



Annual Report 2023

Toward Perennial Growth

It has been a truly abundant year. Looking back at 2023, it is hard to grasp how much we have accomplished. I hope you enjoy this report which captures some of our successes and highlights, made possible by this amazing community.

While there is so much turbulence in the world, I recognize the fortune we have to live in a safe community and beautiful environment. We have had an amazing team who have brought so much joy and creativity to the organization. In 2024, we are hiring new positions to broaden our programming, increase impact and support regional resilience and collaboration.

My goal for 2024 is to encourage sustainable growth and build a nourishing work environment for our growing team. We are working on a five-year strategic plan that will act as a road map to ensure we deliver programs that meet our goals while also supporting our staff. This is the work that sustains organizations and allows us to expand wisely.

Botanically speaking, a perennial is a plant that once established will return year after year. We strive to propagate perennial growth and continue to meet our mission– to increase access to local foods for Plumas County residents, provide workforce development programs, and create educational food and farming opportunities. Lost Sierra Food Project starts from the ground up– and you all make it flourish!

Thank you for being a part of the process,



Jessie Mazar, Executive Director



Our Vision

A regional food system where **everyone** has access to **healthy, affordable food** and feel **empowered** to grow their own produce.



FARM EDUCATION



Regenerative Farming Education

Rugged Roots Farm is our farm-classroom. We use every opportunity to educate students and community members about sound, sustainable, and place-based growing methods. Our goal is to empower folks to grow their own food in our mountainous climate. We offer education programs for all ages through hands-on and immersive instruction. Regenerative Farming is an opportunity to connect to the land and each other in our home ecosystem.

Here are some highlights from 2023:

- Coordinated 13 free on-farm workshops
- Hosted FRC's Ecological Farm Certificate program and served 40 college students
- Initiated Family Harvest nights to introduce produce and picking methods to Pre-K kids
- Ran 4 weeks of Summer Farm Camp for 5-10 year olds
- Expanded the Food Smarts program through our partnership with Alternative Sentencing and ran 12 weeks of programs providing nutrition education to participants in diversion programming

RUGGED ROOTS HOSTED



K-5
field trips
on the
farm

with **Plumas Charter School and Plumas Unified School District**

Young Farmer Spotlight: Jamie Johnson

In Summer of 2023, we had a proud moment- sending off a Quincy-born farmer on to her next adventure in ag. Jamie, an FRC graduate with a certificate in Ecological Farming and former FRC student employee and employee with LSFP, moved on to study Plant and Soil Science through Chico State's College of Agriculture.

Summer Farm Camp 2023

Developed by Farmer Kari, our fabulous Farm Kids explored two education tracks. “Farm and Forage” focused on the local ecosystem, native plants, and the interface between the farm and the creek habitat. The second two-week session brought the culture to agriculture with “Around the World Farm Camp”. Students learned songs, plant crafts, and farm-fresh recipes.

And thanks to this generous community, LSFP provided 20 scholarships to families totaling \$3,000. If you’d like to support Farm Camp again this year, let us know.



Feather River Farm to School

In 2022, LSFP was awarded a Farm to School Incubator Grant from the California Department of Food and Agriculture to expand K-6 programming and to increase local food into school cafeterias across the County. In 2023, in collaboration with Food Services and the Fairgrounds Foundation, we hosted a field trip for 20 cafeteria managers and facilitated a conversation about farm to school how we could best support them getting fresh produce into school lunches. This funding supported 23 field trips and farm-based kids activities.

WORKFORCE DEVELOPMENT



Job Training for the next generation of farmers and local food advocates. With small and mid-sized farms struggling all over the country, LSFP hopes to be part of the solution. Our job training programs offer opportunities to high schoolers, community college students, and recent college grads to learn practical and transferable skills in production farming, food processing, community outreach, outdoor education, and nonprofit organization.

2023 Workforce Development highlights:

- Facilitated a 10 week long internship program with 3 Plumas Charter Students
- Partnered with FRC to have 2 student employees join our team
- Hosted a Grizzly Corps fellow
- Hosted two groups of Summer Search in collaboration with Sierra Nevada Journeys to provide a community service work day at Rugged Roots Farm

PROVIDED HANDS-ON LEARNING FOR 40 STUDENTS



Feather River College

“I learned how to harvest things I’d never eaten before which taught me about how and where food grows. I also learned about teamwork and how to ask for help without embarrassment.”

**PCS High School Student Intern
Summer 2023**

FOOD ACCESS

Our Food Access Programs continue to grow to serve Plumas County residents, no matter your income bracket. We are committed to providing healthy, affordable, high quality produce to ALL. In partnership with Plumas County Public Health we accept and double the value of EBT/Cal Fresh benefits at our Tuesday Farm Stand . Please help spread the word about this program.

Food Access Highlights from 2023:

- 17 weeks of affordable produce program serving 28 families
- 17 weeks of farmstands
- 250 lbs produce sold for PUSD and PCS School Lunch Program



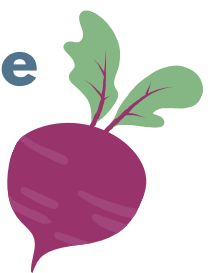
donated over
750
 lbs of food to local
**Food Pantries and
 Wellness Centers
 in Plumas County**

Regional Food System Work

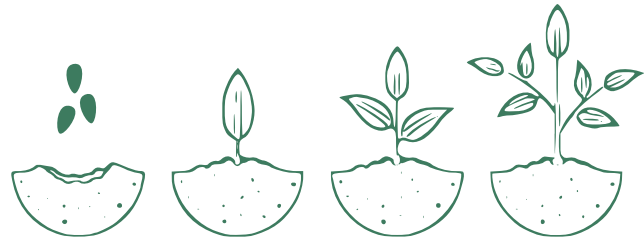
In 2023, LSFP partnered with Lassen County’s Local Revitalization Project Co-op and Modoc Harvest to engage regional production growers in food system planning. Our rural, mountainous region has unique strengths and challenges in this era of mega-fires and climate instability. While this regional collaborative is new, we know that working together is the best path toward a resilient and equitable future of food .



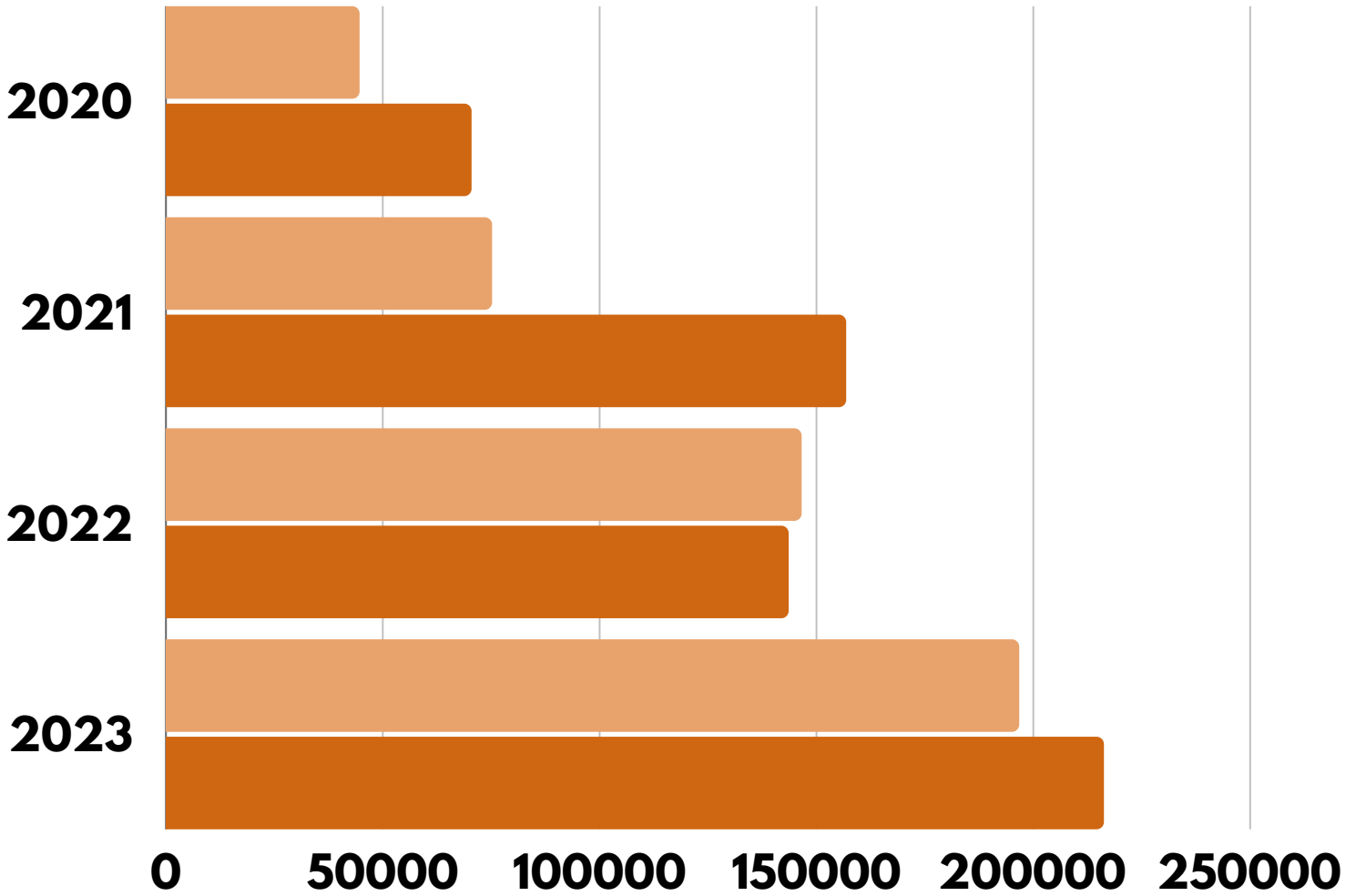
successfully ran
17 weeks
 of Affordable
Farmbucks
Program



FINANCIALS



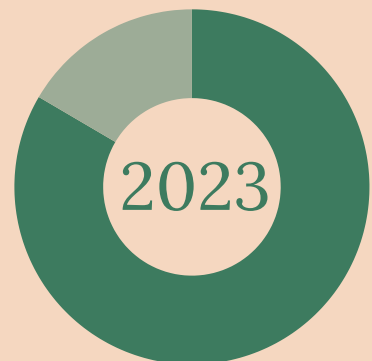
Expenses Revenue



Our Commitment to the Local Economy

We understand how important it is to invest in our rural economy. Lost Sierra Food Project prioritizes buying from local stores and employing folks who live in the communities where we work. In 2023, 83.4% of our expenses stayed in Plumas County!

Non-local Spending
\$32,572.26



2023

Spent in Plumas County
\$164,179.33



OUR GOALS FOR 2024

Increase local food in cafeterias with PUSD nutrition services

Grow participation in Food Access Programs



Pilot a volunteer-based gleaning program

Expand no till zones on the farm

Expand outreach and programming beyond Quincy

Develop 5 year strategic plan that addresses diversity and equity

Create more local, quality jobs with livable wages



Offer more programming for Pre-K children and their families

Coordinate more free educational community workshops

Improve summer internship opportunities for high schoolers



MEET THE TEAM

We could not be more proud of our staff and core volunteers. It is their creativity, experience, passion and vision that make Lost Sierra Food Project who we are.



From Left to Right-

Row 1: Kari O'Reilly, Natasha Holland, Abby Cohen

Row 2: Sydney Pastore, Daniel Perry

Row 3: Nance Reed, Sienna Marley, Emma Talamantes, Emily Chambers, Jessie Mazar



Natasha Holland
Farm Manager



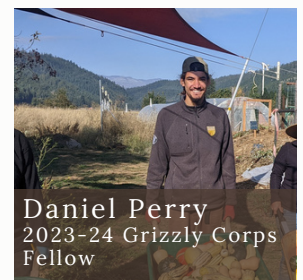
Kari O'Reilly
Farm Educator



Emma Talamantes
Outreach and Events
Coordinator



Vanessa Vasquez
Org. Development and
Communication
Consultant



Daniel Perry
2023-24 Grizzly Corps
Fellow

SPECIAL THANKS TO...



Abby Cohen
2023 Programs
Coordinator



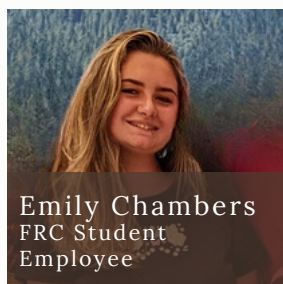
Jenna Hatfield
2022-23 Grizzly
Corps Fellow



Sienna Marley
Rugged Roots
Fieldcrew



Sydney Pastore
Rugged Roots
Fieldcrew



Emily Chambers
FRC Student
Employee



Jamie Johnson
FRC Student Employee



Kiah Nesbit
Camp Counselor



Ella Bratcher
Camp Counselor



Lilah, Ella & Bee
2023 Plumas Charter
School Interns



2023 BOARD OF DIRECTORS

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

Our Board of Directors is action-oriented and essential. They keep the organization healthy and sustained.

Thank you to our committed and brilliant board members!



Special shoutout to Megan Mansfield who is leaving our board after 5 years of service. Megan joined in 2019, at the beginning of the Lost Sierra Food Project, and has played a vital role in our growth and success. Megan is now attending Nursing School and we wish her the best of luck.

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

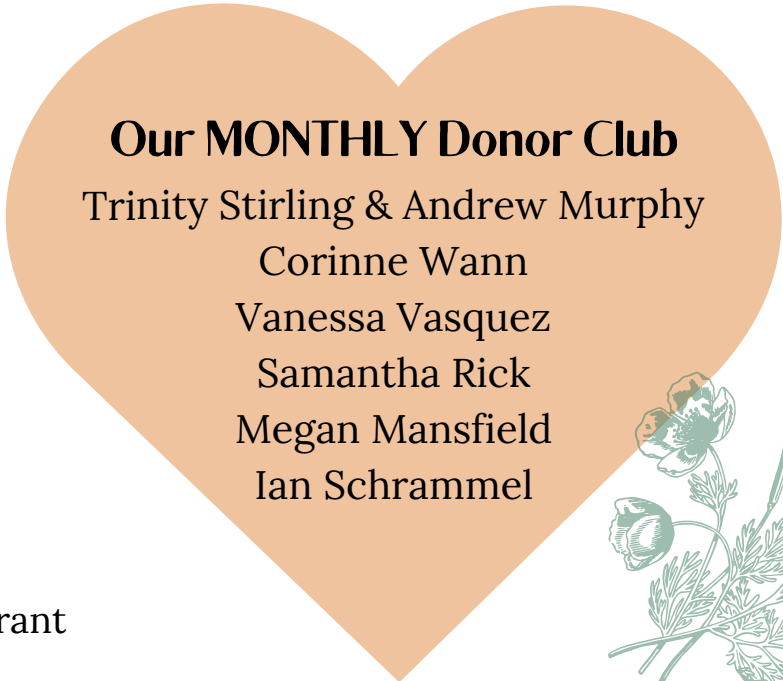
OUR DONORS

\$10,000+

Patagonia
Satterberg Foundation
Campbell Foundation
Upstate CA
ARPA Funds

\$5,000+

High Sierra Music Festival
PGE Local Giving
UC Davis SAREP
Ben & Alexandra Yarosevich Hunt
CDFA Farm to School Incubator Grant
Strong Foundation
PG&E Local Giving
NRCS CSP Contract



Our MONTHLY Donor Club

Trinity Stirling & Andrew Murphy
Corinne Wann
Vanessa Vasquez
Samantha Rick
Megan Mansfield
Ian Schrammel



Thank you to the Dyrr family for your ongoing support!

\$1,000+

Dawn Institute
Quincy Pharmacy
Feather River Foods Coop
Anonymous
Albertsons Foundation
Bread For The Journey
Children's Trust Foundation
20,000 Lives

\$500+

Chris Murray
Patrick and Karissa Joseph
Benevity
Blue Shield of CA
Bill and Denise Battagin
Nance Reed
Nancy Gravina
Katie & Chris Hall
Susan Allen & Wayne Cartwright



In loving memory of Judy Buck, who is a constant reminder to live in the moment, care for your neighbor, and always stop to appreciate the flowers.



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.

\$250+

Tom Wood & Carol Sheller, Inge and Rick Stock, Karen Siroky, Dana Flett & Kyle Greer, Tom & Mary Dawe, Cheryl Dolin & Russ Aubertin, Saylor Flett, Elizabeth Powell & Gabe Miller, Doug Clarke, Brian Hayes, Judi Magee, Adriane Bovone, Keith Linford, Kathy & Sanjeev Malaney, Common Good Community Foundation

Up to \$250

Peter & Julie Hochrein, Terri Rust, Mark Mazar, Terry & Jerry Williams, Bridget Tracy & Jon Dvorak, Susan Payne, Cameron Falconer, Sarah Gallagher, Amy Hasfrud & Jonathan Kusel, Brian & Danielle Plocki, Marisa & Derek Lerch, Cheryl Quay, Charles Schrammel & Melissa Lopez, Hannah Hepner, Mark & Loretta Werner, Bob Blesse, Pamela Noel, Dan & Gia Martynn, Bob Beckwith, Donna Prince, Laurie Halliday, Sidman-Storfer Family Giving Fund, Jim and Laura Flett, Peggy Hiss, Dave Mckeem, Jake Mazar & Leila Tunnell, Nancy Gambell, Richard Foster, Andrew Ryback, Julie & Lawrence Newman, Tisbest Philanthropy, Quincy Rotary Club, Celestine Keenan, Susan Jane Hambey, Janice Heil, Catherine McLogan, Aimee Chudy, Bev McColm, Susan Jackson, Hannah Stewart & Jace Scheckla, Clare Churchill, Kate Rutherford, Sandra Brooks, Joan Le Coq, Jen Terhune, Trish & Andy Arens, Gail Epstein & David Tapscott, Kay Mazar, Gina Russo, Dana Marty, Shelley Blackwell, Courtney Gomola, Terri & Michael Gibbor, Sue Jackson, Sarah Bruihler, Darla DeRuiter, Katie Bagby, John & Cindy Petrini, Alan Morrison, Kendrah Fredricksen, and Carol Casaday.

Thank you to the local businesses who support our work!

The Brewing Lair

Ricochet Cafe

Quincy Pharmacy

Quintopia

Quincy Grocery Outlet

Feather River Foods Cooperative

Carey Candy

Bell Lane Baked Goods

Patagonia Reno Outlet

Wild Pines

Yuba Expeditions

Taco Fly Co

Quincy Thrift

Katie Hall

Marilyn Reich

The Shishito Boys

The Toy Store

Calder Designs

Our community of volunteers support us **everyday.**

This year we coordinated over **950** volunteer hours on the farm.



Thank you to all our volunteers, especially Nance Reed and Lynn Dow, who each volunteered over 100 hours!

Want to volunteer?

Thursday mornings 8:00-11:00 am

First Wednesday of each month 5:30-7:30 pm

Second Saturday of each month 9:30-11:30 am (with childcare!)

To read more about our volunteer policy, visit our website lostsierrafoodproject.org



2024 CALENDAR

Save the Dates!

Contradance Fundraiser: Saturday, March 30th 6:30-9 pm
(Quincy Veteran's Hall)

Cultivate Art Exhibits*: Saturday, April 20th 4-6 pm
(Mohawk Community Center) & Friday, June 7th (Plumas
Arts)

Dancin' in the Dirt: Tuesday, June 18th 5-7 pm (Rugged
Roots Farm)

Farm Stand: Every Tuesday 5-7 pm, June 18th - Oct 1st
(Rugged Roots Farm)

Brewing Lair Fundraiser: Saturday, August 17th

Pumpkin Patch Fundraiser: Saturday, October 5th, 11-3 pm
(Rugged Roots Farm)

Honor System Farm Fridge: At your convenience June-Oct

Check our website and social media for **summer camp** dates
and our **community workshop series!**

*Brought to you by Upstate California Creative Corps

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 St. Ste B. Quincy, Ca 95971 info@lostsierrafoodproject.org