



# 2025 IMPACT



1

**GREENHOUSE** used for germinating seeds, teaching plant science, and regenerative growing practices

2

**BARNs** supported hands-on education, community engagement, and farm operations



13

**TURKEYs** helped teach respect and empathy for living things



1

**CULINARY KITCHEN** served as our farm-to-table student learning classroom

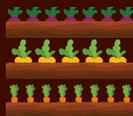
9

**BEEHIVES** supported biodiversity through pollination, honey production, and environmental stewardship education



10

**ACRES** dedicated to learning through crop production, habitat restoration, and pollinator ecosystems



902

**EGGS** from 17 hens integrated into culinary learning and sustainable food systems education



6,235

**POUNDS OF PRODUCE** provided advanced food security through donations to the Maryland Food Bank and community partners

3,701

**POUNDS OF PRODUCE** supplemented local farm-to-table menus and culinary-based experiential learning



2,700

**POUNDS OF PRODUCE** served in McDonough's dining halls as part of sustainable campus food systems

3,632

**CLASSROOM HOURS** dedicated to experiential learning on the farm and in the culinary kitchen



2,988

**VOLUNTEER HOURS** spent by students and the community planting, growing, harvesting, and providing environmental care



2,453

**JARS** of jams, honey, salsa, and pasta sauce, transformed crops into nourishment, learning, and purpose

2,000+

**POLLINATOR FLOWERS** supported biodiversity and strengthened regenerative farm systems



1

**OUTDOOR BRICK OVEN** used to share local and global food traditions through experiential cooking



**ROOTS FARM** started as a community garden in 2009 and has blossomed into a 10-acre vibrant outdoor classroom on the edge of McDonogh's campus. With its ever-changing landscape, airy barns, greenhouse, and personable chickens and turkeys, Roots is a popular teaching and learning space used by faculty in all disciplines from prekindergarten through twelfth grade.

On any given day, you will find students cultivating, maintaining, and harvesting crops; studying the plant, insect, and animal life; and preparing recipes in the Roots Culinary Kitchen with ingredients grown on the farm. They delight in getting their hands dirty, discovering how food is grown, and working together to sustain the farm operations. As a result, they gain a greater appreciation for the connection between the environment, health, society, and food.

In keeping with our commitment to "do the greatest possible amount of good," the bulk of produce harvested by our students and community volunteers each year is donated to the Maryland Food Bank's Farm to Food Bank program. The produce is also served in our dining halls, and a portion is sold to local restaurants with proceeds supporting our "seed-to-table" program.

**8600 MCDONOGH ROAD | OWINGS MILLS, MARYLAND | [MCDONOGH.ORG/ROOTS](http://MCDONOGH.ORG/ROOTS)**

