

Project #2 Rosebud Economic Development Corporation

FINAL PERFORMANCE REPORT

AWARD YEARS 2016 FORWARD

A Final Performance Report must be received within 90 days after the end of the grant agreement. You are required to report on the administration of the agreement and each project approved within the agreement. The completed Final Performance Report will be posted to the AMS website.

FINAL PROJECT REPORT TEMPLATE

Final Performance Reports must illustrate the completion of each project within the grant agreement. Each project shall be outlined as separate project profiles. You will report on projects in the same order they were submitted in the approved application and subsequent amendments.

PROJECT INFORMATION

Project Title	Food as a Relative: Welcome Fresh Produce into the Home			
Recipient Organization Name:	REDCO Food Sovereignty Initiative			
Period of Performance:	Start Date:	9/30/2019	End Date:	9/29/2022
Recipient's Project Contact				
Name:	Matthew Wilson			
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PERFORMANCE NARRATIVE

PROJECT BACKGROUND

Provide enough information for the reader to understand the importance or context of the project. This section may draw from the background and justification contained in the approved project proposal.

The REDCO Food Sovereignty Initiative increased the amount of specialty crops purchased and consumed on the Rosebud Indian Reservation by launching a marketing and educational campaign for specialty crops that helped overcome community barriers to accessibility. As a result of this project, we anticipated that adults and children on Rosebud would have increased knowledge of and familiarity with a variety of specialty crops. In order to achieve the proposed outcomes, we undertook a variety of activities, including developing and distributing educational materials on preparing, cooking, storing, and preserving specialty crops; conducting community cooking demonstrations at farmers' markets, grocery stores, and other venues; and hosting hands-on workshops open to community members such as harvesting events, garden workdays, canning and other food preservation workshops, all designed to increase familiarity and comfort with specialty crops.

ACTIVITIES PERFORMED

Address the below sections as they relate to the entire project's period of performance.

OBJECTIVES

Provide the approved project's objectives.

#	Objective	Completed?	
		Yes	No*
1	By 9/29/2022, we will host 24 community events, 8 per year, including 4 skill-share workshops per year (2 in Mission/Antelope community and 2 in outlying communities), farm tours at Keya Wakpala Gardens, "u-pick" garden days, and cooking demonstrations.	x	
2	By 9/29/2022, we will conduct cooking demonstrations at 30 farmers' markets, 10 per year, half of which will be held in outlying communities.		x
3	By 9/29/2020, we will create and disseminate a marketing campaign including informational flyers, social media posts, radio spots, and newspaper ads highlighting at least 5 specialty crops, proper storage methods, and at least 5 seasonal recipes. The print materials will be distributed with CSA boxes, at farmers' markets, and at recipe sampling events. This objective will also be completed for the 2021 and 2022 seasons.	x	
4	By 5/31/2022, we will sample 30 recipes highlighting specialty crops at Turtle Creek Crossing Super Foods, 10 per year. At each of these events we will distribute specialty crop marketing materials and conduct surveys of participants' relationship to specialty crops.		x
5	By 5/31/2022, we will highlight specialty crops at 30 cooking sessions with the Boys and Girls Clubs, 10 per year. At each cooking session we will also provide age-appropriate specialty crop marketing materials and will conduct surveys of students' relationship to specialty crops.		x

**If no is selected for any of the listed objectives, you must expand upon this in the challenges and lessons learned sections.*

ACCOMPLISHMENTS

List your accomplishments for the project's period of performance, including the impact they had on the project's beneficiaries, and indicate how these accomplishments assist in the fulfillment of your project's objective(s), outcome(s), and/or indicator(s).

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
1	In year one, we were only able to accomplish five community events. This was mainly due to the COVID-19 pandemic and not being able to have many in-person events. Social distancing protocols were in place at all events. Participant amounts were not recorded. 1. On 7/31/2020, we facilitated a salve skill share event in Mission. participants learned how to make a multi-purpose skin healing salve made from wild foraged ingredients. 2. On 9/7/2020 we completed a wild prairie turnip (Timpisila) flour workshop.	Objective1: By 9/29/2022, we will host 24 community events, 8 per year, including 4 skill-share workshops per year (2 in Mission/Antelope community and 2 in outlying communities), farm tours at Keya Wakpala Gardens, "u-pick" garden days, and cooking demonstrations.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	3. On 9/19/2020, we held a chokecherry patty skill share event in Mission. 4. On 10/2/2020, we held a food preservation class where a facilitator taught participants how to dry winter squash using traditional lakota methods, as well as modern canning techniques. This event was scheduled to be held at the end of September (during the reporting period) but had to be rescheduled and held on 10/2/2020. 5. On 9/18/2020, we hosted our Greenhouse opening. We invited community members to tour our farm and greenhouse. A prayer was given and community members participated in harvesting our traditional corn. Marketing materials (booklets) were given out to community members. In year two, we held 8 events relating to this objective: 1. We held one food preservation event in October 2020, where we had a total of 8 participants learning how to prepare and process tomato sauce. 2. In December 2020, we held a virtual Fire Cider making class. We partnered with a local community member to help us facilitate the online class through zoom and facebook live. We were unable to get an accurate account of the total participants, but we estimate 15 online participants. 3. In April 2021, for Unci Maka Week (Earth Day week) we hosted our annual Greenhouse open house. We invited community members to tour our farm and greenhouse. This was an entire organization event where we gave each visitor a potting of sweet grass that grows in our greenhouse. Total count of participants was 57. 4. In Early June 2021, we held a wild foods harvest with 10 youth. The youth were able to harvest wild prairie turnips and learn how to prepare it in various recipes.	

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	5. Also in June 2021, we held 2 canning events where community participants learned how to prepare and process produce that was harvested from Keya Wakpala Gardens. Participants were able to learn how to pickle cucumbers, and can salsa using tomatoes and peppers. The number of participants attending these two events were not recorded. 6. In August 2021, we held 2 fermentation events at our farmers market where participants learned how to make fermented foods including how to make fermented daikon radish, hot peppers for hot sauce, and garlic fermented honey. Event 1 there were 7 participants in attendance; numbers were not recorded for event 2. In year three we held 7 events relating to this objective. 1. In December 2021, we held a Fire Cider Making workshop. Participants were able to prepare fruits and vegetables (ginger, lemons, jalapenos, horseradish, onions, and garlic) to be fermented in apple cider vinegar. Project staff drained and processed the fermented fire cider later in February 2022 which was then later distributed to the community. Total of 10 participants. 2. April 2022, we held a greenhouse open house combined with a seed starting class where participants learned how to plant tomato and cucumber seeds. After the class, we had a cooking demonstration and participants were able to sample the recipe: Sweet potato and black bean street tacos. This event was in collaboration with a health and wellness group, EFAM (Essentials of Food and Medicine). There were a total of 70 participants. 3. In June, we held a cooking class event with 10 youth participants. Participants were able to learn about different salad greens and their flavor profiles (arugula, romaine, spinach) to make various salads	

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	and two homemade vinaigrettes: Maple-dijon-balsamic and a lemon-honey mustard (Maple and Honey). 4. In June, we also held a canning workshop with another group of 10 youth where we taught how to make pickled cucumbers and fruit jam. 5. In July, we facilitated a food demonstration at the Red Can Community event. Recipe demonstrated was the sweet potato and black bean street tacos using blue corn tortillas. This was a large event and we were unable to successfully track the amount of participant traffic, however we estimate that there were 150 participants that attended the event and food demo. 6. In August, we held a farm-to-plate event where we wanted to highlight various recipes using specialty crops. Specialty Crops highlighted were tomatoes, basil, parsley, cucumbers, butternut squash, and sunflower microgreens. Total of 12 participants. 7. In September, we held another pickling class with cucumbers. 5 participants.	
2	In year one, we were able to hold the farmers' market in our community. However, we deemed it unsafe to have cooking demonstrations as to not gather crowds at the market space. Some of the safety precautions we implemented at the market were mandatory masks, and we did not allow people to consume food at the market. We tried pivoting activities by hosting a live cooking class through our Facebook page via Zoom/Facebook Live. Our staff hosted this class weekly using recipes that highlighted specialty crops. We had an average participation of 15 community members per week. The classes ran from June - November. In year 2, we fortunately were able to host the market again this year. One of the new developments was increasing the length of the market season. In previous years, we did not start our markets until July or August. However in year two, we were able to launch in May. To reduce the	Objective 2: By 9/29/2022, we will conduct cooking demonstrations at 30 farmers' markets, 10 per year, half of which will be held in outlying communities.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	spread of the virus, we made the decision to not prepare samples for customers and continued to have our mask and food policies in place. During this time, we believed that it was not possible to safely conduct live food demonstrations and sampling due to the pandemic. When we were planning for year 3 activities, we had planned to pivot from cooking demonstrations to sharing recipes and preparation guides to be given to customers at the farmers market. In year 3, Covid rates on Rosebud had dropped and our organization had moved almost entirely back to in-person. We were also able to lift our safety policies that were in place for the market. This included being able to eat food at the market space and not requiring masks. This year we had opted to move away from demonstrations and instead only give out samples and recipes. We were able to conduct 10 sampling events. We did not record the total number of participants that received samples. However, we usually made enough samples for 20-30 people. We've always given all the samples out at each event. Below are a list of the recipes that we sampled: 1. Oat, honey, and peanut butter energy balls 2. Wild rice pudding with pumpkin seeds, and berries 3. Chia and blackberry pudding 4. Tomato and cucumber feta salad 5. Zucchini muffins	
3	In year one, we were able to complete this objective by the deadline. A marketing booklet geared towards adults and another for youth were created by project staff. Each booklet contained information about specialty crops, nutritional information, recipes, and storage information. For the adult booklet we highlighted 6 specialty crops. The youth booklet highlighted 3 specialty crops along with other information about gardening and the food sovereignty movement. Booklets were distributed at the Boys and Girls Club, Farmers Market, Mobile Market, and CSA. In year two, we had another successful season with our TSA (Tribally Supported Agriculture) program. In each weekly farm share box, we	Objective 3: By 9/29/2020, we will create and disseminate a marketing campaign including informational flyers, social media posts, radio spots, and newspaper ads highlighting at least 5 specialty crops, proper storage methods, and at least 5 seasonal recipes. The print materials will be distributed with CSA boxes, at farmers' markets, and at recipe sampling events. This objective will also be completed for the 2021 and 2022 seasons.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	included the marketing booklets that we created the year before as well as storage, and info guides about the specialty crops that were in each weekly box. In addition to this information, we also included recipes highlighting the produce and food products that were included in the weekly box.. We had a total of 16 shares. In year three, we didn't have as much success with our TSA program than in previous years. We were only able to recruit 6 shares. We aren't too sure what the barriers were that limited the amount of CSA shares. We did offer a subsidized or sliding scale pricing program for community members who might not be able to afford the upfront cost of a share. With the 6 shares we did get, we continued to share the marketing booklets that we created in year 1 and included weekly recipes. This year we were able to design a fridge magnet with info about the farmers market to increase attendance and spread information about the project. We did attempt to update the marketing booklets but were unable to get them printed in time before the project ended.	
4	We were unable to complete this objective mainly due to the COVID-19 Pandemic. Our original plan was to host 2 sampling events per month at our local grocery, Turtle Creek Superfoods, starting in the Spring of 2020. However, when the pandemic started in Spring 2020, we were unable to safely complete these activities. The Rosebud Sioux Tribe's COVID Restrictions and the grocery store policies prevented us from being able to offer prepared sampling. In year 2, we were met with the same challenge. Turtle Creek Crossing's policies were still in effect which resulted in us unable to complete activities surrounding this objective. In year 3, we approached the grocery store management to discuss the possibility of sampling in the store. We were hopeful that activities would be possible as COVID-19 rates were down and previous safety precautions were becoming more lax. However, we learned that the previous management that we had built a relationship with was turned over. This included both the store manager and produce manager. The current manager did not allow us to offer sampling in the	Objective 4: By 5/31/2022, we will sample 30 recipes highlighting specialty crops at Turtle Creek Crossing SuperFoods, 10 per year. At each of these events we will distribute specialty crop marketing materials and conduct surveys of participants' relationship to specialty crops.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	store as the store was not offering hot and prepared foods at this time. Therefore, we were unable to complete activities for this objective.	
5	In year 1, we were able to complete our 10 cooking sessions with the Boys and Girls Club by February 2020. We've traveled to the 3 sites across Rosebud to complete these sessions. There were 10 youth at each session. The Rosebud and Parmelee sites had the same group of youth at each session. Mission site however, had a mix of younger kids and older elementary aged students, and would rotate each time we had sessions. At each site we surveyed youth participants asking how many specialty crops they consumed per week. Recipes highlighted were selected based on level of difficulty and the familiarity of recipes. For example, one recipe was healthy ramen where project staff used the ramen noodle packets but swapped out the seasoning in place of real beef broth and added eggs and a variety of vegetables the youth could select. Each of our recipes had one or more specialty crops including: ● spinach ● carrots ● bell peppers ● corn ● tomatoes ● zucchini In year 2, Due to the pandemic, all schools on the Rosebud Reservation were conducted virtually. Boys and Girls Club was not as active during most of the year. This resulted in us not being able to facilitate cooking sessions at the boys and girls club. We attempted to try and work with the club during the summer of 2021, as the club was doing reduced youth participants at their club. However, they were not allowing outside programming. Therefore, no activities relating to this objective took place in this year. At the time, we were very hopeful that the school systems on Rosebud would be able to safely return to in-person learning in the 2021-2022 school year. In year 3, School districts on Rosebud had resumed in-person schooling allowing the Boys and Girls Club to resume normal business and programming. However, the club no longer desired to have our cooking classes at their clubs until they were able to gain staff capacity. We	Objective 5: By 5/31/2022, we will highlight specialty crops at 30 cooking sessions with the Boys and Girls Clubs, 10 per year. At each cooking session we will also provide age-appropriate specialty crop marketing materials and will conduct surveys of students' relationship to specialty crops.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	decided to pivot to hosting cooking sessions with youth at the Wakanyeja Ki Tokeyahci Lakota Immersion School. Our parent Company has launched this community-based school in FY 2020-2021. Working with WT Immersion School would allow planning for and executing these cooking sessions more manageable working with an internal partner. We have started to plan these activities to be completed with WT Immersion School for year 3. When we approached the staff at the WT Immersion School, we learned that the renovations to their new school building was running behind schedule. Originally, the school building was supposed to be completed in Spring 2022. However, it was not completed at the time that we wanted to launch activities relating to this objective. We checked back in with staff at WT during the summer months. The building was still being worked up on and wouldn't be scheduled to be completed until August 2022. We then decided that we were going to stop focusing on this objective and focus on other objectives of our project. While our partnership with the Boys and Girls Club remains strong we continued to have regular check in with Club staff throughout the year. Club activities and youth participation has gone back to normal (pre-COVID amounts) by the Spring of 2022. Something that we had learned from the Club Director at the Mission site, was that all three clubs have launched their own cooking classes that the club has self-funded. While we were not able to complete our objective, we wanted to highlight this update as a direct/indirect impact and influence on the Boys & Girls Club of Rosebud. After facilitating many cooking classes in previous years, they have prioritized utilizing local foods in their meals for members. In addition to the food and cooking, they also started their own gardens which they can source produce from. To us, this was a major win for our organization's mission as well as our community as whole.	
6	In community discussions and interactions, increased perceived awareness surrounding local foods access and its overall benefits. Turtle Creek Crossing grocery store is offering higher quality, and more diverse produce options. While the Food Sovereignty Initiative has not had direct	Outcome 1 Sales increased from \$1,788.00 (2018) to \$3,225.00 (subsequent years) and by 80%, as result of marketing and educational activities. Outcome 2, Indicator 1.a.

#	Accomplishment or Impact	Relevance to Objective, Outcome, and/or Indicator
	communication with store staff, we believe that there is increased momentum around the food sovereignty and local foods (specialty crops included) movement. We believe that this is a result driven by consumer demand by community members who shop at Turtle Creek Crossing. While this result of increasing diverse produce offerings by institutions wasn't an objective of this project, it is a goal of the overall Food Sovereignty Movement on Rosebud. The 2022 Sicangu Harvest Market season contained 23 weekly markets at a new location, four mobile markets in communities outside of Mission, and three pop-up markets in communities outside of Mission.	Of the 100 total number of children and youth reached, 85 will gain knowledge about eating more specialty crops. Outcome 2, Indicator 2.a. Of the 150 total number of adults reached, 120 will gain knowledge about eating more specialty crops. Outcome 2, Indicator 2.c. Of the 150 total number of adults reached, 100 will report eating more specialty crops. Outcome 2, Indicator 4. 12 new specialty crops and/or specialty crop products introduced to consumers.

CHALLENGES AND DEVELOPMENTS

Provide any challenges to the completion of your project or any positive developments outside of the project's original intent that you experienced during this project. Also, provide the corrective actions you took to address these issues. If you did not attain an approved objectives, outcome(s), and/or indicator(s), provide an explanation in the Corrective Actions column.

#	Challenge or Development	Corrective Action or Project Change
1	Securing a staff member to complete project activities has been challenging.	In November 2021, we were finally able to hire a coordinator position for the project.
2	Lack of space dedicated to cooking classes for the Lakota Immersion School.	We had met with school staff and were prepared to host sessions with students and their families. However, we were waiting for the school building to be renovated. Unfortunately, the school was not opened until August 2022. Currently, the kitchen is still being worked on and electrical connections as well as equipment are still needed.
3	Unable to complete all food sampling and demonstrations at farmers market and Turtle Creek Crossing grocery store.	Because of the pandemic, Turtle Creek Crossing was not allowing live food demonstrations and sampling at the store due to safety concerns. We tried shifting these activities to be more virtual through Facebook Live platform. We did this for Year 1 using this method. In Years 2 and 3, we focused more on sampling with the food demonstrations at the farmers' market. We did have safety restrictions at the farmers' market during Years 1 & 2; however, we were able to complete all 10 demonstrations in Year 3 of the project.
4	Unable to complete all cooking sessions at Boys & Girls Club	We were unable to hold these beginning in Year 2, as the Boys & Girls Club was closed for safety reasons. When the Club opened back up in the 2nd

#	Challenge or Development	Corrective Action or Project Change
		half of Year 2, there was a limited number of participants that were allowed to go to each site per day. We tried to pivot this activity by working internally with our Lakota Immersion School, Wakanyeja Ki Tokeyahci.

LESSONS LEARNED

Provide recommendations or advice that others may use to improve their performance in implementing similar projects.

Many of our objectives focused on in-person engagement. We believe this to be the best way to engage with our community. While this was not allowed during the early days of the pandemic, we were able to pivot and host virtual programs. While most of the Rosebud Reservation does not have access to computers or internet, there is a large number who do have access to a smartphone and social media. While we were not able to reach as many community members digitally, we feel that a right balance of having both types of engagement, in-person and virtual, is important.

- Importance of printed resources
 - Helped spread awareness of the project and overall goal
 - Created synergy with other nutrition and food security focused community organizations
 - Helped spread awareness of our organization and strengthen the trust that has been previously established with the community.
- Multiple ways to spread communication is needed in indigenous communities
 - Heavily relied on social media – reaches a younger and techy audience
 - Need to incorporate print (fliers, and newspaper) and radio advertisements as well – to reach older generations such as elders, and community members in the more remote communities.

Our hope is to eventually get two dedicated Food Sovereignty Initiative classrooms: one indoor and one outdoor, so that we have the flexibility and agency to manage the space without the reliance on other organizations.

CONTINUATION AND DISSEMINATION OF RESULTS (IF APPLICABLE)

Describe your plans for continuing the project (sustainability; capacity building) and/or disseminating the project results.

We plan to continue our efforts to expand our farmers' market, mobile market and TSA/CSA offerings. These programs have become a mainstay of our organization and are critical food access points for members of our community.

We were awarded a 2022 Youth grant from the Native American Agriculture Fund. This two-year project will enable us to hold cooking sessions with four area high schools and expand our overall partnership with local schools.

The FSI is working with ecosystem partners to incorporate buffalo meat and recipe booklets. Recipes in the booklets highlight both buffalo and specialty crops. Our goal for transforming our food system on Rosebud involves increasing both access to specialty crops that are grown locally, and indigenous foods such as bison, wild rice, maple syrup. While the buffalo project is not a result of this project, our strategy going forward will be a two pronged approach targeting increased access to both specialty crops and bison products.

BENEFICIARIES

Number of project beneficiaries:

429

OUTCOME(S) AND INDICATOR(S)/SUB-INDICATOR(S)

Provide the results of the project outcome(s) and indicator(s) as approved in your application and project proposal. The results of the outcome(s) and indicator(s) will be used to evaluate the performance of the Program on a national level.

OUTCOME MEASURE(S)

Select the Outcome Measure(s) that were approved for your project.

- ☒ **Outcome 1:** Enhance the competitiveness of specialty crops through increased sales
- ☒ **Outcome 2:** Enhance the competitiveness of specialty crops through increased consumption
- ☐ **Outcome 3:** Enhance the competitiveness of specialty crops through increased access
- ☐ **Outcome 4:** Enhance the competitiveness of specialty crops through greater capacity of sustainable practices of specialty crop production resulting in increased yield, reduced inputs, increased efficiency, increased economic return, and/or conservation of resources
- ☐ **Outcome 5:** Enhance the competitiveness of specialty crops through more sustainable, diverse, and resilient specialty crop systems
- ☐ **Outcome 6:** Enhance the competitiveness of specialty crops through increasing the number of viable technologies to improve food safety
- ☐ **Outcome 7:** Enhance the competitiveness of specialty crops through increased understanding of the ecology of threats to food safety from microbial and chemical sources
- ☐ **Outcome 8:** Enhance the competitiveness of specialty crops through enhancing or improving the economy as a result of specialty crop development

OUTCOME INDICATOR(S)

Provide the indicator approved for your project and the related quantifiable result. If you have multiple outcomes and/or indicators, repeat this for each outcome/indicator (add more rows as needed).

#	Outcome and Indicator	Quantifiable Results
1	Outcome 1: Sales increased from \$1,788.00 (2018) to \$3,225.00 (subsequent years) and by 80%, as result of marketing and educational activities.	Sales have increased since 2018, except for Year 3. Sales made are as follows: • 2019: \$2,289.95 • 2020: \$2,480.62 • 2021: \$5,574.50 • 2022: \$2,595.75. In Year 3, we focused on developing our CSA program, which proved to be very challenging in both planning and recruitment. We also just had overall challenges with growing this year – many of our warm weather crops were late to mature. Crops such as tomatoes, zucchini, and cucumbers which tend to be very popular amongst the community were harvested late. These same crops account for a large portion of our sales.
2	Outcome 2, Indicator 1.a. Of the 100 total number of children and youth reached, 85 will gain knowledge about eating more specialty crops.	65 total youth have gained knowledge about eating more specialty crops. In Year 1, we were able to reach 30 youth participants from the Boys and Girls Club and 25 youth at the farmer's market. Of the 55 who have completed surveys, 45 have reported gaining knowledge about eating specialty crops. We were

		not able to conduct activities with youth in Y2 due to school closings as a result of the pandemic. In Y3, we were able to conduct presentations and cooking demonstrations with 10 youth participants in our 7Gen Youth Internship program. Of those 10, all have self-reported an increase in understanding of specialty crops and how to prepare them in recipes.
3	Outcome 2, Indicator 2.a. Of the 150 total number of adults reached, 120 will gain knowledge about eating more specialty crops.	1,078 total adults reached have gained knowledge about eating more specialty crops. In Y1, we surveyed 210 adult community members at the farmers' market. 180 of those have responded that they have learned about what specialty crops are as a result of educational programming and resources. In Y2, of the 489 individuals reached, based on conversations and verbal responses, it is inferred that all 489 have gained knowledge about eating more specialty crops based on customers receiving educational presentations and/or printed materials educating about specialty crop consumption. Finally, in Y3, of the 429 community members reached, 409 have reported an increase in knowledge about eating more specialty crops via surveys.
4	Outcome 2, Indicator 2.c. Of the 150 total number of adults reached, 100 will report eating more specialty crops.	1,012 total adults reached have reported eating more specialty crops. -Y1: 200 have reported eating more specialty crops. -Y2: 403 have reported eating more specialty crops. -Y3: 409 have reported eating more specialty crops.
5	Outcome 2, Indicator 4. 12 new specialty crops and/or specialty crop products introduced to consumers.	We've grown and introduced over 50+ different specialty crops in season 2022 (Y3) alone. While this indicator was completed in Y1, we have added several new crops each season. With the launch of the CSA program, we have grown several different crops that we have offered exclusively to CSA subscribers, and sold many of the more popular crops at the general farmers' market stand and mobile market.

DATA COLLECTION

Explain what data was collected, how it was collected, the evaluation methods used, and how the data was analyzed to derive the quantifiable indicator.

We collected multiple data points for this project. We have always tracked produce grown & harvested, maintaining records of what we grew, in what quantity, and how many pounds were harvested. Related to this data is our total sales. In addition to tracking overall sales, we record what we sold & how much of that produce we sold, so we can better track what produce is popular with our community.

Surveys were also distributed and collected as a means of data collection. These surveys were handed out at farmers' markets, the mobile market and other community events. Verbal feedback is also a valuable method of data collection for us. Especially in indigenous communities, people are not always interested in filling out a survey. However, having informal conversations with community members and hearing their thoughts often turn out to be just as, if not more, valuable than paper questionnaires. We are traditionally an oral people, telling stories and talking with one another is how we communicate best and this is a method of data collection and analysis that have served us well, both in terms of measuring impact but also in terms of building relationships and trust with our community.

FEDERAL PROJECT EXPENDITURES

EXPENDITURES

Cost Category	Amount Approved in Budget	Actual Federal Expenditures (Federal Funds ONLY)
Personnel	17,550.00	16,108.20
Fringe Benefits	3,500.00	1,666.18
Travel	0.00	0.00
Equipment	0.00	0.00
Supplies	16,722.71	8,130.05
Contractual	0.00	0.00
Other	0.00	0.00
Direct Costs Sub-Total	37,772.71	25,904.43
Indirect Costs	0.00	0.00
Total Federal Costs	37,772.71	25,904.43

Discussion of Expenditures: In April 2022 REDCO inquired whether it was possible to reallocate funds from the personnel budget to supplies, since it seemed unlikely the project would require all remaining available personnel funds during the time remaining in the project. In May 2022 USDA confirmed DANR had discretion to adjust sub-award grant budgets internally provided the net effect did not surpass a 10% budget adjustment to the State Plan. In May REDCO submitted an outline of all planned activities for the remainder of the grant and a detailed request to transfer funds from the Fringe Benefits and Contractual categories into Supplies. REDCO requested to reallocate \$1,765 from fringe and \$600 contractual to supplies, for a total move of \$2365 and new Supplies amount of \$12,981.95. Fringe changed from \$5,265 to \$3,500 and Contractual from \$600 to \$0. This equals a 6% change to this grant.

PROGRAM INCOME (IF APPLICABLE)

Source/Nature (i.e., registration fees)	Amount Approved in Budget	Actual Amount Earned
1. Revenue made from CSA, and farmers market sales. 2019-2020	\$3,225.00 / year	\$2,411.50
2. Revenue made from CSA, and farmers market sales. 2020-2021	\$3,225.00 / year	\$5,574.50

Source/Nature (i.e., registration fees)	Amount Approved in Budget	Actual Amount Earned
3.Revenue made from CSA, and farmers market sales. 2021-2022	\$3,225.00 / year	\$2,595.75
Total Program Income Earned		\$10,581.75

Use of Program Income

Describe how the earned program income was used to further the objectives of this project.

Program income earned each year was used towards increasing the sustainability of Keya Wapala Gardens, and the Sicangu Harvest Markets (Farmers Market and CSA program). Income allowed REDCO-FSI to purchase seeds and supplies for our farm to grow produce for the upcoming season; infrastructure for our farmers market such as additional vendor tables and canopies; and vehicle maintenance for our mobile market cargo van.

ADDITIONAL INFORMATION

Provide additional information available (i.e., publications, websites, photographs) that is not applicable to any of the prior sections.