

# Newsletter



## Partnership Accomplishments

October 2021-September 2022

- **Beltrami County Development Fund:** grant for seeds, supplies, and equipment to support comprehensive agricultural program
- **Fork Farms:** provides seeds, nutrients, supplies, curriculum and coaching to help the Club be successful with the new Flex Farm hydroponic units
- **Hill's Greenhouse:** donated fertilizer and plants
- **ISD#31:** partnered and purchased hydroponic lettuce and garden produce to provide students nutritious veggies for school lunches and snacks; co-located a hydroponic unit at Bemidji Middle School for 7th grade science students
- **MN AGRI Urban Agriculture grant:** provides funds for garden staffing, a hydroponic unit, culinary classes and garden supplies
- **Ter-Lee Gardens:** donated pumpkins for Club kids and families
- **University of Minnesota Extension Service:** master gardener, Kristi, and nutrition educator, Sandy, provide nutrition/produce education
- **United States Department of Agriculture:** grant funds to support culinary classes, garden staffing, hydroponic units, refrigerator, & garden kitchen supplies
- **Volunteers:** Jack Judkins, Jerry & Vicky Younk, Fred & Gin Forseman, Jim Macey, Tom & Kristi Reise, Choice Therapy & Affinity Plus employees, and more!





*In 2022, the Club sold fresh produce to: ISD#31, Table for 7, Lake Bemidji Bed & Breakfast, and local farmer's markets.*

**Club members  
harvested  
1,400+ lbs  
so far this season**

## Garden Produce:

Basil • Beans • Broccoli

Cantaloupe • Carrots

Cauliflower • Celery • Corn

Cucumber • Eggplant

Fennel • Ground Cherries

Mint • Onions • Peas

Peppers • Potatoes

Rhubarb • Strawberries

Squash • Tomatoes • Zucchini

**AND MANY MORE!**

*"It's essential to educate our children's healthy eating habits and nutritional choices. With ordering food online and endless options for ready-made meals and snacks, the garden program at the Club is a treasure! Introducing new food to children is a rewarding and exciting part of the culinary experience. Watching a child experience a fresh, delicious vegetable from the garden is something I will never tire of. Each season I look forward to the harvest of the children's garden and the exciting experiences it provides. I'm extremely proud to be a part of this program and I relish the opportunity to help create a unique experience for these kids."*

*-Chef Isaac Welle*