

ANNUAL

REPORT



2025



MISSION, LAND & COLLECTIVE DIRECTION

GROWING FOOD. STEWARDING LAND. BUILDING POWER.

FrontLine Farming cultivates local food systems across the Front Range of Colorado by stewarding land, producing nourishing food, and investing in farmer and community leadership. Our work is grounded in culturally rooted foodways, ecological care, and the belief that food systems transformation begins with relationships—to land, to history, and to one another.

We farm not only to feed people, but to strengthen local economies, support agricultural workers, and build pathways toward food sovereignty shaped by the communities most connected to the land.

A MESSAGE FROM THE TEAM

In 2025, FrontLine Farming operated in a landscape marked by political uncertainty, benefit disruptions, and increasing pressure on immigrant and working communities. Rather than reacting to instability, we chose steadiness. We focused on what we know how to do well: steward land with care, grow food that reflects our cultures, share abundance with dignity, and invest deeply in learning.

Our farms are spaces of production, education, ceremony, and gathering—places where people could come not only to receive food, but to contribute, learn, and belong. This work is relational and intentional. It is built season by season, through trust, presence, and shared responsibility.



OUR FARMS: DISTINCT ROLES, SHARED PURPOSE

FrontLine Farming operates three active farm sites that together form a connected ecosystem.

MAJESTIC VIEW FARM (ARVADA)

serves as our regional production anchor. Continued infrastructure improvements and refined growing systems allowed for a significant increase in food production in 2025, supporting CSA distribution.



Majestic View's total produce output increased from 9,411 pounds in 2023 to 11,282 pounds in 2024 (a 20% increase), and then scaled to **19,980 pounds in 2025 (a 77% year-over-year increase)**, with more than 200 varieties of vegetables grown. This growth reflects a deliberate focus on simple, appropriate technologies and systems—designed to maximize production while reducing physical strain on farmers—including strategic hoop house cultivation for earlier and higher-yield harvests, improved material handling through a dump trailer, and the use of handheld mechanized tools for bed preparation and weed management.



SISTERS GARDENS (NORTHWEST DENVER)

Functions as a community-centered farm focused on education, greenhouse growing, cultural foodways, and gathering. This year marked our first full season of utilizing the greenhouse for education and growing all of our own plants from soil—a profound shift for us as urban farmers and a grounding source of abundance and learning. The No-Cost Grocery continues to be a vital way we remain rooted with longtime neighbors in a rapidly gentrifying area, offering consistency, dignity, and nourishment as the neighborhood around us changes.



CELEBRATION GARDENS (SOUTHEAST DENVER)

is a neighborhood-scale farm rooted in soil restoration, family engagement, and long-term food access. The site hosts our early childhood and youth camps, serves as a primary space for farm-to-table gatherings, and supports the cultivation of a wide diversity of culturally rooted foods shaped by the surrounding community. It is also home to our longest-standing fruit trees, which continue to produce food shared with neighbors and demonstrate how meaningful yields and nourishment can be grown within small urban plots.



Together, these farms demonstrate a model in which production, education, and community care reinforce one another rather than compete.



DID YOU KNOW?

Since the beginning, FrontLine Farming has been intentionally growing and documenting **foodways**—the living relationships between people, plants, culture, and place.

At Sister Gardens, we are installing interpretive signage and **coding culturally significant plants** so visitors, youth, and farmers can learn directly from the land. These signs share the histories, uses, and ecological wisdom of crops rooted in African, Arab, and Indigenous foodways, making visible knowledge that has long been carried but rarely acknowledged.

This work supports farmers in **exploring climate-resilient crops**—plants shaped by heat, drought, migration, and adaptation—while offering practical insight into how ancestral agricultural practices continue to guide sustainable farming today. At the same time, it creates moments of recognition and pride for community members who see their cultures, stories, and foods honored in public space.

For FrontLine Farming, foodways signage is both education and affirmation: a way to share knowledge, strengthen climate resilience, and remind our communities that their histories and traditions belong here.





EDUCATION & YOUTH LEADERSHIP:

Youth programming at FrontLine Farming is designed to support young people as learners, leaders, and whole humans—not as unpaid or extractive labor. Our goal is to introduce youth to the foundations of farming and food justice while ensuring they experience joy, curiosity, safety, and respect.

BLACK TEEN CULTIVATORS PROGRAM

The **Black Teen Cultivators Program** is an eight-week, paid summer experience focused on leadership development, food justice education, and cultural grounding.

In 2025, **nine Black youth** participated. Cultivators spent limited time doing physical farm work and significant time in education, discussion, and exploration. Their days included:

- Learning the basics of farming, soil care, and plant life cycles
- Participating in food justice and food sovereignty education
- Cooking meals together using farm-grown ingredients
- Visiting community partners and food justice organizations
- Spending extended time in classroom-style education and shaded learning spaces
- Sharing meals at a local restaurant as part of relationship-building and care

Cultivators were **paid for their time**, supported as emerging leaders, and encouraged to ask questions, explore career pathways, and imagine their place in food systems work. The program prioritizes confidence, curiosity, and connection over productivity.



YOUNG GROWERS SUMMER CAMPS

FrontLine Farming hosted **two free, one-week summer camps** for children **ages 5–13**, offering early, joyful introductions to farming and food systems.

Camp activities included planting, harvesting, nature exploration, art, storytelling, and shared meals. The camps emphasized play, creativity, and belonging—creating formative experiences with land that center joy rather than obligation.

SCHOOL-BASED & FRONT RANGE YOUTH EDUCATION

Beyond seasonal programs, FrontLine Farming educators worked with students and children across Colorado through school visits, classroom-based learning, and partner-hosted sessions.

A featured example of this work is our partnership with the **Marvin W. Foote Youth Services Center**, where we delivered a multi-session, land-based education program for incarcerated youth. Through hands-on lessons on plant life cycles, food systems, and care for living things, we brought grounding, dignity, and possibility into a highly constrained environment.

Across all youth work, education is approached as a continuum—from early childhood to youth leadership to adult learning—rooted in access, care, and imagination.





DID YOU KNOW?

FRONTLINE FARMING GROWS MUSHROOMS BY BUILDING THEIR ENVIRONMENT.

At FrontLine Farming, our mushroom work grew out of years of experimentation and learning. Through that process, we came to understand that successful outdoor mushroom cultivation isn't just about production—it's about creating the conditions mushrooms need to thrive.

To support this, we cleared a small shaded area among existing trees and intentionally built a cool, humid microclimate, planting perennials and shrubs such as ferns and dogwoods to hold moisture and regulate temperature. This forest-like space now anchors our mushroom systems and supports soil health across the farm.

Within this environment, we cultivate oyster mushrooms (blue and gray varieties), wine cap mushrooms, and reishi. We expanded established outdoor beds and developed bucket-growing systems that allow for consistent feeding, moisture control, and increased production. Mushrooms are harvested for shared meals and community use, while portions are left in place so the mycelium can continue enriching the soil.

This work is also educational. Our mushroom area functions as a living lab, where we host classes, workshops, and farm visits focused on fungi, microclimates, and climate-resilient growing practices. Mushrooms hold deep cultural significance across many traditions as food, medicine, and symbols of regeneration, and our work honors those histories while sharing practical knowledge with our community.





HEALING FOODS & COMMUNITY RESILIENCE

FOOD ACCESS ROOTED IN DIGNITY AND FORESIGHT

FrontLine Farming's food access work prioritizes stability, choice, and respect. Rather than reacting only when systems fail, we respond with foresight—adapting quickly while maintaining long-term relationships.

In 2025, converging policy shifts, benefit disruptions, and rising costs intensified food insecurity across Colorado. These conditions were not unforeseen. FrontLine Farming had already identified growing gaps and responded by prioritizing direct food access and relational care.



SNAP NAVIGATION & ADAPTIVE RESPONSE

FrontLine Farming supported 215 families through SNAP-related assistance while navigating an increasingly unstable policy landscape. As outreach conditions became more constrained, leadership made the decision to redirect staff capacity toward immediate food provision.

This response included:

- Increasing food availability through No-Cost Grocery
- Providing grocery gift cards to SNAP customers
- Forgiving SNAP-related CSA debts to reduce financial strain

These decisions reflect a commitment to care over bureaucracy and responsiveness over rigidity.

NO-COST GROCERY DISTRIBUTION

Since 2016, FrontLine Farming has partnered with Denver Food Rescue to operate a weekly **No-Cost Grocery**, designed to function like a neighborhood store—organized, choice-based, and relational.

In 2025:

- **47,472 POUNDS** of food were rescued and distributed
- An average of approximately **911 POUNDS PER WEEK**
- **50+ FAMILIES** participated regularly, many over multiple years

Volunteers and staff prioritized dignity, consistency, and relationship-building, ensuring the space remained welcoming and dependable.



GROWING KNOWLEDGE IN COMMUNITY: LEARNING AS CARE, CULTURE, AND CAPACITY

Education at FrontLine Farming is not a separate program—it is the foundation of our work. Learning happens through hands-on practice, shared meals, political education, and time on the land. Our approach centers lived experience alongside technical skill and treats education as a long-term investment in people rather than a short-term output.

In 2025, education shaped every part of the organization: staff, farmers, youth, and community members.

COLLECTIVE LEARNING ACROSS THE ORGANIZATION

Throughout the year, FrontLine Farming provided hundreds of hours of paid educational support for our team of eight staff members. This learning was layered and intentional, combining structured training, experiential education, and embedded daily practice. **Staff and farmers participated in:**

- Ongoing professional and leadership development supported as paid time - Over 700 hours across staff
- English language learning for staff strengthening communication and access
- Spanish language learning to support bilingual engagement
- Conflict resolution and restorative practice training
- Digital security and computer literacy education
- Foodways storytelling and facilitation workshops
- Field trips to partner farms and rural agricultural sites
- Regular on-farm classes and educational sessions integrated into daily work
- One staff member completed a year-long National Young Farmers Coalition Policy Fellowship focused on food and agriculture policy.

This sustained investment reflects our belief that strong food systems are built by people who are continuously learning together and that education must be compensated, not extracted.

FARMER IMMERSION PROGRAM — THE ART OF BALANCE

The two-week Farmer Immersion Program continued as a cornerstone of FrontLine Farming's educational work. Designed for farmers, staff, and community partners, the Immersion blends hands-on learning with political education, cultural reflection, and relationship-building.

Participants spent mornings on the land and afternoons in discussion, exploring food sovereignty, Black land history, Afro-Indigenous farming practices, soil health, pest management, preservation, and land-based ethics. Off-site learning connected participants to rural agricultural communities and worker-led advocacy efforts.

The Immersion is intentionally paced. It prioritizes depth over productivity and reflection over output, creating space for participants to imagine what farming can look like when rooted in care, culture, and balance.





DID YOU KNOW?

FRONTLINE FARMING GROWS MEDICINE.

At FrontLine Farming, herbs are not just “add-ons” to a farm. They are part of how we practice care, build resilience, and deepen community access to healing. In 2025, we grew over 40 medicinal and culinary herbs across our farm sites (and we may be closer to 50+ when we count everything stewarded across beds, borders, and shared growing areas). We grow herbs because we believe people deserve access to fresh, locally grown plant medicine—and because tending herbs over a season teaches us what a plant really is.

When you grow an herb yourself, you learn it differently. You notice how heat changes aroma and oils. You learn the best moment to harvest—before flowering, at peak bloom, or when energy returns to the roots. You learn how drying, timing, and storage protect potency. That relationship shapes the medicine: it changes how herbs taste, how they feel in the body, and how they show up in blends, oils, and daily use.

This year, we began developing a comprehensive FrontLine Farming Herb Guide—a practical resource designed for our staff and community that organizes herbs by body systems and their herbal allies (nervous, respiratory, digestive, immune, skin/wound care, and

reproductive support). The guide includes growing and harvesting guidance for Denver’s climate, preparation basics (tea blends, tinctures, infused oils, and salves), and safety notes to support responsible use.

Alongside this, we are continuing to develop apothecary products rooted in what we grow—building a pathway for community sharing, learning, and access that is grounded in land stewardship and real relationship with the plants.

For FrontLine Farming, apothecary work is about more than products.

It is about the pride and power of growing what we need—learning it deeply, tending it well, and sharing it with care.

GREW OVER
40+
 MEDICINAL & CULINARY
 HERBS



ADVOCACY, POLICY & AGRICULTURAL WORKER SOLIDARITY

FROM THE FIELD TO THE POLICY TABLE

FrontLine Farming's advocacy work is grounded in lived experience and long-term commitment. Through Project Protect Food Systems Workers, we stand alongside agricultural workers and rural partners to meet immediate needs while engaging the systems that shape food access and land use.



AGRICULTURAL WORKER FOOD DISTRIBUTION

In 2025, FrontLine Farming coordinated weekly rural food deliveries in partnership with worker-led and community organizations.

- Two delivery routes per week
- Service to Pueblo, Alamosa, and communities near Greeley and Fort Collins
- Over **226,000 POUNDS** of food delivered to rural partners

This work ensured consistent food access in regions often overlooked by traditional food systems.





POLICY & SYSTEMS ENGAGEMENT

At FrontLine Farming, we understand that the work does not stop at the field's edge. Food sovereignty requires us to move across systems—soil, policy, labor, and governance—because the same structures that shape how food is grown also shape who is protected, who is excluded, and whose knowledge is valued.

Our farmers and leadership engage in policy and advocacy at multiple, interconnected levels, bringing lived experience as growers, agricultural workers, and community leaders into spaces that often operate far from the land itself. This engagement is not symbolic—it is sustained, relational, and rooted in the understanding that systems impacting us must be continually reshaped by those living within them.

Our engagement spans multiple levels, including:

- **Local governance and advisory bodies**, such as leadership within the **Denver African American Commission** and participation in the **Denver Sustainable Food Policy Council**, where we advocate for equity in food access, land use, and decision-making.
- **Farmer-led coalitions and regional networks**, including **Mile High Farmers**, where growers align strategies, share knowledge, and build collective power across counties.
- **State and national policy spaces**, including a year-long **National Young Farmers Coalition Policy Fellowship**, ensuring BIPOC farmer representation in national agricultural policy conversations.
- **Farmworker rights advocacy**, where we support agricultural workers in advancing protections related to labor conditions, safety, and dignity—recognizing that food systems cannot be just if the people who harvest our food are not protected.



Our policy priorities include:

- **Land access and zoning reform**
- **Farmer tax credits and economic protections**
- **Public funding for food access and community-based agriculture**
- **Stronger labor protections for agricultural workers**

This work reflects our belief that policy must be shaped by those closest to the land. Our farmers understand that the systems affecting us—housing, labor, immigration, food access, and land—are deeply interconnected, and that lasting change is built through presence, persistence, and collective leadership.




DID YOU KNOW?
WE CELEBRATE ON PURPOSE.

FOOD AS CEREMONY AND CONNECTION

At FrontLine Farming, celebration is not an extra—it is part of how we care for one another and remain rooted in who we are.

Our gatherings create space for joy, rest, and cultural expression at a time when many of the communities we farm alongside are experiencing fear, surveillance, and active harm—from immigration enforcement, criminalization, and the erasure of culture and history. In this context, coming together around food is an act of grounding and continuity.

In 2025, FrontLine Farming hosted celebrations that honored seasonal abundance, cultural foodways, and collective presence, including:

- **Black Bar Bar-B-Que** - An annual homecoming on the farm that centers Black foodways, music, and joy—bringing together over 130 community members for a free, farm-to-table celebration of culture, resilience, and collective belonging.
- **Corn Harvest Festival** - Food Systems Workers, where farmers and promotoras gathered to prepare traditional maize foods, share ceremony, and affirm land, culture, and solidarity.
- **Farm-to-Table Dinner: Foodways of the Americas** - A multi-course farm-to-table gathering for over 200 guests that honored the foodways, seeds, and resistance histories of the Americas, using cuisine as a living story of survival, migration, and cultural continuity.
- **World Heritage Potlucks** - Community potlucks rooted in immigrant and refugee traditions—featuring cuisines such as Afghanistan and Mauritania—that create space for cultural pride, story telling, and connection through shared meals on the farm.

These gatherings bring together farmers, families, chefs, elders, youth, and supporters across differences. They are intentionally designed to be welcoming, culturally grounded, and joyful—spaces where people can gather without agenda, remember who they are, and feel seen. For FrontLine Farming, celebration is both joy and resistance. It connects us to our ancestors, to the land, and to one another—and reminds us that our cultures, stories, and foodways endure.

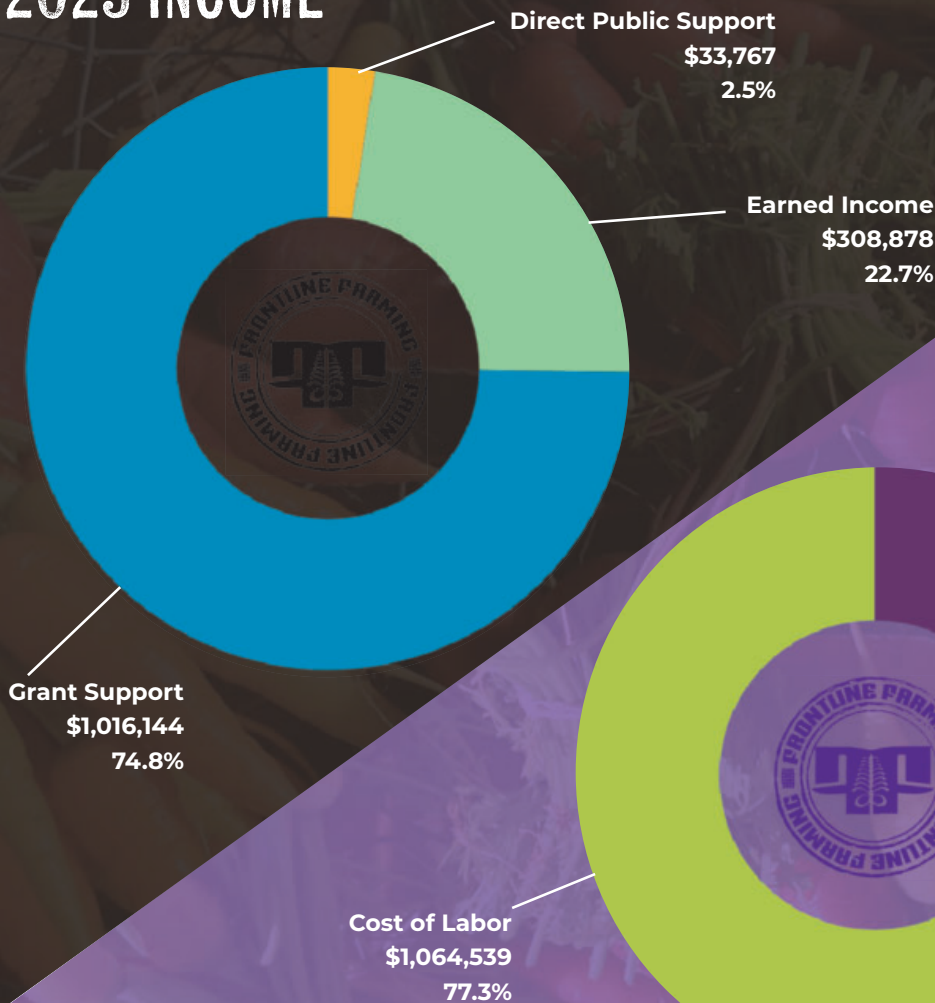


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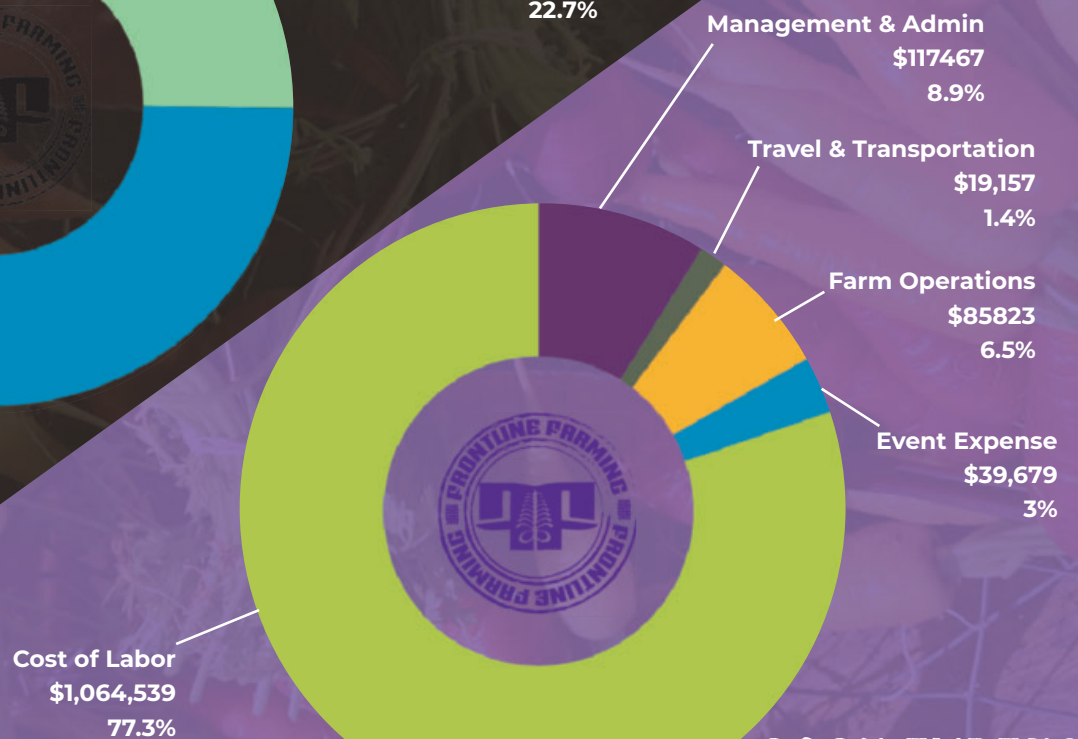
Federal changes in funding and mission alignment meant that many nonprofits tightened their belts and adjusted programmatic expectations. This situation affected our financial expectations for the year but we were able to pivot and rely more heavily on our earned income in order to grow even more produce and reach our communities through education and events. Our Earned Income from CSA and produce sales along with our fiscal sponsorship successes ensured our dependence on grant funding shrunk from over 80% of income in 2024 to just under 75% in 2025.

Our spending categories were in alignment with our funding with expected 80% of costs in labor and a smaller spend over last year in farm operations, admin and travel.

2025 INCOME



2025 EXPENSES





DID YOU KNOW?

We could never do this alone. This annual report is just a snap shot into the work we do and we are able to do because of all our partners.

FrontLine Farming's work is steady, relational, and built over time. By integrating land stewardship, education, food access, celebration, and advocacy, we continue to grow food systems rooted in dignity, culture, and collective care. We are grateful for the partnership and support of the following communities:

FOUNDATIONS

- Patagonia Action Works
- Healthy Food for Denver's Kids
- Jefferson County Public Health
- Latino Community Foundation
- Hunger Free Colorado
- Blueprint, now Provecho Collective
- Colorado Health Foundation
- Colorado Gives Foundation
- Swift Wings Foundation
- Denver Foundation
- Colorado Trust
- Cielo Foundation

COMMUNITY FUNDERS

- FROG
- Sisters of Saint Francis
- People and Pollinators Action Network

EVENTS-BASED DONORS

- Colorado Gives Day Supporters
- 2025 Farm to Table Supporters

PARTNERS & COLLABORATORS

CHEFS

- Jared Kendall
- Fleur and Family
- Ben Jacobs and Tocabe

FARMS

- Freedom Acres Ranch
- Dahlia Campus Farms & Gardens

ORGANIZATIONS

- Denver Zoo
- Community Language Cooperative
- Rosa Roja
- Divino Wine
- Goldspot Brewing
- Celebration Community Church

- Project Protect Food Systems Staff and Promotoras for Corn Festival
- RTL Foundation and BNDC Cohort
- Matter Bookstore
- otherWise, Ltd.
- Hearty Provisions
- B&B Delivery Service
- Chayil Catering Creations
- Black American West Museum

EDUCATORS & FACILITATORS

- Robin Ruston and Mike Wird - Regenerative Adventures, LLC
- JaSon Auguste
- Nicole Civita
- Rachael K. Sharp
- Karim Gharbi

LONG-TERM ALLIES

- Illyas El-Amin
- Sisneros Family
- Sister Hanna
- Beth Sanchez
- Kurt Gilman

NO COST GROCERY TEAM

- Crystal O'Neal
- Ahmed Emmad
- Sheila Urquhart Moura

ADVISORY BOARD MEMBERS

- Rene Galindo
- Jenifer Rodriguez
- Dr. Genene Duran
- Ron Harris



2024
Connecticut

February

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