

through Differences



come more involved with their own food process.

"Everyone within the community is offered a hand in growing their own food at the farm. On one of the most basic levels, food is a way people can come together," he said. "In terms of social justice, the farm helps people gain the skills to have more resilience and food security, and not be completely tied to a toxic food system."

According to Donovan, Project Grow currently has three-quarter acres in cultivation and under one acre in development for next year, which supplies the produce for the program's CSA. "We are only doing things the community wants and requires," he said. "We are a non-profit that has gathered support from neighbors."

"It offers a potent avenue for ex-

ploring the viability of small farms in the city," he said. "And support from the community helps."

Although Project Grow isn't rich, he said, "We feel privileged in a lot of ways. Enjoyment, excitement and beauty—these are the successes."

Ilyes agreed.

"A lot of the folks I have the privilege to work with can't go shopping on their own," she said. "It is so simple and small, but to allow everyone to feel like an active agent within their life is key."

Currently, the gallery is showing a Group Fiber Show exhibit, which will run until the beginning of October.

"Everyone is welcomed to join the movement," she said. "We have found the best approach is an open invitation, and then visitors just have to come in and see how they can best become involved."

"We are one large community."

Project Grow is open Monday through Friday from 9 a.m. to 5 p.m. and is located at 2156 N. Williams Ave.

For more information, visit growinginalldirections.org or call 503-236-9515, extension 116.

At Project Grow, members and friends Dan (left) and David create work inside the studio filled with individuals of all mental diversities creating art and finding their own unique voices within the community. Dan has been a member of the organization since it began in January 2009.

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WEEKLY



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