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"Building gardens and creating locally grown fresh food projects with people living in food desert communities"

FOLIR OF SEVEN TOMATOES VAPIETIES GROWN AT THE CAMPREL COLINTY DETENION CENTER PRODUCTION GARDEN

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2017 was a good year. Mother Nature smiled on us with pleasant weather. We helped students, volunteers, and inmates grow, literally, tons of food on small plots in urban areas. While we can happily boast about numbers, (as we will in this report) we must humbly admit our victories are impossible without the sweat and eagerness of hundreds of benevolent hands.

Although Sidestreams has a tremendous reach and many volunteers, it remains a tiny organization with several branches. We operate multiple programs with a multitude of moving pieces under the supervision of only one overworked and underappreciated staff person.

This past season we created garden plans, built and refreshed gardens. We supervised inmate

workers at one garden and coordinated corporate volunteers in another. We planned garden events, classes, and worked with teachers and students – all to grow fresh, local, healthy food.

New education partnerships were also established with Cincinnati State, Central State University, and Kristin St. Clair, a culinary teacher.

2017 marks the end of our three year experiment of organizing and working with the Newport Community Gardens network. We hope they are able to carry on productively and fruitfully.

We're looking forward to digging a bit deeper (pun intended) in 2018 with new partners, gardeners, and volunteers.

All the Best,

The Sidestreams Team

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500 Gardens in Madisonville

Most of the garden beds we built in 2017 were for active gardeners. People enjoying one 4'x 8' garden enough to add a second or third to their backyard seems like a marker of success to us! We even built three garden beds at one home that already had six beds and backyard chickens. Can anyone say urban homesteading?

This season boasted both the largest number of and most widely attended community events for 500 Gardens Madisonville. We revamped our "Gardening 101" class materials and hosted an educational event every month. We partnered with Central State University Extension (a land grant university and Ohio's

only publicly funded
Historically Black
University) and the
Hamilton County USDA
Conservation District on a
program about extending
the growing season and
high tunnel grant
opportunities for growers
in urban areas.

In addition to classes on growing food, we began to tackle the questions of, "We've grown this food, now what do we do with it?" Through partnering with In the Field by Kristen St. Clair on the Strong Cincinnati grant, we helped pilot Madisonville Cooks program. Kristen taught three cooking class series: one for LCS students, one for neighborhood youth, and



One of our awesome volunteers, Gwen assisting community members at the warm weather plant giveaway.

one for neighborhood adults.
Cooking students used the
Lighthouse Community School
garden to get fresh herbs and
vegetables for use in the classes,
bringing to life "farm to table" for
those who live, work, or attend
school in Madisonville.

500 Chickens

The spin-off of 500 Gardens has a unique process of "fostering" day-old chicks throughout Cincinnati and hosting an "adoption" eight weeks later for those wanting to launch their own adventure in backyard chicken keeping.

The project caught the attention of WCPO this year, which spiked an interest, allowing us to do back to back rounds of fostering and adopting. To date, we've helped introduce almost 450 chickens into Madisonville and other Cincinnati communities.

The network has an active base of over 50 participants who regularly communicate with one another about their fun, feathery pets



Above- A freshly build raised garden bed with a sweaty build crew and a happy gardener who received a "double high bed" elevated higher off the ground for less back strain.

Left- Chickens with some sage dietary advice.

Madisonville Garden Market

The Madisonville Garden Market introduced Produce Perks to customers using Supplemental Nutrition Assistance Program (SNAP) benefits, this season. Produce Perks is a grant funded incentive program that allows SNAP users to get two for the price of one on fresh fruits, vegetables, herbs, and plant starts.

One elderly customer confessed with tearful appreciation that without the market offering Produce Perks, she couldn't afford the new diet doctor's had prescribed her for her health issues.

This customer wasn't alone in her appreciation. SNAP dollars redeemed at the market doubled in number this season, meaning more people in need were getting healthy, nutritious, fresh food.

The market boasted nearly 1200lbs. of fruits, vegetables, and herbs total sold during the May through October operating season.

BELOW- MARKET PRODUCTS; VEGETABLES, HERBS, EGGS, AND WORM CASTINGS ALL PRODUCED IN THE LIGHTHOUSE YOUTH SERVICE URBAN AG. PROGRAM.

Lighthouse Youth Services Urban Agriculture Program

We continue to support the Urban Ag program at Lighthouse Community School (LCS). We provide materials for building projects, seeds, soil, and starts for the garden, and we coordinate and train volunteers to supplement student labor. The assistance and advice we provide to the urban ag. program, allows for more one on one instruction for students with special education needs.

The Summer Urban Agriculture
Program is a work training
program for those who live in
Lighthouse Youth Services' group
homes. The 2017 program
boasted the highest number of
youth, eight in total who
completed the whole summer.
They worked throughout the hot
summer months planting,
tending, watering, building, and
painting.

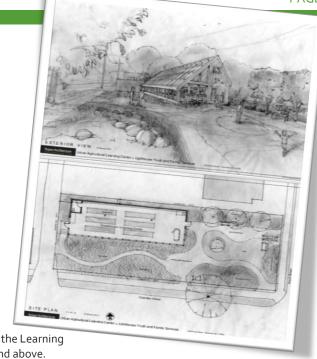
Learning Center

We joined with the Lighthouse Community School and were awarded an Impact 100 grant to build an Urban Agriculture Learning Center. We are partnering with them to design both the physical structure and curriculum, which we hope will be finished this fall. The center will contain a greenhouse with an aquaponics system, raised garden beds, and indoor and outdoor classrooms.

1,700 lbs. of produce donated to community cooking classes, volunteers, inmates, and food pantries like MEAC, The Brighton Center, Mercy Neighborhood Ministries, and Hosea House

42 different fruits and veggies raised

The Learning Center will expand the school ability to offer handson, project based, agriculture education year round and increase the community's growing urban agriculture base.



Left- Architect plans of the Learning Center from head-on and above.

Newport Community Gardens

Our primary work with the **Newport Community Gardens** concentrated on the Campbell County Detention Center Production Garden. Instead of selling directly to restaurants, this season we joined forces with Ohio Valley Food Connection, a local food aggregator. Their presence streamlined our ability to sell, by listing produce inventory twice weekly for buyers. They also offered a developed network of customers which broadened our reach to restaurants, households. and corporations all interested in buying local.

Kristine and Josh (from Brighton Center) took the Master Gardener course through University of Kentucky Extension in the offseason, which clearly paid off. They could better anticipate potential issues and were more knowledgeable in teaching the inmates. Production volume increased; over \$1900 worth of food was donated and \$5,000 worth of food was sold.

Other efforts in Newport included assisting Ann St. Community Garden design a new irrigation system, organizing plant giveaways, and coordinating large compost deliveries for St. Paul's Episcopal Church, Holy Spirit Catholic Church, Clifton Firehouse, and Ann St. Community Garden.



Cincinnati State Aquaponics

A new aquaponics partnership is underway with Cincinnati State Technical and Community College. With the help of students; hydroponic beds and fish tanks were built in the Horticulture department greenhouse. Chemistry and kinks have been worked through and we hope the entire system will be producing at full capacity by this spring, for a student intern to manage while professors in the Horticulture department build curriculum around this intricate and fascinating growing technique.



Top- Shed containing aquaponics fish tank and filtration system.

Bottom- Hydroponics section of aquaponics with floating rafts growing romaine lettuce.

Financial Overview





Personal and corporate donations, as well as grants are the primary means of income for Sidestreams Foundation, Inc. We prefer to focus our time on programming, so every item and bit of monetary donations are vitally important.

The donations we receive may be tax deductible and poured directly back into our programs helping to educate, empower, and feed those living in food desert communities.

Sidestreams Foundation, Inc.

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