

# Nisqually Community Garden 10 Year Plan

#### **Guiding Values**

Honor Tradition Generosity

Spirit Abundance Health Family & Community

#### Purpose

Nisqually Community Garden works toward Tribal self-sufficiency, food sovereignty and overall community, family, and individual health by encouraging the active practice of traditional ways of healthy living & eating.

#### Goals:

# 1) Develop and Expand Garden Properties

- a) Complete renovations at the Talley Farm
  - i) Teaching kitchen/conference space
  - ii) Market space (front shop)
  - iii) Event space (barn)
- b) Establish garden spaces at Tally Farm
  - i) Create spaces for permanent food crops: grapes, asparagus, rhubarb, hops, berries, etc.
  - ii) Pumpkin patch and grain corn
  - iii) Establish Traditional food plants like camas
  - iv) Create a medicinal and culinary herbs space
  - v) High tunnel greenhouse/s
- c) Expand row crop garden space at Braget Farm (across the street)

<u>Indicators of success:</u> Spaces are functional and welcoming to the community. Gardens are plentiful and well established, ultimately providing more food and medicines for the community. The plants and land are well-cared for, with a commitment to the long-term health of the whole picture.

# 2) Increase Community Outreach

- a) Establish monthly class calendar
  - i) Host classes on food and medicine related topics
- b) Host 3 annual events
  - i) Spring Greens/ April
  - ii) Garden Fest/ July/August
  - iii) Harvest Party/ October
- c) Create educational resources for community use
  - i) Compile a cookbook with food preservation instructions
  - ii) Compile a tea and medicinal herbs book
  - iii) Create a gardening guide that can be used at home (A how to, when to and a what)
- d) Collaborate with other departments and events

<u>Indicators of success:</u> The community will have the teachings, resources and knowledge to be self sufficient with home gardening, using medicinal plants and food preservation, leading to the overall health of families and the community. Tribal members and the community will feel engaged and connected with the garden department.

# 3) Create A Self-Sustainable Market Space

a) Host our weekly garden stand on site with extended hours

- b) Co-op
  - i) Space for tribal members to sell their goods
  - ii) Partnerships with the ranch and natural resources departments
- c) Create standardized food guidelines and laws.

<u>Indicators of success:</u> Food guidelines and laws should be catered to tribal food sovereignty while still providing rules for marketing food (i.e. expiration dates and ingredient lists). Extended hours for the garden stand will give more accessibility to healthy produce leading to increased production and distribution. Other departments and tribal members can also distribute their goods to the community, creating a "one stop shop" for the Tribe. Depending on the success of the market space a business model could be developed.

## 4) Increase Food and Medicine Processing and Distribution

- a) Elders
  - i) Weekly produce boxes
  - ii) Weekly produce drop offs at the center
  - iii) Coordinate with cooks
  - iv) Monthly garden activities/workshops
- b) Youth
  - i) Headstart weekly produce bags
  - ii) Coordinate with the cooks at headstart and day care
- c) Collaborate with other tribal programs and events
- d) Plug into existing and developing tribal enterprises as capacity allows, with an emphasis on creating value for the Nisqually community
- e) Food Preservation
  - i) Canning
  - ii) Freezing
  - iii) Dehydrating
  - iv) Freeze drying

<u>Indicators of success:</u> The garden is able to supply programs and departments with medicine and produce upon request while still increasing regular distributions. Overall, the garden products will reach a larger variety of age groups.

## 5) Develop Community Enterprise and Sustainability

- a) Compost tribal food waste
- b) Sustain the garden and honor its value by developing appropriate exchange of work, goods, and money for garden food and medicines
- c) Create a rentable space (barn and teaching kitchen) where events can be held and catered for.

<u>Indicators of success:</u> Tribal food waste is returned to the land to grow more food. The garden helps increase overall tribal enterprises and is sustained by the community who use it.

This plan was revised in March 2023 and was expanded upon from the 2011-2012 master garden plan which was based on vison conversations, surveys, and feedback from community members. This plan is always open for your ideas and feedback. Please contact Chantay Anderson at (360) 456-5221 ex. 1166 or anderson.chantay@nisqually-nsn.gov