The Fall Equinox is a time of **CELEBRATION** and **TRANSITION.** As the days slowly but surely shorten, the sun still shines bright on the fields and their crops, allowing us to bask in the fall beauty after our first amazing season on the land. We are eager to share our highlights and challenges with you our community!







Breaking GROUND on land that hasn't been in vegetable production before is no joke! But with regenerative principles guiding us and with deep passion and excitement for the work, we were able to put many rows into production and grow so much NUTRIENT DENSE, **BEAUTIFUL, COLORFUL FOOD!**





We are beyond blessed to have support from our Boston web of chefs who worked with us at every turn and transformed our vegetables, herbs and flowers into NOURISHING food for the people!

Thank you thank you thank you Moeca, Giulia, Fresh Food Generation, Nubian Markets, Comfort Kitchen

and Protocol in Amherst.





Half of the produce we grew this year was distributed through <u>Boston Food Hub</u> & <u>Boston Area Gleaners</u>'s food access programs. Usha Thakrar, Executive Director shares, "this has been a very challenging year for farmers across the state, but especially so for new farms like Revival Road Farm. The <u>Local Food Purchase Assistance</u> funding has given us the flexibility to purchase crops as they have them available and the variety they offer has been a huge hit in the communities we work with. We look forward to continuing to support small, minority-owned farmers in the region."

We are so GRATEFUL for the support of the team at BFH & BAG and their tireless work to make sure EVERYONE has GOOD FOOD.



Creating space for healing and organizing is central to Revival Road Farm's vision. This summer we were honored to host a retreat for Roxbury based group <u>Families for</u> <u>Justice as Healing</u> with three powerful and wonderful women - Director Sashi James, farmer and artist Fatima Seck and certified yoga instructor Paige Brooks-Cook.





Families for Justice as Healing's (FJAH) "mission is to end the incarceration of women and girls. FJAH has been actively building coalitions nationally and raising public awareness about the need to shift from over-criminalization and incarceration to reinvestment in communities."









Fatima Seck shares: "It was a no-brainer to suggest Revival Road Farm when FJAH was on the search for a place to have a restorative community retreat for its campaign organizers. On a stunning day in early August, we traveled to Belchertown and experienced hospitality of all kinds: warm welcomes from Anna & Siedric, phenomenal home-cooked food, a thoughtful guided farm tour, stunning flower bouquets dotting lunch tables. Between walking meditations, yoga, food and artmaking, conversations about everything bloomed; childhoods and our personal relationships to land; the politics of land acknowledgements; connections between abolitionist organizing and land stewardship; creating sustainable food systems; driving community economic sovereignty through entrepreneurship; and so much more. We'll cherish our day among the dance of butterflies, the rolling hills of the Pioneer Valley, the call of blue jays, and Anna and Siedric's meticulous hospitality. And though they made sure we all left with goodie bags, we made our way back to the bustling city with their true gift to us; restoration in the spirit, wider visions of what's possible, and a desire to return to the land and hospitality at Revival Road."



Meet **ADAM**, Revival Road Farm's first intern! Adam is studying horticulture at <u>North Shore</u> <u>Community College</u> and has made the journey from Boston each week to get his hands dirty, expand his knowledge as a grower and has left a tremendous mark on RRF's first season. Adam has the greenest of thumbs, the biggest of hearts, is so hard-working and we are rooting for him on his journey!



As Adam would say, "do your best."

We are so lucky to have a big beautiful family supporting us. THANK YOU to all our given and chosen family members for your love!









We are committed to REVIVING the food ways of our ancestors and cultures - Black, Caribbean, Montserratian, Russian and Jewish. We do this through both our crop selection and the restaurants and chefs we work with.





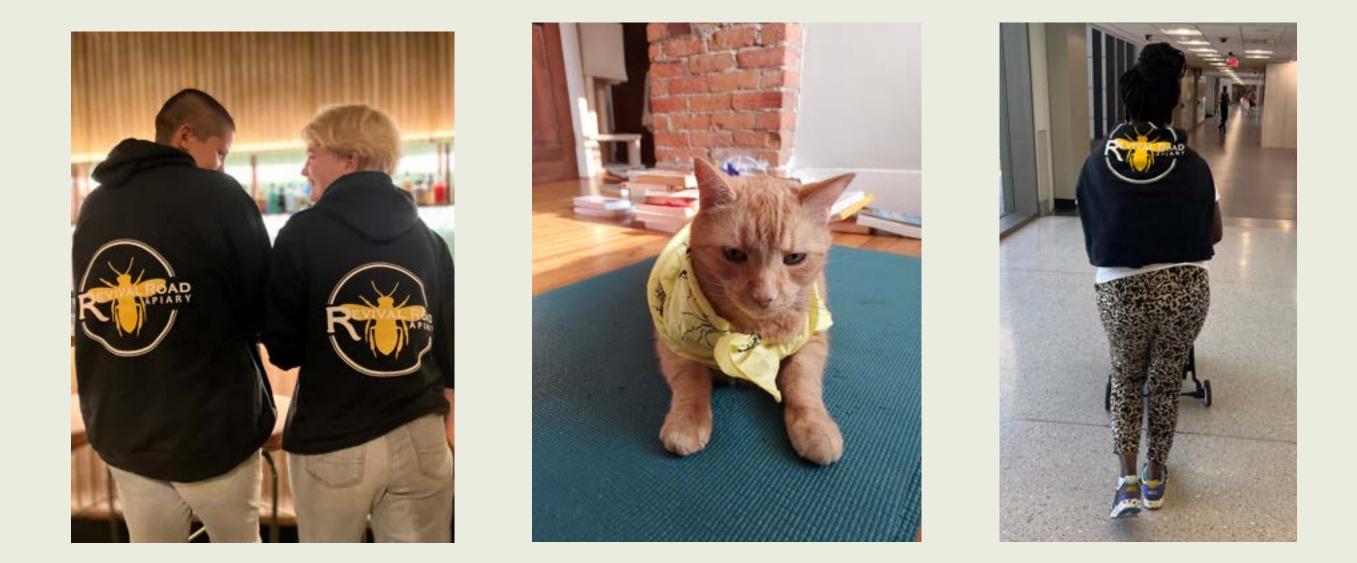






Chef Noah Clickstein of Lehrhaus - a Jewish Tavern and House of Learning - is working with Revival Road Farm to create a "delicious symbiotic relationship between two budding enterprises which connect the cyclical seasons of growing vegetables to the cyclical seasons of Jewish cuisine." Big thanks to chef Ariella Amshalem for connecting us and cooking up our food with so much love!



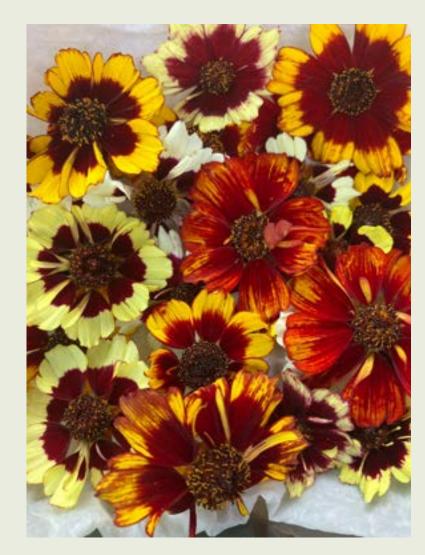


Want to show your support for Revival Road Farm and rock our MERCH? <u>Check out our website here</u> and send us your order! The larger the order, the lower the cost. We have RRF

Apiary hoodies, RRF beet t-shirts and RRF Season #1 collectible bandanas. Big thanks to Shaun and Katya for your amazing design work!









SUPPORT US:

The land we've been farming and living on is being sold so our future is uncertain.

We are busy as bees trying to figure out the best next steps for Revival Road Farm and can use your support - if you have land, resources, time, expertise or finances to contribute to our transition, please reach out and let us know.

We will be sure to keep you - our community - posted on any changes. Reach out at info@revivalroadfarm.org or 781-474-3459

CLICK HERE TO DONATE



