



Restore Colorado

OVERVIEW

Using one of the [USDA's first-ever urban ag grants](#), Boulder County teamed up with [Mad Agriculture](#) and James Beard Award-winning [Zero Foodprint](#) to launch Restore Colorado, a revolutionary public/private/non-profit partnership that connects consumers, restaurants, and food businesses to local farms and ranches.



HOW IT WORKS



Enjoy a Meal

Eat at a Zero Foodprint restaurant —1% is going towards meaningful, local climate solutions.



Restore

Mad Agriculture and regional farmers and ranchers implement regenerative, climate beneficial practices.



Healthy Soil

Soil full of living things means healthier food for your community and carbon removed from the atmosphere.

"[This program] made it easy to support the farms we know and love right here in our neighborhood. We pride ourselves on providing our clients with the delicious produce grown by Speedwell Farm & Gardens and to know that our 1% donation goes directly to help [them] continue to do what they do, makes our hearts ache with joy."

David Pitula and Debbie Seaford-Pitula, owners of Whistling Boar Private Chef & Catered Events

PARTICIPATING FOOD BUSINESSES

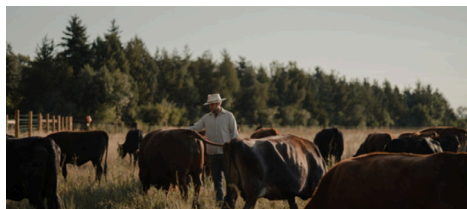
Over [32 Colorado restaurants](#) and businesses, like [Annette](#), [Dry Storage](#), [River and Woods](#), [Somebody People](#), and all Boulder [Subway](#) locations, are collecting a few cents per meal for Restore Colorado grants that fund local regenerative and carbon farming projects.

FUNDED PROJECTS

As of 2022, Restore Colorado grants have funded climate-beneficial projects at ten Colorado farms and ranches, including:



[FrontLine Farming](#) advances equity and access for women and people of color in Colorado's food system. They used their grant to turn unused land into an educational garden.



[Grama Grass and Livestock](#) move their cattle frequently to imitate the way bison once interacted with Colorado's prairie. They used their grant to apply compost to 40 acres of degraded pasture to improve soil health and sequester carbon.



[Speedwell Farm & Gardens](#) needed to build soil fertility on their new land. They used their grant for organic compost in their high-intensity veggie plots..

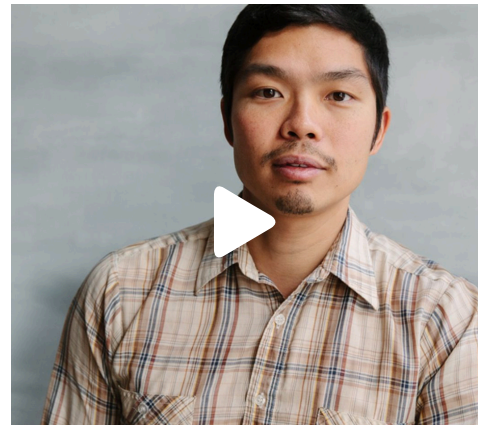
MEDIA



[Marcus McCauley, McCauley Family Farm](#)



[Chef Caroline Glover, 2022 James Beard Award Winner](#)



[Climate Changers podcast:
Zero Foodprint with Anthony Myint](#)

PRESS

[Boulder County Among USDA's First-Ever Urban Ag Grants and Cooperative Agreements Recipients; USDA News Release, September 20, 2020](#)

[Restore Colorado Will Take Diners From the Table to the Farm; Westword, March 24, 2021](#)

[Boulder County restaurants join Restore Colorado to fund regenerative farming projects; BizWest, April 20, 2021](#)

[From table to farm, how restaurants are helping local agriculture; Longmont Leader, April 21, 2021](#)

[This Restaurant-Led Agriculture Effort Wants to Help Farmers and Ranchers Fight Climate Change; Colorado Public Radio, May 3, 2021](#)

[Restaurant-led agriculture effort aims to fight climate change; US News & World Report, May 9, 2021](#)

[Colorado restaurants are funding farming and ranching projects that suck carbon from the atmosphere; The Colorado Sun, May 10, 2021](#)

[The Table to Farm Movement Championing Sustainable Agriculture in Colorado; Food Tank, August 28, 2021](#)

[Colorado steps up on regenerative agriculture; Colorado Politics, October 28, 2021](#)

[USDA Helps Urban Communities Improve Colorado Soils While Supporting Urban Agriculture; USDA News Release, March 22, 2022](#)

[Colorado Restaurant Association Announces Partnership with Climate-Solution Organization Zero Foodprint; Colorado Restaurant Association News Release, July 6, 2022](#)

[Size Order of Sustainability; Boulder Weekly, July 21, 2022](#)

NEXT STEPS

Following the success of this pilot, Restore Colorado is partnering with the Colorado Department of Agriculture and the Colorado Restaurant Association to expand and scale this program across the state. And after citing Restore Colorado as a successful proof of concept, Zero Foodprint has received [substantial funding](#) from the USDA via The Wolfe's Neck Center for Agriculture and the Environment to replicate Restore programs in additional states across America.