2017 was dedicated to nurturing five years of growth and vitality at Beacon Food Forest. Partnerships and collaborations of many kinds flourished this past year and engaged more people in more ways—tours, classes, awards, and speaking engagements were all part of the mix. Community work parties and our harvest festivals continued to be staples of the Food Forest’s success.

We harvested tons of food—literally. Our yield was more than 4,250 pounds, which was picked by volunteers from near and far who offered up more than 14,800 hours of time over the course of the year.

Phase II design work was in full swing to expand the site to a total of 3.5 acres in coming months. In a transformational move, the organization incorporated as a Washington state not-for-profit and will seek to hire two new part-time staff members to support increased outreach and fundraising.

The following pages tell the full, vibrant story of Beacon Food Forest in 2017.
Phase II Design

The Design for Phase II, which looks to increase our footprint to 3.5 acres total, has come a long way since first asking the City for permission in late 2015. Over 485 volunteer hours (excluding the Landscape Architect's hours) have gone into the process of asking our community for input, creating a community designed Schematic map and hiring Barker Landscape to transform those ideas into permit-ready drawings.

As of December 2017, the Community Design Schematic was receiving final adjustments to bring it within our Department of Neighborhoods Large Matching Fund Grant's construction budget. Two key community meetings were held to decide these adjustments and Barker Landscape ended the year working on the final drawing set to present for City Approval.

We are scheduled to present this final drawing set to the City in January 2018. After the City's review and any adjustments are addressed we look to apply for building permits soon thereafter. If all goes well, construction is likely to begin in the spring of 2018.

Thank you to all of you for your input and dedication to show up for design meetings. Please remember this phase will greatly increase our capacity to educate the community, regenerate our public lands, and feed our dense urban population. This phase can not be done without your support, please consider lending a hand in 2018 to build your glorious Food Forest's Phase II.

2017 Phase II Schematic Designs

Beacon Food Forest 2009 Conceptual Vision | Created by Beacon Food Forest Co-Founders
Monthly Work Parties

Monthly work parties are very important events for the Beacon Food Forest. They take place on the third Saturday of each month of the year aside from December when hibernation sets in. Over the duration of one of these parties, volunteer groups ranging between 30-100 people work on several key tasks for at least 3-4 hours of the day. At the end of the work party, lunch is prepared and provided by the Nutrition Team, who are required to have a valid food handlers’ permits. Bread is donated by Essential Bakery and coffee by Caffe Vita in a goodwill effort to keep our volunteers warm and fed during these days. Having extra people power for that amount of time in a single day allows the collective to make large leaps in project building and food forest maintenance in a single session.

This year, some of the key projects addressed include:

» Wetland building and Camas patch experiment
» Phase II preparation
» Retaining wall construction
» Removal of diseased raspberry canes and other undesirable weeds
» Weeding and rebuilding of woodchip paths
» Reorganization and rebuild of the boneyard area
» Planting/maintenance of annuals in Helix Garden including trellis building

With the help of the community in Beacon Hill, as well as the surrounding areas, Beacon Food Forest is able to thrive alongside its volunteers.

Food And Nutrition Team

The goal of the Nutrition Team is to offer healthy seasonal food to the Beacon Food Forest community. The team strives to use produce from the food forest and locally produced food whenever possible.

The Nutrition Team does this to provide a source of nutrition education to the public; to energize our volunteers and give them a positive reward to work towards; and to act as a role model for good nutrition, local sourcing, and minimal packaging. The team planned delicious and nutritious lunches for the volunteers who attend the monthly work parties throughout 2017. The Nutrition Team also hosted two harvest meals on site in 2017, with over 100 attendees at each event. During the event there were several educational activities such as cooking demos, preservation stations, and natural tie-dye.
Work Parties (Continued)

Auxiliary Work Parties
In addition to our regular monthly sessions we are also fortunate to host a variety of supplemental work parties that help us complete additional initiatives and projects. Some of them are one-off work parties such as the mushroom inoculation we held in the spring and the Children’s Garden Buildout a little later in the year. Then there are the ongoing efforts such as watering trainings, composting, pruning, sheet mulching, and the weekly Helix garden get-togethers. Each of these allow us to keep the Food Forest flourishing throughout the growing season. There were even a few impromptu meet-ups early this fall to address the Wetland’s overland flow issues down the west side of the Food Forest.

Thank you to each and every one of the volunteers that came out to get their hands dirty in our work party efforts throughout the year. We accomplished so much and had a great time doing it.
Helix Garden Update

During 2017, Beacon Food Forest volunteers planted and continued to maintain the 2,000 square foot “Helix Garden” in the lower part of the food forest. This year, community members self-harvested an estimated 1,425 pounds of organic vegetables and herbs. The Helix garden, formed in the shape of a double DNA Helix representing the unity of all living things, is one of Beacon Food Forest’s primary strategies for reaching out to the wonderfully diverse population that lives in the area adjacent to the food forest.

During the past year, our three main initiatives were:
1. Building the soil
2. Diverting water that was bogging down parts of the garden
3. Updating the irrigation system to more intentionally water certain crops

Core volunteers also put a great deal of time into starting plants from seed, rather than purchasing starts, and recruiting volunteers for weekly maintenance work parties in the Helix. These initiatives were successful and will carry forward into our 2018 season where we’re hoping to increase the volunteer base as well as plant more vegetables that are desired by our community such as winter melon, kohlrabi and long beans.

Wetland Update

The Food Forest’s spring fed wetland has provided an opportunity to recreate a native wetland habitat once common to Puget Sound. We began restoration work on the approximately 50 x 55 ft area in June of 2016, completing the removal of most of the weed mass and sheet mulching by September of the same year. Beginning in the spring of 2017 we began planting native wetland species, including a variety of sedges (Carex sp.), rushes (Juncus sp.), willows (Salix sp.), Bull rushes (Scirpus cyperinus), and other species. As the native species establish we continue weed suppression and additional plantings, both infill and new species. In just six months, dozens of people have helped nurture and transform the space. In spring of 2018 we look forward to continuing the wetland experiment.
2017 was our fifth year with plants in the ground as the food forest ecology ventures a homeostasis. After a very wet spring, it was the hottest summer on record in Seattle with the most days without measurable rain. We learn with the variations in our climate and variations in our species, as well as the performance of each specimen: some plants are reaching their stride, some stabilize, some struggle, die. We find, in fact, homeostasis is a perpetual and shifting dance.

Soil and water are key to each plant’s vitality. We added roughly 60 yards of organic matter increasing the sponge qualities of the soil and feeding the plants. Our long-term goal is to reduce our need for water from an outside source, as we create an increase in soil quality and organic matter. At the start of the summer of 2017 we reduced our watering regime for plants that have been in the ground for four to five years, watering one time per week. More recently-planted shrubs and trees received water two times per week.

By autumn, we noticed some trends: 4 honey berry shrubs died, a number of plum trees died due to disease, and summer-bearing raspberries died from disease. Blueberries need more water and would likely benefit from being planted together for watering them. The pear trees and apple trees began to produce some noticeable yields.

Plum trees bore fruit, a bit less than last year. All berries continue to produce good yields too. The strawberry ground cover continues to grow across the ground, and into the shrubs, doing its job as a ground cover and keeping us attentive to keeping it out of smaller plants. The medicinal garden continues to receive close focus and provides much education and interest with plants from climes farther afield.

A detailed Plant Guild Update of each area’s plant guilds—the community of plants around each tree—was done with suggestions for planting (see end of Annual Report). Each guild has adapted in time to the conditions, and some guilds need additional plants to perform functions. Additionally, the pruning team organized strategies and performed light pruning on the young trees. At the same time, we use a database to record the plants and the activities in the food forest.

As most plants grow in vigor and yield, they still ask for our attention to conditions and opportunities for health. The food forest would benefit from scientific assessment from the University/academic community, especially regarding diseases. We will use the lessons from these Phase I food forest plantings for their continued maintenance and for Phase II plantings.
Community Engagement

Beacon Food Forest is a permaculture experiment which has yielded not only food but a sense of belonging and shared experience for the people of Seattle and for people around the world.

Creating edible landscapes is what Beacon Food Forest does to serve a practical means of providing food but also as a tool to engage communities and bring people together. By offering a meeting place on public land, Beacon Food Forest has attracted hundreds of people from different walks of life who are able to speak to one another on an open and safe platform. When providing food and permaculture as a topic, this opens the door to invite people to share and experience ways in which they too might build up their community. We have been able to work with different groups such as Americorps, Tiny Trees, elementary school students, university clubs and international visitors who have heard about the Food Forest. In addition, our Fall and Spring Harvest Festivals have served as a segue to reach out to local artists, teachers and businesses to help us pull together events that are free to the community.

Not only do the harvest festivals allow us to reach out to local businesses and organizations but they also serve as a tool to bring our volunteers together to work as a team to create these events and engage with the community at large. We’ve had silk screening artists, yoga teachers, tie dye artists, kraut crafters, and meditation experts come and provide their talents and skills to benefit the community and to uphold the founding principles of food freedom and the power of working with your fellow neighbors.

Livable Communities Award

This year Beacon Food Forest received the Livable Communities Award from Futurewise. This award honors our efforts to provide access to healthy foods while building an inclusive community in Washington state. Futurewise is a group working to keep over-development from consuming farms, forests and rural areas, while making our cities and towns great places to live. To learn more visit Futurwise’s 2017 Livable Communities Award blog post.

Community Donations

Meals for work parties, plants and materials, and professional services were all graciously donated by the following people and organizations in 2017. A huge thanks to Café Vita, Chaco Canyon, City People’s Nursery, Distant Lands, Essential Bakery, Field Roast Grain Meat Co., Fonte Coffee, Highline Cafe, Jefferson Horticulture Facility, Keep it Simple Farm and other local farms, Lowe’s/Resource Plus, Oak Restaurant, ReNu/Northstar, Safeway, Tall Grass Bakery, Seattle Parks & Recreation, Seattle Urban Farm School, Total Reclaim, Trader Joe’s, Uprising Seed Company, Urban Earth Nursery, Urban Bee Company, Kathleen Hunt, Jeff Widmer, Barbara Bowen, Keith Posse, and Joe Sutton-Holcomb’s parents.
In 2017, The Education Collective held 10 classes at Beacon Food Forest. There was a range of topics including how to make bio-char, plant walks and plant propagation, among other topics. The classes served 156 students of which 20 were reduced rate and 14 were scholarship (free). The team was pleased to be able to host a day long workshop with Native Cowichan teacher Della Rice Sylvester in keeping with our goal of bringing diversity to the Food Forest. The scholarships for this workshop went primarily to people of Native origin.

The net proceeds for 2017 were $485 for the Food Forest Collective from total receipts of $4822, after paying stipends and honorariums to teachers, materials and to GROW as our fiscal sponsor. The number of classes and students was comparable to the previous year despite adjustments to processes due to ongoing discussion and policy setting with the City, which are currently being improved in the upcoming agreements with Seattle Public Utilities for 2018.

Members of the Education Collective also helped with group tours onsite. Tiny Trees, a children’s teaching group, coordinated with the Team in establishing a children’s focus area at the Beacon Food Forest in the old compost area. Our members helped with the Food Forest Collective presentation at the 2017 Permaculture Convergence. The Education Collective continues to update our record keeping process in line with streamlining and improving communications within the overall organization as we grow into 2018. We look forward to expanding our class offerings and educational endeavors in 2018!

**Education Initiatives**

**Tiny Trees Partnership**

“The Beacon Food Forest is the highlight of the park for our Tiny Trees Students. Last year, we spent at least 5 hours per week there. The Food Forest offers not only an opportunity for unmatched sensory exploration, but also year-round, hands-on science learning. Last year, Tiny Trees collaborated with the Beacon Food Forest to construct and plant a children’s garden; our students were gifted the opportunity to plant the garden and to tend to it throughout the year. This was an important lesson in empathy and delayed gratification- taking care of plants and waiting for them to produce food- two skills that research shows are essential in life-long financial, academic, and social success. The Food Forest is also an important vehicle for exploring food systems and food equity. Last year, our students harvested ground cherries, and we left some out for the public after discussing the importance of making sure that all of our neighbors have food, too. Regularly, our students taste their way through the Food Forest; so many of them have expanded their palettes throughout the years as they munch on sage, sorrel, and calendula petals. We are endlessly grateful for our partnership with the Beacon Food Forest. Thank you for providing our children with a nature-rich, community-centered school experience.”

Rachel Franz
Curriculum Coach and former Lead Teacher at Jefferson Park
Volunteer Efforts

Volunteers have been and continue to be the heart and soul of what makes Beacon Food Forest possible.

We’ve dedicated thousands of hours of work both on and off site, in order to design, build and maintain our growing food forest. Volunteer contributions reached an incredible total of 14,819 hours this year. We have received more volunteer hours than any other year before with volunteers traveling from as far as Tennessee, Taiwan, and Japan. In 2017, the food forest welcomed support from educators and students from schools and organizations such as Seattle Central College, Evergreen State College, Seattle University, Terra Forma Education, Americorps, University Childhood Development School, and many others.

Volunteers spent hours to organize, lead and attend a variety of events and efforts. Some examples include: monthly community work parties, site development meetings, nutritional team meetings, on-site honey bee care with bee interns, harvest festivals, helix work parties, tours, grant writing, newsletter publishing, education team meetings, educational workshops and conferences, compost processing parties, and even participation in Solid Ground’s Food Justice Film Festival.

Our forest garden is not only producing record amounts of fruit and vegetables, it is growing a beloved community that, to many volunteers, has become an extended family.

Taiwan Collaboration

“I am proud to share with you that the food forest in Hsinchu City, Taiwan, the one that got started thanks to Glenn and Jackie’s visit in 2015, is now officially running by the local community with financial support from the Environmental Protection Bureau (landowner). Wutong Foundation will continue to introduce the concept and the site to others but no longer interfere with on-site matters. It is a big step for us to let go of this project but it is necessary if we want the community and the government to learn to work together on their own. We do hope such action may inspire more cities to start their own food forest project.”

Jane Chen
Wutong Foundation, Hsinchu City Taiwan
Tours & Speaking Engagements

Food Forest Tours
Offering tours to groups near and far is an important part of our work and is closely tied to our Education Initiatives. Our volunteer tour guides continue to tell our story to local groups and to groups as far away as Japan. In 2017, we saw the number of tours and visitors increase from previous years—we hosted more than 500 people across 50-plus tours.

Tours included but weren’t limited to the following groups: Walking Guide Food Resources, Futurewise Seattle, Lawton Elementary School, Washington Lee University, Bastyr University, University of Michigan, Washington Athletic Club, International Living Future Institute, Rainier Valley Preschool, Esther Choo and the Atlanta Mayor’s Office, King Conservation District, Olympia Freedom Farmers, University Child Development School, YPAR Youth Employment Service Learning, Joyful Gardeners, Community Health Plan of Washington, Japanese delegation, Evergreen State College, Antioch University, Solid Ground, University Child Development School, Americorps, and Beacon Food Forest Harvest Festival participants.

Northwest Permaculture Convergence
Beacon Food Forest presented at the 2017 NW Permaculture Convergence in Ridgefield, WA. There were many excellent presentations ranging in topics from Social Justice and Urban Renewal to plant selection for climate change. We gave a very descriptive talk and slide show on all aspects of our project. The audience had many good questions on how we manage volunteer involvement as well as how we specifically practice permaculture. Thank you Leah, Krystal, Diana, Jessica, Peter, Kimberly, Kenji, Seanjohn, and Glenn.

Additional Presentations
Creating a Food Forest on Public Land, The Beacon Food Forest
Inland Northwest Permaculture Convergence Presentation by Jackie Cramer

Beacon Food Forest and Social Permaculture
People’s Climate Action Summit Presentation by Shantee Brown and Reena Marsten
How Much Did We Share?

Beacon Food Forest harvested a total of 4,254 pounds of food in 2017. 1,425 pounds alone came from the Helix Garden.

Our on-the-vine food sharing strategy continues to be successful in sharing the Food Forest’s bounty with virtually no wasted food. The below details our estimates on how much of each type of food that the community harvested and shared in 2017.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Food</th>
<th>Weight</th>
<th>Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 lbs</td>
<td>Apples</td>
<td>40 lbs</td>
<td>Ground Cherries</td>
</tr>
<tr>
<td>20 lbs</td>
<td>Artichokes</td>
<td>5 lbs</td>
<td>Edible Flowers</td>
</tr>
<tr>
<td>400 lbs</td>
<td>Aronia</td>
<td>1,425 lbs</td>
<td>Helix Garden</td>
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<tr>
<td>3 lbs</td>
<td>Beans/Peas</td>
<td>20 lbs</td>
<td>Horseradishes</td>
</tr>
<tr>
<td>2 lbs</td>
<td>Beets</td>
<td>20 lbs</td>
<td>Honeyberries</td>
</tr>
<tr>
<td>300 lbs</td>
<td>Blackberries</td>
<td>200 lbs</td>
<td>Jostaberries</td>
</tr>
<tr>
<td>50 lbs</td>
<td>Blueberries</td>
<td>20 lbs</td>
<td>Medicinal Herbs</td>
</tr>
<tr>
<td>20 lbs</td>
<td>Boysenberries</td>
<td>10 lbs</td>
<td>Mulberries</td>
</tr>
<tr>
<td>1 lb</td>
<td>Chocolate Berries</td>
<td>2 lbs</td>
<td>Nettles</td>
</tr>
<tr>
<td>5 lbs</td>
<td>Culinary Herbs</td>
<td>20 lbs</td>
<td>Pears</td>
</tr>
<tr>
<td>50 lbs</td>
<td>Currants</td>
<td>300 lbs</td>
<td>Plums</td>
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<tr>
<td>30 lbs</td>
<td>Elderberry</td>
<td>400 lbs</td>
<td>Quince</td>
</tr>
<tr>
<td>10 lbs</td>
<td>Figs</td>
<td>300 lbs</td>
<td>Raspberries</td>
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<tr>
<td>10 lbs</td>
<td>Fuki</td>
<td>8 lbs</td>
<td>Rhubarb</td>
</tr>
<tr>
<td>3 lbs</td>
<td>Goji Berries</td>
<td>15 lbs</td>
<td>Squash</td>
</tr>
<tr>
<td>10 lbs</td>
<td>Gooseberries</td>
<td>400 lbs</td>
<td>Sunchokes</td>
</tr>
<tr>
<td>2 lbs</td>
<td>Goumi</td>
<td>20 lbs</td>
<td>Tomatoes</td>
</tr>
<tr>
<td>15 lbs</td>
<td>Grapes</td>
<td>10 lbs</td>
<td>Wineberries</td>
</tr>
<tr>
<td>50 lbs</td>
<td>Greens (Kale, Collards, Swiss Chard, etc.)</td>
<td>8 lbs</td>
<td>Yacon</td>
</tr>
</tbody>
</table>

4,254 TOTAL LBS
Grants Year-In-Review

The Beacon Food Forest received a second round of funding from the City of Seattle Department of Neighborhoods to pay for doubling the size of the Beacon Food Forest. After an extensive community process for the design of Phase II, this funding (~$100,000) will be used to move soil, provide irrigation, and cover expenses such as plants and tools and small honorariums.

The Bullitt Foundation also renewed support for the Beacon Food Forest. The 2017 Bullitt Funding ($50,000) will support two, part-time staff positions for dedicated attention to our most pressing objectives. The Beacon Food Forest will maintain its community-driven agenda and the majority of work will rely on the enthusiasm of our volunteers and their freely given labor. However, with this additional support from the Bullitt Foundation, hired staff will focus on maintaining our project momentum by building internal and external capacity.

The Food Forest Collective applied for but did not receive, a renewal of funding from King Conservation District to continue the popular Food Forest Stewardship Series and to create new educational curriculum. The educational objectives continued to be funded through class fees and small donations.

Incorporation & New Staff Roles

After many years successfully building and maintaining the Beacon Food Forest as an all-volunteer effort, we decided in early 2017 to incorporate as a Washington state not-for-profit and apply for Federal status as a tax-exempt charity. We have done this in part, so we could hire two paid staff for fund-raising and outreach efforts. BFF was encouraged in this by the Bullitt Foundation which granted us first year funding for these two positions.

At the annual retreat in April we chose to name the new corporation the Food Forest Collective to allow us to spread our work in future years to locations beyond the current Beacon Food Forest. With the assistance of pro bono legal help secured through Wayfind we filed incorporation papers in August and established the corporate board as the incumbent group formerly known as the Steering Committee (SteerCo). A president, secretary, and treasurer were elected from the board and efforts were begun to apply for tax-exempt status with the IRS.

Simultaneously with this incorporation the leadership of BFF began to develop job descriptions and desired qualifications for the two half-time staff positions. Over several months of meetings in the Spring of 2017 we reached agreement on concise lists of primary and as time allows duties as well as qualifications. These are now part of the job postings in November on our web site, at Ideal.com, emailed to our contact list and otherwise disseminated as widely as possible. We expect to begin interviewing applicants early in 2018 and hire by March. We are grateful to continue to be supported by pro bono legal assistance located through Wayfind.

Beacon Food Forest In The News

Articles that featured Beacon Food Forest in 2017 include:

- **Beacon Hill’s Food Forest Seeding Change in the World**
  South Seattle Emerald

- **Ideas We Should Steal: Urban Food Forest**
  The Philadelphia Citizen

- **On the Bright Side: Edible plants are featured along Franklin trail**
  The Daily Star

- **Food Forests Maintain Themselves and Promote Community**
  SupermarketGuru.com
Plant Guild Update

Completed March-May 2017 by Kimberly Leeper and Marco Downs with contribution from Julie Haack. Note that plants/conditions continue to change at Beacon Food Forest. Please contact Kimberly Leeper at kimberly@growyouroasis.com for more information.

**UPPER BENCH**

1. Medicinal Garden | Central Bed South Of Gathering Plaza

**Existing Herbaceous Plants:** Shipova (Sorbygurus auricularis); Fringed Pink (Dianthus superbus) – Chinese medicinal; Tef – Annual Bunchgrass; Tulsi – Tea; Yarrow – medicinal, pollinator plant; Siberian Motherwort - Leonorus sibiricus; Lovage; Hybrid(?) Lupine – nitrogen-fixing; Salvia hianus – medicinal root; Sesame – edible seeds; Thyme; Caraway; Camellia - small tea plant; Blood Flower (Asclepias cuvassavica); Betony (Stachys affinis); Chives; Oca (Oxalis tubera); Palmarosa (Cymbupagon martini); Dwarf tamarillo (Salanum abutiloides); Lemon Verbena (Aloysia citrudora); Fenugreek

**Comments:** Use red stakes where we need new plants?; Ask Keith Possee for more info on plant species; Needs some root plants and evergreen plants; Not sure of functions of all of the plants

2A. Herb Spiral

**Existing Small Trees, Shrubs, Herbaceous Plants:** Dwarf(?) Contorted Mulberry – Dynamic Accumulator, love it!; Goumi – getting large; White Currant; Fuki – eat stems similar to Rhubarb and needs to be harvested more regularly to keep it from taking over area; Tulips; Chives; Many herbs: Catnip, Lavender, Thyme, Oregano, Sage, Rosemary, Caraway; Coneflower; Columbine; Yarrow; Lupine; Point Reyes Ceanothus – groundcover – needs space from Fuki for air and sunshine; Lovage; Sedums; Leeks

**Comments:** Remove Thimbleberry from this area; Move 1 Blueberry to another area with other Blueberries; Needs another shrub in south area – a Dwarf Ceanothus – something evergreen would be nice for non-growing season time.

2B. Small North Herb Bed

**Existing Plants:** Lamb’s Ear (Stachys byzantine); Horehound (Marrubium vulgare); Yarrow

**Comments:** Any current vision for this area?

3. Crescent Garden | Around Gathering Plaza

**Existing Plants:** Pomegranate – which variety?; 2 Figs – varieties?; Cardoon; Japanese Mugwort; Several Rosemary; Agastache; Salvia; Terragon; Chives; Oregano; Day lilies; Sedum ‘Autumn Joy’; Western Mountain Balm (Monardella odoratissima); Penstemon; Wood’s Aster? – Not sure of Aster variety; Lots of Kale/Greens

**Comments:** Small Bed forming now with Artichoke – add 1 woody structure plant with it for non-growing season?; Take out Australian Tea Tree plants – dead or mostly dead – too cold or wet? Pick another species that can shade Gathering Plaza and provide oils and be evergreen?; Add a tree that can be coppiced? Or too much future maintenance??; Cluster Day Lilies into more drifts (spread out too much now); Trailing Rosemary over urbanite? Or won’t withstand cold temps in Winter? Sometimes it is not hardy enough; Move Point Reyes Ceanothus from under Fuki (or add more of it); Add a grouping or two of Diamond Heights Ceanothus – can trail over rock edges; Any current vision for this area?

4. Kitchen Garden | East Of Gathering Plaza (Contributed by Julie Haack)

**Existing Plants:** Lavender

**Comments:** In late spring this area was planted as a Mediterranean herb garden with an appropriate soil mix for lavender, rosemary, and thyme.
Plant Guild Update  (Continued)

5. Arboretum Guild 1 | Crabapple/Kauching Quince

**Existing Plants:** Crabapple Tree – shades Camellia and Kauching Quince; Jujube (1 - unmarked as people were pruning it heavily); Coneflower (4+); Camellia (1); Salal – struggling; Sedum ‘Autumn Joy’; Yarrow; Bee Balm; Sage; Creeping Oregon Grape (Mahonia repens); Chilean Guava not looking good – too cold or wet?; Rau Ram – Vietnamese Coriander (annual?); Coastal Strawberry (well spread); Boysenberry

**Comments:** Boysenberry needs a trellis or moved to a different spot – would be better to not have a sprawling berry plant in this spot; Add several Dwarf Ceanothus (sunniest spots); few Rosemary (sunny) – south side of Crabapple; Evergreen Huckleberry (NE where it gets a sun break from hot afternoon sun) – need more evergreen and nitrogen fixing plants in this area and along the edge; Makes layers of plants around Crabapples for beautiful edge along the main walkway where many people view BFF – make the edge more beautiful and diverse; Add Groundnut?; Milkweed – Monarchs don’t come to this area now, but maybe in future? Which species grows best here? Is there a native one?

6. Arboretum Guild 2 | Crabapple/Asian Pear ‘Chojuro’

**Existing Plants:** Crabapple and Asian Pear ‘Chojuro’ Trees; Chilean Myrtle – Luma apiculata – at west end of Raspberries by Variegated Elderberry – not thriving; Robust area of Raspberries (everbearing or June bearing?); Columbine; Day Lily; Salvia; Creeping Oregon Grape; Chives

**Comments:** Needs plants that provide mulch; Needs Nitrogen fixer that could be a barrier to Raspberries and/or use more log edging (4”+ diameter logs – dig into soil); Needs a Dynamic Accumulator; Add another Dwarf Ceanothus for layer of plants around trunk of Crabapple – 3’ shrub, 5’ shrub – doesn’t really need a path into BFF here?; Add a vine to climb in Crabapple?

7. Arboretum Guild 3 | Crabapple/Shiro Plum Tree

**Existing Plants:** Fringecup; Lots of Yarrow; Lots of Mint; Ceanothus ‘Puget Blue’; Coastal Strawberry – widespread in this area; Artichoke; 2 Honeyberries; Chives

**Comments:** Move 1 Blueberry plant with its buddies – make soil more acidic and a small swale for moister soil; Add a Tall Oregon Grape; Needs more nitrogen fixers

8. Arboretum 4 | Mulberry Guild And Edge Along Asphalt Pathway

**Existing Plants:** Mulberry Tree – variety?; Indian Plum; Red Currant – variety?; 2 Red-flowering Currants (native one; move one of them); 2 Siberian Cherry; Lots of Lupine; Fuki; Horsetail
Edge along path/road: Cornelian Cherry (Cornus mas); Hybrid Tall Oregon Grape (Mahonia aquifolium ‘Charity’ variety?); Comfrey – what kind?; Compact Strawberry Tree

**Comments:** Move 1 Blueberry plant to area in Lower Bench with other Blueberries – above Wetland area; Add another Pear Tree west from Cornus mas; Plant another Compact Strawberry Tree

9. Arboretum 5 | Pear Tree

**Existing Plants:** Horsetail; Lupine

**Comments:** Guild with at least 3 species needed around Pear Tree – Nitrogen Fixer, Mulch Maker, and Pest Deterrent

LOWER BENCH

10. 4-Way Apple Guild | West Of Material Staging Area

**Existing Plants:** Apple Tree – varieties known?; Lots of Horsetail; Goji Berry Hedge – prune down so they do not root; Compact Strawberry Tree; Pomegranate; Jostaberry? Szechuan Pepper Tree; Baby Camellia ‘Sochi’ – Tea plant; Rosemary; Dwarf Sea Holly (Eryngium); Mint; Daylily
Content Credits

Thanks to all of the people who have shared their words and images throughout the Report. Below is a list of writers and photographers who contributed. Additionally, each photographer’s/artist’s initials are included in the bottom right corner of their respective images.

Writers

Casey Hardi
Work Parties (3)

David Perasso
Wetland Update—Co-written (5)

Diana Law
Education Initiatives (8)

Don Comstock
Incorporation & New Staff Roles (12)

Glenn Herlihy
Phase II Design (2), Taiwan Collaboration—Curation (9), Northwest Permaculture Convergence (10)

Jackie Cramer
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