2020 brought unique challenges to our garden programs as we learned how to provide a community-driven experience while maintaining health and safety for all participants.

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In our community gardens, we shifted away from individual family plots to communal beds in which all gardeners supported TNFP staff in growing shared crops that were harvested weekly for shares to be distributed to participating families. This model proved so successful that when given the option to go back to family plots in the fall, most families chose to continue participating in our communal approach.

2020 Community Gardener

I like that we were able to go once a week and learn more about the garden. I thought it was very therapeutic. I felt like it kept me grounded during these hard times. I felt very blessed getting connected to mother nature. I look forward to doing that again next year.

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60,284 servings of fruits & vegetables grown in TNFP gardens

8 Growing Together farmers collectively earned $40,296 by selling their organic vegetables

60 families participated in community garden programs

93% eat more fruits & vegetables because they grow their own

91% feel like they belong to a community at the garden

69% report positive changes in their physical or mental health
This year brought a great deal of change to our kitchens. Immediately following the tornadoes that devastated our community in March, our kitchens were buzzing with more volunteers than ever before, and in just five weeks we cooked and shared over 12,000 emergency response meals for those impacted by the storms.

Not long after, though, we faced the very different challenge of COVID-19 - forcing us to suspend volunteer activities, navigate closure of many partners and reimagine our community meals model to keep our team, partners and meal guests safe and healthy.

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Without volunteers, we worked with local commercial kitchens to supplement our own capacity, but today - still without volunteers - our kitchens are back to our pre-COVID meals production of roughly 5,000 meals per week.

Throughout this year, we have still felt the support of our community everyday. In 2020 we’ve received more food donations than ever before. The generosity of our farm, restaurant and grocery partners has been incredible, and the number of you who have hosted drives for pantry goods has kept our kitchens supplied all year long. This has allowed us to focus even more of our budgets on supporting local food producers, helping ensure that our local food economy could continue to thrive during an uncertain time.

FiftyForward is so proud of the food we are able to offer to the older adults we serve through our partnership with TNFP. We love to see the variety of the meals and the use of fresh and flavorful ingredients. These meals brighten our clients’ lives.

2020 Meals Partner Fifty Forward
In addition to adapting how we prepare our meals, this year we learned new ways to share healthy food. We worked with partners to provide individually-portioned and family-sized meals to meet their changing needs, and we expanded our food sharing initiatives to share an abundance of fresh produce and other types of food coming from our gardens and food donation partners.

Further, as many longtime partners shifted their programs and we took on new partners active in emergency response efforts we found ourselves working with more partners than in most years. Some new partnerships were short-term in response to emergency needs, but others have continued and will hopefully become lasting partnerships.

**TYPES OF PARTNERS WE SUPPORT**

- Meals On Wheels & Senior Services
- Children & Family Services
- COVID-19/Longterm Recovery Response
- After School Programs
- Emergency Shelters & Services
- Summer Children & Youth Services
- Tornado Crisis Response
- Adult Education & Services
- Grassroots & Community-Led Groups

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This program has been so vastly impacted by TNFP in such a positive way. Residents don’t have to worry about when they’re going to have an actual meal. It gives them freedom to spend their minimal income on shampoo or soap or other necessities without compromising on feeding their children healthy foods. Those who work, can pack a lunch instead of spending income on eating out and put it toward their financial goals.

**2020 Meals Partner The Mary Parrish Center**

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**2020 Meals Partner Project Transformation**

The children were often really excited by the meals. One young boy said he couldn’t wait for the ‘yummy ness.’ It was really adorable.

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| 100% of partners say meals are an important source of nutrition for their clients |
| 90% of partners say meals contribute to positive health impacts for their clients |
| 87% of partners say meals enhance the effectiveness of their programming |
| 77% of partners say meals create space for social interaction for their clients |
2020 challenged our entire city, but thanks to the support of this amazing community, The Nashville Food Project was able to continue to meet the needs of so many. We have missed the faces of our volunteers and guests in our spaces, but your presence has been felt in so many ways.

Thanks to the generosity of our financial supporters, we ended this year in our strongest financial position yet. This will ensure that no matter what 2021 brings, we will have the resources we need to continue sharing nourishing food throughout our community. Below you will find a summary view of our 2020 financials.

We’re also grateful for the spotlight on the impact of our work. In 2020, The Nashville Food Project was featured in Food & Wine, The Tennessean, Nashville Scene, NFocus, Fox 17 and Local Table Magazine!

Thank you to our 2020 donors! Please visit thenashvillefoodproject.org/donors for a full list of financial supporters.