

Riley Park Community Garden

2024 IMPACT REPORT





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The Little Mountain Neighbourhood House Food Hub acknowledges that we live, work, and play on unceded Indigenous land cared for since time immemorial by the Coast Salish peoples, including the territories of the x^wməθkwəýəm (Musqueam), Skwxwú7mesh (Squamish), and Səlílwəta?/Selilwitulh (Tsleil-Waututh) Nations. We thank them for their teachings and land stewardship as we work to decolonize our local food systems together.

The garden is an inclusive gathering point reflecting our core visions to improve food security, ecological sustainability and community development. We promote food security by supporting those in our community who need extra food support. The garden is a collective public space where people can engage in co-creation, feel a sense of belonging and ownership, and increase networks.

Our partners





Values & mission

The garden reflects the eight design principles for sustainable management of Common Pool Resources developed by Nobel laureate Elinor Ostrom.

We also inform how we can all reduce our impact on the environment. Our sustainable infrastructure like our shed demonstrates Greenest City renewable energy principles.

Our garden is designed with accessible beds and walkways so that everyone can participate. We welcome people of all genders, races, sexual orientations, and abilities.

Volunteers can sign up for guided work parties with no waitlist or experience required.





Harvest data



Our annual harvest total was **645 kg** — a **44.5%** increase from last year.



We grew 220 varieties of fruit & vegetables.



Leafy greens were our highest-producing category, followed by cucumbers & squash.



August was the most productive month, followed closely by September.





Garden activities



698 unique participants



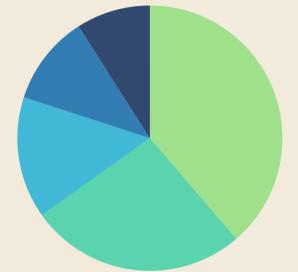
155 unique events and activities



145 unique volunteers

- Guided work parties (60)
- Education & workshops (41)
- Community events (23)
- Meals & cooking (17)

Admin & planning (14)







Decolonizing our food system

In the space we call Riley Park, we are working with Sniw Indigenous Consultants and the Musqueam Nation to inform how the land evolves.

Decolonizing food systems goes beyond what you can see from the ground up. It is more than the colourful show above that makes a journey toward decolonization possible; it's the deeprooted intentionality in weaving truths with change. Take a journey with us as we work alongside Musqueam Elders and Knowledge Keepers.





Sustainability

Our commitment to sustainability and climate adaptation is reflected in our planting of seasonal crops, extended growing season, compost methods, water conservation, and providing a shady space for people to escape the heat and rehydrate.

Our work reflects the principles embodied in the City of Vancouver's Greenest City Action Plan, Climate Emergency Action Plan, Zero Waste 2040, and Climate Change Adaptation Strategy.

We aim to redesign the Learning Garden to return culturally and ecologically important plant species to the area and continue our work in the community garden to reflect Indigenous land practices.

We also aim to increase our individual and collective capacity to create a healthy and resilient community. As we continue building our partnerships and collaborations with local community members and organizations, we invite people who would like to host events that reflect our garden's values to contact us!





Volunteer voices

Through volunteering at Riley Park Community Garden, E. gained a unique sense of community she had not experienced before. This sense of community came to her in a number of ways: by engaging in tasks like weeding and planting, chatting with fellow volunteers, and listening to the stories and histories that make the garden meaningful.

Another way the garden cultivated community for E. was through the food she got to take home after volunteering. **"It was a special experience to be able to consume the produce that I helped to grow. I discovered new foods I hadn't previously had access to (shoutout garlic scapes!) and learned how to cook and learn with them."** E. would often use produce like broad beans, arugula, green onions, and lettuce from the garden to make shared meals and salads for herself and her roommates, allowing them to share something unique, make a healthy meal, and even save a bit of money on groceries, which was important to E. as a university student.

In this way, E. feels that community and produce are inseparable when it comes to Riley Park Community Garden. She continues to find a great deal of value and meaning from her experiences at the garden and maintain these experiences as a strong part of her identity.

- Volunteer gardener at Riley Park Community Garden



