valley Community Foundation
Patagonia
Satterberg Foundation

\$5,000+

Feather River Community Foundation
Schwemm Family Foundation
PGE Local Giving
UC Davis SAREP
Feather River Community Foundation
Ben & Alexandra Yarosevich Hunt

\$1,000+

Strong Foundation
Bread for the Journey
Quincy Pharmacy
Feather River Foods Coop
Brewing Lair
NRCS

\$500+

Nance Reed
Chris Murray
Inge & Rick Stock
Judy Buck
Susan Payne
Karen Siroky
Katie & Chris Hall
Cheryl Dolin & Russ Aubertin
Anne & Brian Mazar
Quintopia Brewing
Feather River Materials
Yuba Expeditions

\$250+

Guy R McNett & Linda Batson
Amy Hafsrud & Jonathan Kusel
Community United Methodist Church
Tom Wood
Douglas Clarke
Benevity Community Impact Fund
Tom & Mary Dawe
Saylor Flett
Elizabeth Powell & Gabe Miller
Taco Fly Co
Wild Plumas

Up to \$250

Trinity Stirling & Andrew Murphy, Terri Rust, Kevin Davis, Peter and Julie Hochrein, Bridget Tracy, Cameron Falconer, Dana Flett & Kyle Greer, Charlene Uenaka, Janet & Peter Rudholm, Tim Jones, Gail Epstein & David Tapscott, Kirsten Bovee & Jake Blaufuss, Peter Hall, Bryan & Danielle Plocki, Marisa & Derek Lerch, Susan Jackson, Karen Kleven, Dan & Gia Martynn, Cate & Will McClard, Mark Mazar, Hannah Hepner, Carol Scheller, Casey Mazar, Corinne Pargee, Aimee Chudy, Sarah Gallagher, Gina Russo, Shannon Lawson, Joan Le Coq, Genesee Store, Forrest R. Prince, Terri & Michael Gibbor, Hannah Stewart & Jace, Bob & Lou Boschee, Isabella Thorndike and Jem Church, Cherise Atkinson, Zanders Spirits, Friends of Plumas Wilderness, Grocery Outlet Quincy, Scenic Root Botanical, Sandhill Crane, Snowball Ranch

“Never doubt that a small group of thoughtful, committed, citizens can change the world. Indeed, it is the only thing that ever has.”
Margaret Mead

**Thank you to Elizabeth Powell for your mentorship and
The Dyrr Family for your generosity and use of the land!**



In loving memory of Thelma Dyrr



Follow us on [Facebook](#) and [Instagram](#)



- ***Plant Swap:*** Sat. Apr. 22 (Quincy) & Sun. Apr. 23 (Portola)
- ***Dancin' in the Dirt:*** Tuesday, June 13 5pm
- ***Farm Stand:*** Every Tuesday 5-7pm, June 13 - Oct. 3
- ***Weekly Volunteer Day:*** Thursday mornings 8:00am-11:00am and the first Wed. of each month 5:30pm-7:30pm
- ***Brewing Lair Fundraiser:*** August 19
- ***Pumpkin Patch Fundraiser:*** Saturday, Oct. 7
- ***Honor System Farm Fridge:*** At your convenience June-Oct
- Check our website and social media for **summer camp** dates and our **community workshop series!**



Please save this page and hang it on your fridge :)

Rugged Roots Farm is located in Quincy on Highway 70 across the street from Gansner Airfield.

429 Main Street Quincy, Ca 95971 | info@lostsierrafoodproject.org