

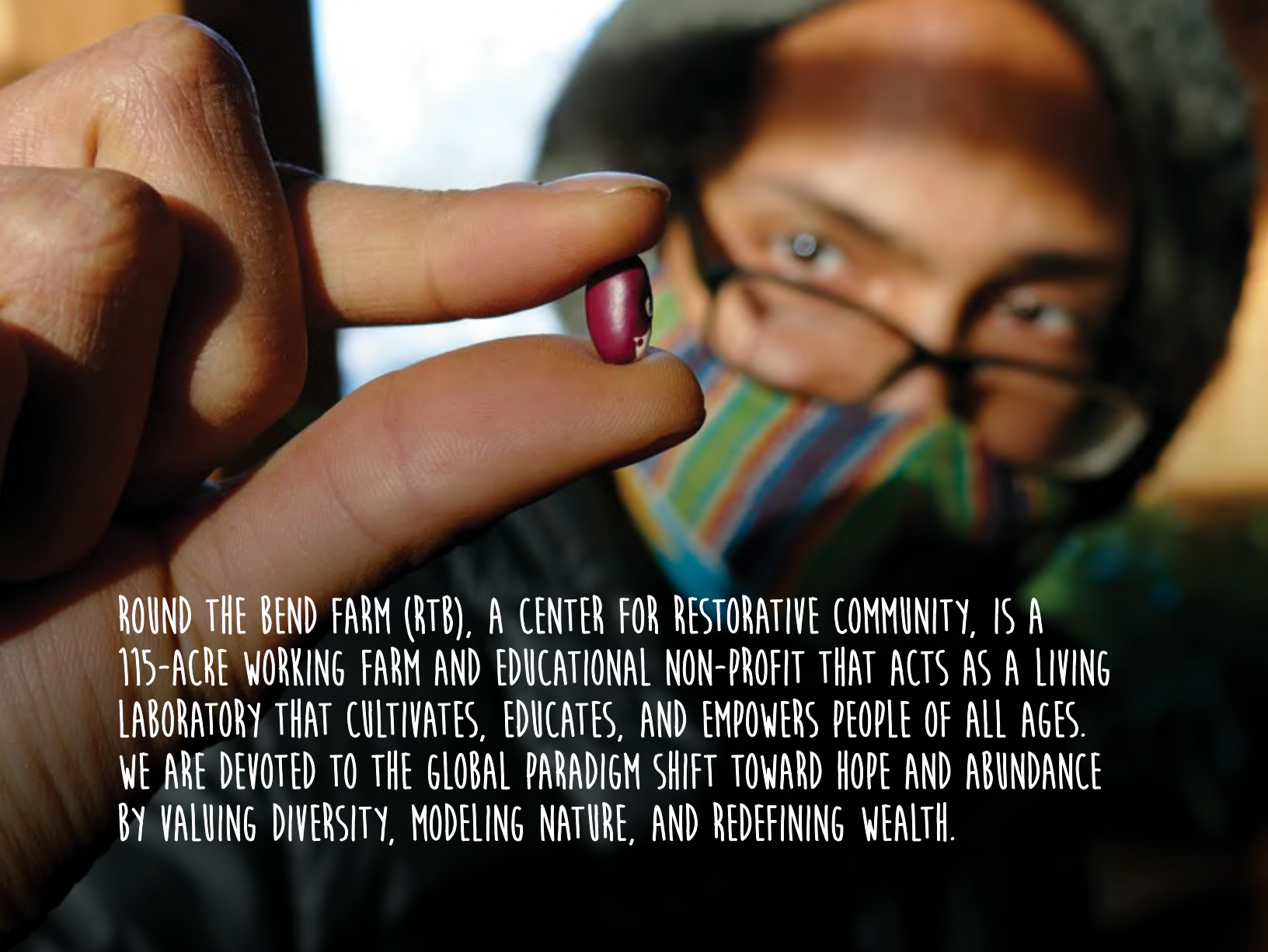
# ROUND THE BEND FARM

A CENTER FOR RESTORATIVE COMMUNITY

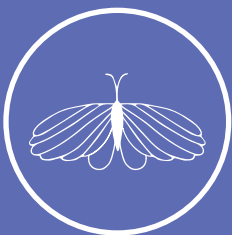


ANNUAL REPORT  
FISCAL YEAR 2022  
OCTOBER 1, 2021 - SEPTEMBER 30, 2022



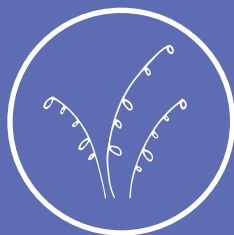


ROUND THE BEND FARM (RTB), A CENTER FOR RESTORATIVE COMMUNITY, IS A 115-ACRE WORKING FARM AND EDUCATIONAL NON-PROFIT THAT ACTS AS A LIVING LABORATORY THAT CULTIVATES, EDUCATES, AND EMPOWERS PEOPLE OF ALL AGES. WE ARE DEVOTED TO THE GLOBAL PARADIGM SHIFT TOWARD HOPE AND ABUNDANCE BY VALUING DIVERSITY, MODELING NATURE, AND REDEFINING WEALTH.



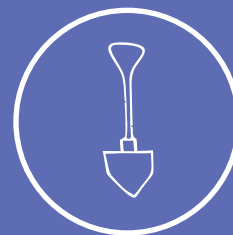
## **VALUING DIVERSITY**

With diversity comes strength, resilience, and vitality. Whether this be within a human community or a farm ecosystem, diversity is key to balance and success. RTB strives to reflect diversity in all that we undertake.



## **MODELING NATURE**

As we do our human work, we seek to model the inherent wisdom of natural systems. Nothing stands alone on this earth; each tree and each person is interconnected. When we model nature, regeneration springs forth.



## **REDEFINING WEALTH**

Prosperity is not constrained to material goods or dollars. We see wealth as equitable access to all that makes life meaningful. RTB continuously seeks to cultivate shared abundance and communal well-being.

# LETTER FROM THE EXECUTIVE DIRECTOR



Change can be required or inspired; and sometimes a bit of both. The COVID-19 health pandemic demonstrated this. Billions of people changed habits, ideas, and lifestyles dramatically, in a short period of time. They found new ways to live, work, and **Manifest Love** – many of which they'll choose to keep into the future. Humans are adaptive, and can change very quickly. Round the Bend Farm is here to provide a 'road map' for people who want to live more restoratively.

There's this quirky 'rule of seven' when it comes to biology: they say that every seven years, the trillions upon trillions of cells in our body are finally replaced, renewed, and reborn. *Changed.*

RTB just turned seven and we are no different. We changed, grew, and adapted. We celebrated the life of the late Lucy Tabit, former RTB agripreneur; we also welcomed the birth of our newest farm baby, Sebastian Wylie Wolf See, to proud parents Hannah and Tyler. We said goodbye to some wonderful teammates and hello to several new ones, including Executive Assistant Maxx Fidalgo, Kitchen Assistant Denise Corrieri, Gardener Maia Matheny, and Field Worker/Educator Laura "Hazel" McManamy.

Our team isn't the only thing that changed this year—the farm and our operations did as well. We facilitated the largest number of events in RTB herstory! We hosted weddings, educational institutes and programs, non-profit retreats, fundraisers to support other organizations, and spades of children's programming.

This year also gave birth to our first powwow, in conjunction with our September Open Farm Day, led by an extraordinary community bridge builder, Annawon Weeden of the Mashpee Wampanoag Tribe. Thousands of folks came to celebrate at the powwow, interacting with the amazing addition of a wetu built here by Annawon, Peter Crawley, and the community. The number of people that RTB has been making space for would make anyone dizzy (and full of joy).

This farm is a *living laboratory*: a natural classroom and dynamic, ever-changing ecosystem where people, plants, and animals live and grow. Learning-in-context is a powerful form of education that our team continually seeks to make more available to our community. Sustainable farming and restorative communities are

DESA & NIA

1



necessary and relevant to this and future generations. We have seen a renewed interest in building relationships with nature and learning about ecological lifestyles. It has all been made possible by *this* farm, *this* team, and *this* community.

Change is not easy; it can be messy and painful; and it takes work, a lot of hard work. At RTB, we have been striving to do that work. Sometimes we succeed, sometimes we fail. And through it all, the good and the bad, we remain resolute in our love for future generations and appreciation for all who gave before. We, as people, are part of this learning laboratory, too.

We've had thousands and thousands (over 6,000 to be more precise) of people embark upon our farm just this year alone. My hope is that regardless of how they arrived here or where they're going afterward, that every person leaves with a morsel of something *restorative* as a seed to plant in their brain, their heart, or their home. We know that even a single seed of inspiration can sprout into action and bear the fruit of impact for a single person, a family, or an entire community.

Let the seeds we scatter bear fruit.

WITH LOVE, POSITIVITY,  
AND HUMILITY,

Desa





# RTB'S LIVING LABORATORY: AN EDUCATIONAL ECOSYSTEM

A LIVING LABORATORY THAT CULTIVATES, EDUCATES, AND EMPOWERS PEOPLE OF ALL AGES

Here at the farm, we are lifelong learners. We know that we don't have all of the answers, but we do try and carve out space, time, and energy to "try on" a lot of things. We see what works (and what doesn't!) and share that information with our community—from fellow teammates to volunteers, visitors and guests, students, chaperones and educators.

As an organization, we aim to create a community and workplace that is both productive and fulfilling. We identify as a "living laboratory" because our home-life and work-life are often intertwined—everything we do is designed to be part of an educational ecosystem.

We have a diverse team that brings an amazing (and eclectic!) collection of thoughts and ideas, principles, and individual life experiences to our living laboratory. This diversity makes us so much stronger! Our teammates and our daily lifestyle choices on the farm contribute to a unique, education-based community, where we try to honor our three tenets—**valuing diversity, modeling nature, and redefining wealth**—every step of our way. This forms the foundation of our educational experiences at the farm. We teach what we live!

## TINY HOUSE LIVING

Visitors to the farm often marvel at the presence and functionality of our cozy tiny houses, where some teammates live seasonally. These simple structures have natural, minimalist furnishings, and provide a calm, private space for individuals to retreat to at the end of a long day. Since tiny houses take relatively few



resources to build and maintain, they provide an economical solution to our current Southcoast housing crisis. We hope that by demonstrating how tiny houses work in reality, we will inspire more people to reimagine the possibilities for simple, sustainable, and affordable living.

## COMMUNITY MEALS

Meals are a delicious, nutritious, and love-filled part of the full circle of life on the farm. Mealtime is a great opportunity to come together, connect with one another, and share the bounty of the land. We break bread together as a team weekdays at lunchtime, with some teammates sharing weekday dinners as well. The bulk of our community meals

are prepared by our Executive Chef & Kitchen Director, Shaun Van Laarhoven, with help from Kitchen Assistant Denise Corrieri. Teammates who live on the farm cook and clean as part of their work-trade exchange for on-site housing, with additional meal support coming from other teammates.

We grow and harvest many of our own ingredients, ethically source local and organically-grown bulk items that we cannot grow, and process and preserve our seasonal produce into value-added items like sauerkraut, kimchi, chimichurri, salsa, jam and more. Our goal is to obtain as much food as we can from within a 60-mile radius of the farm. It's a group effort that connects us to one another and the natural world around us.





RTB-grown food is central to many of our educational experiences here at the farm. We invite our volunteers and visitors to partake in our team lunches. We often feature RTB-made foods like tomato sauce, fermented vegetables, pork lard, herbal tea, kombucha and more at farm events. At Open Farm Day, we serve hot-off-the-grill sandwiches, with an assortment of RTB-made condiments. In addition, we serve specialty cocktails with local alcohol, RTB-made liquors, simple syrups, and our homegrown herbs at our sustainable weddings. All of these offerings form a tangible part of our educational ecosystem, helping us to tell the story of what we do and why we do it.



WE PACKAGE ALL OF OUR HOMEMADE FOODS IN UPCYCLED, RECYCLED, OR REUSABLE CONTAINERS.

WHENEVER YOU BUY AN RTB ITEM IN A GLASS JAR, WE HOPE YOU WILL RETURN THE JAR TO THE FARM. WE WASH, SANITIZE, AND REUSE THESE JARS FOR OUR HOMEMADE PRODUCTS.







## HERBAL APOTHECARY

Many of the plants we grow on the farm have been chosen for their special medicinal uses, including hormonal & menstrual wellness, digestion, inflammation, or Lyme-disease prevention and treatment. We craft a variety of supplements from these plants, including tinctures, teas, pills, syrups, and salves, creating a natural “medicine” cabinet we use throughout the year to help prevent and manage illnesses. On Open Farm Days, we give tours of the medicinal garden spaces and talk about the full circle of farm-to-table foods and medicines. We share new herbal recipes on our blog, and include herbalism in many of our educational experiences. We consider these plant medicines to be part of a larger network of whole system health, which includes nutritious food, fresh air, healthy movement, robust community, and everything that brings joy and balance to our lives.

## LIFE/WORK BALANCE

The farm supports teammates in living their lives holistically and promotes *redefining wealth* as part of a whole-health system. We value a healthy work-home life and try to foster whatever fills up someone’s cup. This includes providing flexible work schedules and the ability to take time for wellness, family, personal growth, and career development. Our team is one of our greatest resources at RTB, so supporting positive and healthy lifestyles of our teammates mutually benefits the organization and provides solid retention rates. We hope that RTB can be a model for healthy workplaces where people can live to their fullest, both personally and professionally.



Every part of the farm—plants, animals, soil, wind, people, microbes, ideas—forms a relational, living laboratory that connects back to the larger community. Our pastured pigs eat kitchen compost that we collect from Davoll’s General Store, as well as brew grains from Moby Dick Brewing Co. We source many of our building materials, food, and other products locally. We also sell and donate fresh foods from the farm straight to the local community. This forms a cycle of growing, giving, and receiving that goes far beyond the farm gates, and still feels close to home.



# EDUCATIONAL FARM EXPERIENCES



LEARNING-IN-CONTEXT IS A POWERFUL FORM OF EDUCATION THAT WE CONTINUALLY SEEK TO MAKE MORE AVAILABLE TO OUR COMMUNITY. WE KNOW THAT EVEN A SINGLE SEED OF INSPIRATION CAN SPROUT INTO ACTION AND BEAR THE FRUIT OF IMPACT FOR A SINGLE PERSON, A FAMILY, OR AN ENTIRE COMMUNITY.

We offer unique opportunities for people of all ages to immerse themselves in real farm experiences that are healthy, inspiring, and grounded. Many of our visitors are new to farming and have not had the opportunity to spend much time in nature, especially in a deeply connected way. We try to meet each person where they're at, and remember that simple connections can become profound experiences.

Our entire campus is designed for engagement, exploration, and experimentation. Our educational offerings are based on the farm's natural rhythms, and visitors partake in meaningful tasks directly connected to the farm's day-to-day functioning. The authentic power of the farm is that everyone gets to learn while doing something truly worthwhile.

Students of all ages come to the farm for an afternoon, a whole day, or multiple days to participate in farm life. Depending on the size and age range of each group, our Education Manager Nate Sander beautifully adjusts curriculum to be a good fit for everyone involved, even the chaperones! Visitors get to dig in the dirt, breathe fresh air, and learn about nature and the kinship between all forms of life and being. No two experiences look the same; some students come for a field trip or for service-learning activities, others for summer programming, including overnight experiences. Adults join us as weekly volunteers, or for tours, workshops, Open Farm Days, professional development days, work retreats, or at a myriad of events we offer.

Instead of sitting in a chair and listening to lectures, farm visitors get up, get outside, participate, engage, ask, share, and get to be a part of a working system that produces something larger than the sum of its parts.



DESA, NIA & LANGSTON

This year, we saw students hail from all around Massachusetts and Rhode Island, and even around the world for some of our immersion programs. A dozen elementary schools built pollinator gardens, mulched paths, built passive compost systems, and built a wheelchair accessible pathway. This work coincided with lessons about bees, beneficial pollinators, and carbon sequestration. Several high school groups prepared land for agroforestry by removing field rocks, spreading mulch, and helping to maintain young trees. This was all part of a larger educational exploration of farm systems and interconnection.





By actually participating and experiencing the farm 'hands-on,' visitors of all ages are able to connect the dots between many different ideas all at once. Even seemingly simple tasks like pulling a carrot out of the ground, turning vegetables into soup, or mixing compost can spark new ways of thinking and understanding the world. People of all ages can learn from similar experiences in different ways. Cognitive, social, emotional, and somatic learning all come to life together at the farm. And if it isn't possible to get folks to the farm, our team will travel and facilitate educational programs in schools and the larger community.

Many of our educational programs are intertwined, with the intention of developing robust, continued learning experiences over time. For example, our **Manifest Love** partners (Youth Opportunities Unlimited, YWCA Southeastern MA, and NorthStar Learning Centers) work with us to distribute farm-fresh food shares to local families, then return to the farm for annual retreats. Their students then come for additional field trips and our team educates at their site. Just this year, our teaching team facilitated workshops at GROW Education sites in New Bedford Public Schools. Those same students came back to the farm for a field trip and their teachers returned for a professional development day.

## THIS YEAR THE FARM SAW 6,141 VISITORS!



**1,338 Students & Chaperones**

ON-SITE LEARNING

**1,316 Guests**

SUSTAINABLE  
WEDDINGS & EVENTS



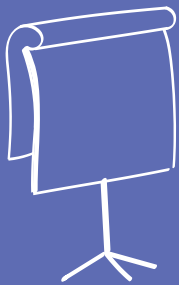
**3,078 People of All Ages**

OPEN FARM DAYS



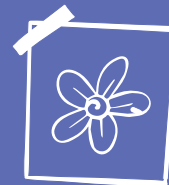
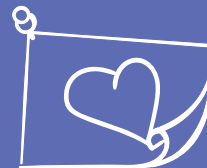
**144 Adults**

PROFESSIONAL DEVELOPMENT  
& WORK RETREATS



**265 Students**

OFF-SITE PRESENTATIONS







## TERRACORPS SERVICE LEARNING

TerraCorps is a regional service-learning program that partners with AmeriCorps and helps young leaders deepen their relationships with land and build equitable land-use practices. This was RTB's second year partnering with TerraCorps. We had two service members: Laurel Branco and Hallie Escola. Laurel and Hallie worked on a number of exciting projects, and participated in the full spectrum of agriculture and land stewardship on the farm. They managed three pastured pigs, captured wild swarms of bees for our bee hives, grew mushrooms and pollinator gardens, taught weekly classes with our friends at Elements Learning Collaborative, supported our recycling & upcycling program, and assisted in facilitating field trips.



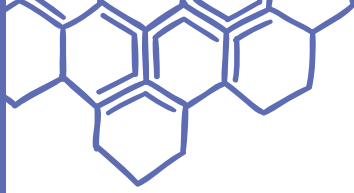






At July's OFD, we had a special dedication ceremony in honor of our dear friend and beekeeping agripreneur, Lucy Tabit. Lucy inspired many of us to respect and delight in the world of honeybees and pollination. Since Lucy's passing, RTB teammates have taken education classes in beekeeping, and have helped to harness and maintain new swarms. We continue to grow from Lucy's legacy of honey, bees, and interdependence.

In honor of Lucy's life and work in beekeeping, RTB teammates, volunteers, and field trip participants built a memorial bench and pollinator garden. Construction of the memorial bench was led by Nate, and it is adorned with a honeycomb motif pathway, a plaque made by local artist Amy Thurber, and a sculpted bird bath given to us by Ellen McFarland. Garden Manager Benoit Azagoh-Kouadio added his special touch with the addition of two large Hügelskultures (self-composting perennial garden beds) planted with flowers on either side of the bench and a mini orchard of pollinator-friendly dwarf apple trees. The memorial faces four honey bee hives and a garden of blueberry bushes. When we sit on the bench, we remember Lucy and are grateful for all of the gifts she gave to us, the bees, and the surrounding natural world.



## OPEN FARM DAYS

On the third Saturday of each month, from April through December, we open our farm gates to the public for our popular Open Farm Days (OFDs), managed by our amazing teammate, Online Education & Market(ing) Manager Hannah Wylie.

OFDs are a time to gather and connect with one another outdoors in a meaningful way. OFDs are fantastic for the entire family! Visitors can drop in, take a family-friendly farm tour, attend a workshop, listen to live music, have an RTB-made, locally sourced picnic lunch, bring the kids for free educational activities, and purchase locally-grown and produced foods and other products. Our team is ready to greet people, answer questions, and talk about all aspects of farm life. With the natural changes that occur on the farm, it's easy for people to keep coming back and still learn something new.

Every part of OFD is an educational experience. Visitors get to walk through vibrant, chemical-free gardens; see our sustainably constructed buildings and farm infrastructure; use zero-water composting toilets; and purchase products packaged in reusable glass containers. The experience is designed to make people curious about new solutions for the environmental and social challenges of our time. Over 3,000 people attended and experienced our OFDs this past year!



UNVEILING OF THE NEW PLAQUE AND BENCH DEDICATED TO LUCY



We require a minimum of 75% of food and beverages served at the wedding to be sourced within a 60-mile radius of the farm.

All liquor bottles from Erica & Tom's wedding were taken back to their suppliers to be reused—a major step up from recycling.

## BEAUTIFULLY REPURPOSED WITH NO SINGLE-USE!

The beautiful archway where Erica & Tom were married was designed by Erica and made using repurposed wood from an old barn at the farm.

We work exclusively with local growers, caterers, florists, distilleries, and breweries to support the local economy and reduce the need for items to travel far distances.

Electricity is powered by RTB's solar array.

Folks are encouraged to rent shuttle buses to eliminate the number of cars driven to the farm.

## SUSTAINABLE WEDDINGS

Farm life is all about love—love of nature, community, delicious food, fresh air, and everything that brings us joy. One way we celebrate it is by hosting beautiful, love-filled, sustainable weddings, organized by our fabulous Executive Assistant Maxx Fidalgo.

We receive many wedding requests every year; however, we keep our number limited so we can host these in a very particular way, while honoring our mission.

RTB weddings are a unique, educational experience. Guests walk away with a greater understanding of what it means to practice sustainability in real life situations, while also contributing to the growth of local businesses, regenerative agriculture, and genuine connections. We inspire our wedding hosts to take part in a variety of actions that help reduce the carbon footprint of their event, and offer teaching moments as to why certain practices are more sustainable than others.

RTB provides rental items on-site to eliminate the use of larger companies that truck items in from all over the region. This includes RTB's oak dining tables and chairs (donated by Tabor Academy and saved from the landfill), a hand-crafted wooden bar made on-site with reclaimed wood, and an eclectic variety of reusable dishes, utensils, glassware, and cloth napkins.







Many are familiar with RTB as a farm, but fewer remember that we are also a Center for Restorative Community, with the farm and land serving as our classroom, and our team serving as stewards of education and progress. With each choice we make—from building yurts, wetus, and bathhouses to creating cookbooks and hosting sustainable events—we take into consideration how best to make space for the community to join us, learn from us, teach us, and carry a bit of our mission with them wherever they go. Thank you to all who consider themselves to be a part of RTB's community. We welcome the world with open hearts, minds, and arms.



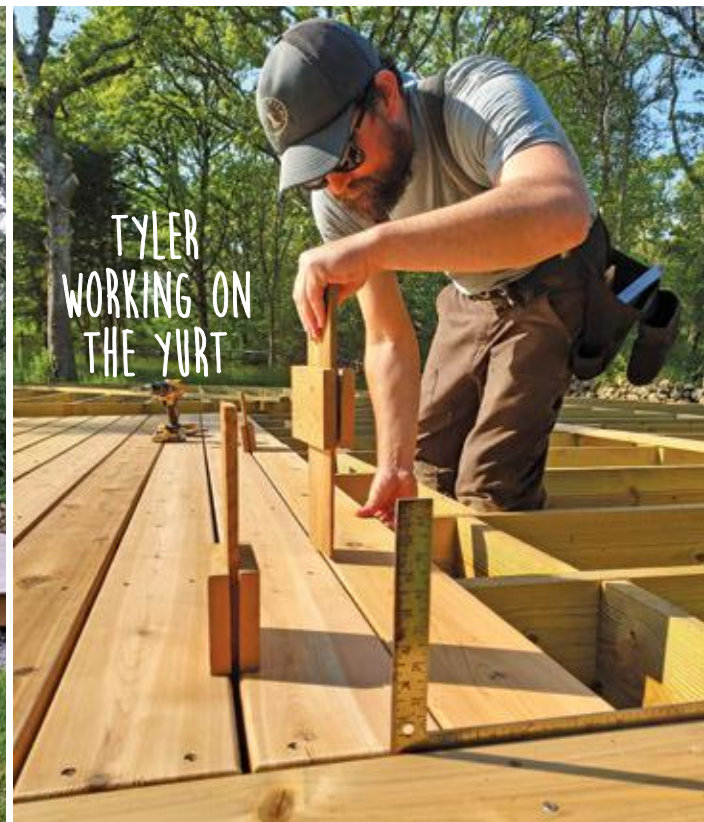


## YURT

This year, we expanded our educational facilities with a yurt from Blue Ridge Yurts in Virginia. The yurt is 30 feet wide and 10 feet tall, with walls made from poplar, heavy duty canvas, and light insulation. Resident Builder Tyler See directed the construction, with assistance from Peter Zine.

The new yurt will serve as a classroom for Elements Learning Collaborative ("Elements"), an independent non-profit and RTB edupreneur. Elements offers holistic, nature-based education programs for 4-10 year olds at RTB. The yurt will allow Elements to run educational programming here on the farm year-round. Before COVID, Elements had to host its winter programming off-site. For the past two years, they held it in RTB's classroom space because many events were canceled due to the pandemic. The yurt will free up space in RTB's central classroom during the winter, allowing us to offer more events and educational programs throughout the year.

When Elements classes are not in session, the yurt will serve as a perfect classroom for RTB educational experiences, including field trips and workshops. We are very excited to explore the variety of ways that this beautiful structure will be used.





# SUSTAINABLE INFRASTRUCTURE

## ENERGY EFFICIENT

### composting TOILET

We have seven commercial scale Phoenix composting toilets which transform human waste into pure soil that we bury in the forest and cover with six inches of soil. These toilets save thousands of gallons of water each year.

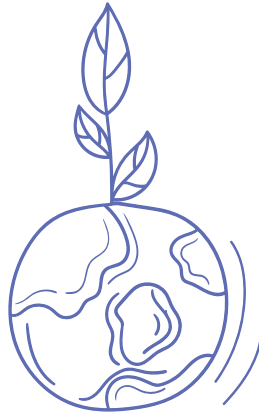
We designed the Learning Center and all of our buildings to be energy efficient, and constructed them with thoughtfully selected materials.

## FARMING

We farm using a holistic philosophy that is derived from permaculture, biodynamic, and soil remineralization perspectives. We often save our own seeds and support local initiatives to maintain heirloom crops.

We invest in perennials, like multi-use tree crops, which contribute to long-term soil revitalization.

Our team considers the lifespan of every material that enters the farm. We organize recyclables in our own recycling station and utilize local and national upcycling programs like the TerraCycle program.



## REDUCE, REUSE

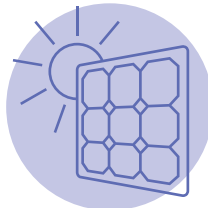


We design all of our events and field trips with a zero-waste philosophy. We never use disposable dishes, napkins, or single use plastic utensils.

We package all of our value-added products in reusable or compostable containers. We also offer a jar return program for all glass jars.

## RENEWABLE ENERGY

The farm is powered by renewable energy, both from our own solar panels and by opting up to 100% renewable energy through the Town of Dartmouth's Community Electricity Aggregation program. The farm currently has over 160 solar panels, which generate about 56,433 kWh annually.



# 100%

We are part of The Climate Reality Project's 100% Committed campaign, which encourages businesses to transition to 100% renewable energy by 2030.

## WE HAVE ALREADY MET AND EXCEEDED THIS GOAL!

# WASHING OUR TALK

For over six years, we've been making our own laundry detergent out of simple, economical ingredients that are environmentally safe and non-irritating. Each year, we use approximately 20 gallons of laundry detergent, which cleans about 1,280 loads of laundry. This includes teammates' individual laundry loads, as well as all of the laundry from our kitchen and events.

Making our own laundry detergent in the same, reusable five gallon bucket has saved us from using an estimated 36 plastic bottles of laundry detergent (standard 90 fl oz sized) every year. In six years, that equates to approximately 216 plastic bottles saved! Not to mention the cost... our homemade laundry detergent costs an estimated \$20.00 per year, whereas the traditional laundry detergent (again 90 fl oz, Seventh Generation brand for reference) costs \$482.04 per year!

Many commercial detergents contain microplastics, scents, and other toxic ingredients. By making our own detergent, we can control the ingredients, reduce our usage of plastics and chemicals, and save money.



SHAUN MAKING  
OUR DETERGENT



**TYLER SEE**

Resident Builder,  
General Contractor  
& Agripreneur

**LAURA  
KILLINGBECK**

Food Systems

**BENOIT  
AZAGOH-  
KOUADIO**

Garden Manager

**NATE  
SANDER**

Education  
Manager

**HEATHER  
ZINE**

Office  
Administrator  
& Human  
Resources



**HANNAH WYLIE  
& SEBASTIAN**

Online Education &  
Market(ing) Manager  
& Agripreneur

**MAXX FIDALGO**

Executive Assistant

**DESA & NIA  
VAN LAARHOVEN**

Executive Director  
& Co-Founder

**OUR TEAM**





SHAUN VAN  
LAARHOVEN

Executive Chef &  
Kitchen Director

HALLIE  
ESCOLA

TerraCorps

LAUREL  
BRANCO

TerraCorps

MADIGAN  
"MADDIE" KAY

Manifest Love Farmer &  
Distribution Coordinator

MAIA MATHENY

Gardener



DENISE CORRIERI

Kitchen Assistant

JOSH & BODHI LOURO

Manifest Love Farmer





# AGRIPRENEURS & EDUPRENEURS



## ELEMENTS LEARNING COLLABORATIVE

### CRISTY O'BRIEN AND RACHEL MEDEIROS CO-FOUNDERS & CO-DIRECTORS

Elements Learning Collaborative (“Elements”) is a non-profit organization that provides children ages 4-10 with outdoor education at RTB. Their mission “is to provide holistic, joyful, and meaningful educational experiences for a diverse group of children and families.” Elements programming includes a school-year drop-off program, a summer camp, and Family Day programs. Curriculum includes exploration and stewardship of nature, farming, nutritional cooking and eating, literacy, mathematics, physical and human geography, science, social/emotional skills, art, music, movement, yoga, and meditation.



## NILSA'S HERBAL TEAS & BOTANICALS

### NILSA GARCIA-REY

Nilsa grows an array of herbal healing plants at RTB, and crafts them into tea blends, herbal tinctures, tick and insect repellent, herbal oils, salves, and more. She grows all of her plants without chemical fertilizers or pesticides, dries them herself, and packages everything by hand in sustainable materials. She sells her wares every month at Open Farm Day, and online from her Etsy shop ([etsy.com/shop/NilsasHerbalTeas](https://etsy.com/shop/NilsasHerbalTeas)). This year, she grew herbs at RTB East as part of the newly established agroforestry project. In 2022 she was awarded a New England Farmers micro-grant of \$5,000.00 for the purchase of a field cultivator from the American Farmland Trust.



## PARADOX ACRES

### GEOFF KINDER

Geoff is a co-founder of RTB and an independent agripreneur. He raises cows and pigs on pasture at RTB using rotational grazing. He works with conservation organizations to coordinate haying and grazing in a way that protects nesting birds and maintains bird habitat. RTB sells Paradox Acres 100% grass-fed beef and non-GMO pasture-raised pork at our Open Farm Days, as part of our meat-CSA program, and uses it at a variety of events held here at the farm. This year, Paradox Acres received a \$300,000.00 grant from NRCS to construct a covered bedded pack structure and an accompanying composting facility. During the winter, cows' manure will be captured, composted, and reapplied to land and gardens. This infrastructure will supply vital fertility to RTB and the surrounding community.



## GOATBUSTERS

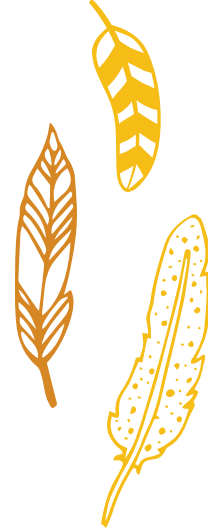
### HANNAH WYLIE & TYLER SEE

Hannah and Tyler breed and raise goats for goat landscaping services (“goatscaping”) and goat meat. They rent out their herd to local landowners who need help with brush removal or want to remove invasive species. RTB also sells Goatbusters pasture-raised goat meat at our Open Farm Days. Each spring after the kidding season, Goatbusters offers farm visitors the chance to meet the new baby goats at the April Open Farm Day.



# VALUING DIVERSITY

ONE OF OUR CORE TENETS AS A FARM, COMMUNITY, AND EDUCATION CENTER IS VALUING DIVERSITY. WE BELIEVE THAT DIVERSE ECOLOGICAL AND SOCIAL SYSTEMS CONTRIBUTE TO A MORE DYNAMIC AND RESILIENT WORLD. WE STRIVE TO BE PART OF A LARGER COMMUNITY THAT VALUES AND HONORS DIFFERENT CULTURES, IDEAS, AND WAYS OF BEING.



The Wampanoag, also called “People of the First Light,” have lived in Southeastern Massachusetts and Rhode Island for over 12,000 years. They are the original stewards of the land that we now walk, farm, and care for. At RTB, we are committed to listening to Native voices, learning about Native culture, and building authentic relationships that honor the rich heritage of this area.

Annawon Weeden, a Mashpee Wampanoag presenter and performing artist, educates people about Indigenous history and culture, and through his work, connects people throughout the Southcoast community and beyond. From 2005 through 2015, Annawon was the opening performer at the Marion Institute’s Connecting For Change Conference in New Bedford, while Desa was serving as the Executive Director. Over time, their working relationship blossomed into a trusting partnership.

The Wampanoag Experience, a project led by Annawon and sustainability consultant and educator Peter Crawley, began in early 2022 as a collaborative initiative to build relationships and understanding across cultures. The project began with the construction of a traditional Wampanoag wetu at RTB, and continued with the hosting of a powwow in conjunction with our September Open Farm Day. The powwow focused on highlighting Native approaches to environmental sustainability, community and governance, history, food, and arts and crafts. RTB partnered with both

the wetu building and powwow, and the wetu has since become the basis for expanded educational offerings about Native culture at RTB.

Annawon and Peter, along with Merri Cyr, a dedicated volunteer at RTB and a talented visual artist and environmentalist, went on several site visits to find a home for the wetu building project. They wholeheartedly selected RTB, which felt like a full-circle moment. It became a continuation of Annawon’s working relationship with Desa, as well as a natural addition to RTB’s educational infrastructure and community outreach. Merri worked with the partners to secure the initial funding for the building of the wetu through the Westport Cultural Council’s Helen

E. Ellis Trust Grant. Completion of the wetu was made possible with RTB through the generous support of The Bromley Charitable Trust.

In the spring of 2022, Annawon led the effort to harvest Eastern white cedar trees from a local swamp to form the wetu’s frame. With Peter and some incredible teammates from RTB, Elements, and other local community members, the volunteers peeled the poles, lashed them together, and finally covered the frame with poplar, black walnut, and ash bark.

During the building process, Annawon explained that a wetu is a womb-shaped, seasonal family home used by early Northeastern Indigenous people for hunting, fishing, and farming.





Its low doorway reminds us to be humble, as most need to bow to enter the space. Annawon described how this structure was traditionally built when a couple married, and it became a home for that couple, their children, and the maternal grandparents. The family lived in the wetu for an average of ten years before building a new one in a different area to avoid taking too many resources from one spot. Typically, they let a spot “rest” for 20 years and lived in it for only ten.

RTB is grateful for the opportunity to collaborate on this project and to incorporate the wetu into many of our educational initiatives, including field trips, tours, and Open Farm Days. We see the wetu as an essential part of our story as an educational campus located in the Southcoast, the ancestral and present day home of the Wampanoag people.



“The lands of the Wampanoag Nation extend from Southeastern Massachusetts and Eastern Rhode Island, and prior to European contact encompassed over 67 distinct tribal communities. The Wampanoag people have undergone a very difficult history after assisting pilgrims in the early 1600s. With the European settlers came much adversity for our tribe - disease that virtually decimated whole villages, systems of government that bore little resemblance to our tribal practices and values, missionaries intent on converting us to Christianity, and private models of land use and ownership that conflicted with our tribe’s own communal practices and values. The vast majority of these tribal communities were killed in battles initiated by colonists to secure land. Today, Aquinnah, Mashpee, and Herring Pond still maintain physical and cultural presence on their ancestral homelands. In addition, there are many Wampanoag people still living on Wampanoag lands. Linking these tribal communities through preservation efforts is essential for survival of the many cultural arts and traditions at risk of being lost.”

*Bettina Washington, Tribal Historic Preservation Office,  
Wampanoag Tribe of Gay Head (Aquinnah)*

“MY GOAL IS ALWAYS TO HAVE PEOPLE EXPERIENCE AS MUCH AS THEY CAN. EVERYONE WHO GETS TO PUT A PIECE OF BARK ON HERE AND TIE IT—YOU’VE INVESTED, YOU’VE PARTICIPATED IN THE CONSTRUCTION, IT’S BASICALLY YOUR HOUSE. YOU KNOW YOUR COMMUNITY SHOWED SUPPORT AND GOT INVOLVED. THAT’S WHAT WE WANT.”

—ANNAWON





In September, RTB hosted our first traditional Wampanoag Experience Powwow, emceed and organized by Annawon. This beautiful event included Native song, dance, crafts, foods, storytelling, drumming, and a dedication to the newly constructed wetu. Some highlights included a wampum demo with Darius Coombs, a Native foods cooking demo with Eleanor Coombs, the Eastern Sons drummers, and Wampanoag Nation singers and dancers. The powwow was our largest event turnout ever, with over 2,000 people in attendance. We look forward to the continued educational opportunities that will result from our collaboration with Annawon and other members of Indigenous communities.



“Wampanoags still love this land, its woods, its rivers, its bays. We love to fish in her waters and to walk in her woods, through the swamps. We still honor the bounty of the land, turkey and deer, medicine plants and wild blueberries. We still appreciate the harvest of the gardens. This appreciation is a part of what moved me as I first toured Round The Bend Farm with VanLaarhoven. VanLaarhoven made me feel welcome and has a vision of inclusion versus exclusion – with inclusion applying to ALL of us - all walks of life, all persuasions, all creeds and colors.

You can stand on the farm’s ancient rock outcroppings worn by the glaciers that stood towering into the air when my ancestors first arrived here, and you can look out over the fields of crops that give way to wild plants and then stretch out into wetland marsh and the open calm water. It seems looking out on a sight like this that time moves as slow as the water here and I can sense the presence of my ancestors.”

*Hartman Deetz, Mashpee Wampanoag tribal member, from his article “Wampanoag Experience Project Highlights Native History”*







In recent years, the Town of Dartmouth has been engaged in a debate about the continued use of the Dartmouth High School logo, the Dartmouth Indian. The logo was created by Dartmouth high schooler and Wampanoag tribe member Clyde Andrews in the 1970's. He drew the logo to replace an older, culturally inaccurate version which had depicted a Native American from the Great Plains. Andrews' new logo, which is still in use today, shows the portrait of an Eastern Woodlands Native American in pre-colonial cultural dress.

Some Dartmouth residents, including Indigenous tribe members, have opposed the usage of the logo, claiming that it's derogatory and harmful to Native Americans. Other Dartmouth residents, also including Indigenous tribe members, support the continuation of the logo as a celebration of Native culture. Though the two sides differ in their beliefs about the meaning and ramifications of the logo, they are united in a desire to respect and honor the Native ancestors and current residents of the Dartmouth area.

In 2022, voters in the Town of Dartmouth and the Dartmouth School Committee voted to keep the logo. The debate about this issue has opened up a renewed interest in understanding the history and culture of Native tribes. We hope that the powwow and wetu at RTB will contribute positively to a relevant, ongoing, cultural conversation about the longstanding heritage of this land and its incredibly resilient and intelligent people.





# MANIFEST LOVE

**Manifest Love** is a food access program created by RTB's Executive Director, Desa Van Laarhoven, in collaboration with the Executive Directors at YWCA Southeastern MA, Youth Opportunities Unlimited (Y.O.U.), and NorthStar Learning Centers. Through this program, RTB grows, gleans, and packages free weekly food shares for approximately 90 families in New Bedford. We also provide supportive educational materials in English, Spanish, and Portuguese. **Manifest Love** began in 2020 as a direct response to the pandemic; based on its success, we have continued it ever since.

**Manifest Love** Farmer & Distribution Coordinator Madigan (Maddie) Kay and **Manifest Love** Farmer Josh Louro grew annual and perennial vegetables and fruits on approximately two acres of RTB land. They had help from our Garden and Field Team, led by Benoit, our Terracorps team, and our newest farm teammates, Maia and Hazel. Maddie & Josh maintain the **Manifest Love** land using organic farming methods for long-term soil health. This means we use organic matter and add life-based plant and animal materials to our soil. These materials decompose and feed the soil's microbial web, sequester carbon, nourish healthy soil structure, and increase the soil's ability to hold onto key nutrients and retain moisture. In addition, we are careful to never use synthetic pesticides, herbicides, chemical fertilizers, or genetically modified ingredients. We love working with healthy soil, healthy plants, and healthy communities!

Together we grew, harvested, and packed approximately 25,748 pounds of fresh produce, including kale, spinach, microgreens, pea greens, radishes, swiss chard, turnips,

arugula, mizuna, scallions, broccoli, zucchini, summer squash, cauliflower, basil, a variety of peppers, eggplant, cucumbers, peas, chives, carrots, potatoes, and winter squash. **Manifest Love** shares also included RTB-made products like chive pesto and ecological laundry soap (see *Washing our Talk*), as well as other products from local farms, including Brix Bounty Farm, Heart Beets Farm and Eva's Garden vegetables, Flying Carrot Farm eggs, and Renegades Rising english muffins.

This year we received a Food Security Infrastructure Grant through the Commonwealth of Massachusetts to cover the cost of two new walk-in coolers and a freezer. These additions to our infrastructure will improve our energy efficiency, allow us to prepare and store more of our produce for later use, and enable us to keep our **Manifest Love** produce fresh and viable as it awaits delivery to our participants.



SHAUN, MADDIE,  
MAIA & JOSH





The 1st edition of the **Manifest Love** Cookbook was completed this year! It is a 96-page collection of delicious recipes and educational information designed to help our **Manifest Love** participants utilize all of their farm shares. TerraCorps teammate Laurel Branco began compiling recipes in 2021; Maddie expanded and finished the content this year; and Hannah contributed to the graphic design. The cookbook contains many original recipes from local chefs and RTB teammates, including Food Systems Advisor Laura Killingbeck, Shaun, and Benoit. It contains cooking tips, educational information about specific vegetables and herbs, nutritional information, photo identification, and wholesome recipes. It will be translated into both Spanish and Portuguese, and is available to purchase at our monthly Open Farm Days and digitally on our website.

## MANIFEST LOVE FOOD TRUCK

The **Manifest Love** Food Truck (ML Food Truck) is a new Freightliner MT45 step van which has been retrofitted as a food truck. The truck is arriving at the farm this fall, and we hope to make it fully operational by next year. We hope the ML Food Truck will be a valuable educational resource to empower members of the community to learn healthy recipes and incorporate more vegetables into their diets.

RTB accepts SNAP/HIP as a mobile market, and we anticipate that we can double the number of people that we reach in New Bedford and Fall River in our first year with the ML Food Truck. We believe that this will help alleviate both short- and long-term needs by being a consistent community resource and fixture.

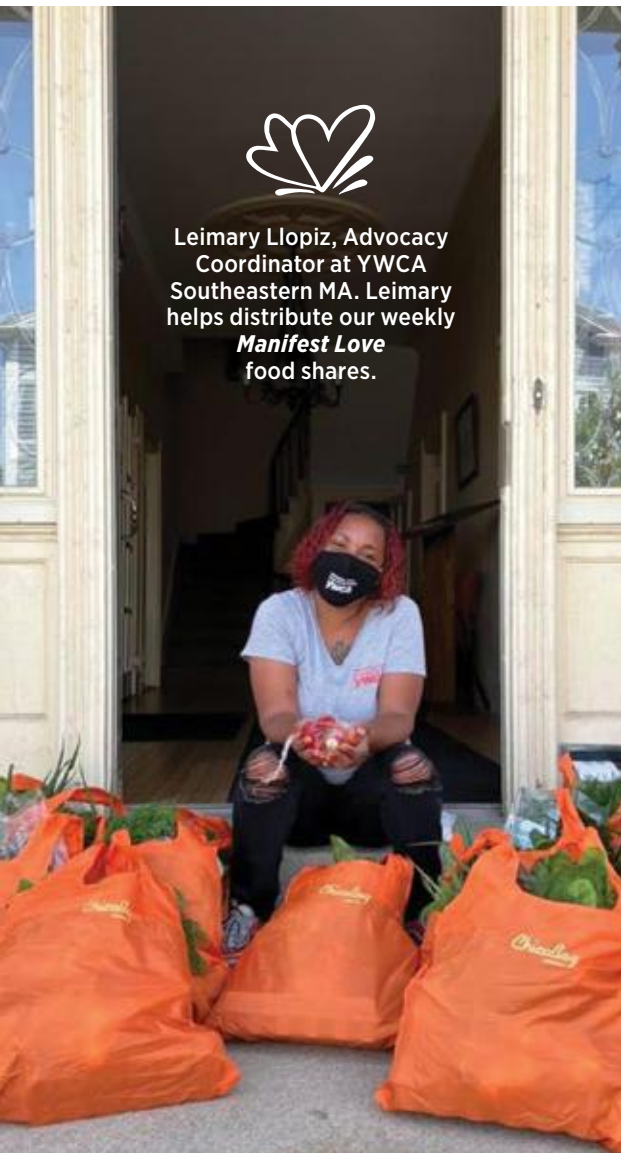
Shaun was instrumental in creating the concept design for the truck, its tools, and its future uses. Office Administrator Heather Zine helped with research, grant writing, and permitting.

Adding a mobile component to **Manifest Love** will help us stay versatile as a farm and adapt to community needs, now and in the future. The COVID-19 pandemic showed us how quickly access to fresh food can be threatened. In a world where access to fresh food is already inequitable, we want to be prepared for any future crises that may arise due to climate change, another health pandemic, or other unforeseen circumstances. With the ML Food Truck, we will always be able to bring food directly to the people who need it most.

The ML Food Truck will allow us to bring fresh food from the farm and other local farms directly into underserved communities. We'll be able to provide healthy prepared meals, sell local farm goods, accept SNAP/HIP, and provide cooking demonstrations and workshops about healthy eating and food preparation.

We also hope that the ML Food Truck will be used by our partner organizations in New Bedford for educational and fundraising opportunities. In this way, the ML Food Truck is not just an investment for our farm, but an investment and resource for the community.

We are committed to having at least 75% of the ML Food Truck food come from within a 60-mile radius of RTB. In addition to the produce we grow at RTB, we will source vegetables, meats, and eggs from nearby farms.



Leimary Llopiz, Advocacy Coordinator at YWCA Southeastern MA. Leimary helps distribute our weekly **Manifest Love** food shares.



# AGROFORESTRY

WE MADE GREAT STRIDES IN OUR 8-10 ACRE AGROFORESTRY SYSTEM AT RTB EAST THIS YEAR.

We worked with Meghan Giroux, the Director of Interlace Commons, a non-profit promoting agroforestry through educational and research initiatives. Meghan, along with Benoit & Josh, led our agroforestry team through a site assessment, narrative development, and goal setting. The team collaborated on a concept design for a diversified windbreak and alley cropping system for vegetable production.

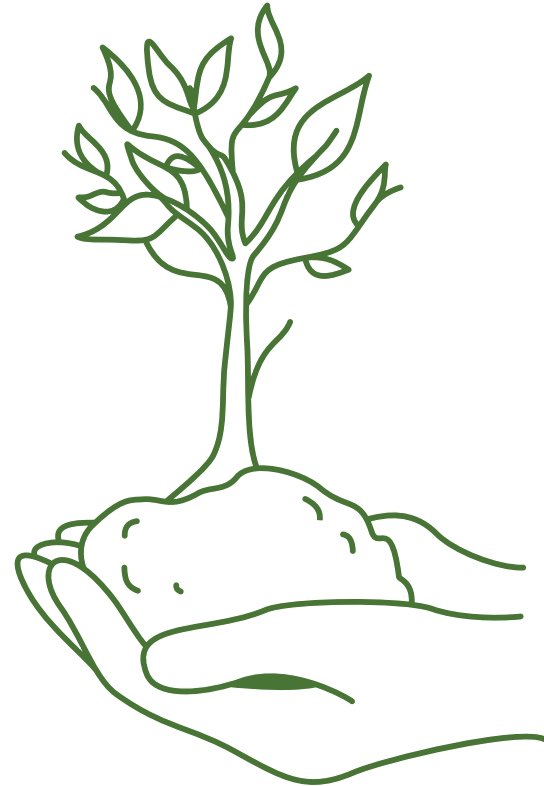
This spring, the agroforestry team began implementation by planting 240 trees for a 1,500 foot windbreak of diversified trees and shrubs with multiple uses. It's designed to buffer production space from strong prevailing winds, since wind can otherwise decrease production and increase erosion. All of the species within the windbreak were selected for multiple qualities, including medicinal value, food, pollination habitat, aesthetics, carbon sequestration, and their contribution to fertility loops. These species are oriented in such a way that they can

also be coppiced (strategically cut) for wood resources and regrown multiple times.

We then marked out tree alleys in rows across the field. These alleys will alternate fruit trees with annual and perennial vegetables, fruits, and herbs for our **Manifest Love** program. We planted twenty-five of the fifty planned apple trees, and added alleys of strawberries and asparagus. Over the next three years, the team will fill out the rows with nectarines, pears, and peaches.

This entire system is designed for resilience in the face of climate change. High impact weather like droughts, storms, and winds are expected to increase over time. The addition of windbreaks, species diversification, and tree crops all function to create resilient ecological systems that are also highly productive.

**The addition of windbreaks, species diversification, and tree crops all function to create resilient ecological systems that are also highly productive.**





# THANK YOU TO OUR CONTRIBUTORS

## FINANCIAL

Anonymous

Aquidneck  
Community Table

Michael & Margie Baldwin

John Barber & Niels Blok

Eric Braitmayer

Bing Broderick

The Bromley  
Charitable Trust

Joe Cappellano &  
Hannah Kanstroom

Edward Chaloner  
& Lydia Walshin

Patricia & Chris Charyk

Cindy Chaves

The Clock Hollow Fund

David Cole & Betty Slade

Commonwealth of MA

Linda & David Cornell

Peter Crawley

Jane Delano

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Fidelity Charitable Fund

The Four Leaf Clover  
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& Larry Stifler

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Ellen & Duncan  
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Justin & Adele Morreale,  
In memory of Barbara  
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Sushi Food Cooperative

Kristin & Chris Tamulis

Frederick & Amy Thurber

Martha Thurber

Joan & Ed Tiffany

Nia Van Laarhoven

Vanguard Charitable Fund

Duncan Wells

Don & Elizabeth Wilkinson

Dena Willmore

The Yawkey Foundation

## IN-KIND

Brix Bounty Farm

ChicoBag

Jessica Cook

Merri Cyr

Peter DeFusco

Nancy Dempze

Equal Exchange

Flying Carrot Farm

Eva's Garden

Great Hill Dairy

Hemenway & Barnes

Holy Ghost Society of  
Horseneck

Erik Kowalski  
of EDK Studio

Damon F. May

Ellen & Duncan McFarland

Joan Menard  
& Michael Balukonis

Moby Dick Brewing Co.

Noquochoke Orchards

Saltonstall Architects

Lorraine & Bill Sylvester

Rick & Hana Tabit

Amy Thurber

Barry Van Laarhoven

Nancy & Hank Van  
Laarhoven

Shaun Van Laarhoven

Anna Whitcomb





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 Diane Zine  
 Gabe & Hannah Zine  
 Peter Zine





# FINANCIALS

FISCAL YEAR 2022 (OCT 1, 2021- SEPT 30, 2022)



## REVENUE

Programs:		
Education	\$138,051	13.5%
Farming	\$45,527	4.4%
Manifest Love	\$128,720	12.6%
Fundraising and Other	\$712,223	69.5%
<b>TOTAL REVENUE:</b>	<b>\$1,024,521</b>	

## EXPENDITURES

Programs:		
Education	\$280,283	26.9%
Farming	\$208,736	20.1%
Manifest Love	\$142,790	13.7%
Administration	\$112,627	10.8%
Fundraising	\$14,168	1.4%
Investment in Long-Term Assets	\$281,459	27.1%

**TOTAL EXPENDITURES: \$1,040,063**

Expenditures in excess of current year revenue were funded using a portion of our historical surplus.



# LOOKING AHEAD

As 2023 approaches, we look forward to all of the possibilities to **cultivate, educate, and empower people of all ages** on the farm!

We are very excited to see the new **Manifest Love** Food Truck in action. We have learned much in the past few years about local sourcing, zero-waste meals, and the process, flow, and educational components of food service. We will incorporate this knowledge into the use of our food truck, making it as sustainable and innovative as we can. We plan to move forward with permitting and menu planning for the food truck this winter, along with meeting with our **Manifest Love** partners to generate ideas about how the food truck can best support the larger community.

We broke ground on our new bathhouse this year. We added the foundation, dug for water and electricity, and constructed the gray water catchment area—and we look forward to the completion of this project by the end of 2023. Our bathhouse will include two composting toilets, multiple showers, a bathtub, laundry facilities, and a sauna for deep tissue healing (one of the many ways we promote health and strive to **redefine wealth** at the farm).

We will continue to develop the concept design for on-site housing for the future of RTB, as the area surrounding the farm has very little affordable housing. This is consistent with our mission, including our three tenets of **modeling nature, valuing diversity, and redefining wealth**. As a 115-acre working farm and educational non-profit, we need a whole team of people to maintain and utilize the RTB campus and agricultural and educational programming. We will take what we have learned from previous projects to inform our concept design plan from start to finish.

We look forward to seeing RTB's new yurt in action! The yurt will give Elements a four-season classroom, which will free up RTB's main classroom for year-round events and workshops. We are excited to offer up our space throughout the year for retreats and other wellness initiatives run by the larger community and ourselves. We want to provide a healthy and vibrant backdrop for many other organizations to thrive at our *Center for Restorative Community!*

"I TAKE HEART IN THE FACT THAT WE SUPPORT OTHER PEOPLE TO MANIFEST PROJECTS THEY CARE ABOUT."

-DESA







# SPECIAL THANKS

## TO OUR AMAZING WRITING AND EDITING CREW:

Maxx Fidalgo, Laura Killingbeck, Desa Van Laarhoven, Marcy Wintrub, Heather Zine

---

## TO OUR PRO-BONO PHOTOGRAPHERS:

Thank you Merri Cyr and Erik Kowalski for capturing the essence of RTB in your beautiful photographs.

---

## TO OTHER PHOTOGRAPHERS WHO DONATED THEIR WORK FOR OUR USE:

Maxine Chapman, Laura Killingbeck, Desa Van Laarhoven, Hannah Wylie

---

## TO THE ENTIRE RTB TEAM FOR YOUR PERSEVERANCE AND COMMITMENT TO OUR WORK.

---

AND TO ALL OF YOU, OUR SUPPORTERS, FOR MAKING THIS BEAUTIFUL REPORT COME ALIVE!

## MANIFEST LOVE PARTNERS:







*Art piece led by Robert Peters, Mashpee Wampanoag, along with powwow participants, at the September powwow.*

Round the Bend Farm is located in Southeastern Massachusetts, the traditional homeland of the Wampanoag people. Descendants of the original Wampanoag continue to live throughout the area. We acknowledge and honor the Indigenous ancestors who stewarded the land we now walk, farm, and care for.



A LIVING LABORATORY THAT CULTIVATES, EDUCATES AND EMPOWERS PEOPLE OF ALL AGES

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**WWW.ROUNDTHEBENDFARM.ORG**