EGP Farms

Who knew that a little patch of land could create so much value!

Once set up, the farm sustains itself

$80,000
$70,000
$60,000
$50,000
$40,000
$30,000
$20,000
$10,000
$-

Project Costs (Loutet)

2011  2012  2013  2014  2015

$0
Public cost to maintain greenspace

$54,900
Local dollars generated

Project Costs include: Farmer’s wage (40 hrs/week), volunteer coordinator wage (6 hrs/week), manager wage (6 hrs/week), seeds, supplies, tools and equipment.

1000+ Children learning outdoors
2500 Local residents connect in their neighbourhood
9,500 Lbs of fresh, delicious produce
2080 Hours of employment; 5 Internships
1723 Hours of volunteering
$54,900 Local dollars generated
500 Cubic yards of waste diverted from the landfill

90% of the produce grown is sold directly to customers. We also supply local restaurants like the S’wich Cafe, Ethical Kitchen, Bluhouse Cafe and the Pear Tree Restaurant.

The garden is host to many events such as community dinners and potlucks.
Growing food is an integral part of community

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.”  - J.R.R. Tolkein

Growing and eating food is an international language that builds community.

People everywhere value food production and want to know where their food comes from.

Share of Canadians that agree with the following statement:

Make an effort to buy locally grown food 83%

It’s important to know where the food that they eat comes from 83%

Willing to pay more for food if its locally grown 71%

A recent survey of Metro Vancouver found that:

• 1 in 4 respondents reported feeling alone more often than they would like.
• 72% said they had not socialized with a neighbour in the previous 12 months.
• 46% say the reason they don’t know their neighbours is that they rarely see them.

Vancouver Foundation, Connections and Engagement, June 2012

EGP Farms brought together over 3000 local residents in 2015, including 408 volunteers. Here’s what they told us they gained.

<table>
<thead>
<tr>
<th>Experimenting with interesting food plants</th>
<th>Giving back to the community</th>
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</thead>
<tbody>
<tr>
<td>Connecting with other like-minded individuals in the community</td>
<td>Getting fresh air and exercise</td>
</tr>
<tr>
<td>Learning about gardening and plants</td>
<td>The great people</td>
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<tr>
<td>Learning to grow from seed to harvest</td>
<td>The mentorship and expertise offered</td>
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<tr>
<td>Digging in the dirt relieves stress!</td>
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81% of British Columbians ranked Farming and Growing Food in the top 2 of 15 potential land uses.

McAllister Opinion Research, 2014

Local Food Makes Senses

One bag of salad greens

Two very different paths to your table:

EGP FARMS

GROCERY STORE

The shortest path from garden to table means avoiding:

• fossil fuels for processing and refrigerated trucking (2000km+)
• water to grow and wash produce in the 4th year of extreme California drought
• a diluted chlorine wash

Outdoor Classroom

Only 32% of children aged 4-8 meet guidelines for servings of fruits and vegetables.

Empirical research shows that Garden Based Learning:

• Improves diet, health, physical activity, and environmental awareness
• Improve student grades, attitudes and behaviour. Majority of studies found test score improvements in science (93%), math (80%), language arts (72%).

Williams, D. and Dixon, P.S. (2013)