Why CEA?

Anyone awake realizes we live in an ever-changing world. Politics, financial, health and other systems are in a constant state of flux. Add to that, a rapidly sporadic climate and we have a perfect scenario for food chain collapse. The pandemic exposed weaknesses that many in the U.S. didn’t even know existed. Enter **C**ontrolled **E**nvironment **A**griculture (CEA), what many see as a new way of growing fruits and vegetables. In reality, several countries across the globe have been developing CEA infrastructure for decades.

Growing in either intensely controlled greenhouses or indoors in multi-story vertical farms, modern day agricultural heroes are changing the way we eat – for the better. CEA has its critics, and most are married to the idea of an ecosystem that simply no longer exists. Our climate, water, soil, and microbial platforms have all become compromised to the point that rehabilitation will take decades, if not longer.

The good news is that certain heroes are coming to the rescue. One of those heroes is Alex Tinck; founder and creator of Fork Farms. His innovative and fresh perspective on personal and community food supply has led to one of the coolest inventions on the market for medium scale produce production – the Flex Farm.

We at Harvest² are privileged to work with Eco Supply, a distribution partner with Fork Farms. Together they are expanding an already robust presence in K-12 education, exciting students to be engaged with their food production. We see the Flex Farm as a key that opens the door to the reality of CEA for anyone that wants to learn more.

The Flex Farm uses 98% less land and water, wastes zero fertilizer, and requires zero herbicides/pesticides to produce superior flavor and nutrition in your own space – eliminating the environmental and economical cost of transportation.

Harvest² uniquely understands that small scale farms are a certain part of our food future. We support these endeavors in any way we can and encourage you to put the food supply chain under your roof to safely feed your team. We welcome your thoughts and questions.