



Night on the Farm

MOUNTAIR PARK COMMUNITY FARM

SEPTEMBER 9, 5:30-8PM

We envision a thriving local food system supported by a network of accessible city farms which nourish, and are nourished by, their surrounding communities.



OUR STORY



Sprout City Farms is an urban agriculture nonprofit founded in 2010 by a group of farmers, researchers, teachers, business leaders, and community members that came together with a vision to increase equitable food access, education, and community resilience through farming underutilized urban land.

We build educational urban farms to engage communities, strengthen neighborhood resiliency, and root farmers in the city. Our farms serve as a platform for education, health, food justice advocacy, ecological stewardship, community wealth building, and neighborhood resiliency.

We recognize that Ute, Arapahoe and Cheyenne peoples are the traditional stewards of the land we are farming.



Read on for more about us and tonight's event!

Denver Green School

The Denver Green School Community Farm, SCF's first farm, is a one-acre organic vegetable farm established in 2011 in partnership with Denver Public Schools on the grounds of Denver Green School (a Title 1 ECE-8th grade school in SE Denver).



SCF partners with teachers at Denver Green School to offer standards-based educational curricula to 550 DGS students in the spring and fall. Students of all grade levels learn about topics relating to nature and the food system in addition to helping with hands-on planting, harvesting, and other farm-based activities.

Mountair Park

Mountair Park Community Farm (MAP) is a 1.5-acre organic vegetable farm established in spring of 2014 in partnership with the City of Lakewood.



The farm was built in response to residents' request for more access to fresh, healthy food and community gathering space in the neighborhood. We strive to ensure that Mountair Park Community Farm and its programs are a valuable, relevant resource to the surrounding neighborhood. We work with local schools through field trips and classroom visits, and collaborate with SW Food Coalition, Jeffco Schools Scratch Cooking Pilot, Jeffco Food Policy Council, and more.

Jack's Solar Garden



In 2021, Sprout City Farms broke ground on about 3 acres of land under solar panels, in partnership with Jack's Solar Garden in Longmont, where we partner with University of Arizona to study the results.

Alongside research partners, Sprout City Farms is trailblazing larger scale crop cultivation under solar panels, an innovative farming practice called agrivoltaics. Jack's is the largest agrivoltaics research site for vegetable production in the entire country!

Preliminary findings show that when using agrivoltaic systems, plants photosynthesize more efficiently, soil water loss is reduced, solar power is generated more efficiently (panels do not overheat), plus agricultural land is not taken out of production when solar arrays are installed.





WHAT'S GROWING?



The harvest is rolling in!! Sprout City Farms distributes **160 weekly CSA shares** to community members in Denver, Lakewood, and Longmont, **half of which are offered at no cost to support those experiencing food insecurity**. At Jack's Solar Garden, we have piloted the **first-ever Solar CSA!**



The start of the school year means classes are exploring the farms again! Our Denver Green School curriculum is expanding into a **full-fledged twice weekly elective class for middle schoolers (grades 5-8)!**



Our **farmer training program** is as strong as ever with paid internships and apprenticeships at each farm! Farmers-in-training learn about the food system, food justice, and regenerative agricultural skills. In 2024, we will have **paid summer youth internships available** for high school students thanks to a USDA grant award!

GET INVOLVED!



Farm Stands

donation-based, SNAP/EBT accepted

- Wednesdays 4-6PM at Denver Green School and Mountair Park

Community Meals

- Join us every Friday from 12-1pm at Mountair Park Community Farm (May 28–October 29) for a hearty sit-down meal with neighbors, CSA members, and Farm Crew.

Volunteer

- Every Friday from 10am–12pm until November 4 at DGS or MAP Community Farms. Volunteer groups are welcomed by appointment on Fridays or Saturdays.
- Volunteer opportunities at Jack's Solar Farm are available by request - please email liza@sproutcityfarms.org to schedule!



Spread the word!

It can be hard to imagine the scale of community and food we're growing on just a few acres. Bring your friends out to the farms to experience the magic and abundance for themselves through a

visit, tour, or volunteering!



MENU



Passed

- Tomato Bruschetta on Rebel Bread Classic Sourdough (Astranti)
vegan

Buffet

- Roasted Tomatillo Gazpacho with Charred Corn Salsa (Murdoch)
vegan, gluten free
- Charred Eggplant Carpaccio (Astranti)
vegetarian (vegan option), gluten free
- Collard Greens and Pork Belly Pot Licker (Kuklinski)
gluten free
- Piperade (Kuklinski)
vegetarian (vegan option), gluten free

Dessert

- Carrot Cake Tartlets (Kuklinski)
vegetarian, contains nuts (nut free option)
- Sugar Cookies from SAME Café
vegetarian
- Chocolate Chip Cookies from SAME Café
gluten free, vegan



CHEFS



ALEX ASTRANTI

CEREBELLUM DINNERS

Originally from the small town Pietra de' Giorgi, located outside of Milan, Italy, Astranti credits his Italian mother as his first and most profound culinary inspiration. Astranti moved from Italy to London and began working in various front of house positions and it was there he met his future wife, a Dallas, TX native studying abroad. Moving to Texas in 2007, Astranti received his culinary degree from El Centro College. Astranti later honed his culinary skills under celebrated Chef Stephan Pyles. In 2021 he moved to Denver to take on the Executive Chef role at Mercantile Dining & Provisions in Union Station.



ANDREA MURDOCH

FOUR DIRECTIONS CUISINE

Born an Indigenous Andean in Venezuela, Chef Andrea Murdoch was adopted and grew up in rural Ohio, where she lived in between cultures. After surviving a difficult marriage that left her with PTSD, she explored her Indigenous culture, finding healing in learning about and cooking healthy Indigenous foods. Combining her Indigenous identity with her training from the legendary Culinary Institute of America in Hyde Park, NY, Chef Andrea is dedicated to uplifting delicious, healthy and sustainable food as a way of celebrating life and honoring Pachamama. Not only does she source her ingredients locally and Indigenously, she grows and forages for food whenever possible.

TIM AND ERIN KUKLINSKI

BISTRO VENDOME



Tim received his culinary school education at Johnson & Wales University. Constant reading of menus, cookbooks, trade publications and simply scouring the web allow Tim to continue his education, learn new ingredients, and acquire innovative techniques he employs on the Crafted Concepts menus. He was named Outstanding Professional by the Colorado Restaurant Association and has been a key part of the Crafted Concepts winning team at Cochon 555 and multiple other events. His efforts at The Ponti, the new restaurant in the Denver Art Museum, have been instrumental in its success. Tim lives in the Edgewater neighborhood in west Denver, with his wife Erin and their two kids Logan and Nolan.



Alex Astranti



Tim Kuklinski



Andrea Murdoch

THANK YOU SPONSORS!



REBEL BREAD



LAWS
WHISKEY HOUSE

CEREBELLUM DINNERS



Music by: Henry Sherman & Confluence Music Group

OUR TEAM



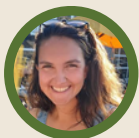
Meg Caley (she/her) is Sprout City Farms' **Executive Director** and "Founding Farmer." Meg managed the Denver Green School Community Farm from 2010-2018, and now oversees operations, programs, staff, fundraising, finances, and strategic development for all of SCF's farm sites.



Brooks Hosfeld (he/they) is the **Development & Communications Manager** of Sprout City Farms. He is often behind-the-scenes or working on his computer from the farms, as he implements fundraising and is the unofficial "office person" during the growing season.



Clara Burke (she/her) is the **Mountair Park Farm Manager**. She has worked on rural and urban farms alike from coast to coast, and has dedicated her past few seasons to building connection with MAP community members and expanding neighborhood food access through the farm.



Carly Zimmerman (she/her) is the **Denver Green School Farm Manager**. After managing an 8 acre organic vegetable farm in Northeast Ohio, Carly moved to Denver to be closer to her friends and the mountains. Carly loves sharing her knowledge about farming with her team and the Denver Green School students.



Liza McConnell (she/her) connects farm operations with agrivoltaic research as the **Jack's Solar Research Farm Manager**. Liza maintains ongoing connection with our solar and agrivoltaic partners while monitoring both research and farm production at the SCF farm at Jack's Solar Garden.



Paula Cuevas (she/her) returned for her third year as **Community Navigator at Denver Green School Community Farm** in 2023. After spending several years as a kindergarten teacher at DGS, she now manages SCF's food access programs and community relationship cultivation in the DGS neighborhood.



Jessica Cunningham (she/her) is the **Community Navigator at Mountair Park Community Farm**. A 2021 farm intern at MAP and long-time resident of the surrounding area, she is developing community outreach and implementing food access programs around Mountair Park.



Myranda Dominguez (she/her), is the **DGS Assistant Farm Manager**



Angelica Marley (she/her) is the **MAP Assistant Farm Manager**.



Talia Feinberg (she/her) is the **JSG Assistant Farm Manager**



Eliza Paterson (she/her) is the **JSG Assistant Research Manager**.



SCF's 2023 Staff!



BECOME A CULTIVATOR


Becoming a monthly donor - affectionately known as a Cultivator - not only allows you to make a meaningful yearly gift broken up into manageable monthly payments, it is a reliable source of revenue that Sprout City Farms can use to germinate perennial progress in the communities we serve!

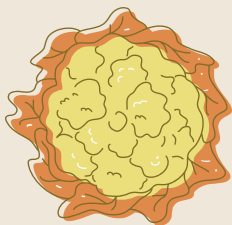
Becoming a Cultivator is quick and easy:

1. Open the camera app with your phone and center the code on your screen
2. Tap the notification to be directed to the Cultivator donation page
3. Choose your monthly donation amount, input payment information.



Scan the QR Code or visit: sproutcityfarms.org/support to become a Cultivator and find more ways to give!





THANK YOU
FOR COMING!



Your support helps us grow!



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