Farm to Fork

By connecting to gastronomy and offering the complete journey from soil to table, some urban farmers take their love of good produce beyond growing food





Organizing farm dinners and growing crops for their own gastronomic ventures help these entrepreneurs cement their ideals of fresh produce, provenance, and sustainability while offering their communities an alternative to the industrial food system. Furthermore, when growing their own, chefs and urban farmers have the flexibility to decide which crops to focus on, and, climate permitting, this fosters a valuable opportunity to cultivate culturally diverse foods that might be hard to find elsewhere.

De Stadsgroenteboer is a 4,000-square-meter (43,000-square-foot) farm located on the western side of Amsterdam. Founded by five friends who met while studying at the University of Gastronomic Sciences in northern Italy, the team encompasses three nationalities—Dutch, Swiss, and Colombian. Everyone in the group has different skill sets; they are gardeners, bakers, cooks, scientists, cheesemakers, and food entrepreneurs—and all share a love of good food.



Around 90 percent of De Stadsgroenteboer's production is sold through a Community Supported Agriculture (CSA) program. A CSA is a partnership through which customers commit to buying the produce grown by farmers for the season—in the case of De Stadsgroenteboer, from May to December. Through a tier-pricing system (the team sets a minimum and maximum price range and customers choose how much they pay within that range), they are exploring a model that is affordable for everyone in the city while juggling their own costs, which are very high.

On the farm, sustainability is a priority. De Stadsgroenteboer grows over 60 different vegetables, from artichokes to pak choi and herbs, following environmentally friendly methods. "We want to farm in a sustainable way. We are reading about it and experimenting all the time," says Julia Crijnen. "We follow organic rules; we don't use