FEED THE NEED 2020 REPORT

A FUTURE HARVEST INITIATIVE TO SUPPORT FARMERS AND ADDRESS HUNGER IN THE CHESAPEAKE REGION

This initiative was made possible by funding from the Mid-Atlantic Food Resilience & Access Coalition, the Greater Washington Community Foundation and donors.
Future Harvest awarded mini-grants to 22 farmers in the Chesapeake region through the Feed the Need Fund!

The Feed the Need campaign raised more than $50,000 for the farming community in the Chesapeake region to address food access in our communities. We are also proud to have selected 14 Black, Indigenous, and other farmers of color and 11 women out of the 22 grantees, as part of our commitment to racial and gender equity. A review committee composed of Future Harvest Board members, staff, and farmers selected this first round of grant awardees from a pool of 102 applicants with funding requests totaling more than $300,000.

When the COVID-19 pandemic hit, food service and distribution changed quickly. Restaurants closed, cancelling regular wholesale orders with local farmers. Area farmers’ markets shut down while everyone worked to pivot to online sales platforms, pre-packaging, and delivery. All the while, food banks were experiencing shortages nationwide and a wave of newly unemployed and struggling Americans - who ventured out for one thing: food - were met with empty shelves. The Feed the Need Fund was created to help farmers weather market changes caused by the pandemic and provide food access in a variety of ways.

Thanks to individual donors, funds awarded from the Mid-Atlantic Food Resilience & Access Coalition and the Greater Washington Community Foundation, and region-wide partner support, grantees received mini-grants ranging from $2,250 – $2,500. With these funds, grantees provided such activities as sliding scales on CSA orders, conducted home deliveries, and donated produce to local food banks and pantries and other nonprofits in Maryland, Delaware, Virginia, West Virginia, and Washington, DC.

We are so excited to be able to support our farming community with some financial assistance, as they adjust to the new normal of doing business during the pandemic. Through this effort, Future Harvest was also able to address food scarcity in our communities while facilitating and strengthening relationships between our local producers and our local food banks and other organizations serving families. It is our hope, however, to be able to continue to meet the growing needs of our farmers, by obtaining additional funds to award more mini-grants to our other applicants whose projects would benefit so many individuals and families in need.
How funds were used: Bread for the City has seen an increase in demand since the beginning of COVID as more people are struggling to meet their basic needs. We have worked with them over the past decade to provide fresh, nutrient-dense food to be able to give out to their clients. We were able to provide rolled oats as a whole grain staple that offers many nutritional benefits that help address some of the chronic health issues their clientele are dealing with. We prepackaged them in retail bags so that they can easily be added into the grocery bags that they are delivering to clients.

Who was served: We donated the rolled oats to Bread for the City. They serve more than 8,400 clients living near the federal poverty line in the District of Columbia. Two hundred and fifty people received a bag of oats as part of their grocery bags.

Quantity of produce: We delivered 450 lbs. of rolled oats packaged into 1.5 lbs. of retail bags for distribution.

Category: Vegetables, Grain
**MEET THE GRANTEES**

**Lavette Blue**  
The Greener Garden (Urban Farm), LLC  
Baltimore, MD

**Project:** Deliver vegetables, fruits and herbs to mobile market, farmers market and senior or disabled customers.

**How funds were used:** The grant money was used to fix our transportation in order to make deliveries to our private customers and to the two farmers markets we participated in this season. We would not have been able to do so if we had not received this grant. It has kept our farming endeavors viable. Without reliable transportation none of this would have been possible as we also serve customers that have medical conditions and cannot get out to shop for fresh vegetables.

**Who was served:** Crystal Foreman of Holistic Health & Wellness purchases produce from us for her online and in-person health and nutrition demonstrations to various senior apartment complexes and other underserved groups. We had a farmers market stand in Druid Hill Park, which is an underserved food desert in which I have a particular interest as I grew up in the area. We also sold produce to Civic Works to help serve a senior apartment complex. We expect to continue to do so in the coming season. We have been and still are selling produce at the Waverly Farmers Market through Farm Alliance of Baltimore each week and will continue to do so year round. Last but not least is our private customers with medical conditions whom we have been serving for several years because we do not use chemicals in our farming operation. I would guess that over 50-100 people or more per week benefited from our produce each week, as the numbers vary from week to week.

**Quantity of produce:** 40-70 lbs. of produce a week, sometimes more.

**Category:** Vegetables, Small fruit, Other: Herbs

**Breon Clemons of GoGreen Farms LLC**  
Portsmouth, VA

**Project:** Provide home deliveries to our local community and to the Southeastern Food Bank of Virginia which serves the entire Southampton Roads region.

**How funds were used:** We were able to put COVID-friendly meals kits together for the communities and give out emergency meals.

**Who was served:** Southeastern Virginia Food Bank, Suffolk Public Schools, Norfolk Public Schools and Southampton Public Schools.

**Quantity of produce:** Over 1,700 lbs. of produce to schools and food banks.

**Category:** Vegetables, Small fruit, Dairy
How funds were used: I sponsored two local organizations. Jeanna’s iFeed provides cooked meals, wellness education, essential needs and resources to families, individuals and senior communities in need. The Tribe Kollective leads African-American communities towards change by providing knowledge, training and mentorship in the spirit of promoting self sufficiency.

Monthly, I provided Jeanna’s iFeed with produce, including tomatoes, cucumbers, Jamaican spinach and okra, that she used to help cook and deliver 150 meals to senior communities, homeless and others. I provided the Tribe Kollective with 4 CSA shares per week that they distributed to families in underserved communities.

Who was served: I served Jeanna’s iFeed and Tribe Inc. Jeanna’s iFeed is based in Virginia Beach, VA and serves populations in Chesapeake, Norfolk and Virginia Beach. Tribe Kollective is based in Norfolk, VA and serves communities in Portsmouth, Chesapeake and Norfolk. Between the two organizations, my produce helped to feed over 500 individuals.

Quantity of produce: 20 lbs. of tomatoes, 45 lbs. of cucumbers, 15 lbs. of okra and 20 CSA shares (weekly shares included 5-6 items).

Category: Vegetables, Small Fruit, Specialty Crops (Mushrooms, herbs, etc.)
How funds were used: We used the funds to give away and subsidize our seasonal fruits, vegetables and eggs, as well as pork and beef to many households.

Who was served: Over the summer, we opened 3 acres of you-pick blueberries and blackberries over 6 weeks for our rural neighbors and the public. We encouraged residents to bring their children, let them eat all they want while picking and provided a large, safe outside space for children to be in on our farm. While working in the patch, we gave away corn, eggs and meat when we perceived someone in need. We took bushels of corn to households to can and preserve. We made up packages of meat, corn, eggs, berries and lard that we distributed to county households we identified as most in need.

Quantity of produce: 282 pints of blueberries and 48 dozen eggs. We grew 8 rows of pesticide-free sweet corn, and gave away 522 ears, raised cows and hogs, and gave out sausage and beef. For Thanksgiving, we provided 180 lbs. of sausage for residents through Surry Social Services.

Category: Vegetable, Small fruit, Orchard fruit, Poultry, Beef, Pork
How funds were used:
We utilized the grant funding to provide delivery to low-income neighborhoods in our service area, including low-income apartments and senior housing. We provided fresh fruits and veggies to seniors and low-income families with children. We also were able to acquire a SNAP machine to accept EBT payments.

Who was served: We served patrons of the Fayette County West Virginia food pantry, seniors in Alderson/Lewisburg, West Virginia and provided home delivery to customers that were unable to leave their homes due to poor transportation and/or COVID concerns. We were able to serve over 300 families.

Quantity of produce: 300 watermelons, 100 lbs. of green beans, 100 lbs. of tomatoes and 100 half-dozen ears of corn.

Category: Vegetables, Small fruit
MEET THE GRANTEES

Patrick Johnson
NANH Farm and Garden
Mechanicsville, VA

Project: Distribute up to 50 lbs. of food per week beginning in August to the Richmond Food Bank’s Feed More program and advertise on website with a link for hunger assistance to reach a total goal of up to 50 lbs. of food distributed per week.

How funds were used:
We made food donations to two local charities: Real Chances and Feedmore. Richmond-based Real Chances is a nonprofit serving populations that face poverty, homelessness, disability or prior incarceration and is the primary food distribution network for those in need of food in Central Virginia. According to their website, they provide more than 24 million meals to those struggling with hunger. We donated 177.75 lbs. of food to Feedmore, and 41.5 lbs. of food to Real Chances.

Who was served: Feedmore and Real Chances were the two agencies we partnered with. Both groups are located in the City of Richmond. We estimated that we fed 64 people with our donations.

Quantity of produce: A total of 219.25 lbs. of food to the two agencies we partnered with.

Category: Vegetables, Small fruit, Other: Value Added Products

Violet King
Cosmic Roots Farm
Brandywine, MD

Project: Provide affordable eggs, meat and herbal products to African-American families in Wards 7 and 8 in Washington, DC and in Southern Maryland by scaling operations, improving food handling and general food safety procedures.

How funds were used:
I used the grant funds to raise broilers, which I was able to donate to families in Washington, DC and Southern Maryland. I was also able to grow herbs and donate them to the DC Herbal Mutual Aid Apothecary, which is a project that I started this summer. The DC Herbal Mutual Aid Apothecary provides free herbal products to families in Ward 7/8 and to organizers and street medics.

Who was served: The herbs were donated to the DC Herbal Mutual Aid Apothecary and were used to make herbal glycerites and salves. We were able to make 200 products using the herbs from Cosmic Roots, which were distributed through pop-ups and direct donations to organizations in Washington, DC. We donated chickens to 16 families in Ward 7 and Southern Maryland.

Quantity of produce: 80 lbs. of chicken. We made 200 products (glycerites and salves) from the herbs.

Category: Poultry, Other: Herbs
How funds were used: We delivered local produce to at least 120 older adults each week from August through December 2020. Each box of produce, which we are calling the Affordable Produce Program, will have $15 worth of local fruits and vegetables but will cost the customer just $5 using cash, check, SNAP/EBT, and Farmers Market Nutrition Program (FMNP) vouchers. The majority of customers live in Healthy Food Priority Areas, and our biggest customer base is in the 21215 and 21213 zipcodes. The most we delivered in one week was 200 boxes of produce the week of Thanksgiving. Johns Hopkins purchased 55 boxes for their clients in the Berea neighborhood. Since August, we have delivered 2,586 boxes of produce to older adults in Baltimore. We have worked with 23 volunteers, most of who served with us week to week giving at least 3 hours a week. The boxes were overflowing with beautiful produce from local growers including Strength to Love 2, The Greener Garden and The Plantation in Park Heights. Our goal was to keep the source of produce within a 100-mile radius, and we were able to source produce from just a 75-mile radius. Every week, we had the chance to share recipe cards and informational flyers, such as tax sale information and voter registration information. Our customers have been incredibly grateful, generous, and lovely to work with. Their love for the program keeps our staff and volunteers returning each week with a smile, and we are glad to be a reliable source of healthy food during uncertain times. We will continue this project through the end of December and fundraise to start again in March 2021.

Who was served: We purchased produce from 3 local farms in the city and other sustainable farms throughout Maryland and Pennsylvania, including Moon Valley Farm and Calvert’s Gift. So far, we served 2,586 older adults and their families, and we delivered to all zipcodes in Baltimore City, and we also delivered to Essex and Randallstown senior co-ops. We worked with Johns Hopkins and Baltimore City Recreation and Parks to supply produce to their older adult constituents.

Quantity of produce: 2,586 produce boxes, totaling 29,908.25 lbs. of food. Each box weighed between 10 and 15 lbs. depending on the week.

Category: Vegetables, Small fruit, Orchard fruit, Specialty Crops (Mushrooms, herbs, etc.)
How funds were used:
We provided a food give-away to the community. We had custom recycle bags made with our name on them. We networked with local farmers and food markets to purchase enough food to fill the bags. We had recipe cards made up to introduce them to new recipes for the veggies. We had a DJ and built a lot of affinity in the community, all with masks on practicing social distancing and educating children about their community garden.

Who was served: The local representatives came and assisted the local union to help. We counted over 100 people that came, the majority were the people who live in the community. Delaware State showed up to support us. We passed out flyers a week before the event and that added to the decorations, coffee and donuts we provided.

Quantity of produce delivered: We provided custom bags that fit 30–40 lbs. of assorted veggies and fruits that were in season. For example, peaches, blueberries etc. We ordered fifty bags and all were taken. We were able to get 10–15 different veggies in each bag.

Category: Vegetables, Small fruit, Grain, Other: Hoophouse, Garden Supplies, Weed Wacker, Blower, Hand Tools
MEET THE GRANTEES

Natalie McGill
Perennial Roots Farm
Accomac, VA

Project: Expand my new door-to-door delivery CSA that supplies 50+ families, expand participation with the local Food Bank and with Manna Cafe, which delivers door-to-door and tries to feed 500+ families a week, and continue donating to the Coalition Against Domestic Violence’s Refuge House in Onancock.

How funds were used:
We used the grant funds to compensate the costs for donating pastured meats and (non-certified) organically grown vegetables from our market garden.

Who was served: We served Accomack County, donating directly to individuals and to a couple non-profits. Manna Cafe received meat donations, and we gave to the Coalition Against Domestic Violence for their refuge home, which had become totally full since COVID shutdowns (violent spouses out of work and at home 24/7). We donated at least 1,000 adult servings of protein (pastured pork) plus 200 lbs. of veggies (harder to estimate this since some disadvantaged groups are not habituated to cooking or eating vegetables)

Quantity of produce: Approximately 450lbs of pork, 200lbs of vegetables.

Category: Vegetables, Small fruit, Orchard fruit, Beef, Pork, Goat and/or lamb, Specialty Crops (Mushrooms, herbs, etc.)

Lee O’Neill
Radical Roots Farm
Keezletown, VA

Project: Continue to donate CSA shares to the Harrisonburg City Schools’ Curbside Meal program, where 70% of students in this school system receive free or reduced lunch.

How funds were used: We had started a program with another grant through MAFRAC, where we distributed 100 CSA-type shares per week through the Harrisonburg City School’s Curbside Meal Program. The Feed the Need grant allowed us to continue this program. Each week we delivered produce to the elementary school, and another organization bagged the produce. The bags were given out to local families on the same night that weekly meals were given out. It was a highly successful program!

Who was served: We worked with the Harrisonburg City school system and donated 100 bags a week. Any family in the city school system could get a bag (students did not have to attend the school that we dropped off at). When families picked up their dinners for the week, they also would get a free bag of 6-8 different vegetables per family. A hundred families would benefit each week. There was an amazing response, and families would walk or take the bus to this particular school because of the extra produce that other schools did not offer.

Quantity of produce: The bags were a mix of 6-8 different organic vegetables, all washed and packed into a large plastic bag and tied at the top. Each week we delivered 100 bags for the summer. After using up all our grant funds, the school started buying smaller bags from us for the entire fall season, and we delivered them to 500 students each week.

Category: Vegetables
MEET THE GRANTEES

Katy Orr-Dove
Ors Farm Market
Martinsburg, WV

Project: Provide an assortment of fruits and vegetables to her local C-CAP, Loaves and Fishes, in Martinsburg, WV where they could be distributed to families in need.

How funds were used:
We worked directly with C-CAP in Martinsburg to provide fresh fruits and vegetables and eggs to individuals in need. Normally their food pantry distributes mostly canned goods and they were looking to add some healthy local items to the availability. Volunteers working at the pantry mentioned to us how appreciative the community was of the fresh items.

Who was served: We served CCAP Loaves and Fishes of Martinsburg which is based at St. Joseph Catholic School in Martinsburg, WV. I’d say 200 people a week were able to benefit from the items we delivered. The funds lasted for a six week period, so that would be around 1200 people total.

Quantity of produce: 562 peaches, ½ bushel of cucumbers, ½ bushel of jalapeno, 1 Case of brussel sprouts, 3 bushels of cabbage, 600 individual corns, 3 ½ bushels of plums, 95 seedless watermelons, ½ bushels of banana peppers, 3 ½ bushels of yellow peaches, 72 pints of blueberries, 3 bushels of potatoes, 175 dozen eggs.

Category: Vegetables, Small fruit, Orchard fruit, Specialty Crops (Mushrooms, herbs, etc.)

"It was nice to form a bond with a local food bank. We have worked with food banks in the past but they are usually not in our town. We greatly appreciated the opportunity." - Katy Orr-Dove

Floyd Pugh
Pugh Farms
Westover, MD

Project: Provide beef and goat for the next few months to supply his market and contribute to “Save the Youth,” a local church food pantry serving an ethnic community.

How funds were used:
Donated a cow - butchered and delivered

Who was served: Local low-income nearby residents in Westover, VA, Pocomoke Princess Anne

Quantity of produce: 1 cow, 1,000 lbs. chicken, potatoes, sweet potatoes, canned soups.

Category: Poultry, Beef, Goat and/or Lamb
**Peter Scott**  
**Fields 4 Valor Farms**  
**Washington, DC**  

**Project:** Project: Increase his weekly shares for 30 veteran households who were already suffering from food insecurity, homelessness, permanent combat injury, and financial instability. We are doing this in cooperation with Freedom Place, Montgomery County Coalition for the Homeless, Bethesda Cares, Serving Together, and student volunteers from the Uniformed Services University. Our production goals are to provide each household over $1200 of fresh food over a 26-week harvest season and deliver it to their homes.

**How funds were used:**  
At Fields 4 Valor we grow a free farm share for food insecure veterans families. We used Feed the Need funds to pay our farm rent and stay operational this year. In many cases, we provide the only fresh produce our members put on their tables.

**Who was served:** We serve veterans and their families in the DC Metro area (Prince Georges County, Montgomery County, and DC).

**Quantity of produce:** We delivered over 3,550 pounds of fresh food to 25 members on a weekly delivery schedule from the beginning of June to mid November. We provided 14 Nucleus Hives to 14 new beekeepers, and over 3,500 vegetable starts to 77 families and other non-profit farms.
MEET THE GRANTEES

Ann Sutton
Deep Roots Farm
Upper Marlboro, MD

Project: Deliver produce every Sunday to a nonprofit organization in DC serving families in need.

How funds were used:
Every Sunday we gave an average of 100 lbs of veggies to Food Rescue DC, at the Dupont Circle farmers market for a period of 20 weeks.

Who was served: Food Rescue DC - I believe the food was used at various senior centers to prepare meals for elderly citizens.

Quantity of produce: 100 lb per weekly average

Category: Vegetable

Reignbeaux Vargas
Sovereign Earth Works
Washington, DC

Project: Start a small-scale CSA for QTBIPOC individuals in the Greater Washington, DC area, pay QTBIPOC individuals to work on the farm, start no-contact home deliveries throughout the Greater Washington, DC area, and help start their seed saving operation, where we will be using 20% of our farm to provide seeds that are Native/Indigenous/Black heirloom varieties.

How funds were used:
We used the funds to support our work in a multitude of ways; we provided working stipends for folx who were committed to the project, we also used the funds to help support our start-up costs to start a farming operation (getting seeds from Native Seed Co. and TrueLove Seeds, getting materials from Lowes), and finally we used the funds to provide a free CSA to 33 Trans Folx in DC that centered traditional food ways.

Who was served: We served the gender-expansive BIPOC community in DC. We also provided food to mutual aid projects like Kyanite Kitchen/DC Fridge Collective and Plantita Power. We believe that we are part of a greater DC network and hope to continue that work.

Quantity of produce: We provided 33 folx/households with a bi-weekly, free CSA from June to October. We also provided several “drop-offs” to other local mutual aids groups when we had excess, like cucumbers, tomatoes, peppers and leafy greens.

Category: Vegetables, Small fruit, Grain
MEET THE GRANTEES

Atiya Wells
BLISS Meadows
Baltimore, MD

Elizabeth Whitehurst
Owl’s Nest Farm
Upper Marlboro, MD

Project: Provide home deliveries of produce to individuals, especially elderly, in her neighborhood, the Frankford area of Baltimore City.

How funds were used: Through a partnership with The Common Market and the Baltimore City Food PAC, we distributed weekly boxes of produce to our neighbors and local Indigenous folks in Baltimore. Receiving the deliveries on Thursday, we hand-delivered boxes of fresh produce to individuals and families in the neighborhood surrounding our urban farm. This personal boots-on-the-ground approach allowed us the opportunity to carry out community engagement and discuss opportunities for community improvement and programs with our neighborhood. For those not in walking distance, we delivered the boxes to their front doors, maintaining all safety requirements put forth by our local and national health experts. The beauty in living and working in the same neighborhood is in the relationships we are able to develop. When people see us, they would ask, “Are y’all doing boxes this week?” This personalized approach also provided us with opportunities to go over the contents in the boxes, and answer questions from those neighbors who were not food savvy. We provided recipes suggestions on the spot and contact information to answers questions that may arise later. In conjunction with the food, PPE distribution and community engagement, we also provided seeds, grow bags, and gardening advise to those neighbors who have new, existing, or are just thinking about starting their own gardens.

Who was served: Northeast Baltimore City

Quantity of produce: 28,000 lbs. of produce

Category: Vegetables

Project: Donate 5 CSA shares weekly to the Richardson Dwellings public housing complex, and their partners at Beet Street Gardens will help deliver and distribute the produce to families who have been involved in their community garden program.

How funds were used: We donated 5 CSA shares weekly to the residents of Richardson Dwellings. With the help of our friends at Beet Street Gardens, we worked with Joann Reid, the vice president of the Residence’s Council and a member of Beet Street. Joann received our donations and helped distribute produce to her fellow residents. Residents who benefited included seniors and families with young children. Since 2011, Beet Street Gardens has maintained a garden at Richardson Dwellings, including raised beds and even fruit trees. While Beet Street is in the process of slowly phasing out operating the garden, Joann still continues to work with residents on food access and education. We were grateful to continue their work by providing fresh produce to the resident gardeners. This grant supported our work with Richardson Dwellings, as well as our ongoing food access work. We also donated weekly to a mix of community organizations, including Mutual Aid groups in Ward 1 and Ward 4, and to food distributions coordinated by Empower DC in Ivy City and Southwest. We provided CSA shares and farmers market credit to individuals, including clients of Mary’s Center in Ward 4. We donated 35 mini-veggie bags to Empower DC and the Greenleaf Senior building’s food distribution system every Thursday.

Who was served: We donated to Richardson Dwellings, in Ward 7 in DC, and each week about 5-15 individuals benefited.

Quantity of produce: A total of 65 CSA shares

Category: Vegetables
How funds were used:
I used the grants to grow three different types of vegetables. The vegetable was freshly harvested, packaged in bags, and delivered the same day to beneficiaries' homes, free of charge. This exercise was done weekly for 12 weeks. This project ensured that the beneficiaries had access to fresh vegetables periodically during the pandemic period.

Who was served:
I served some individuals and families in need within New Carrollton, located on Riverdale Road, MD; Landover and Cheverly located on 202 Roads, MD; and Lake Abor and Church Road, located in Bowie, MD in Prince George’s county.

Quantity of produce:
60 bags of vegetables.

Category:
Vegetables

Project:
Plant African vegetables and distribute them freely to individual senior citizens in her neighborhood and in her church.

How funds were used:
I used the grants to grow three different types of vegetables. The vegetable was freshly harvested, packaged in bags, and delivered the same day to beneficiaries’ homes, free of charge. This exercise was done weekly for 12 weeks. This project ensured that the beneficiaries had access to fresh vegetables periodically during the pandemic period.

Who was served:
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Quantity of produce:
60 bags of vegetables.

Category:
Vegetables

"The feed the needy program gave me the opportunity to touch the lives of the needy during the COVID-19 crisis. The program makes me know more about my community, as well as the market opportunity I never discovered before now. I had the opportunity to have a picture of how my farm business may look like in the future." - Olabisi Yamu
# FEED THE NEED BY THE NUMBERS

## Demographics of Grantees
- 14 Black, Indigenous, People of Color Farmers
- 7 White
- 1 Japanese/White
- 13 Women

## Geography of Grantees
- 10 Maryland
- 6 Virginia
- 2 District of Columbia
- 2 West Virginia
- 2 Delaware

## Total Quantities to Communities
### Other
- 450 lbs of Wheat
- 14 Nucleus Hives
- 200 Glycerites and Salves

### Fruits/Vegetables
- 66,167.5 lbs of Produce
- 200 Boxes of Produce
- 150 Bags of Produce
- 65 CSA shares of Produce
- 2,200 lbs of Vegetables
- 60 Bags of Vegetables
- 3,500 Vegetable Starts
- 100 lbs of Green Beans
- 100 lbs of Tomatoes
- 1 Case of Brussel Sprouts
- 3 Bushels of Cabbage
- 3 Bushels of Potatoes
- ½ Bushel Banana Peppers
- ½ Bushel of Jalapeno
- ½ Bushel of Cucumbers
- 1,722 Ears of Corn
- 354 Pints of Blueberries
- 395 Watermelon

## Total Quantities to Communities
### Meat/Poultry
- 1 Cow
- 1080 lbs of Poultry
- 630 lbs of Pork/Sausage
- 395 Watermelon

### Eggs
- 223 Dozen Eggs
"Bread for the City is always glad to partner with groups like Future Harvest who understand that things can change when everyone cares. In the best of times, fresh, healthy food can be inaccessible to individuals and families living with low income. And right now, when so many have lost work, it’s nearly a luxury to simply be able to eat what is both nutritious and delicious. We thank the farmers who were willing to share their bounty with Bread for the City’s clients and others facing new economic challenges because of COVID-19." - George E. Jones, Executive Director, Bread for the City

“We are looking forward to any fresh fruit or vegetables. As of last summer, we depended on the local Farmers Market and I am not sure about this year. Currently the local community has been most giving and we have been/are meeting the demands.” – Jon DeVoll, President, Cape Henlopen Food Basket

C-CAP Loaves and Fishes has been a local food bank in the eastern panhandle of West Virginia for over 33 years. Our clients will be forever grateful for the fresh veggies to go with their boxes of shelf food. We are thankful for this opportunity to partner with Future Harvest to provide this much needed service to our clients. We value fresh produce and know the importance of it in our daily diet." – Beverly Van Metre, President, Berkeley County Congregational Cooperative Action Project - Loaves & Fishes Food Pantry

“Now more than ever, it is important that all families have access to fresh, nutritious food. We are grateful for our partnership with Future Harvest and for their work to bring additional resources to Howard County families. We have seen the demand at our Howard County Food Bank increase significantly since March. This partnership will help us provide healthy food to families who need it most.” - Paul McElderry, Director of Food Bank Services, Community Action Council of Howard County, Howard County Food Bank

“We’re thrilled to be joining Future Harvest’s “Feed the Need” campaign. Since our founding in 1989 DC Central Kitchen has been committed to providing healthy, dignified meals to those we serve. This partnership ensures our nonprofit partners and their clients continue to receive top-quality, nutritious food and at the same time invests in our local farmers – something we have been proud to do for years as we look to support our region’s sustainable food system. We look forward to meeting the needs of our community with the support of this collaborative effort.” – Mike Curtin, Executive Director, DC Central Kitchen
THANK YOU TO OUR DONORS AND FUNDERS

Future Harvest thanks all of our donors for their generous contributions and the Mid-Atlantic Food Resilience & Access Coalition and the Greater Washington Community Foundation for their grant support, and all of our region-wide partners for their commitment to our Feed the Need initiative!

Looking ahead, we will continue to seek funding to support this initiative in 2021, as we know how dire the situation is for farmers in our region and for families across the Chesapeake area as we all deal with the effects of the COVID pandemic.