

MUDBONE GROWN

RokHedz - GroundUp Organics - GreenA&T

MUDBONE GROWN, LLC

MudBone Grown is a women-minority-veteran owned small farm and food business enterprise working in and serving the Portland-Vancouver Metro area. MudBone Grown is committed to building a more resilient, thriving, and entrepreneurial food and maker community in which cooperation and shared economy are standard.

MudBone Grown is in the business of growing food, growing community health, growing business, and growing community culture around delivery of the triple bottom line to historically absent or barriered communities. MudBone Grown practices and teaches what it promotes, and as part of a motivated and dedicated collaborative, we are working to establish a more just and equitable sustainable food system in the Portland Metro area.

LOCATIONS

Our newly secured .8 acre fully operational NE 33rd Community Farm is a partnership with Oregon Food Bank, where community members, schools, and transitioning adults learn to grow food collaboratively, explore small enterprise opportunities, and take home a share of the harvest. Participation is free and open to all, however our focus is on establishing a healthy and thriving system engaging the African and Black communities in the area.

The farm is also the base for the community track of the Green A&T Urban Farming Apprenticeship (GATUFA) program, offered through MudBone Grown and their GroundUP Organics Program. This project, working with Black Parents Initiative (BPI), Black Food Sovereignty Council, and KAIROS School, will over the next 3 years scale-up and improve access to opportunities in the regional food system.



PRIMARY ELEMENTS: GROWING - HEALING - BUILDING

GROWING: FOOD PRODUCTION & VALUE ADDED PRODUCTS

Working on about 1.25 acres of in-city agricultural space with the infrastructure to support the education, training, and incubation of micro-business enterprise, MudBone Grown and its community partners plan, produce, harvest, process, and deliver healthy and culturally/historically appropriate speciality produce, berries, and culinary

HEALING: FOOD NUTRITION & HEALTH

Community capacity-building is a primary concern for MudBone Grown and community participants must develop awareness of where food comes from, an appreciation for the energy and resources that go into food production, and the benefits of eating locally produced, organic foods. At the same time, they are taught how to make healthy decisions about food. Each participant is required to taste each item that is grown at their site, and they often discover and enjoy foods they have not tried before. Maternal and Child Health nutrition education helps families to develop awareness of what foods support healthy

pregnancies, breastfeeding, postpartum healing and lifestyle choices.

Combined with Breastfeeding, childbirth education and parenting support, participants learn the value of *First Foods* for infants, attachment parenting skills building, and how to use food as medicine.

BUILD: CAPACITY, CRITICAL MASS, CONSCIOUS COMMUNITY

MudBone Grown, its owners and partners, clients, and community are collectively focused on both/and outcomes, where there is both triple-bottom line and triple-bottom justice.

MudBone Grown Farm is the cooperative farm actively engaged in further localizing the food economy in the Black and African-American communities in the region. MudBone, is in its first year on the Oregon Food Bank 33rd Street Community Farm site operating just under one acre of prime production land. MudBone Grown, working with a community food cooperative, are strategically to aggregate demand for healthy food products, increase community access to healthy healthy foods, create jobs for community residents, and increase markets and responsiveness to/by local producers.

Green A&T Academy is an intergenerational STEAM-based project focusing on food systems education and training for low-income and impacted communities. Guided by the participatory action model (PAR) as an essential aspect of the individual learner's independent endeavor during their work. Participants learn the basics of planning, designing, constructioning, maintaining and the business management of an urban farm or food-related enterprise.

Our team provides culturally-responsive pre-employment/ entrepreneur development programming to teens, young-adults and adults through an introduction to green employment opportunities, relevant pre-employment training, and pre-professional skills development.

GroundUp Organics is the organics waste processing and VAP (value-added product) project focusing on organics waste and composting system at our farms through a STEAM lens. Interns receive a stipend and school credits for their work. Interns and program participants attend Master Composting certification training, urban gardening and "green infrastructure" workshops, work on local community partner projects, tour other gardens and farms in the area, increase soft and hard life-skills, and interact with experts to prepare for environmental or green workforce opportunities.

TEAM

Shantae Johnson (Co-Founder/Owner/Lead Manager/Public Health) With a solid background in Maternal and Child Health. She began her career in Public Health 12 years ago working as an International Center for Traditional Childbearing (ICTC) full circle doula ,sparking her love for maternal and child health and community. Johnson is a certified community health worker, doula, breastfeeding peer counselor, urban farmer and food justice warrior. She is a cultural bridge builder with strengths in community organizing, project management, and program creation with a public health lens. She is a parent, healer, chef, and referee to six beautiful children.

Arthur Shavers (Co-Founder/Fabrication/Manufacturing), is an urban farmer, construction “jack-of-all-trades”, idea implementation guru and professional leather smith . Arthur is a native Portlander, born and raised. With a strong community ties to the black community, he is creating foodscaping paradises using landscaping and structural innovative. He posses a Class A CDL and is proficient in heavy equipment, dump trucks and tractor equipment. Shavers is also a community organizer and current Farm Manager.

Edward Hill (Partner/Lead Planner/Food Systems/Development) is a 18+ year small farmer, promoting and demonstrating community-based workforce development and business development in the Northwest. Hill focuses on food systems, green infrastructure, and STEAM-based innovation as the tools to close equity and engagement gaps for marginalized or underrepresented communities. Hill conducts food research, teaches, and drives local policy work and community practice. Hill studied Land Use Planning and Food Systems at the University of Washington; Urban Development at The Evergreen State College Urban Development; and Mass Communications/Ethnic Studies at Cal State East Bay.