

HUNGRY WORLD FARM 2022 ANNUAL REPORT



Our Mission

Seeking the well-being of all, Hungry World Farm inspires and educates about healthy fields, food, and bodies while caring for the Earth



FINANCIAL OVERVIEW

- ✓ Total donors: 115
- ✓ Total donations: \$87,895
- ✓ Grants: \$92,400

- ✓ Bakery: \$3,500
- ✓ Produce: \$49,000
- ✓ Livestock: \$10,000
- ✓ Hospitality: \$11,500
- ✓ Gross Income: \$258,800
- ✓ Gross Expense: \$164,900

- ✓ Donated produce: 4,800 lbs (approx. \$14,000)

Executive Director's Report - Karla Stoltzfus Detweiler

In the summer of 2022, Hungry World Farm's Board of Directors adopted a new vision statement. Our vision is, ***A healthy, hopeful world through regenerative food and agriculture.***

This is the big, audacious goal we seek as we care for the soil, grow food, and share nourishment for minds, bodies, and spirits. Here's a snapshot of how we pursued this vision through our 4 major program areas in 2022.



Market Garden - Stephan Rauh

The 2022 produce season was again full of color and nutrition, as an abundance of blueberries and vegetables nourished eaters, and beautiful cut flowers brightened faces and inspired hope on many occasions. Two new team members contributed significantly to weekly harvest efforts. Satisfying customer and distributor relationships continued with Midwest Food Bank (Peoria), Peoria Grown (Peoria), Bureau County Food Pantry (Princeton), and Open Arms Food Pantry (Metamora), in addition to local distribution through farmers' markets, retail orders, vegetable subscription boxes, Sous Chef Grocery (Peoria), and U-Pick blueberries. These relationships with eaters and distributors continue to energize and inspire the produce team to grow healthy food for folks, particularly underserved communities, while supporting the health of soil and local ecosystems.

Bakery and Food Service - Brandie Lanier



The 2022 season was full of experimentation and allowing the most sustainable options to emerge in the Hungry World Farm Bakery and Kitchen. We began the farmer's market season by providing cinnamon rolls, seasonal scones made with farm fresh ingredients (bacon and chive, black berries, raspberries, wild black raspberries, and rhubarb), and a rotating list of breads.

As the season came to an end, we bakery workers have settled into a more attainable and sustainable model of monthly bread baking along with a rotation of special events. We have been fortunate to have 42 regular bread customers!

Our kitchen experimentation included peppering in practice pizza oven events to iron out our wrinkles and to discover where our weak spots might be prior to opening our events to the general public. The HWF kitchen workers prepared a lavish volunteer appreciation meal featuring farm fresh food. Our HWF team also put on our annual Harvest Festival which featured many beet themed goodies, among many others. We preserved and served many farm fresh delights including chestnuts, peppers, basil, garlic, grapes, tomatoes, and raspberries. All the while, we took steps to becoming a more eco-conscious and sustainable kitchen.



Livestock - Dave Bell

In 2022 we fenced 5 of the 12 acres in preparation for our silvopasture project. We also erected a structure to house animals and equipment that will eventually be used in the silvopasture.

Rather than getting hogs this year, we decided to focus on ruminants and poultry. Our sheep and goats were at capacity all year. Now, after a great return at the market, we're looking forward to expanding the herd, infrastructure, and assessing what we can do in the future.

All the ewes and goats are pregnant and due this spring (up to 10 goat kids and 20 lambs!). We have been grateful for regular egg customers and were able to purchase an incubator to start breeding our own poultry.

This year we bought 3 beautiful White Park cattle, including our newest spokescalf, Benny, who is growing more each day.

Hospitality and Learning - Karla Stoltzfus Detweiler

Visitors: 350+
Overnight guests: 140+
Tour groups: 21
Learning & Fellowship events: 14

In 2022, we welcomed over 350 visitors to Hungry World Farm. Neighbors from as nearby as Tiskilwa and as far away as Germany came to enjoy the beauty of this place, reconnect with creation and Creator, and learn about regenerative food and farming practices.

Overnight guests in our Farmer's Friend Guest Apartment were nourished in body and spirit as they rested, toured the farm, and tasted farm-raised eggs, farm-made sourdough bread, and farm-raised fruits in season.

In 2022 we offered 21 learning tours to overnight guests, drop-in visitors, civic and school groups. Through walking the farm and interacting with staff, visitors of all ages learned about connections between soil health, the health of our food, the health of our bodies, and the health of our planet.

In 2022, we hosted 14 learning and fellowship events, among them an Earth Day documentary viewing and discussion, our spring and fall Work/Play Days, a Welcome Summer BBQ in June, a Worm Composting workshop in July, and our Harvest Festival in September. As we worked, learned, and shared food together we nurtured awareness of the connections among people, the land, and the food we eat. Through laughter, conversation and practical skills shared, we nurtured hope for the health of the soil, our bodies, and our planet.

Thanks to all who joined us in learning, working, and fellowship in 2022!



Find Us!



www.hungryworldfarm.com

Join us in 2023!

Volunteer - gardening, fence-building, brush clearing, food preparation, painting, and more; groups or individuals welcome!

Learn with us - join in a study group, learning event, or participate in our internship program.

Fellowship - join us for wood-fired pizza, a farm team meal, or a retreat.

Donate - support installation of solar panels, farm infrastructure development, and staff expansion.