



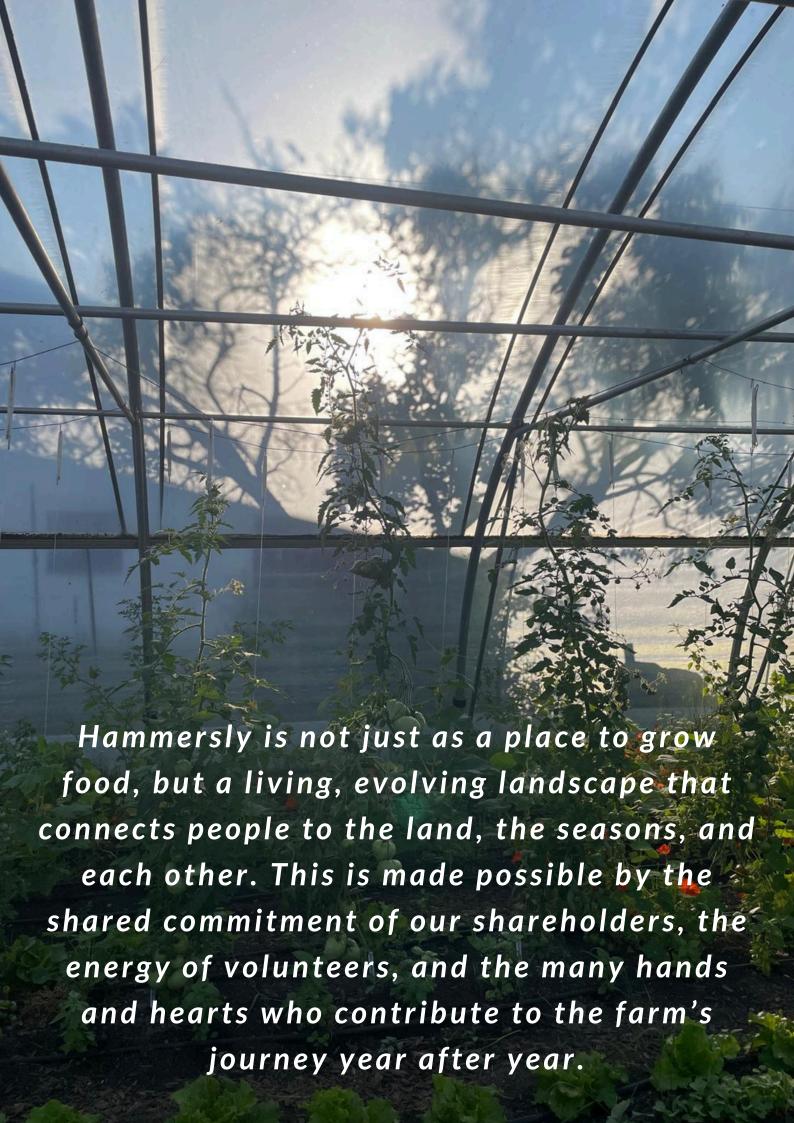
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Hammersly Økojord is a 10 hectare organically certified farm in Rutsker, northern Bornholm, where agriculture, ecology, and community meet. Established in 2021 under Bornholms Økojord A/S, the farm is part of a broader vision to protect and cultivate agricultural land for future generations, foster a vibrant rural life, and strengthen local organic food production.



THE TENANTS

In 2025, Hammersly was run by Nelson and Maya, who have both been part of the tenant team since 2023. Together, we continued to develop the farm as a place where regenerative food production and community building go hand in hand.

Nelson is originally from Colombia and brings nearly a decade of hands-on experience in regenerative farming across the Nordic region. He holds a Master's degree in Agroecology and has organic farming education the completed at Kalø Landbrugsskole. At Hammersly, he is responsible for crop planning, production, and day-to-day farm operations. Maya, who has roots in Germany and a background in finance, environment and development studies, and integrated food systems, oversees many of the farm's activities beyond the field. She coordinates community events, manages volunteer and student partnerships, supports research collaborations, and handles communication and outreach.

Together, we steward the land at Hammersly with care and intention—working towards a more resilient, ecological, and socially engaged food system on Bornholm.

INTERNS & VOLUNTEERS



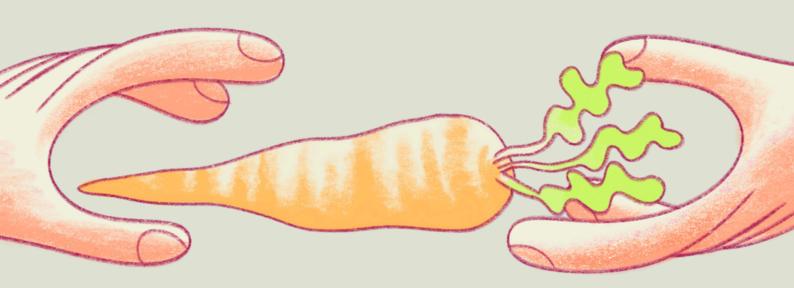
We continued our weekly volunteer days-now held on Thursdays-from March to November. As always, we ended with a shared lunch for those who wished to stay. The purpose of these days remains the same: to bring people together around meaningful work, create a sense of community, and support the day-to-day running of the farm.

In addition to our weekly volunteers, we welcomed several short- and longterm volunteers and interns from Denmark and abroad. These stays created opportunities for mutual learning, cultural exchange, and a deeper dive into regenerative farming practices.

Our volunteers played a vital role throughout the season: they helped keep weeds in check, prepared the strawberry field for our new self-pick concept, supported both planting and harvesting, and were involved in many other aspects of daily farm life. Their energy, curiosity, and commitment made a real impact, and we are deeply grateful for their contributions.

PRODUCTION AND SALES

The 2025 season marked another significant step forward in the development of Hammersly. We continued to diversify and strengthen our market channels while deepening relationships with our community and partners across Bornholm. In this section we provide an overview of our main sales avenues and production efforts this year.





OUR CROPS

We continued growing a diverse range of over 50 vegetable and flower crops using market garden methods focused on soil health. We introduced several new experimental varieties—such as aubergines, melons, artichokes, okra, jungle cucumbers, and tomatillos—with mixed results, offering valuable insights for future seasons.

Thanks to a collaboration with a local farmer, we expanded our potato production using his machinery, enabling us to scale up and meet more of the demand from our customers. We also prepared and planted our self-pick strawberry field, which opened two days a week for three weeks in summer and brought many visitors directly into the farm experience.

As we built on previously received support from Merkur Fonden, our biodiversity efforts helped us further enhance the farm as a vibrant and ecologically rich landscape. Over the next years we aim to explore the economic potential of flowers.



CSA BOX SCHEME

This season marked the fourth year of our Community Supported Agriculture (CSA) scheme, and we were pleased to welcome 50 members—30 big bag subscribers and 20 small bag subscribers. Responding to both member feedback and our own production capacity, we extended the season from 20 to 22 weeks of fresh, local vegetables, harvested directly from our fields.

Members could choose between two pickup locations: Rutsker and Rønne. The majority of members picked up in Rutsker, reinforcing the farm as a key gathering point and local food hub. We are proud of the strong community that continues to grow around our CSA, and grateful for the continued support and trust of our members.



RESTAURANT PARTNERS

Our collaboration with restaurants across Bornholm continued this year, with several long-term partners and a few new ones joining our network. The relationships remain diverse—some restaurants commit to large quantities of specific crops, whereas others prefer flexible, short-notice orders based on seasonal availability.

This year, we made notable progress in improving logistics: we dedicated specific days for ordering and deliveries, which streamlined communication and reduced stress during peak harvest times. Looking ahead, we aim to further strengthen these partnerships by co-planning the growing season with interested restaurants, aligning our production with their needs more closely.



FARM SHOP

2025 was the first year we ran a regular weekly farm shop, open every Friday from June - September from 14:00 to 17:00. This was a big step in making our produce more accessible and in building a more consistent connection with local customers.

The shop became a popular spot, not only offering our own fresh vegetables but also organic products from other local producers. This broadened the appeal and helped foster a stronger local food community. One key benefit was a reduction in spontaneous visitors leaving disappointed, as people could now rely on a regular time to shop.

We were especially encouraged by the number of returning customers and the frequency with which vegetables sold out quickly. While the shop day was a success, we are still reflecting on the format and haven't yet decided whether to continue in the same way or revise the concept for next year.



MUSHROOMS

With the generous support from Jysk Fonden in 2024, we launched a small-scale mushroom production unit inside a shipping container. This year was all about learning and exploring market potential, and while it remains at an early stage, the results were promising.

In spring, we completed the setup of the fruiting container and carried out two experimental rounds of oyster mushroom cultivation over the summer. In total, we harvested around 20 kg of mushrooms, most of which were sold directly to private customers, with a smaller portion going to restaurants.

So far, we have focused only on the fruiting stage, sourcing pre-inoculated grow bags from Jutland. While not economically sustainable, this was a logical and low-risk entry point for building experience. For the coming season, we plan to begin producing our own grow bags and to refine our storage and sales systems, laying the groundwork for a more viable and resilient mushroom enterprise in the future.

EVENTS

Throughout the season, we hosted a diverse range of public and private events that brought people closer to regenerative farming, community, and local food culture. These activities have become a vital part of how we share knowledge, celebrate the seasons, and invite others into the life on the farm. In addition to their social and educational value, the events have also contributed meaningfully to our farm's income, supporting the sustainability of our work.





PLANT SALE (17/5)

We kicked off the season with a plant sale in the greenhouse, offering a wide selection of tomato seedlings and other crops. The turnout exceeded our expectations, with visitors from all over the island and lots of positive feedback.



CRUISE VISITS (25/5, 15/6, 3/7 & 25/7)

We continued our collaboration with a cruise ship company and hosted four three-hour farm experiences for international guests. Each visit welcomed 20–25 participants and included a guided tour of the farm, seasonal tastings, an interactive activity, and a shared lunch with dessert in the greenhouse.

The events were a great success, strengthening our connection to food tourism on Bornholm. We're excited to share that we've already signed a contract to continue this collaboration in 2026 and 2027.



SUMMER FILM SCREENINGS (17/7 & 31/7)



TACO DINNER (1/8)

After a great success with the concept in 2024, this year we transformed our greenhouse again into a cozy cinema space. In collaboration with the association Økobornholm, we screened two thought-provoking films: "Seed: The Untold Story" and "Agatha's Almanac". The events were made possible by the we received from support Sparekassen Bornholm Fonden in 2024.

In collaboration with a local chef, hosted a communal taco dinner using fresh ingredients from the farm and other high quality ingredients. The event together local food brought enthusiasts for a shared summer meal in the greenhouse. Tickets out within two sold days, highlighting growing the community interest in food experiences rooted in the farm.



FARMERS MARKET IN NEXØ (2/8)



We participated in the Market **Farmers** at Møbelfabrikken in Nexø, where we mainly brought a colorful and abundant selection of tomatoes. The market provided a chance to showcase the diversity and quality of our summer produce and connect with customers from other parts of the island.

On wednesday mornings during August, we hosted outdoor Yoga in the Garden, inviting participants to connect with their bodies and the surrounding nature. Practicing among the plants offered a unique sensory experience and opened up new ways to engage with the farm space.

YOGA IN THE GARDEN (4X IN AUGUST)



KOMBUCHA WORKSHOP (12-13/9)

Building on the success of last year's Culture Week, one of our volunteers hosted two kombucha workshops in the greenhouse. Participants learned how to brew their own kombucha using seasonal ingredients and explored fermentation as a living, creative process.



PRIVATE VISITS AND DELEGATIONS

In addition to public events, we hosted a number of private visits. These and tours included tours for Bornholm Økojord's General Assembly, Bornholm, and IAG international research team from the TAELabs project. These gatherings offered an in-depth look into practices and allowed us to build relationships with key stakeholders in the region and beyond.

COLLABORATIONS, PARTNERSHIPS AND SPONSORS

This year, Hammersly strengthened its connections locally, nationally, and internationally through new collaborations, long-term partnerships, and strategic projects. These relationships support our growth, expand our knowledge, and create opportunities to experiment, innovate, and share our work with wider networks.



ORCHARD ESTABLISHMENT

In autumn 2024, we began leasing 2,000 m² to a local woman establishing a small orchard of fruit and nut trees and berry bushes. A fence was installed and the first trees planted. This new addition adds to the diversity and long-term resilience of the farm, and we're excited to see it grow.

JOINT PROJECT BETWEEN DESTINATION BORNHOLM & BUSINESS CENTER BORNHOLM

We participated in a joint project between Destination Bornholm and Business Center Bornholm, aiming to make Bornholm a more attractive year-round destination, with a special focus on underdeveloped areas like Hasle. As part of this project, which runs until June 2026, we received valuable business sparring and access to consultants in web development, sales, fundraising, accounting, and more.

PROFESSIONAL DEVELOPMENT SCHOLARSHIPS

Nelson was awarded scholarships to participate in the Richard Perkins Regenerative Agriculture Masterclass and the Market Gardener Masterclass from the Market Gardener Institute. These courses have strengthened our knowledge base and provided new tools and strategies for improving our farm's operations.

ROCKFLOUR TRIAL

In partnership with Rock Flour Company, we conducted a practical experiment by applying their rockflour in one of our tomato tunnels. At the end of the season, we compare the yield and soil quality with an untreated tunnel to evaluate the product's impact on soil health and productivity.

LAKE CLEAN-UP

In October, an overgrown lake at Hammersly was cleaned up by the municipality. It has been a long time coming since we applied for permission in 2023, but now the lake – next to the small forest patch on the church grounds – is beautiful and clear again.







TAELABS RESEARCH PROJECT

We became part of the international TAELabs research project, which aims to establish agroecological living labs in five European territories, including Bornholm. Running for three years from June 2025, the project is coordinated locally by Aarhus University and will serve as a platform for innovation, research, and community engagement in sustainable food systems.



SLOW FOOD FARM RECOGNITION

We were officially recognized as Denmark's second Slow Food Farm, joining an international network of farms that prioritize biodiversity, cultural heritage, and ecological stewardship. This recognition connects us to like-minded farmers and strengthens our voice in promoting good, clean, and fair food.



MERGER WITH ANDELGÅRDE

After a year-long process of evaluations and careful planning, Bornholms Økojord A/S decided to merge with the association Andelgaarde. The shareholders of Bornholms Økojord A/S were actively involved in the process and gave their consent to transfer their share into a membership of Andelgaarde. The merger will officially come into effect on January 1st, 2026, making Hammersly part of a national movement dedicated to preserving farmland, supporting young farmers, and strengthening rural communities. We see this as a very positive step, opening up new opportunities for collaboration, knowledge sharing, and growth.



EU YOUNG FARMERS GRANT

We received pre-approval for the EU Young Farmers Grant. Once all requirements are fulfilled in spring 2026, the grant will provide essential financial support to further develop Hammersly's infrastructure, capacity, and long-term sustainability.



LOOKING AHEAD

We are excited to build on the solid foundations of previous years while stepping into a new chapter for Hammersly. The merger with Andelgaarde will make the farm part of a national movement dedicated to preserving farmland, supporting young farmers, and strengthening rural communities—opening doors to new networks, resources, and opportunities.

Looking ahead, we will continue refining our production systems, engaging the community through the farm shop, self-pick events, and shared meals, and deepening our commitment to regenerative practices. With strong partnerships, new resources, and a clear vision, we step into 2026 with optimism and determination.

