Night on the Farm
AT JACK'S SOLAR GARDEN

A STOP ON
AGRISOLAR CLEARINGHOUSE'S
"FOLLOW THE SUN" TOUR
SEPTEMBER 17, 5-7PM
Welcome to the Farm at Jack's!

In spring 2021, Sprout City Farms (SCF) broke ground on 3 acres of land under solar panels in partnership with Jack’s Solar Garden, a Longmont family-owned social enterprise. We cultivate produce to support community food access programs and will set up future incubator plots for beginning farmer training.

Sprout City Farms is a Denver-based agriculture nonprofit founded in 2010 by a group of farmers, researchers, teachers, business leaders, and community members that came together with a vision to increase equitable food access, education, and community resilience through farming underutilized urban land. Now, we are expanding to Longmont and looking forward to working with partners across Boulder County!

We recognize that Ute, Arapahoe and Cheyenne peoples are the traditional stewards of the land we are farming.

Read on for more about us and the details of tonight's event!
Jack’s is the largest agrivoltaics site for vegetable production in the United States!

Alongside research partners, SCF is trailblazing larger scale crop cultivation under solar panels, in an innovative farming practice called agrivoltaics.

In the coming years, we will create plots for aspiring farmers to incubate their businesses, because access to land, capital for infrastructure, and farming networks are the biggest barriers to entry for beginning and first generation farmers.

At Sprout City Farms, we have always been passionate about growing the next crop of small-scale sustainable farmers alongside community food security programs and environmental stewardship, and the farm at Jack’s Solar allows us to take these values to the next level!
Rosemary Focaccia (V)

Potato Chips & Radish Greens Dip

Blistered Shishitos (GF,V)
sunflower seeds, parsley & lemon

Tomato & Melon Salad (GF)
tomatoes, melon, basil, feta, scallion, olive oil,
lemon zest & cracked pepper

Roasted Roots (GF, V)
carrots, beets, celery, potatoes, garam masala,
cilantro, mint & toasted almonds

Bean & Corn Tostadas (GF, V)
roasted Charger peppers, onion, cilantro, avocado,
lime & radish

Swaylo’s Chicken Sticks (GF)
teriyaki-glazed organic chicken thigh skewers

Grilled Beef Canapes (GF)
farm potato chips, mint tzatziki & dill

Braised Solar-Grown Lamb
with poblano green chili

Pear Galette
basil & mint whipped cream
Meet the Chef

SEAN GAFNER

Raised on a farm and cattle ranch in the San Joaquin Valley of California, Executive Chef Sean Gafner was born into a great appreciation for high quality food. Serving tables in Sacramento as a young adult, Sean quickly realized that he loved the creative, high-energy restaurant industry.

As a passionate restaurant designer and consultant he opened the Stirring Café in 2011, Wrapped Inc. in 2012 before taking over as the Executive Chef & Partner of Redding’s finest restaurant View 202. Sean and his wife Rebecca have also owned a high-end catering business since 2000, while managing to have four beautiful children Skylar, Caleb, Ryder, and Hailey.

Sean is the chef and owner of four popular restaurants in Longmont: The Roost, Jefes Tacos & Tequila, Smokin Bowls, and Swaylos Tiki.
Meet the Farm Team

LIZA MCCONNELL, RESEARCH FARM MANAGER (SHE/HER)

Liza moved to Colorado in 2016 after 13 years living in NYC working as an artist, art installer and a student researcher in biophysics. She is ecstatic to be helping develop ecologically sound farming/energy capture practices that can be shared widely, expanding opportunities for food and energy sovereignty through Sprout City Farms.

MEG CALEY, SPROUT CITY FARMS CO-FOUNDER & EXECUTIVE DIRECTOR (SHE/HER)

Meg sees community-scale farming as one platform for building a just world for all. As "founder and farmer-in-chief," she managed SCF's first farm from 2010-2018, and now oversees operations, programs, staff, finances, and strategic development for all of SCF's farm sites. Meg has spent the dozen years since founding Sprout City Farms cultivating a network of farms, farmers, and farmers-in-training, and is excited to help bring agrivoltaic practices to the farming community.
FARM RESEARCH TEAM

Amy Marble (she/her) works as Research Manager for the University of Arizona research farm plot. She measures plant growth, bloom time, yield in biomass and food produced, and more, and compares the data across the test plots. Her detailed data collection allows us all to measure the impact of solar panels in vegetable production!

NREL Interns

A crew of interns from the National Renewable Energy Lab (NREL) have been endlessly valuable to our ability to both farm and research on this site. Our many thanks go to Sami Ghantous, Abbi Brown, Ben Frank, Brittany Staie (last year's farm manager!), and Austin Kinzer. As we like to say at Sprout City Farms, it takes a village to raise a chard!

NREL Interns Sami, Abbi, and Ben (left to right) pose in front of QR codes they installed across the field to make it easier to log research data.
Colorado Agrivoltaic Learning Center (CALC) is the educational nonprofit associated with Jack's Solar Garden, led by site owner and manager, Byron Komenick. They connect students, community members, and policymakers to clean energy, local food, and responsible land use management through agrivoltaic tours and events.

Colorado State University (CSU) has two separate research projects on site, focused on ecosystem services and water redistribution to support dryland agricultural production. Researchers led by Christopher Toy and Meagan Schipanski evaluate the production and quality of ecosystem services and researchers led by Alan Knapp are assessing the impacts of precipitation runoff from the solar panels on soil moisture and vegetation production.

National Renewable Energy Laboratory (NREL) is coordinating research across the site and has two separate research plots, focused on establishing native pollinator habitat as well as pasture grass that could be suitable for grazing. Researchers led by Jordan Macknick, Brenda Beatty, and James McCall are assessing different seed mixes and management and irrigation approaches that could improve vegetation growth underneath the solar arrays.

University of Arizona researchers led by Greg Barron-Gafford examine crop yields underneath the partial shade of solar panels. The SCF crew manages this production area, studying 15 crops in 2022. The team will evaluate crop growth with varying levels of sun and shade across the site, as well as regular vs. 50% reduced irrigation regimens. Tonight's chiltepin peppers and Anasazi beans are from the UofA project in Tuscon, AZ.
MANY THANKS TO OUR PARTNERS

MNL raised the lamb and practices regenerative grazing with several thousand head of sheep on solar farms in Minnesota. The lamb was butchered and expertly pieced out by Chef Mateo Mackbee of Krewe Restaurant.

SAME Café provided their famous cookies! SAME Café is a donation-based, fair exchange restaurant that serves healthy food to everyone, regardless of ability to pay.

Ela Family Farms provided the pears for tonight's dessert. Ela is a 4th generation organic fruit orchard in Hotchkiss, Colorado.
Laws Whiskey is a local distillery utilizing Colorado heirloom grains for expertly-aged fermentation. They designed the night's whiskey cocktail, "Solar Flair," with Single Malt Scotch, honey from Flower Street Farm (produced at SCF's Mountair Park Community Farm), sage, ginger, & lemon.

WestFax Brewing has graciously provided beer for this event. Located near Mountair Park Community Farm on the border of West Denver and Lakewood, they are a longtime friend of Sprout City Farms!

The Colorado Cider Company has generously provided two varieties of their local brews. Try both the Glider and Cherry to decide which is your favorite!

Many other in-kind partners have contributed to our Booze Pull and Silent Auction for your choice of local goods and experiences! Visit our auction table to complete your bids by 6:45PM!
Sprout City Farms builds educational urban farms to engage communities, strengthen neighborhood resiliency, and root farmers in the city.

We envision a thriving local food system supported by a network of accessible city farms which nourish, and are nourished by, their surrounding communities.

Our farms serve as a platform for education, health, food justice advocacy, ecological stewardship, community wealth building, and neighborhood resiliency.

We rely on community support for food access and education programs at all of our farm sites:

- Denver Green School Community Farm, est. 2011
- Mountair Park Community Farm, est. 2014
- Dahlia Campus Farm, est. 2016 (now managed by MHCD)
- Jack’s Solar Garden, est. 2021
OUR OTHER FARMS

Denver Green School Community Farm, est. 2011

The Denver Green School Community Farm is a one-acre vegetable farm established in the spring of 2011 on the grounds of the Denver Green School in partnership with Denver Public Schools.

Mountair Park Community Farm, est. 2014

Mountair Park Community Farm is a 1.5-acre vegetable farm established in spring of 2014 in partnership with surrounding neighborhoods and the City of Lakewood. The farm is adjacent to the W line light rail tracks, bike path, and 40West Arts District ArtLine.
OUR PROGRAMS

Farmer Training
SCF is dedicated to growing the next crop of community farmers. We provide a farmer training pipeline for folx at any level of agriculture expertise - introductory, intermediate, and experienced - that develops farmers' field knowledge and confidence to manage small-scale sustainable farms.

Food Access
When the COVID-19 pandemic hit in 2020, food insecurity rates in Colorado tripled. In 2022, we are on track to distribute 55% of our harvest at no cost to families experiencing food insecurity (previously 33% at half-cost prior to 2020 - we are trying to determine how to financially sustain this for the future!) through our CSA program, donation-based mobile farm stands, and food pantry donations.

Education
At all farm sites, we host field trips for classes of all ages from local schools to give hands-on experiences of food production and nature. We lead curriculum for kindergarten through high school that expands student knowledge of the food system, food sustainability, food justice, leadership skills, equity, advocacy, and policy.

Community Engagement
Being deliberately rooted in and guided by our communities means that we are dedicated to being in ongoing relationship with our neighbors. This season, we expanded the roles and hours of our Community Navigators to focus on the relationships we build with neighbors and ensuring SCF is a relevant and valuable resource for our community members.
Support Sprout City Farms - Become a Cultivator!

Becoming a Cultivator not only allows for you to make a meaningful yearly gift broken up into manageable monthly payments, it is a reliable source of revenue Sprout City Farms can use to germinate perennial progress in the communities we serve.

Also receive special Cultivator-specific bonuses including quarterly behind-the-scenes updates, early ticket sales for our annual Night on the Farm events, and Cultivator-exclusive events throughout the year.

Joining the Cultivators is quick and easy:

1. Open the camera app on your phone and center this QR code on your screen
2. Tap the notification to be directed to the Cultivator donation page
3. Choose your monthly donation amount, input payment information.
4. You're in! Welcome to the Sprout City Cultivators!

Scan the QR Code or visit: sproutcityfarms.org/support to become a Cultivator and find more ways to give!
THANK YOU FOR COMING!

Support SCF tonight & in the future by becoming a donor!

One-Time Donation  
Monthly Cultivator

sproutcityfarms.org/support