

## CNGF Aquaponics Farm

### Introduction:

The California Native Garden Foundation has been the Silicon Valley's leader in native plant and native edible cultivation for the last 6 years. We have incorporated a regenerative farming model with a focus on ecological restoration, carbon emission reduction, and water conservation. Along with this we have incorporated aquaponics in our efforts to replicate bodies of water in nearby ecosystems. We are focusing on moving away from monocrops and incorporating polyculture in order to adapt to current changes in global climate.

California Native Garden Foundation is a non profit located in San Jose whose mission is to provide high quality nutritional and flavorful native edibles and commonly consumed produce to local restaurants and farmers markets. Additionally the company provides tours and educates the public about the technology behind our farming methods.

The farm is managed by Angela Ngo and the aquaponics portion is managed by Christopher Doan. The company expects to hire 2 full time employees on a permanent basis and 4 part time employees.

### Products

California Native Garden Foundation plans to concentrate on native edibles and common produce as its primary product. This includes growing water cress, winter cress, miners lettuce, quail bush, tomatoes, salad greens, micro greens and herbs.

The company uses the forest model of farming, no till. This preserves the microbial life allowing for plants to grow stronger and healthier. Along with hybrid controlled environment agriculture in the form of an outdoor aquaponics system, we yield 5 to 10 times the amount of produce in a given space while using 90% less water than conventional farming techniques.

### Financial Considerations

The basic aquaponic system, if made with all new materials, costs about \$2700. Along with 4 to 6 full days of labor with a team of 2.

### Mission-

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### Start up requirements-

IBC totes- 3 x 300  
Food grade liner- 100ft - 350  
Pvc pipes and fittings- 200\$  
Wood- 700\$  
Miter saw- 150\$  
Staple gun and staples- 35\$  
Drill, drill bits and hole saw- 250\$  
Screws- 35\$  
Pump- 120  
Air pump, and air stones-65\$ - 35 for pump 3 stones 10\$ each  
Sealant- 15\$  
Styrofoam rafts- 30 x 24 rafts (depends on size of deep water culture)  
Fish food- 30\$/ month  
Fish - 50lbs - 200\$  
Seed- 25\$  
Water- depending on location about 1500 gal

Labor- 4 to 6 days with 2 people minimum

#### Projections

Watercress grows at a rate of 6 inches a week  
Lettuce can be grown from seed to market in 35 days  
Tomatoes

#### Market-

We are looking to sell specifically to restaurants and farmers markets at above market prices. We are the only native edible producer in Silicon Valley and we utilize relatively obscure farming practices such as no till and aquaponics all of which have been proven more effective than traditional monoculture farming. Our no till models were developed in Africa where they were used to save lives. Our aquaponics model has influences from the oroboros farms in half moon bay northern californias only commercial aquaponics facility

#### Restaurants -

We will set up meetings with the head chefs and bring samples of our produce to them.

#### Farmers markets -

We will have local students run our farmers market booths

#### Data needed for market analysis

- What produce restaurants use and how much they spend on it
- What produce sells best at farmers markets