growing SOUL

Sustainable Opportunities for Universal Learning

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RESPONSE TO REQUEST FOR INFORMATION (RFI) #19-11
FOR ADAPTIVE REUSE OF KING FARM FARMSTEAD PARK

June 22, 2011

TO BE SUBMITTED TO: CITY OF ROCKVILLE, PURCHASING DIVISION, 111 MARYLAND AVENUE, ROCKVILLE, MD 20850

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This formal submittal supplements and incorporates the information contained in the "white paper" submitted to Burt Hall, Director of Recreation and Parks, on May 1, 2011, which respectfully offers the following exciting opportunity to the City of Rockville, which we believe will not only restore and preserve the historic integrity of the King Farm Farmstead property and the exterior appearance of the various buildings on the site, but will re-use those facilities in a way that closely aligns with its original agricultural uses.

A. **Provide a brief description of your organization on company letterhead**

Please see a brief description of growingSOUL and its mission, attached as Attachment A.

B. **Provide the name of the contact person from your organization who will respond to questions and requests from the City for additional information.**

- Jessica L. Weiss, Executive Director, growingSOUL
- Eric L. Siegel, Executive Vice President/LEED, AP, CS2 Investments, LLC, a Cohen Siegel Enterprise, and Director of Financial Sustainability, growingSOUL

C. **Provide an overview of the services of your organization**

1. **Nature of non-for-profit activities:** See below
2. **Vision, Objectives**: See below

OUR MISSION/VISION:

- growingSOUL ("Sustainable Opportunities for Universal Learning") is dedicated to educating the public about the vital role of human interdependence and reciprocity in developing and promoting a sustainable food system that benefits the health of individuals, communities, and our planet. At growingSOUL, we demonstrate and teach the strategies necessary to create a zero-waste food cycle including local food production, preparation, preservation, storage and composting, all fueled by renewable energies. At growingSOUL, we are creating the healthy soil in which good food and strong communities grow and thrive.

OUR OBJECTIVES:

- Augment our compost-sharing program through which we provide the structure for farms, schools, and non-profit organizations to grow food for the food bank. For the

31.1% of Montgomery County children at risk for hunger this means more nutritious foods are available in the emergency food boxes received from the food bank.

- Increase the amount of waste rescued annually (from current level of over 500 tons) from Montgomery County's waste stream and recycle these nutrients back into the soil, maintaining the county's environmental integrity.

- Increase the number of Montgomery County residents and farmers that are utilizing sustainable practices by teaching sustainable methods of food production in our living classrooms.

- Preserve Montgomery County's rich agricultural heritage and history of offering food to those making their way towards freedom along the Underground Railroad, a historic landmark adjacent to our current farm in Sandy Spring, Maryland.

- Help dismantle racism, class-ism and other forms of social injustices by demonstrating an equitable food system.

OUR ORGANIZATION:

- Is a non-profit program of Project Change, an award-winning youth empowerment organization focusing on community building and quality student service learning.

- Is comprised of educators and leaders in the local sustainable food movement commited to closing the gap in the loop between fresh food production, distribution and waste in the Nation's Capital Area.

- Is a student service learning program and community service opportunity through Jane Goodall's Roots n' Shoots organization.

OUR WORK:

Connecting

- We gather food scraps and spent coffee grounds from Washington, D.C. metropolitan area restaurants, food banks, farmers markets and the community-at-large through our "Take a bucket, Bring a bucket" compost program stationed at designated "mobile pickup zones".

- We deliver the compostables to our partnering farms where 75% of the food scraps are added to a standing hot compost pile and mixed with wood chips generated from local tree trimming to create our nutrient-rich *Soil with SOUL*. 15% is added to our vermicompost boxes where red wiggler worms, our prized livestock, work to convert it into worm castings – the best fertilizer on the planet. The remaining 10% is repurposed as feed for sustainably raised farm animals.

- We manifest our vision of reciprocity by returning finished compost products to those who give us compostables.. Recipients may choose to donate the nutrient-rich end product to our non-profit farms that grow food for the food bank.

Educating

- At Montgomery County Public Schools (MCPS), we employ our highly efficient container gardening and aquaponics model of growing food. Based on a natural river model, aquaponics is a wonderful hands-on teaching tool for learning about the nitrogen cycle and the interconnectedness of plants and animals.

- At Cresthaven Elementary School, a school where 69.9% of students participate in the free and reduced meals (FARM) program, and another 20% are eligible and considered at-risk for hunger, we teach the food production loop of vermicomposting, growing sprouts, preparing healthy snacks, and composting the leftovers.

- At Sandy Spring Friends School, we teach a zero-waste food system to pre-K through 12th graders including vermicomposting, composting, aquaponics, and filtering waste vegetable oil for fuel. For students, working on our project is also considered PE credit at the school.

- We support Piney Branch Elementary School's Young Activists Club in their zero-waste efforts for trash free lunches.

- We created a science unit on sustainable food production via aquaponics, a closed-loop nitrogen cycle, at The Bullis School.

- We teach composting, vermicomposting, seasonal container gardening, healthy seasonal cooking and food preservation at the Whole Foods in Rockville, Manna Food Center in Gaithersburg, Button Farm in Germantown, and Bethesda Green in Bethesda.

- We sponsor and support zero-waste events including the Green Matters Symposium, The Green Festival, Rooting DC, The Animal Welfare Conference at The Pew Charitable Trust, The Royce Hanson Award Ceremony, as well as graduations, holiday parties and weddings.

- At all community collection sites, we provide information about what is compostable, the benefits of composting, and how one can use compost and worm castings to grow healthy food.

Nourishing

- A percentage of our *Soil with SOUL* is used in MCPS vegetable garden programs where we demonstrate how once discarded food waste can become the basis for healthy, nutrient-dense food.

- We facilitate cooking/nutrition classes at Manna Food Center to teach the incorporation of nourishing foods into budget-conscious meal plans.

- We work with local students to grow ingredients for and to prepare their own healthy snacks.

- We maintain a booth at the Olney Farmers and Artists' Market where we make locally grown, sustainably-raised foods available to community members.

OUR ZERO-WASTE MODEL:

- Our zero-waste model is premised on the four R's: Reduce, Reuse, Recycle, and Rot.

- We have incorporated this ideal into all aspects of our organization so that even our infrastructure reduces landfill stress.

- All of our collections are made using a biodiesel truck that has been converted to run on filtered waste vegetable oil (WVO) that we collect from the tortilla chip fryers at our community partner, Chipotle Mexican Grill.

- Nearly all of the materials used in our programs have been acquired through Freecycle, a non-profit listserv where local community members post goods and services for no-cost procurement.

- Utilizing renewable energy sources not only eliminates traditional sulfur emissions but also offsets the cost of food distribution making the price of healthy foods compatible with the inexpensive calorie-rich but nutrient-poor food that is currently causing extreme obesity rates in our population.

OUR CURRENT COMMUNITY PARTNERS: (See Section D for more detail)

- We currently collect over 4000 gallons , nearly 10 tons, of compostables, coffee grounds, coffee chaff and burlap weekly from the following local establishments:
    - Ricciuti's Restaurant (180 gallons pre- and post-consumer food scraps)
    - Roots Market (300 gallons organic but expired food)
    - Chipotle Mexican Grill (2 locations in Montgomery County and 2 locations in Prince Georges County). Chipotle is a leading sustainable national restaurant chain (750 gallons pre-consumer food scraps per site).
    - Manna Food Center, our local food bank (800 gallons expired food and 1,000 pounds stale bread)
    - Bethesda Green (20 gallons of food scraps and coffee grounds)
    - French Confection (6 gallons coffee grounds)
    - Vie de France (10 gallons coffee grounds)
    - Starbucks (28 gallons coffee grounds)

  - Mayorga Coffee Roasters (300 gallons coffee chaff, 6 gallons coffee grounds, 100 burlap bags)

- growingSOUL currently partners with Pepco, our local electric service provider, to facilitate our composting operation through the provision of wood chips and other carbon-based material to combine with the food stuffs collected.

- BumBoosa Bamboo Products
- Button Farm Living History Center
- Chipotle Mexican Grill
- Freecycle
- Fresh Give
- Grassential
- Interfaith Works
- Manna Food Center
- Mayorga Coffee
- The Olney Farmers' & Artists' Market
- Olney Kehila
- Project Change
- Sandy Spring Civic Association
- Wellness-Connections
- YOGAMOMS

OUR FUNDING:

- We charge a reduced delivery fee to small farmers to bring their produce to the Sustainable Farm Co-op at our Sandy Spring location.

- Our co-op provides members with community garden space and a 10% discount on all farm products, allowing members to get $275 worth of goods for every $250 paid.

- All fees for hauling, composting and other services, donations and grants received by growingSOUL allow us to pay for insurance, farm equipment, tools, fish, seeds, and waste vegetable oil conversion costs.

OUR FUTURE:

- Our compost collection will be expanding to cover twelve Chipotle sites in Montgomery, Prince Georges, and Howard Counties and six more in Baltimore and Annapolis. We aim to have the infrastructure and composting site capabilities to serve the entire Montgomery County area by Spring 2012.

- We are in the process of creating a mobile farmers market that runs on WVO and travels to the food deserts within our region

- While we currently teach students, community groups and the new farmers of tomorrow our methods, we are moving towards opening a training center to expand our living classroom opportunities.

3. Size of organization

growingSOUL is currently staffed by six directors and two employees, and leveraged by many more community volunteers and students earning service learning credit toward high school graduation.

4. Location(s) of growingSOUL:

We are currently located on an historic Montgomery County farm in Sandy Spring, where our first composting, vermicomposting and aquaponics programs were begun. We are in the process of securing additional land in Montgomery County to open an expanded composting facility to support our programs and those of the county.

5. Number of employees of growingSOUL: See #3 above

6. General description of growingSOUL's customers

growingSOUL's customers include individuals and companies who provide compostable material for our composting operation and who receive compost in return or choose to donate it back to our mission. We also serve local farmers by not only providing compost for use in replenishing soils with nutrients but also in providing a distribution model for their local produce. Customers also include school-age children, Project Change and Roots & Shoots service learning credit students, farming enthusiasts, community members and anyone wishing to start sustainable food systems in their own homes and communities. We are creating a multi-generational diverse volunteer corps to travel throughout the region and support other communities in developing sustainable food systems. Internships with growingSOUL are also offered to those aged 16 and older. As growingSOUL grows, so too will its customer base and the diversity of the population we serve.

7. Financial status of the organization

growingSOUL is continuing to grow its financial base and resources through revenues generated from compostables pickups and compost deliveries, as well as consulting on the building of raised bed container gardens, installation of hoop houses, set up of aquaponic systems, and creation and maintenance of worm bins. We also derive financial resources from grants received from government, corporate and individual donors. Upon expanding the composting operation in Montgomery County, growingSOUL anticipates revenues to allow for expansion of personnel needed to facilitate workshops on sustainable urban farming techniques throughout the Washington, D.C. metropolitan area. Additional revenue will support the phased

rehabilitation of historic structures on the King Farm Farmstead (should growingSOUL be approved to enter into a leasehold relationship with the City of Rockville).

8. Relationship to any larger entity

growingSOUL is pursuing its mission in cooperation with two larger entities: Growing Power, Inc., a national non-profit organization located in Milwaukee, Wisconsin with an international reputation as the leader of the sustainable urban farming movement, and CS2 Investments, LLC, a Cohen Siegel Enterprise and for-profit real estate development company, located in Rockville, Maryland.

D. Provide an Overview of the Proposed Uses of the Farmstead

We envision the King Farm Farmstead will become the headquarters for growing our international Sustainable Opportunities for Universal Learning (SOUL) Center. Our students will be learners of all ages and all socio-economic backgrounds and our center will have both direct and indirect benefits to the City of Rockville, its residents and the greater community in the Washington, D.C. metropolitan area.

We approach this proposal with the understanding that food security throughout Montgomery County is a growing problem with 31% of the county's children at risk for hunger. As a result of the economy's downturn, this problem is worsening. We have observed firsthand that local food banks are unable to keep up with the demand. The number of children participating in FARM programs in county schools is growing, which in turn burdens the City (and county's) ability to address this and other pressing issues confronting its citizenry. Accordingly, we present a concrete way to address these growing challenges.

Rockville, as the second largest city in Maryland and at the center of the county's political powerbase, is the logical place to create this leadership training center, particularly in light of the county's rich, expansive and vibrant agricultural reserve and community. This leadership center will also serve as the gathering place for persons and organizations of many disciplines that will share knowledge and test new solutions to this pressing problem of food security. One such solution advanced by this leadership center will be the creation of a Food Sovereignty and Agricultural Policy Council in Montgomery County to advise the elected leadership. This Council is currently being developed by the leadership of growingSOUL in conjunction with other county stakeholders and Montgomery County officials, including the county's Office of Community Partnerships.

In addition, as longstanding contributors to the vibrancy of the Rockville community, the principals of CS2 Investments bring to the venture their experience in design, sustainable development, property management and general contracting to ensure that the historic buildings that comprise the King Farm Farmstead are properly restored, preserved and maintained for the users of the property, the local community and visitors alike. Participants in the venture consider stewardship of these historic Farmstead buildings to be of paramount importance. The Farmstead, as a tourist attraction and historic center of agriculture in Rockville, is not only a City

asset, it is a vital asset to the venture as a beacon of learning for future generations who will promote the value of sustainable food systems. The lead principal from CS2 Investments who will spearhead this effort is Eric Siegel. As a proponent of sustainable real estate development, an advocate and private sector leader in environmental restoration and preservation of our watersheds, and a citizen concerned with proper allocation of publicly entrusted funds and resources to address food security and other competing challenges, he joins the team as growingSOUL's Director of Financial Sustainability to make this venture a reality.

growingSOUL believes that it is critical for each and every resident of Rockville and Montgomery County to participate in a sustainable food system not only as a consumer but also as a producer and distributor. We can all be producers of nutrient-rich soil through composting. Inspired by Will Allen of Growing Power, Inc., the father of urban agriculture, growingSOUL believes that a sustainable food system begins and ends with compost. Allowing farmers and residents communal access to the soil we make keeps not only our monetary resources within the community but our vital nutrient resources as well. Using this soil, we can be producers of nutrient-dense foods that contribute to our county's food security, health, and well-being. Rockville is a perfect model and leader for such a food system movement given its emphasis on sustainable "green" practices and improving the quality of life of its residents. While the large scale composting for the venture would be performed primarily off-site, the results of that work will be harvested and used for the agricultural projects on the Farmstead.

As nutrients are being recycled back into the community food system, the next step is teaching sustainable farming techniques for both produce and animal products. At its foundation, sustainable farming includes the strategies of integrated pest management, interconnected animal management techniques including carbon sequestration and intensive grazing, vertical growing of plants for high yield efficiency, and indoor or protected outdoor food production for year-round growing and prevention of contamination from nearby genetically modified crops. The objective of such a system is to grow organically. All of these methods will be demonstrated at the international growingSOUL Center at the King Farm Farmstead, which is modeled after the training programs offered at Growing Power, Inc., a description of which is attached as Attachment B. In addition, the equipment and transportation needed to implement these strategies will be fueled by renewable energy that is produced on site via waste vegetable oil conversion and potentially other forms of renewable energy, such as solar panels and wind turbines.

growingSOUL's international SOUL Center at King Farm in Rockville will not just benefit volunteer staff and those that come to learn in its living classrooms, but will provide valuable services to all residents and local farmers. To this end, we envision offering an on-line buyers club, booths at county farmers markets, multiple "Take a bucket, Bring a bucket" compost stations, and a mobile farmers market and farm training vehicle fueled by waste vegetable oil. We believe that each member of a sustainable food system must be a distributor of not only the food and soil produced but also the ideas and knowledge necessary to support the sustainable food system. growingSOUL is already increasing awareness and knowledge of sustainable food system practices through its classes at the Farmstead headquarters site, Whole Foods Market in Rockville (which currently take place twice per month on Monday evenings at

6:00 p.m.), and Manna Food Center, to name the primary locations. In addition, we envision school student field trips from all over the region and beyond to the Farmstead to teach the next generation of community leaders.

To advance its mission, growingSOUL has collaborated with many local non-profit and for-profit organizations both within and outside of Rockville's borders to create a synergistic opportunity to serve and be served by the "fruits of labor" envisioned by this urban farming model. The current organizations that are working in collaboration with growingSOUL are:

- *Manna Food Center*, located in Gaithersburg, offers compostable materials for pick-up to growingSOUL. This food bank is also a current site for classes on cooking and nutrition, container gardening, and vermicomposting. growingSOUL produces compost from Manna materials and then delivers this compost to local farms who grow food that Manna can offer to its clients. growingSOUL also collects and delivers donations of food, backpacks, and baby supplies to the food center. Food education, healthy cooking, composting at home, and container gardening are all training activities that are to be included at the Farmstead property. Given its proximity to Metrorail, the Farmstead offers the perfect place to offer living classes and hands-on training. In addition, it is envisioned that a portion of the food produced at the Farmstead will be donated to Manna Food Center to share with its clients.

- *Interfaith Works* is a non-profit organization that operates several shelters for people experiencing homelessness within Montgomery County. growingSOUL offers community service and employment opportunities for Interfaith Works clients, including urban farming activities, food preparation and other skills needed to prepare clients to gain one of a growing number of "green" job opportunities available in the local economy.

- *Project Change* is a sponsor for growingSOUL and an award-winning service learning organization. growingSOUL currently serves as an approved site for students and other persons seeking volunteer/internship/community service learning hours. With the addition of the Farmstead asset, growingSOUL can use this learning center as a model of community service to inspire our youth to use their talents to solve challenges in our own community.

- *Montgomery Victory Gardens* ("MVG") is a food advocacy group whose project manager acts as an instructor for growingSOUL.

- *Whole Foods Market* in Rockville serves as a venue for growingSOUL's classes on vermicomposting, gardening, cooking, and other topics as well as a site for publicity of our products and services. Whole Foods Market is a for-profit business that is like-minded in its mission to teach healthy living to members of the community.

1. General description of proposed lease terms and growingSOUL contributions

growingSOUL and CS2 Investments have undertaken a detailed analysis of the King Farm Farmstead site and buildings in the following ways: (1) we have obtained all available site plans and materials held by the City's Recreation and Parks Department to better understand the condition of each building structure; (2) we have toured each building with an architect and structural engineer to assess the current condition of each structure and complete an initial assessment of what is required in order to bring each structure into building code compliance based on the uses contemplated for each building; (3) we have obtained estimates from appropriate construction professionals to assess the capital required to bring water, sewer and appropriate electrical service to the Farmstead buildings to enable the Farmstead to receive visitors from the public.

Accordingly, growingSOUL proposes the following lease terms:

1. growingSOUL will enter into a ten (10) year lease with two 5-year options. Given that it is customary for commercial landlords to lease commercial space on a "warm lit shell" basis – meaning that electricity, water, sewer and life safety apparatus are included in the space – and provide a tenant improvement allowance to permit the tenant to build out the space to its requirements, growingSOUL proposes that until such time as all the buildings have water, sewer and electric service, growingSOUL shall pay $1,200 per year in rent for the Farmstead property. This will allow growingSOUL to invest its funds into the property to rehabilitate the buildings further and invest in setting up the SOUL Center on the Farmstead grounds. Until such time as a building is turned over to growingSOUL for purposes of renovation and preservation, the City will retain responsibility for repairs and maintenance of the building. growingSOUL shall coordinate with City staff to investigate further what each building requires in terms of renovations in order to be eligible to receive a certificate of occupancy.

The grounds and the hay drying shed/picnic area can be operational within weeks of entering into a lease to provide the basis for the training of initial students. Given that there currently exists on the property a temporary restroom facility in the form of a porta-potty, that facility is sufficient while the grounds are being used for production and training.

The training facility model of Growing Power, Inc. located in Milwaukee, Wisconsin has produced approximately $15 million in revenue to the City of Milwaukee over the past seven years of operation in terms of indirect revenues through hotel, restaurant, extended stay tourism and retail patronage of those visiting the Growing Power facilities. This calculation was performed jointly by Growing Power and Milwaukee's Convention and Visitors Bureau ("VISIT Milwaukee") based on the national and regional conferences and one to two-day workshops held at Growing Power's facilities over the last seven years.

Last year, Growing Power's 4-day International Urban and Small Farm Conference attracted approximately 1,500 attendees. VISIT Milwaukee calculates economic impact of conventions as follows: Number of hotel room nights x 1.5 (which is the industry standard average number of people in a room) x $250 (which is the average daily expenditure in

Milwaukee for hotels, food, transportation, etc.) x 1.67 (which is the standard multiplier for the number of times money circulates in the local economy). For the 2010 Growing Power conference, VISIT Milwaukee calculated the economic impact to Milwaukee as follows: 1,750 room nights x 1.5 x $250 x 1.67 = **$1,095,937.50.**

It is important to note that these indirect revenue calculations do not include the direct revenue generated to Growing Power through its sales of goods and services, including but not limited to trainings, crop production and compost production. Given that the SOUL Center is modeled after Growing Power's program, it is anticipated that businesses within the City of Rockville and greater Montgomery County shall receive comparable indirect revenues over a similar time period once the SOUL Center grows in reputation and stature as a regional and national destination. growingSOUL will have to discuss with the City other ways to work together to generate direct revenues to the City as a result of growingSOUL's operations on the Farmstead.

In addition, as growingSOUL continues to grow in prominence and revenue generating ability based on its operations on the Farmstead property, an agreement can be reached whereby a reasonable rent for the lease can be paid based upon the achievement of a targeted gross revenue milestone based on the Farmstead's operations. Once that milestone is achieved, growingSOUL agrees to pay six percent (6%) of gross revenues generated on the Farmstead property as annual rent.

2. In order to leverage substantial indirect future revenues to City stakeholders, including retailers, restaurants, hotels and non-profit organizations supported by the City, the City must invest in the infrastructure to the Farmstead property. Doing so will provide growingSOUL a foundation from which to invest its financial and other resources into renovating and protecting the historic buildings from further deterioration. To that end, the City should contribute as a tenant allowance under the lease the approximate $112,000 currently allocated for repairs to the Farmstead property contained in the City's fiscal year 2013 budget. It is envisioned that the team will rehabilitate and renovate the Farmstead buildings in *three phases* based on which buildings are closest to being code compliant and ready for use as part of the SOUL Center. The initial tenant allowance will permit a detailed analysis of the buildings to be completed and appropriate initial repairs to be accomplished for those buildings that will be used during Phase I of the development.

As stated earlier, the remaining buildings contemplated for rehabilitation in Phases II and III will remain under City control and responsibility for repair and maintenance until such time as they are requested by growingSOUL to be turned over for rehabilitation. The current state of those buildings makes them exposed to safety concerns, and therefore keeping them secured will limit any potential liability exposure. At such time as growingSOUL requests and receives a building for rehabilitation and development work, it will assume complete responsibility for rehabilitation, repairs and maintenance going forward.

As for the initial tenant allowance of $112,000, further study of each building is needed from CS2 Investments' architects, structural engineers and other contractors to determine

accurate existing conditions for each structure and to develop detailed schematic construction drawings to enable proper rehabilitation of each structure based on intended uses. The cost for that scope of work is projected at present to be $55,000. The remaining funds that comprise the $112,000 in the City's fiscal year 2013 budget will be used by the growingSOUL/CS2 Investments team to begin rehabilitation of those buildings to be opoerational in Phase I of the development and to prevent those buildings from deteriorating any further.

3. To achieve this three-phased development plan in the schedule referenced below (in the section discussing the use of each building), the City must allocate in its fiscal year 2014 budget the funds necessary to bring water and sewer service to the property to replace the current well water being accessed. CS2 Investments' contractor has estimated that at least $275,000 is required to bring water and sewer service to each of the Farmstead's buildings. This estimate is based on a review of the City's site plan and profiles for the existing water and sewer lines leading to the Farmstead. A more detailed, itemized proposal from CS2 Investments' contractor, F.O. Day, is attached. The site's current capacity will not support *any* productive reuse of the property.

In addition, the City must contribute a share of the funds necessary to expand the current electric service to each of the buildings on the Farmstead. The amount of that share will be discussed once accurate estimates are obtained from Pepco and associated contractors. Presently, there only exists 200-amp single pole electric service in the main farmhouse and 200-amp single pole electric service in the white hay barn (currently occupied by Bikes of the World). The growingSOUL/CS2 Investments team is presently investigating electrical needs and capacities available for the Farmstead. As part of that investigation, growingSOUL is also exploring other forms of renewable energy that can be used to replace or offset traditional electrical requirements, including solar panels and state-of-the-art vertical wind turbines that are environmentally safe.

4. Once these infrastructure improvements are made to the property, growingSOUL shall contribute all other necessary funds to rehabilitate the Farmstead buildings from assets generated from its operations, which growingSOUL anticipates will be available at regular intervals during the first three years of the lease.

5. The City shall not charge growingSOUL any real estate property taxes in exchange for growingSOUL's agreement to properly maintain the historic integrity of the Farmstead buildings and to preserve the structures themselves (which are currently in decay and disrepair).

6. CS2 Investments shall contribute to the venture its resources in the form of general contracting, construction budgeting, building condition analysis, and project management including determining scopes of work for various subcontractor trades and obtaining multiple bid pricing in order to rehabilitate and maintain the historic building structures. In addition, CS2 Investments will leverage its longstanding banking and other finance relationships to obtain, where necessary, an appropriate loan(s) to allow rehabilitation work to commence according to the construction-phasing schedule proposed.

agricultural zoned property in the City. To that end, the City should make whatever minor amendment is necessary to the City Ordinance to allow livestock to be raised on property for education *and* production purposes. growingSOUL will work with City staff to fashion such a modification to the Ordinance that imposes proper restrictions and rules for such use, including where on the property livestock may be raised to be compatible with the nearby neighborhood. The neighbors adjacent to the property would not be negatively impacted by such a use given the land buffer surrounding the Farmstead property. Ultimately, this livestock use is essential as part of the training center in order to teach the farmers of tomorrow how to raise sustainable animal products.

3. *Tenant farmhouse 1 and 2*: These structures are in the poorest physical condition of all the buildings and are in serious danger of further deterioration and collapse. As a result, use of these structures must be limited to ensure safety to persons who enter. Once the buildings are made structurally sound through proper internal shoring, the growingSOUL team would like to convert one or both of them into public restroom facilities. Standing alone, each structure is too small to allow for profitable use. If public restrooms can be constructed in the larger of the two buildings, the other can serve as a small office and storage space for the farm and training operation. This is one area where City resources may be needed to re-purpose the buildings for use as insufficient revenue can be generated from either structure to underwrite a loan to rehabilitate them and at present the expense does not justify this action. Further discussion is warranted. These buildings would be rehabilitated during Phase II or III depending on financial resources and the City's determination of need.

4. *Garage*: This structure is also in poor physical condition. The ceiling for the second floor is drooping significantly, and it appears that the foundation may have to be reconstituted to prevent further deterioration of the building. It is estimated that it will cost in excess of $100,000 to rehabilitate the building to permit safe entry by the public. Moreover, given the structural problems associated with the second floor, that area is unsafe for any use. Consequently, this structure would be a Phase III project. When completed, the garage ground floor would house renewable energy production, specifically waste vegetable oil conversion and biodiesel production. The resulting products will be used to power trucks and other motorized farm equipment to further reduce the farm's carbon footprint. Based on the remaining functional space available, the garage may also serve as a facility for training and production of other renewable energy devices, such as solar panels or vertical wind turbines.

5. *Main farmhouse*: Based upon an initial inspection by CS2 Investments' architect and structural engineer, this facility is not code compliant to permit the public to enter for classroom or other group congregation use. Nonetheless, the main farmhouse is well suited for dormitory housing. To that end, growingSOUL envisions rehabilitating this structure in Phase II to permit dormitory housing for students who visit the SOUL Center for multiple days and weeks. It will also allow growingSOUL staff to ensure that there is proper supervision of the property at all times. To further this objective, security camera installation will be an integral part of this phase of the project.

6. *Dairy barn #1 and #2*: These facilities would accommodate a high-yield vertical farm fertilized via aquaponics, a closed-loop nitrogen cycle. This is the cornerstone of Growing Power's fish and plant production model. Based upon initial inspections, growingSOUL believes that both diary barns can be properly rehabilitated during the first lease year, i.e., Phase I.

7. *Silos* (two): These structures would be used for vertical production of shoots, sprouts, and microgreens, and it is also anticipated that they would be ready for use during Phase I. However, at present, access to the interior of each silo is blocked and would need to be opened to allow for further exploration before finalizing in which phase they would be rehabilitated.

3. Description of the proposed use of the grounds

The land associated with the Farmstead property would be reserved for agricultural uses such as vegetable, fruit and herb production under constructed hoop houses for year round growing; bee keeping; livestock grazing; and/or community gardening, subject to City approval as set forth in the lease. Given that the Farmstead has sufficient land for this purpose, the SOUL Center can be operational within weeks of entering into a lease so that students and the public can begin to visit the site.

4. Days and hours of use

The SOUL Center will be open seven days a week for groups to visit the farming operation and participate in trainings. The hours of operation will be 9:00 a.m. to 5:00 p.m. for trainings. growingSOUL staff will manage the farm operation on off-hours as well. The classes are modeled after those offered at Growing Power's facility in Milwaukee, Wisconsin. See Attachment B for a description of offerings.

5. Estimated number of daily vehicle and pedestrian trips generated

The estimated number of vehicle trips associated with the Farmstead is nineteen. See report from the Traffic Group, attached as Attachment C. The Farmstead use will not negatively impact the neighborhood with traffic.

6. Number of parking spaces required

The Farmstead's current parking areas and the adjacent Stepanek Park parking facility will more than accommodate any need for vehicle parking. See Traffic Group Report (Attachment C).

7. Impacts to and synergies with adjacent residential community

growingSOUL firmly believes that the SOUL Center will offer very positive opportunities for community involvement and buy-in. In fact, this venture will catalyze community building, as residential and commercial stakeholders in the King Farm neighborhood and throughout Rockville will want to participate in sharing nutrient-rich compostables and work with growingSOUL staff to preserve the rich agricultural history of Rockville. In particular, the site can serve as a free drop-off site for compostable material that will be returned to residents at a rate of 5% by weight after it has become *Soil with SOUL*, approximately six months. As described earlier, members of the community can chose to use this compost themselves or donate the compost as a tax write-off knowing that the compost they are entitled to will be given to farms growing food for Manna Food Center and Montgomery County Public School students.

In addition, community members can learn how to replicate nature's miracle, that is, a closed-loop nitrogen cycle for growing fish and produce with no artificial inputs. Classes will be available on gardening, composting, urban farming techniques, and sustainable fuel production, which will be of great interest to Rockville residents, who are already known for their commitment to environmental stewardship. King Farm residents and other Rockville neighbors can also volunteer on the Farmstead preparing shelf-stable local food products available at farmers markets, knowing their hours will benefit those at risk for hunger. Neighbors will also preserve the culinary arts by participating in a multi-generational, diverse, and economically varied volunteer corps. (Remember that 31.1% of children in Montgomery County are at risk for hunger.) As reciprocity, in addition to valuable cooking skills, volunteers will be invited to enjoy a communal meal prepared in our shared-use commercial kitchen. The act of working and eating together will foster mindfulness and unity among community members. Residents will also benefit from convenient access to local produce via an online buyers club.

Through participation in the activities at the SOUL Center, residents of King Farm and the surrounding city of Rockville will play a vital role in preserving the local farming tradition and that of greater Montgomery County, Maryland. The County has an historic connection to the Underground Railroad as a place where previous residents supported those fighting for freedom from slavery. growingSOUL works to further this commitment to social justice today by helping to feed people on their way to freedom in this generation, which means food sovereignty.

In short, everyone is welcome, and everyone will find purposeful work, providing an active role in creating a sustainable food system in the local community. Rockville will be known as the epicenter of a sustainable food movement promoted by the likes of Prince Charles, President Obama, and the United Nations. What better way to adaptively reuse the City's only existing historic farm site than to re-imagine it into a progressive education center using cutting edge techniques, as endorsed by a former Rockville farmer and MacArthur Genius Awardee, Will Allen.

8. Describe how the proposed use will adequately ensure the preservation and protection of this historic property

In addition to the fact that an adaptive re-use of the Farmstead property will closely resemble the traditional agricultural uses associated with the site, growingSOUL, in cooperation with CS2 Investments, will rehabilitate and preserve the historic buildings as outlined above.

9. Describe how the proposed use may be accommodated in an environmentally enhancing manner

In addition to all of the reasons set forth above which demonstrate how growingSOUL's mission and programs preserve and replenish the assets of our region in an environmentally friendly way, growingSOUL's composting and vertical farming work leverages renewable energy in the form of vegetable waste oil production for its trucks and farm equipment. We also seek to minimize our carbon footprint by exploring the use of small wind turbines and solar panels to heat our hoop house gardens.

10. Describe the extent to which continued public access to the Farmstead will or will not be compatible with the proposed use

As stated repeatedly above, growingSOUL's mission fosters close ties to the community and encourages the public at large to visit our education center and sustainable farming operations. Simply put, in order to tackle the hunger problem throughout Montgomery County, it is imperative that all stakeholders work together. The SOUL Center will serve as a leader and catalyst for this food movement. Without public awareness and participation, none of growingSOUL's mission and objectives can be accomplished.

11. Describe any specialized needs: None

12. Any other information that would improve the City's understanding of your proposal

growingSOUL collects community compostables to make nutrient-rich soil in which we sustainably grow nutritious foods that we sell back to the community and share with its at-risk members at a reduced rate. The King Farm Farmstead property offers the unique opportunity to make Rockville the epicenter of what Will Allen refers to as the "Good Food Revolution", a movement that is improving food security by providing start-of-the-art training in urban agriculture while exemplifying the critical role of human interdependence and reciprocity in creating a sustainable food system in the City, county and beyond. We welcome the opportunity to answer any questions City officials may have and to give a tour of our current facilities and programs in the county so that the City can better understand our vision. This proposal is at the heart of the City's ethos as a leader of sustainable living.

Respectfully submitted,

Jessica Weiss, Executive Director, growingSOUL
Eric Siegel, Executive Vice President/LEED, AP, CS2 Investments, LLC and growingSOUL's Director of Financial Sustainability

growing SOUL
Sustainable Opportunities for Universal Learning

We are growingSOUL - Sustainable Opportunities for Universal Learning. Endorsed by Jane Goodall's Roots n' Shoots organization, we are a non-profit partnered with Project Change, an award winning youth empowerment organization focusing on community building and quality student service learning. Comprised of educators and leaders in the local sustainable food movement, we are closing the gap in the loop between fresh food production, distribution and waste in the Nation's Capital Area.

Located on a historic farm in Sandy Spring, Maryland in Montgomery County, we are inspired by our community's rich agricultural heritage and history of our citizens offering food to those making their way towards freedom along the Underground Railroad. We teach a zero-waste food cycle including sustainable production, preparation, storage and composting, all while emphasizing the role of human interdependence in developing and maintaining a sustainable food system.

On the cutting edge of recycling, we use a truck that runs on waste vegetable oil (WVO) to redirect valuable compostables out of the waste stream and put them to good use where they will ultimately help alleviate hunger locally, where 31.1% of schoolchildren are considered at risk for hunger.

We gather food scraps and spent coffee grounds from Washington, D.C. metro area restaurants and food banks on a super efficient loop. We also gather these compostables free-of-charge from the community-at-large at weekly farmers markets and other designated " mobile pickup zones". We bring kitty litter buckets we have freecycled from our community that are labeled with information about what is compostable, the benefits of composting, and how you can use compost and worm castings to grow healthy food.

After collections, we take the compostables to our partnering farms. The "waste" is added to either a standing hot compost pile from mixed sources, or an all-organic food scrap vermicomposting pile where red wiggler worms, our prized livestock, work to convert it into nutrient-dense worm castings - the best fertilizer on the planet. Our compost is Gardeners' Gold, our castings, Plants' Platinum.

We close the loop between food, waste and growing fresh food by making the compost and castings available to the community-at-large that have donated to us. We offer a percentage by weight of collected compostables back as compost, or as castings. Compostables donors may instead choose to donate the nutrient-rich end product to our non-profit farms that grow food for the food bank. Some of that community-created soil also is used in the Montgomery County Public School vegetable garden programs where we teach our highly efficient container gardening and aquaponics model of growing food. Based on a natural river model, aquaponics is a wonderful hands-on teaching tool to demonstrate that what was once discarded food becomes the basis for healthy, nutrient-dense food.

Along with clients of Interfaith Works, women experiencing homelessness, and student members of Project Change, we educate consumers at the Olney Farmers' Market about our programs and encourage them to take an active part in creating a healthy food system. Project Change service learning includes gathering donations for Manna Food Center, our local foodbank, and educating market go-ers about Fresh Give, a program dedicated to getting farmers paid for the fresh food they donate to the foodbank when the market is over.

We are raising awareness by introducing a waste sorting station with 3 bins: "compostables- anything that grew out of the ground or comes from an animal"; "recyclables", and "landfill". This reduces the market's landfill-bound trash by ninety percent. We also engage the community by making worm bins and offering free composting buckets we make by repurposing kitty litter buckets. This is our "bring a bucket, take a bucket" program where participants take an empty bucket, line it with a compostable liner, and return the liner to us full the following week either at the market or at one of our designated "mobile drop zones". The youth who participate in Project Change's growingSOUL program are our Sustainable Foods ambassadors.

Creating the Healthy Soil in which Good Food and Strong Communities Grow & Thrive

Nearly all of the materials used in our programs have been acquired through Freecycle, so in our organizational growing model, we have also incorporated the zero-waste ideal, taking on what others have discarded and giving it new purpose and extended usable life. Even our infrastructure reduces landfill stress. We emphasize four "R's" in our model: Reduce, Reuse, Recycle, and Rot.

All fees for services, donations and grants received by our growingSOUL program allow us to pay for farm equipment and WVO conversion costs for our compost-to-table sustainable food model so we can continue to rescue vital nutrients from our waste stream and help fill bellies instead of landfills.

We currently collect over two tons of compostables, coffee grounds, coffee chaff and burlap weekly from the following local establishments:

- Ricciuti's Restaurant (180 gallons pre- and post-consumer food scraps);
- Roots Market (300 gallons organic but expired food);
- Chipotle Mexican Grill (2 locations in Montgomery County and 2 locations in Prince Georges County). Chipotle is a leading sustainable national restaurant chain (500 gallons pre-consumer food scraps per site). growingSOUL will be expanding to cover 12 sites in Montgomery, Prince Georges, and Howard Counties by spring, and 6 in Baltimore and Annapolis by late summer. We hope to have the infrastructure to serve the entire metropolitan D.C. area by early 2012;
- Manna Food Center, our local food bank (400 gallons expired food and 1,000 pounds stale bread);
- Bethesda Green (20 gallons of food scraps and coffee grounds)
- French Confection (6 gallons coffee grounds);
- Vie de France (10 gallons coffee grounds);
- Starbucks (28 gallons coffee grounds) and
- Mayorga Coffee Roasters (300 gallons coffee chaff, 100 burlap bags)

All of our collections are made using a biodiesel truck that has been converted to run on filtered waste vegetable oil (WVO). By collecting used oil from the tortilla chip fryers of the Chipotle restaurants and pouring it directly into our fuel tank through a simple filter, we eliminate traditional sulphur emissions, and the small carbon neutral footprint we do have is entirely made from a "freecycled" renewable energy source grown recently within the United States. It is an initiative of ours to raise awareness of the benefits of converting all diesel engines to WVO to lower the cost of food distribution, so that we can offset sustainably raised food costs to level the playing field and make the cost of sustainable healthy foods compatible with the inexpensive junk food that is currently causing extreme obesity rates in our population.

To this end, we charge a reduced delivery fee to small farmers to bring their produce to the Sustainable Farm Co-op at our Sandy Spring location. Our cooperative offers community garden space and a 10% discount on all farm products, allowing members to get $275 worth of goods for every $250 paid. We like to think of it as a Community Supported Agriculture model (CSA) where you can pick what you want on your own schedule. We are also in the process of creating a mobile farmers market that runs on WVO and travels to the inner city food deserts. This is our legacy and honors those who created this community 300 years ago --we are making sure that we do our part to help dismantle racism and classism by providing equal access to food for everyone on their journey towards freedom.

Connecting, Educating & Nourishing,
We are creating the healthy soil in which good food and strong communities grow and thrive,
We are growingSOUL

Jessica L. Weiss

Jessica L. Weiss
Executive Director,
growingSOUL, Sustainable Opportunities for Universal Learning
jessica.weiss@growingSOUL.org
www.growingSOUL.org
301-537-7422

growing SOUL

Connecting, Educating & Nourishing

Our job is not just to feed the hungry, but to empower the hungry to feed themselves.

--United Nations Secretary-General Ban Ki-moon in opening remarks at the Food Security Summit Rome, Italy, 16 Nov. '09

Growing SOUL is dedicated to educating the public about the vital importance of eating locally grown food for the health of individuals, communities and our planet. We teach Zero Waste food production, preparation and storage, all while emphasizing the role of human interdependence in developing and maintaining a sustainable food system.

1610 Olney-Sandy Spring Road
Route 108
Sandy Spring , MD 20860
jessica.weiss@growingSOULorg
www.growingSOUL.org
301-537-7422

@@@@@@@@

Details / potential on them:

1. Compost and vermicompost (a pile of food and wood chips, worms which are conveyed by the long squiggly tail of the last "g" in growing) to grow our own nutrient dense "soil" in order to create

2. Zero waste organic sustainable food growth (leaf, berry, vegetable, fish, -- the tomato-earth is the most global icon addressing all of this) planted in

3. Vertically arranged pots (I think having the word "growing" on top of the word "soul" conveys this subtly, and it is the verticality that makes the model have urban appeal as it is efficient when land is lacking which also makes it sustainable) fertilized via

4. Aquaponics nitrogen cycle loop (fish, water) run by

5. Natural sustainable energy pumps and heating (sun, geothermal, compost) indoors for

6. Year round production (hoop house) that is

7. Run by volunteers (hands) to do 3 important things:

8. Connect their diverse communities in a multi-generational across ethnic and socio-economic lines community food center (different flesh colors and ages of hands in a circle, kind of like the recycling triangle comes to mind) by

9. Educating the community about zero waste food growth, preparation and storage (leaves, small veggies, a knife, a canning jar) and

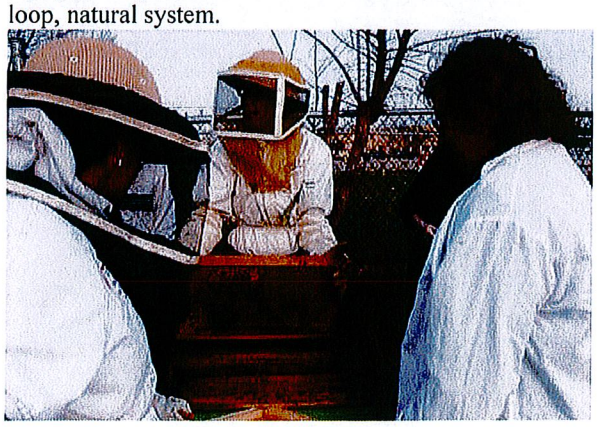
10. Nourishing one another physically, mentally and spiritually by communicating while sharing good healthy food at GRUB parties. (A circle of people eating like the photo on the website header). The leftover food is distributed for the community to take home OR, once it is past its prime, it is added to the compost piles and the cycle begins again at step 1.

LIVING BIOLOGICAL WORM SYSTEMS & COMPOST

Learn this innovative approach to sustainable crop production. Develop a comprehensive and sustainable growing system that can grow food year-round without heat! During this workshop, participants will learn hands-on how to construct and maintain a worm bin. Turn your worm castings into cash by creating a value-added product for your farm. The training also includes building indoor, small scale compost system and how to maintain outdoor, small and large scale systems.

AQUACULTURE

Learn how to build indoor fish and plant systems for food production. Participants will set up a small scale aquaponics system and learn how to maintain and monitor tilapia and perch fish production in a closed loop, natural system.



BEE KEEPING

Learn the ABC's of urban or rural beekeeping without the use of chemicals. Participants will leave with a solid understanding of the materials, suppliers and environment to keep these amazing ladies content and productive.

COMMUNITY PROJECT DESIGN

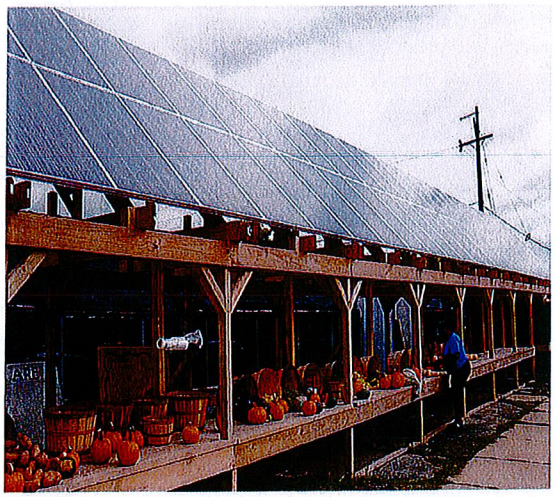
Participants will learn how a well-designed planning process will create a successful food systems project. There will be discussions and facilitation of how to develop a vision, goals, and program activities. Hand-on project mapping and identification of community assets and strategies to identify and establish innovative partnerships will be explored. Participants will create a vision map and outline a plan of action for their return. This workshop is ideal for project leaders who are beginning new projects or programs or for existing projects seeking to begin strategic planning or expansion. *Please bring photos, site plans, business plans, and brochures of your program for this workshop.*

YEAR-ROUND GREENHOUSE PRODUCTION

Learn the basics of seed starting, propagation, and how to grow year round greens of all types, including herbs and micro-greens. This is a great way to round out your farm operation and bring in profit and food security all year-round.

HOOP HOUSE CONSTRUCTION
Learn how to build a hoop greenhouse using innovative and cheap construction methods.

Mycoscaping Mushrooms are growing! Learn how to cultivate mushrooms and how they help to remediate the soil. Join us as we experiment with various substrates and strains of mycelium in our greenhouses.



Renewable Energy Solar Power: Participants will be introduced to solar photovoltaic electricity, wind power and solar hot water systems. Learn the fundamentals, advantages, disadvantages and incentives to each of these systems and learn how to incorporate using alternative energy sources into your agricultural, residential or commercial settings. Participants will be able to receive hands on experience as we take you on a step by step creation of a small off-grid solar system.

COST:
$350.00 per person. Cost includes five meals for the Saturday and Sunday workshop.

The cost for Friday's Multicultural Alliance Building through Dismantling Racism workshop offered in April and May is an additional $100.00.

MEALS:
Meals are a very important aspect of the workshop. It is the place where we come together to share the bounty. The food served is produced by sustainable, small family farmers and all of the greens are grown on-site. Vegetarian, vegan, or special dietary needs can be accommodated. Please let us know if you have special dietary requirements.

WALK LIKE A FARMER:
Please come prepared to get your hands dirty! Leave your dress shoes at home and wear your farmer duds – this is not a dressy training event. Bring work shoes and warm layers of clothing – the greenhouses are very warm and it can be very cold outside, especially during the winter months. Workshops often take place in both settings.

DAILY SCHEDULE:

FRIDAY
9:00am - 5:00pm Dismantling Racism Training (April and May workshops only)

SATURDAY
8:30am – 9:30am Continental breakfast and registration
9:30am – 10:30am Introductions of Growing Power staff and participants
10:30am – 12:30pm Educational Tour of Growing Power
12:30pm – 2:30pm Lunch
2:30pm – 6:30pm Workshop break-out session
6:30pm – 8:00pm Dinner, speaker, and social time

SUNDAY
9:30am – 11:00am Breakfast
11:00am – 3:30pm Workshop break-out session
1:30pm – 3:30pm Lunch and workshop wrap-up

The Traffic Group®

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May 27, 2011

Mr. Eric Siegel
CS2 Investments, LLC
2701 Tower Oakes Boulevard
Suite 200
Rockville, Maryland 20852

RE: growingSOUL
Rockville, Maryland

Dear Mr. Siegel:

On behalf of growingSOUL (Sustainable Opportunities for Universal Learning), The Traffic Group, Inc. is pleased to provide the following documentation regarding trip generation for the proposed use of the King Farm Farmstead. You will see that based on information provided by the non-profit organization, it is anticipated that peak hour trip generation will be minimal.

GrowingSOUL is dedicated to educating the public about the vital role of human interdependence and reciprocity in developing and promoting a sustainable food system that benefits the health of individuals, communities, and the planet. At growingSOUL, techniques are demonstrated and taught to create a zero – waste food cycle including local food production, preparation, preservation, storage, and composting.

In the City of Rockville, growingSOUL is proposing to operate a training center at the King Farm Farmstead located in the northwest quadrant of the intersection of MD 355 and Ridgemont Avenue. No new structures are proposed in conjunction with this use. It is anticipated that up to six employees will work at the site full time. Generally, the hours will be from 8 AM to 5 PM for the employees, however, two or three of the employees may arrive earlier and leave earlier than typical peak periods which will coincide with a farming operation.

An international training center is also proposed to operate on-site within the existing structures and grounds. A maximum of 25 adults could be enrolled at any given time. In the future, the existing main farmhouse could be renovated to provide a dormitory for up to ten students. However, before this renovation occurs, any students would be required to commute to campus and would use local hotels for lodging. Given the nature of the non-profit program, it is anticipated that significant carpooling or public transit usage would occur.

During the school year, growingSOUL will provide tours of the facility to groups of school children. It is anticipated that any students would arrive during nonpeak hours and be transported to and from the facility by buses from their school.

Parking on-site is limited. However, it is expected that parking demand could be satisfied by a shared use agreement with the Mattie JT Stepanek Park. The park is located at 1800 Piccard Drive which is approximately 500 ft. from the access to the King Farm Farmstead. In addition to parking that would be available to drivers,

several Ride-On lines serve the MD 355 corridor. Specifically, Ride-On Rt. 55 which provides service from Rockville to the Germantown Transit Center and Ride-On Rt. 67 which provides service from Metro's Shady Grove Station to the Traville Transit Center feature stops at the intersection of MD 355 and Ridgemont Avenue which is at the site access point.

Given the fact that no more than 25 students and six staff members will be on-site during the peak periods, it is anticipated that site trip generation will be less than 30. More specifically, with vehicle occupancy among students at two per car, the maximum number of trips generated by the students would be thirteen. If staff each drove to the site during the peak hour in a single occupant vehicle, the trip generation would be six. Therefore, it is anticipated that the maximum peak hour trips generated by the site will be no more than nineteen. This trip rate would likely be reduced further given the transit oriented area of the site and the fact that all site users will not arrive or depart during the peak periods.

It is our opinion that the use of the subject site will have an insignificant impact on surrounding traffic operations. Based on information you provided, the number of trips projected to be generated by the site is minimal. The site is well served by public transit and parking can be accommodated within a short walking distance.

If you have any questions requiring any further information, please do not hesitate to contact me.

Sincerely,

Carl R Wilson Jr

Carl R. Wilson, Jr., P.E., PTOE
Project Manager

CRW:clg
(N:\LETTERS\CW\Siegel.docx)

June 9, 2011

City of Rockville

Purchasing Division

111 Maryland Ave. Rockville, Maryland20850

Hello:

I am writing in support of growing Soul's venture to have the King Farm property in Rockville converted to develop the goals of their organization for the benefit of Montgomery County to address the need for producing food to meet the needs of the 31.1% of the population who are at risk for hunger. I have known the King Family and their farm since my childhood back to 1954. I was very fortunate to be a 4H club member in Montgomery County from 1954 to 1963. I was raised on a dairy farm near Damascus and became acquainted to Mr. and Mrs. Lawson King as a child. They were relatives of my family and friends of my Mother and Father. Over the years as a young person interested in dairy farming and 4H I was the beneficiary of the Kings generosity in their sharing their farm and cattle and employees for 4H training in judging, cattle preparation for showing, and learning about the Holstein Breed. At one time they owned the largest Registered Herd of Holstein Cattle in the world. As I began my farming career in 1964, they included me into a syndicate to purchase a young Holstein Bull named Paclamar Astronaut, who with the Kings guidance became one of the most popular bulls in the World and today is found in the pedigrees of outstanding Holstein animals around the globe. His story has been featured in the Wall Street Journal.

What I would like to share with you is that the King Family and this farm have been a source of generosity and a site for education to youngsters since its beginnings a long time ago. I feel sure that Mr. and Mrs. King and their family would love to see this old farmstead be brought back to great use and good repair. I know that they would be fully support of the goals set out by growing Souls in their proposal for this farm. This farm, when it was in its glory days was always neatly kept at a standard that everyone looked up to. I hope that you will look favorably on the proposed project. I would also offer my input at anytime in the planning or development of the project. I support the goals for this project in my present position as the District Conservationist for Caroline County, Maryland working for the Natural Resources Conservation Service for USDA.

Thanks for the opportunity to support this project.

Jack King

Jack King