



# SUSTAINABLE FOOD CENTER

Annual Report for July 1, 2014 - June 30, 2015



**GROW.SHARE.PREPARE.**

What better way to end our last fiscal year than with a new strategic plan! Over many months in 2015, we gathered feedback from almost 500 community members, donors, partners and other key stakeholders to help SFC shape the next three years of our work in Central Texas. Our mission remains the same: SFC cultivates a healthy community by strengthening the local food system and improving access to nutritious, affordable food. We envision a thriving Central Texas food system where everyone can grow, share and prepare good food.

We will grow SFC awareness, clients served, and revenue to support our mission. We will provide targeted, optimized programs for a diverse client base. We will model non-profit excellence through staff development, exceptional governance, and strong financial systems. And we will amplify our mission through partnerships, emphasizing food policy and empowering community leaders.

Over the next few years, SFC is working on goals that will create a deep and lasting impact on the local food system and the health of our community. We aim to engage the entire community from the individual level to the societal level so that all Central Texans know about and have increased access to healthy, local foods. By reaching each of these levels, we can change societal norms and make sustainable changes to the food system. We will facilitate grassroots, community-led efforts to cultivate a stronger food system that improves knowledge about and access to healthy local foods as well as embed promising food systems policies and practices within institutional partners.

Please enjoy this report of our accomplishments in fiscal year 2015, none of which would have been possible without the generous support of individuals, foundations, government agencies and businesses. We are so grateful for these partnerships as well as the numerous volunteers who work alongside us every day to help accomplish our mission.

Thank you, and happy new year!



**Fayruz Benyousef**  
*SFC Board President*



**Ronda Rutledge**  
*Executive Director*

A LETTER FROM OUR LEADERSHIP



## SFC'S GROW LOCAL PROGRAM

*Food is homegrown.*

Since our inception forty years ago as Austin Community Gardens, it has been central to SFC's mission to connect people to each other and to the source of their food through gardening. Growing our own food empowers us to make healthier food choices, builds community connections, and preserves biodiversity and natural resources.

SFC's Grow Local program carries on our agency's foundational work, inspiring central Texas residents to grow their own food by connecting individuals, families, and communities with the knowledge, resources, and space needed to start and sustain food gardens. During fall and spring planting seasons, SFC's Grow Local offers hands-on, holistic gardening classes taught by trained community-based facilitators. Both free and fee-based, these classes focus on the challenges specific to gardening in Central Texas' hot, dry climate, and they foster sustainable gardening practices. They include Austin's only Spanish-language organic gardening class as well as Citizen Gardener, an educational program that encourages participants to put their new knowledge to public use by contributing volunteer service at community and school gardens.

SFC's Grow Local Spread the Harvest program provides free gardening resources, including seeds, plants and compost, to low-income gardeners, and it encourages gardeners to share their harvest with friends, neighbors and food pantries. SFC's Grow Local also supports the creation and long term success of school and community gardens by offering School and Community Garden Leadership Trainings and consultation for school and community garden leaders as well as a School Garden Classroom Training for educators on how to incorporate the school garden as a teaching tool for any subject.

At the JP's Peace, Love, and Happiness Foundation Teaching Garden, SFC's Grow Local hosts hands-on classes, school field trips, and tours that showcase sustainable food gardening techniques and offer children and adults opportunities for interactive learning about food gardening. Community volunteers are integral to the success of the Teaching Garden, keeping it well maintained and productive through regular workdays throughout the year. For the first time this year, SFC's Grow Local partnered with our neighbor Creative Action to host an afterschool program for elementary school-aged children to explore the Teaching Garden and learn about where their food comes from on a weekly basis.



SFC'S GROW LOCAL PROGRAM ACCOMPLISHMENTS



## Grow Local served 11,448 individuals through Spread the Harvest

### SPREAD THE HARVEST

- 11,448 individuals were served through Spread the Harvest
- 56.2% of Spread the Harvest participants served were low-income
- 89 schools were provided with free resources to help them carry out their school gardening project
- 13,888 garden fresh produce meal equivalents were shared by Spread the Harvest participants
- 88% of Spread the Harvest participants chose “considerable” or “very much” when asked, “To what extent do you feel growing your own food has had a positive impact on your health (diet, physical activity, social/emotional)?”
- Compost, seeds, transplants, and organic fertilizer were distributed for free to 427 local residents at Resource Give-Away Days

### ST. DAVID’S COMMUNITY GARDEN AND JP’S PEACE, LOVE & HAPPINESS FOUNDATION TEACHING GARDEN AT SFC

- 396 community volunteers, including corporate employee groups, service groups, and individual volunteers, helped install and maintain the Teaching Garden at 22 workdays

### CLASSES & TRAININGS

- 31 garden education classes and 6 garden leadership trainings were provided
- 2 Basic Organic Gardening classes were provided in Spanish
- 328 individuals attended SFC’s Grow Local classes and trainings
- 26 classes and trainings were hosted at SFC’s Community Room and Teaching Garden

### COMMUNITY & SCHOOL GARDEN ASSISTANCE

- 104 school garden groups and 52 community garden groups received education, resources, or other assistance for their garden projects
- 13 community gardens received Grow Local fiscal sponsorship
- Community members shared information, resources, and support about school and community gardens through the Coalition of Austin Community Garden and the Central Texas School Garden Network (Grow Local staff provide administrative support for these coalitions)
- 8 Coalition of Austin Community Gardens panel discussions, which featured experienced community gardeners and community experts sharing insights about topics of special interest to community gardeners, were hosted at SFC’s Community Room

*“Working in the garden makes me feel great! And I get the exercise from working it. I am amazed when I cook meals for the week how easy it is to harvest my own herbs and veggies. The cost is so beneficial”*

- Wesley, Spread the Harvest Participant



*“Like many Americans, I know I should eat more vegetables, but I tend to have a diet that includes processed foods, some fast food and those sweets I crave. By growing my own vegetables, it gives me extra reasons to eat healthier, and I certainly get more exercise by gardening. Knowing that it is my own labor and nature that produced that beautiful and surprisingly large carrot I just pulled out of the garden soil, or the bountiful tomatoes that keep producing, I can’t just let them go to waste. So my diet improves considerably after I go to my garden. Filling the fridge with garden veggies leaves less space for the processed foods and sweets.”*

- Bryan, Spread the Harvest Participant

*“I was happy and am still overjoyed that SFC was able to help Norman Elementary revamp their school/community garden.”*

- Carissa, Basic Organic Gardening Participant

*“Highly organized body of information, proven actions, resources and inspiration. Excellent and cohesive presentation, fabulous facility, wonderful and healthy snacks. A lot of your protocols are very applicable for many other organizations.”*

- Niki, Spread the Harvest Participant

*“Our students love their gardens. Many spend their recess tending the gardens.”*

- Amy, Patsy Sommer Elementary, Spread the Harvest Member

*“I never dreamed I’d be so attached to my garden. It keeps me sane sometimes.”*

- Gay, Spread the Harvest Participant

SFC’S GROW LOCAL PROGRAM ACCOMPLISHMENTS

A lifelong food grower, Colleen Dieter is a walking gardening almanac. Ask her about soil organisms, squash vine borers, aphid traps or fruit tree pruning, and she will have an answer for you, which she will share with a ready smile. The owner of Red Wheelbarrow, an Austin-based landscaping consulting service that focuses on organic gardening, Colleen cannot remember ever not gardening. She grew up in Cleveland, where her parents kept a backyard garden as well as a grape vine and a cherry tree. As a girl, she was responsible for watering and tending the compost, and each winter, she and her mother would pore over seed catalogs in expectation of spring planting.

Colleen's work with Sustainable Food Center began in the summer of 2001. She living in an apartment and gardening at Sunshine Community Garden, which was at the time managed by SFC. She was moved by the September 11 tragedy and was looking for a way to serve her community. She also wanted to develop a meaningful career. She spoke with SFC staff working at Sunshine and decided to become an Americorps Volunteer In Service To America (VISTA) and to work as SFC for her one-year post. After the year ended, she continued volunteering with SFC by teaching Grow Local's Introduction to Food Gardening classes. Her expertise, passion and comfortable teaching style have made her one of the program's most valuable facilitators.

According to Colleen, it's hard to say what she likes best about teaching gardening classes, because all of it is fun and rewarding. She likes meeting people from all walks of life, and she loves the ways in which gardening unifies humanity across space and time. As Colleen said, "gardening connects all of us. It even connects me to my grandparents whom I never met because they gardened. They taught my parents to garden, and my parents taught me. Teaching reminds me we are participating in a discipline that is the foundation of all civilizations. Introducing this powerful concept to others makes me fall in love with gardening over and over again." Reflecting on a recent class that she taught to wounded military veterans, Colleen said, "As I was gathering up my things, I saw students quietly planting tiny seeds in their community garden plots, gently firming the soil around the seeds and carefully watering them in. The peaceful scene was deeply moving to me because it starkly contrasted the violence that they had experienced. It reminded me how these small acts of nurturing can build a sense of empowerment and confidence in the nurturer."





**4,596 customers from 49 worksites across Central Texas actively participated in Farm to Work**

## **SFC'S FARM DIRECT PROGRAM**

*Food is connection.*

Farm Direct Projects facilitates innovative connections between farmers and consumers, as evidenced in our four project areas – Farm to Work, Farm to Cafeteria, Farm to School, and Farm to Family.

### **FARM TO WORK AND FARM TO CAFETERIA**

The Farm to Work program provides worksites across Central Texas the opportunity to purchase local, fresh fruits and vegetables directly from farmers, who deliver to their customers at their place of work. Farm to Work experienced a 13% increase in gross sales compared to the previous year, and increased the number of partner farms actively participating in the program to 10 including: Tecolote Farms, Green Gate Farms, Lightsey Farms, Kubena Farms, Engel Farms, My Father's Farm, Braune Farms, Farmshare Austin, Fruitful Hill Farm, and Animal Farm. A number of these farmers also participated in our Farm to Cafeteria program, by making sales through SFC's Local Food Portal in partnership with University of Texas, or serving as a resource during cafeteria consultations.

- \$262,500 in gross sales
- 4,596 unique customers purchased 13,057 baskets of local fruits and vegetables
- 10 local farmers participated in Farm to Work
- 49 Worksites participated in Farm to Work across Austin, Houston, and San Antonio
- 4 cafeterias received consultations and technical assistance in Farm to Cafeteria

*“Lightsey Farms has been very excited working with Farm to Work the past few years. As a third generation farm we have enjoyed planting more of a variety of produce and learning along the way. The work places that we are with have been great and the customers have learned what jujube dates are as well as persimmons. We strive to grow a variety of crops to keep the customers happy. This program has been a true success!”*

- Mary Lightsey, Owner, Lightsey Farms, Farm to Work Farmer

*“In our Primetime, after school program, gardening class the students and teachers were introduced to a local farmer. She brought fresh herbs and veggies to taste, feel, and observe. We learned a lot and were very impressed with the information that was provided to us.*

*The SFC staff is incredible! We’ve had many tastings this year and we enjoyed them all. I love when my families are able to try new things, see what’s available in the community, while learning how to bridge the community together.”*

- Carissa, Norman Elementary



## FARM TO SCHOOL

SFC’s Farm to School program makes learning about local food a valuable experience. We train and work with our volunteer Farm to School Ambassadors to help implement Meet the Farmer Visits in cafeterias and classrooms, as well as Veggie Samplings and other educational activities. By providing Local Food promotional materials to school cafeterias, we are able to help children recognize the connection between what they learn in the classroom, and in their school gardens, and what they ultimately eat for lunch - from seed to plate.

- 52 elementary, middle, and high schools participated in Farm to School programs, including 49 AISD schools and 3 charter schools, representing approximately 40,000 students
- Local Food Promotional materials offered to all schools eligible to participate in local food purchasing
- 44 food system education events facilitated by SFC Farm to School Ambassadors, reaching an estimated 10,500 students

## FARM TO FAMILY

Farm to Family is an exciting pilot program that was developed to support communities in implementing food access programs, building capacity in the community while connecting residents with SFC program resources. This program is implemented in partnership with Farmshare Austin and the GO! Austin / VAMOS! Austin (GAVA) initiative. Through this program, families at Perez Elementary are able to pre-order a \$20 basket of local produce directly from a farmer. Plus, we apply SFC’s Double Dollar Incentive Program so that families using SNAP pay half the price!

We also expanded this model to include Community Farm Markets at Cunningham Elementary and Foundation Communities’ Sierra Ridge Apartments, where Farmshare Austin made weekly deliveries of produce directly to these communities and set up a good old fashioned, home grown farm stand.

- 12 deliveries – 84 baskets - of farm fresh produce delivered to Perez Elementary School families and staff
- 2 Community Farm Markets launched in partnership with Foundation Communities Sierra Ridge Apartments and Cunningham Elementary School



## 104 local farmers & businesses participated in the SFC Farmers' Markets

### SFC FARMERS' MARKETS

The SFC Farmers' Markets began in 2003 with the founding of the "Austin Farmers' Market" at Republic Square Park, and has since grown a network of four vibrant and unique locations – Republic Square and Sunset Valley on Saturday mornings, our East location near our center on MLK at Alexander on Tuesdays, and The Triangle on Wednesday afternoons. All SFC Farmers' Markets are producer-only, which means that farmers may only sell what they grow, and other vendors can only sell products that they themselves produce. In addition to fruit and vegetable farmers, and meat, poultry, egg, and dairy producers, many "value-added" producers who feature local agricultural products in their prepared goods operate within SFC Farmers' Markets. Beyond serving as sales outlets, SFC Farmers' Markets host food education programs such as "Taste the Place" sampling tents and chefs demos. We provide composting and recycling kiosks in partnership with Break It Down. And, we establish enjoyable family and community gathering space by setting up temporary children's playgrounds, a music tent, a café-style seating area, and other activities. All SFC markets include our Food Access efforts that provide assistance to individuals and families who might otherwise face financial challenges to purchasing fresh, healthy, local foods.

- Total sales for all four markets combined was \$2.09 million
- Over \$1.25 million in sales just at the SFC Farmers' Market – Downtown
- 104 local farmers and small businesses participated in SFC Farmers' Markets as vendors
- 175,000 customers visited our four SFC Farmers' Markets, which operate year-round
- SFC Farmers' Market East saw the largest customer growth, increasing 22% over last year



## FOOD ACCESS PROGRAMS

Ensuring access to healthy and affordable local foods, in fulfillment of SFC's mission, addresses geographic access as well as economic access. All SFC Farmers' Markets accept Supplemental Nutrition Assistance Program (SNAP – formerly called Food Stamps) benefits and Farmers' Market Nutrition Program (FMNP) vouchers, which are distributed to WIC eligible families for the purchase of fresh fruits and veggies. SFC also continued refining processes as part of our WIC – EBT (electronic benefits transfer) pilot with the Texas Department of State Health Services WIC office. These three food assistance programs, when paired with our Double Dollar Incentive Program (DDIP), can make healthy local food affordable for low income communities. SFC's DDIP was the first program of its kind in Texas, matching up to \$20 in FMNP, SNAP and WIC benefits that can be used to purchase fruits and vegetables. This fourth year of DDIP operations has resulted in promising growth, with the expansion of the program to area farm markets.

SFC also partners with Blue Cross – Blue Shield of Texas to distribute vouchers for fruits and veggies to their clients.

We value our partnerships and collaborative efforts with Texas WIC, Texas Department of Agriculture, and the local Travis County WIC clinics. We partner with them to carry out the WIC farmers' market pilot and the Farmers Market Nutrition Program. With their help we have seen a huge increase in the number of WIC families shopping at the farmers' markets for fresh local fruits and vegetables.



- Total sales for local farmers attributed to SFC Food Access programming was \$120,479, including over \$13,600 in SNAP purchases, \$5,113 in WIC purchases, and \$48,642 in Farmers' Market Nutrition Program (FMNP) purchases, plus \$53,085 in sales using SFC Double Dollar Incentive Program benefits
- 40 farmers benefited from these additional sales
- SFC distributed 2,098 FMNP voucher booklets to WIC eligible families, with a total value of \$62,940 and an expected redemption rate of over 80% (final tally available after all vouchers have been processed)
- 3,142 Double Dollar Incentive Program transactions were made this year
- 2,132 SNAP and WIC customers participated in the Double Dollar Incentive Program (DDIP)
- In a survey of program participants this summer, interviews with families indicate that they obtain 31% or more of their household fruits and vegetables from SFC Farmers' Markets
- The DDIP also influenced an increase in clients' fruit and vegetable consumption – over 45% of DDIP shoppers reported increased fruit and vegetable consumption

*“Thank you for making this possible. I love coming to the markets, and double dollars makes it possible for me to eat more local, fresh, organic, and happy fruits and veggies.”*

- DDIP participant

SFC'S FARM DIRECT PROGRAM ACCOMPLISHMENTS



## COMMUNITY OUTREACH AND ENGAGEMENT

SFC's community outreach and engagement efforts increase access to locally sourced fresh fruits and vegetables for low income communities. Through our partnership with the Michael & Susan Dell Foundation and GO! Austin / VAMOS! Austin (GAVA) place-based health initiative, SFC has launched a community mobilizing effort in the 78744 and 78745 zip codes. We work with these and other area residents to help realize their food access goals. This is accomplished through community mobilizing, connecting area residents to local experts, and educating stakeholders on the Double Dollar Incentive Program (DDIP). We also offer technical assistance to neighborhood farm markets, as part of the Farm to Family effort mentioned above, to ensure effective operations of DDIP at satellite locations and that the program is linguistically accessible.

SFC'S FARM DIRECT PROGRAM ACCOMPLISHMENTS

Maria has lived at Sierra Ridge, a Foundation Communities site, for several years with her husband and two sons. Maria walks her children to the elementary school down the road, and most days works with her husband on the family business. During times when she is not working with her family, Maria can be found working alongside a team of resident leaders on projects to improve access to healthy food and physical activity in her neighborhood. Through conversations with other residents, Maria learned that several families were driving out of their own community to other parts of the city in order to access produce that met their quality and freshness expectations, just like she was. Others mentioned transportation and time constraints as challenges to visiting larger farmers' markets in town. If they couldn't get to the market, the team decided, they would bring the market to themselves! The team worked to create a neighborhood farm stand at their apartments, which would be accessible to all families of Sierra Ridge, as well as neighbors from surrounding communities. Maria became a key leader in planning and implementing the neighborhood farm stand.

On opening day, several families noted their excitement at the high quality, affordable price and expansive variety of produce that was available from the farm, Farmshare Austin. "I saw things that I had never tried before, so I started making juices," noted Maria. She tried kale and beets for the first time, and experimented with several combinations. Maria notes that the cost and quality of the produce make it a better option for her than purchasing juice or other flavored beverages from the store, and she began noticing a difference in her energy level. Her husband and kids are catching on, though she admits she has to disguise some of the bitter vegetables with a bit of fruit juice. Maria continues to encourage other families to stop by the produce stand, and is pleased when she sees new faces or notices that others are experiencing new types of produce, or trying new recipes, as she has.



## SFC'S THE HAPPY KITCHEN/ LA COCINA ALEGRE®

*Food is health.*

Through SFC's The Happy Kitchen/*La Cocina Alegre*®, (THK) SFC offers cooking and education classes for the preparation of meals that are delicious, nutritious, seasonal and affordable, ensuring lasting dietary changes. In addition to the free six-week community class series lead by trained Facilitators, THK offered, for the first time, "follow-up" classes for six-week class participants to provide ongoing cooking and nutrition education. The follow-up classes were a hit, with topics such as Meal Planning and Growing and Cooking with Herbs. THK fosters a place of healthy cooking and learning for all by providing free classes as well as fee-based classes that are open to the public. By sourcing 23% of all of the groceries used in all THK classes, we are fostering a local and healthy food system through cooking.

*"The facilitators were amazing! They were knowledgeable, patient, and taught the class at a perfect pace. I learned so much from them. I am reading labels more in order to be more aware of my purchases."*

- Carmen, Mt. Sinai Missionary Baptist Church

*"I am using the knife properly, and learned how to make the right healthy choices. The facilitators were wonderful! They made me feel like a chef! Thank you!"*

- Adrienne at Greater Mt. Zion Baptist Church, 6-week class series participant



**24 free six-week cooking & nutrition education class series were taught, serving 552 people**



**SFC'S THE HAPPY KITCHEN PROGRAM ACCOMPLISHMENTS**



- 24 free six-week series serving 552 people (A six-week series of cooking and nutrition education classes lasting 1.5 hours each. Classes are located in recreation centers, faith communities, schools and community centers and lead by trained community facilitators.)
- 13 free follow-up classes for 154 past-six-week class participants (These classes support six-week participants maintain healthy behavior change and cooking skills. Example Class topics include Meal Planning, Growing and Cooking with Herbs, Controlling Blood Sugar and Hypertension)
- 13 free cooking demos in the community serving 265 people (Demos delivered to community to promote healthy eating and introduce pp to SFC programming.)
- 22 Worksite Wellness Classes serving 452 Austin Independent School District, University of Texas or City of Austin employees (These classes promote healthy eating and SFC's Farm to Work program at the employers.)
- 15 Hands-on Team Building Classes for 280 people (These classes are tailored to private groups who work in teams to prepare a 4-course seasonal, healthy meal)
- 29 public cooking classes serving 404 people (Class topics included Knife Skills, Kitchen Fundamentals, Seasonal Soups and Stocks; 18% of participants took more than one class)
- 12 new Facilitators trained, bringing our total group of community-based Facilitators to 44 men and women (Facilitators are required to teach 2 six-week classes or 4 one-time classes per year)
- 23% of all ingredients for cooking classes were locally sourced

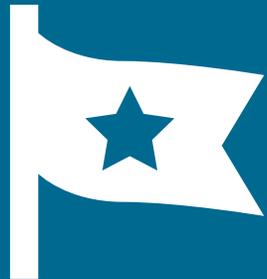
*“I was so blessed to take part in your cooking classes the past six weeks. I looked forward to each week, and could not wait to test my teachings. It has enriched my life tremendously, as I know that eating healthy is a complete lifestyle change. Thank you for helping me in this much needed process. I look forward to taking part in future lessons when at all possible. Thank you.”*

- Beverly, THK 6-week class series participant



**50**  
EVENTS

Community outreach events attended



**251**  
VOLUNTEERS

Actively volunteered their time with SFC



**1800+**  
HOURS

Donated to the farmers' market

**VOLUNTEERS  
MEAN OUR  
SUCCESS**



SFC'S VOLUNTEER ACCOMPLISHMENTS



## SPROUTING HEALTHY KIDS

Much of SFC's programming impacts young people by helping families grow healthy food in gardens, share in the bounty from local farms through direct market outlets, and prepare healthy foods using tips and tools from our cooking classes. In addition to our work with families, we work directly with children in several ways.

### GROW

Our Grow Local program has provided support for 104 school garden groups by providing consultation, educational materials, teaching and gardening resources, or other assistance for their garden projects. 89 schools were enrolled in our Spread the Harvest program at year end, receiving free gardening resources such as seeds, seedlings, and compost. We hosted 9 school field trips at our JP's Peace, Love and Happiness Foundation Teaching Garden, reaching 152 students.

### SHARE

SFC Farmers' Markets host kids activities weekly, such as the Imagination Playground at the Downtown and Sunset Valley markets. Since 2007, SFC has worked in partnership with Austin ISD to promote the availability of local foods in school cafeterias. This year, 49 AISD elementary, middle, and high schools were authorized by the district to purchase local foods, and 3 charter schools also incorporated local foods into their food service operations. SFC staff recruited and trained Farm to School Ambassadors, who provided local food promotional materials to all 53 schools. The Ambassadors also facilitated 44 food system education events, such as Meet the Farmer and Veggie Sampling activities in cafeterias and classrooms, reaching an estimated 10,500 students.

SFC is building other school relationships, too, such as our work with Ortega Elementary to present a Healthy School Fundraiser, which resulted in the sale of 2,200 pounds of organic Texas citrus and yielded over \$1,000 in funds for the school. We worked with Perez Elementary to implement the "Farm to Family" local food pre-order/delivery service similar to Farm to Work for staff and families. And, we are working with Cunningham Elementary to support a Community Farm Market at the school, similar to the small market at the Foundation Communities Sierra Ridge apartments.

### PREPARE

SFC's The Happy Kitchen / La Cocina Alegre® cooking classes are presented to adults, but those families who participated this year represented 320 children, 66% of whom are from low-income families.

### SUMMER FIELD TRIPS

We also use our teaching kitchen to host field trips for summer camps. The field trips incorporate each of SFC's three main programs and introduce campers to the whole food system. Campers get a chance to cook and sample new foods in the kitchen, participate in a sensory garden exploration at the garden, and learn more about the farms and farmers who produce and sell at the SFC Farmers' Markets. We worked with 8 Austin-area summer camps to host a total of 13 field trips (some camps came multiple times, but with different kids) that reached 225 children. We offered 8 of the field trips at a discount to ensure that the field trips were accessible to groups serving low-income families.



## FOOD POLICY AND ADVOCACY — *Food is nonpartisan.*

SFC recognizes the need for advocacy, and therefore works at the local, state and federal level to influence policies that promote healthy and vibrant local food systems.

### State

SFC advocated for these two bills alongside the Farm and Ranch Freedom Alliance (FARFA) which were both signed into law by the Governor:

HB 1846 requires the state health department to publish notice of any agreements with FDA to implement federal food safety regulations, unanimously passed the Senate today and is on its way to the Governor. This bill will provide important transparency and accountability in how the new regulations under the federal Food Safety Modernization Action are implemented in Texas.

HB 262, provides liability protection for landowners who allow their land to be used for community gardens. This bill would improve access to land for community gardens by addressing landowners' concerns about potential lawsuits.

SFC worked with Rep. Eddie Rodriguez to draft two bills. HB 1616 would have secured state support for SNAP usage at farmers' markets and was based on SFC's Double Dollar Incentive Program. HB 3290 would have increased the school meal reimbursement rate for school districts making local food purchases. We worked alongside other advocates, as well,

including Texans Care for Children, Partnership for a Healthy Texas, Texas Organic Farmers and Gardeners Association, and Capital Area Food Bank, to encourage lawmakers to back the bills. While both received positive comment, neither bill made it out of committee.

### Local

Ronda Rutledge, SFC's Executive Director served as Chair of the Austin/Travis County Sustainable Food Policy Board (SFPB). The SFPB made recommendations to city and county government officials to achieve the following: increase farmland preservation and access; improve the food system via the CodeNEXT (land use code revision) process; expand traditional and nontraditional food retail venues; and promote enrollment and access to nutrition programs.

Participation in the Austin / Travis County Sustainable Food Policy Board, Healthy Food Retail Working Group, resulted in a recommendation for city support of food access strategies, including healthy food in corner stores and school farm stands.

Specific City of Austin and Travis County budgetary outcomes as a result of the advocacy of the SFPB included:

\$112,241 allocated by City for SNAP outreach

and enrollment resources, as well as incentives and technology for SNAP/WIC/FMNP at various farm stands and retail locations.

\$410,000 allocated by the City to retain staff in the Chronic Disease Program.

\$10,000 allocated by Travis County toward a SNAP outreach and Enrollment Campaign.

For many years, SFC staff have been part of Austin Independent School District's School Health Advisory Council (SHAC). This past year's efforts lead to recommendations to district staff and school board members concerning all aspects of health, including food and nutrition.

SFC staff participation in the "Food Access in the Built Environment workgroup" of the City of Austin/Travis County Community Health Assessment and Community Health Improvement Plan (CHA/CHIP) resulted in highlighting the importance of healthy, local food systems, including urban farms and farmers' markets in the city/county health plan.

In the Spring of 2015, a new group called the Austin Area School Garden Collaborative was formed. The goal is to advocate for Austin area school gardens to set metrics related to school garden success and to find permanent funding for a more robust school garden program.

## STAFF ASSIGNED TO POLICY GROUPS

### **Ronda Rutledge, Executive Director**

- Austin/Travis County Sustainable Food Policy Board (Chair)
- SFPB Farmland Access and Preservation working group
- OneVoice Central Texas policy committee,
- Farm and Ranch Freedom Alliance

### **Andrew Smiley, Deputy Director**

- AISD School Health Advisory Council
- Partnership for a Healthy Texas
- Austin/Travis County Sustainable Food Policy Board, Healthy Food Retail Working Group
- City of Austin/ Travis County Community Health Assessment and Community Health Improvement Plan (CHA/CHIP) “Food Access in the Built Environment” work group
- Farm and Ranch Freedom Alliance

### **Sari Albornoz, Grow Local Program Director**

- Coalition of Austin Community Gardens

### **Joy Casnovsky, The Happy Kitchen/La Cocina Alegre® Program Director**

- American Public Health Association
- American Heart Association
- Texas State Advocacy Committee and Texas State Leadership Council for Obesity Prevention

### **Bianca Bidiuc, School Garden Manager**

- Austin School Garden Collaborative



# SFC CORE VALUES

## FUN

## RESOURCEFULNESS



**We foster an enjoyable and fruitful environment for healthy living.**

*What does this value look like in action?*

- We devote the time and space to create a workplace that we enjoy.
- We create experiences that inspire individuals and communities.
- We engage communities in exploring creative and impactful activities.
- We strive to incorporate passion, humor, spontaneity, and joy into our daily lives.
- We maintain a healthy balance between our work and our personal lives.

**We make the best use of resources to achieve the greatest possible outcomes.**

*What does this value look like in action?*

- We are creative problem solvers – striving for innovative solutions to systemic challenges.
- We value and seek to strengthen existing community resources.
- We seek knowledge of our complex food system in order to be a valuable resource to the community.
- We challenge ourselves to exceed expectations in our daily work.

## INTEGRITY

We approach our work, the community, and each other with authenticity, honesty, and respect.

*What does this value look like in action?*

- We provide credible and trustworthy community-based programs and resources.
- We respect each other, our community, and our environment in all that we do.
- We support open and honest dialogue, and assume the best intentions in others when dealing with conflict.
- We are transparent and ethical in our stewardship of the organization and our resources.

## COLLABORATION

We cultivate meaningful relationships with each other and the larger community.

*What does this value look like in action?*

- We prioritize teamwork, shared responsibility, and group problem-solving as a means of effectively reaching goals and addressing challenges.
- We embrace the idea of collective impact by actively seeking and responding to partnership opportunities.
- We contribute fully to collaborative efforts, and value the same level of participation from our partners.
- We embrace our diverse community and the connection we share within our food system.

## EMPOWERMENT

We believe that the community's inherent power and leadership is the foundation for a truly equitable and sustainable food system.

*What does this value look like in action?*

- We learn alongside community members, through open exchange and sharing of skills, knowledge, resources, and tools.
- We help build capacity for a return of power over the food system to the community.
- We ensure that the community is involved in leadership and decision making of the organization.
- We advocate for inclusive stakeholder involvement in decisions on food systems and policies.
- We ensure that all of our programming supports food production, marketing, distribution and preparation as a means for individual, family and community self-sufficiency.

# CONDENSED AUDITED FINANCIAL INFORMATION

## JULY 1, 2014 - JUNE 30, 2015

### REVENUE

Foundation Grants	719,018	33.9%
Program Service Fees	316,877	14.9%
Contributions	277,475	13.1%
Capital Campaign	252,629	11.9%
Fundraising Events	192,925	9.1%
State & Local Contracts	186,812	8.8%
Contributed Goods & Services	166,086	7.8%
Interest & Other Revenue	8,497	0.4%
<b>Total Revenue</b>	<b>2,120,319</b>	<b>100.0%</b>

### EXPENSES

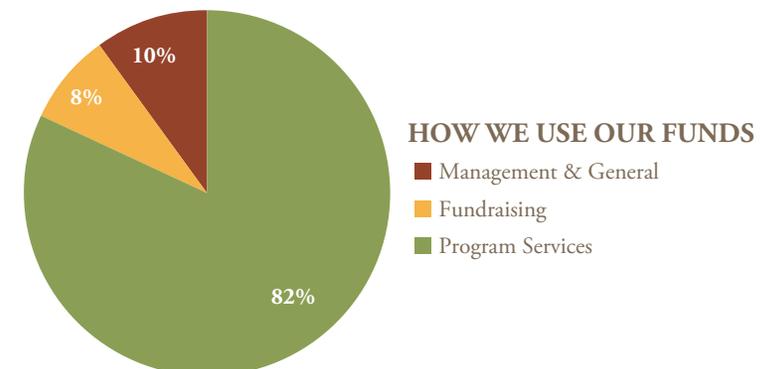
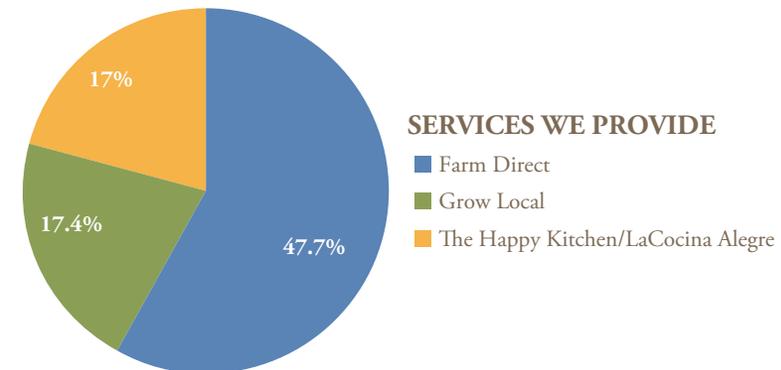
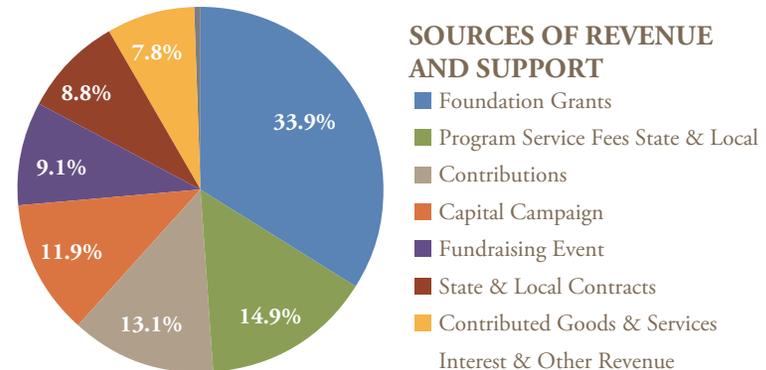
Program Services		
Farm Direct	1,030,245	47.7%
Grow Local	376,256	17.4%
The Happy Kitchen/ <i>LaCocina Alegre</i>	368,195	17.0%
Management & General	221,652	10.3%
Fundraising	163,565	7.6%
<b>Total Expenses</b>	<b>2,159,913</b>	<b>100%</b>

### CHANGES IN NET ASSETS

Total Revenue	2,120,319
Total Expenses	2,159,913
Change in Net Assets from Operations	(39,594)
Net Assets, Beginning of Fiscal Year	4,551,827
<b>Net Assets, End of Fiscal Year</b>	<b>4,462,802</b>

In fiscal year 14-15, Sustainable Food Center charged 8% for fundraising and 10% for management and general.

The full financial statements, audited by Gindler, Chappel, Morrison & Co., P.C., are available upon request by calling 512-220-1089.



## STAFF

**Ronda Rutledge**

*Executive Director*

**Andrew Smiley**

*Deputy Director*

**Debi Vanwey**

*Finance Director*

**Kelly Rowley**

*Development Director*

**Becca Montjoy**

*Development and Communications  
Manager*

**Elizabeth Winslow**

*Communications Manager*

**Jess Gaffney**

*Events and Development Manager*

**Paula Arciniega**

*Volunteer Coordinator*

**Jessica Burleson**

*Grants Manager*

**Ben Hasan**

*Administrative Coordinator*

**Palmer McClean**

*Bookkeeper*

**Sari Albornoz**

*Grow Local Program Director*

**Bianca Bidiuc**

*Grow Local School Garden  
Manager*

**Ellen Orabone**

*Grow Local Teaching Garden  
Coordinator*

**Katie Pace**

*Grow Local Education Coordinator*

**Joy Casnovsky**

*The Happy Kitchen/La Cocina  
Alegre® Program Director*

**Adriana Prioleau**

*The Happy Kitchen/La Cocina  
Alegre® Program Coordinator*

**Amy Ramm**

*The Happy Kitchen/La Cocina  
Alegre® Coordinator*

**Molly Costigan**

*The Happy Kitchen/La Cocina  
Alegre® Manager*

**Suzanne Santos**

*SFC Farmers' Market Director*

**Evan Driscoll**

*Farm Direct Projects Manager*

**Leah Jones**

*Farm Direct Coordinator*

**Lacy Garner**

*Farm Direct Coordinator*

**Michael Hanan**

*SFC Farmers' Market Manager*

**Matt Macioge**

*SFC Farmers' Market Manager*

**Grayson Oheim**

*SFC Farmers' Market Coordinator*

**Brian Couser**

*SFC Farmers' Market Coordinator*

**Nathan Davis**

*SFC Farmers' Market Coordinator*

**Michelle Cooper**

*SFC Farmers' Market Coordinator*

**Claudia Harding**

*Food Access Manager*

**Hilda Gutiérrez**

*Food Access Manager*

**Sara Law**

*Food Access Coordinator*

**Simone Benz**

*Community Outreach Coordinator*

**Carolina Mueller**

*Community Outreach Coordinator*

## ADVISORY COUNCIL

**Lucia Athens**

*Austin Chief Sustainability Officer*

**Will Allen**

*Growing Power, Inc*

**Wendell Berry**

*Author*

**John-Michael Cortez**

*Capital Metro*

**Honorable Lloyd Doggett**

*U.S. Congress*

**Jim Hightower**

*Author/Commentator*

**Richard Linklater**

*Filmmaker*

**Mike Martinez**

*Former Austin City Council*

**Will Meredith**

*Meredith Family Investments*

**Tom Philpott**

*Food and Ag Correspondent,  
Mother Jones*

**Michael Pollen**

*Author/Professor*

**Robin Rather**

*Collective Strength*

**Anne Robertson**

*Healthy Child, Healthy World*

**Dr. Eduardo Sanchez, M.D.**

*Blue Cross/Blue Shield of Texas*

**Eric Schlosser**

*Author*

**Eugene Sepulveda**

*Entrepreneurs Foundation*

**Jennifer Vickers**

*Community Investment Corp.*

**Alice Waters**

*Chez Panisse*

## BOARD OF DIRECTORS

**Fayruz Benyousef, President**

*Fayruz Benyousef Consulting*

**Ralph Hasson, President-Elect**

*Chair of the Austin Board of Advisors  
for the Texas TriCities Chapter of  
NACD*

**Margaret Garcia, Secretary**

*Dir., National Accounts, Praxair*

**Robyn Lewis, Treasurer**

*Manager,  
Maxwell Locke & Ritter LLP*

**Laura Estes, Past- President**

*Director of Marketing, HEB*

**Phil DeMarie**

*Vice President, WW Channel Sales,  
Silicon Labs*

**Cheray Ashwill**

*Director of High School Placement  
and Alumni Relations,  
Trinity Episcopal School*

**Amon Burton**

*Attorney and Adjunct Professor,  
UT Law School*

**Darren Geyer**

*Family Physician/Owner,  
Premier Family Physicians*

**Brian Gordon,**

*Senior Client Manager, Commercial  
Bank,  
BOA Merrill Lynch*

**Tracey Haas**

*Family Physician; Co-Founder &  
Chief Medical Officer, DocbookMD*

**Kareem Hajjar**

*Partner, Hajjar Sutherland Peters &  
Washmon LLP*

**Nikhil Kumar**

*Vice President, Blackbaud*

**Ian McAbeer**

*President,  
Blackhaw Wealth Management,  
LLC*

**Mellie Price**

*Managing Partner, Source Spring*

**Cassandra Quinn**

*Attorney, Jackson Walker LLP*

**Roberto Rodríguez**

*Medical Director,  
Superior HealthPlan*

**Stephen Straus**

*Entrepreneur,  
Correlated Magnetics Research*

**Colin Wallis**

*Executive Director,  
Austin Parks Foundation*

# OUR SUPPORTERS

We are grateful for the financial support of the following:

## FOUNDATIONS

Alice Kleberg Reynolds Foundation  
Amazon Smile  
Arnold Foundation  
Austin Community Foundation  
Carl Anderson, Sr. & Marie Jo Anderson Charitable Foundation  
Catto Charitable Foundation  
Charles Schwab Foundation  
Donald D. Hammill Foundation  
Farm Aid  
H.H. Weinert Foundation  
Hobby Family Foundation  
Joni Templeton Charitable Trust  
JP's Peace, Love & Happiness Foundation  
Katherine C. Carmody Trust  
Legacy Foundation Fund  
MFI Foundation  
Michael and Susan Dell Foundation  
Network for Good  
PCA Giving Back Trust Fund  
Philip Theodore Bee Charitable Trust  
Shield-Ayres Foundation  
Shomos Family Foundation  
St. David's Episcopal Church  
St. David's Foundation  
Stephenson Pope Babcock Foundation  
Still Water Foundation

Straus Family Fund  
Susan Vaughan Foundation  
The Charles and Betti Saunders Foundation  
The Haggerty Family Foundation  
The Jacob and Terese Hershey Foundation  
The Relia Mae Charitable Fund  
The Warren Skaaren Charitable Trust  
The Wine & Food Foundation of Texas  
Tocker Foundation  
Topfer Family Foundation  
United Way for Greater Austin  
VMWare Foundation  
Whole Kids Foundation

## CORPORATIONS

Austin Chapter Texas Chefs Association  
ASTI Trattoria  
3M  
Alamo Drafthouse Cinema  
Antonelli's Cheese Shop  
Applied Materials  
Auguste Escoffier School of Culinary Arts  
Bank of America  
BBVA Compass Bank  
BeeSweet Lemonade

Broadway Bank  
Buenos Aires Cafe  
Buffalo Exchange  
Capital Farm Credit  
Capstar Lending Home Loans  
Cencor Realty Services  
Central Market  
Circuit of the Americas  
Contigo Austin  
Dell  
DFI Resources, Inc  
Downtown Austin Alliance  
ELM Restaurant Group  
Emerson Process Management  
Everyone Givvs, Inc.  
Farm Credit Bank of Texas  
First Connect Insurance  
Frost Bank  
Google  
Green Pastures 1888, Inc.  
Greenling  
Gusto Italian Kitchen and Wine Bar  
H-E-B  
Hospira Inc.  
Hotel San Jose  
Houghton Mifflin Harcourt  
Insperity  
KPMG  
Maxwell Locke & Ritter LLP  
National Instruments  
Onnit Labs, LLC

Pinnelli Builders, Inc  
Praxair  
Safeway  
Seton Healthcare Network  
Silicon Laboratories  
SixDI  
Sway  
SXSW, Inc  
Texas Gas Service  
The Austin Wine Merchant  
The Honest Company  
Thermo Fisher Scientific  
Trace  
Uncle Maddio's Pizza Joint

## GOVERNMENT

City of Austin  
City of Sunset Valley  
Texas Department of Agriculture  
Travis County Health and Human Services

## NON-PROFITS

Church World Service  
EarthShare of Texas  
I Live Here I Give Here  
Texas Farmers Market  
Texas Mamma Jamma Ride  
The Junior League of Austin

## INDIVIDUAL SUPPORTERS

Andrea Abel and John Robinson	Allison Baron Elizabeth Baskin	Jeanette and Lowell Brickman	Amy Cazin Amanda Cernovich	Molly Costigan Janis Cowell	Beverly Bajema and Will Dibrell
Deeanne Abernathy Autumn Acosta	Reed and Lloyd Bates Ariane Beck	Shalyn Bridges Mark Brinkman	Elizabeth and Nathaniel Chapin	Paige Cox Cindy Crawford	Deda Divine Danielle Drewery
Lissa Adams Laura Agnew and Hill Abell	Maryann Bell Matthew Bell	Terri Broussard Williams	Robin Chapman Mat Chatfield	Emily Crocker Josh Cross	Evan Driscoll Sanjeev Dubey
Marcela Contreras and Fernando Albornoz	Bianca Elise Bellavia JoAnna Benko	Kirby Brown Marc Bruner	Kathryn Chavez Mary Chisholm	Daniel Crowe Tyson Culver	Roger Duck Andrea Dudek
Lonneida Alexander Marc Amsili	Fayruz Benyousef and Malek Ben-Musa	Suzanne Bryant and Sarah Goodfriend	Brandi Clark Burton and Scott Burton	Rob Cunningham Lauren Custer	Genevieve Duncan Sherri Dunlap
Cindy Anderson Mark Anderson	Virginia Bettis Jay Billig	Jessica and Eric Burleson	Julia Clarke Tracy and Mike Coffin	Katrina Daniel Michelle Darling	Sarah Duzinski Carrie Dyer
John and Kendall Antonelli	Kathy Blackburn Edward Blazier	Carol Ann and Amon Burton	Carol Collins Jeanne Cook and William Beardall	Ann Daugherty Misty and Russell Davis	Patricia Eichelberger Taylor Ellison
Catherine and Craig Armstrong	Valeri Bleyer Barbara Blount	Brandi Clark Burton and Scott Burton	Mary Cook Taylor Cook	Russell Davis Tara Davis	Ashleigh Emmett Nicolette Ender
Mason and Mylie Arnold	Brandon Bolin Ave Bonar	Cheryl and Robert Butler	Mary Cook Taylor Cook	Tara Davis Cathleen Day	Claire England Laura Estes and Joyce Lauck
Cheray and Vince Ashwill	Mary Ellen and Roger Borgelt	Susan Buzbee David Bywaters	Martha and Richard Coons	Eric de Valpine Jasmine and Jay DeFoore	Sara Evans Rachel Fagan and Rob Rosenblatt
Melisa Atkinson Jean and Bill Avera	Suzanne Anderson and Lori Box	Claudia Caballero Audrey Calhoun	Heidi Cooper Rhea Copening	Deanna DeHaven Eric Dejernet	Marcela and Richard Faidley
Margaret and Robert Ayres	Ricky Boyd Nada Lulic and	Carl Caricari Elizabeth and Jeff Carmack	Laura Corman Priscilla and John-Michael Cortez	Phil DeMarie Alain Denis	Glenda and Bob Fairchild
Molly Bandy Susan Moffat and Niccolo Barbaro	Jeb Boyt Lauren Brauer	Laura Carroll Sue Carter	Celia Neavel and Jose Cortez	Linda DiBella	Rebecca Feferman
		Joy Casnovsky	Ellen Costigan		

## INDIVIDUAL SUPPORTERS

Cissie and Dillon Ferguson	Dan Gentile	Kathleen Hackett and Thomas Johnson	Mary Beth Murphy and Ralph Hasson	Kim Hubert	Glenda Keyworth
Marie Fisk	Laura and Dan Gentner	Hagaman Family Fund	Kim Hastings	Joyce Hunt	Ketan Kharod
Tom Fitzpatrick	Amy George and Bill Talbot	Lila Haham	Shannon Hatfield	Christopher Hunter	Janice Kinchion
Ann and Peter Flemings	Darren Geyer M.D.	Kareem and Melissa Hajjar	Lorig E. Hawkins	Sarah Imparato	Emily King
Lulu Flores and Scott Hendler	Troy Geyer	Sabine Hake	Jennifer Hay	Krista Jack	Martin Kinkade
Heather Fork	Nicole and Daniel Glauser	Megan Haley and Gregory Carter	Ian M. Helfant	Susannah and David Jacobson	Rudy Klecka
Jeanie Forsyth	Maya G.	Angelle Hall	Kelly and Steven Hemmeline	Khaled Jafar	JP Kloninger and Laura Merritt
Will Fox	Lisa Goddard and Fred McGhee	Brigid Hall	Erin Hentschell	Crary Jagger	Michael Klug
Karrin and Chris Franco	Elizabeth Goettert	Katy Hall	Gary Herman	Martha and Joe Jahnke	Jill Kolasinski
Jeanne Freeland- Graves	Tatiana Gonzalez	William Hamm	Lynette Herr	Jolyn Janis	Shital and Nikhil Kumar
Naomi Freireich	Aimee and Brian Gordon	Ann Harasimowitz	Charlotte Herzele	Carla Jenkins	Charles Larkey
Nancy Frost	Lisa Gorzell	Linda and Dan Hardy	Corky Hilliard	Paul Johnson	Karen LaShelle
Jamey Gage	Phil Gosh	Janet Harman	Robin Hinton and Jacob Johnson	Sarah Jones	May Latson
Pamela Gage	Louis Granger	Dorothy Harper	Lauri Hoff	Maica Jordan	Deborah and Albert Laurents
Roland Galang	Meredith Gray	James Harper	Buster and Liz Hoffmaster	Lynne Kammer	Cory and Kevin Leahy
Esther Gallegos	Karen Green	Susanne and Shawn Harrington	Courtney Holcomb	Marcellina Kampa	Michael Lerner
Joy Garcia	Cathy Gretencord	Valerie Harrington	Julie and Robert Hooper	Kristi Katz Gordy	Beverly Lester
Margaret and Robert Garcia	Barbara Grove	Cindy Harris	Christie D. Horne	Dana Kay	Robin LeTourneau
Lacy Garner	Ashish Gupta	Lindsay and David Harris	Evan Hornig	Michael Kearley	Andrew Leveck
Christopher Garrett	Vita Haake	Harvey Hartenstine	Carlota Houseal	The Keating Family	Eric Leversen
Lori and Ken Gates	Dr. Tracey Haas and Mr. Tim C. Gueramy		Amanda Houston	Stacy Miller and Philip Keil	Susan and Bob Lewis
			Chia-Wen Hsu	Gary Kelleher	Robyn and Brandon Lewis
				Margaret Keys	Terry Lieberknecht

## INDIVIDUAL SUPPORTERS

Susan Lippman	Brittani Mathis Smith	Leticia Mendoza	Sarah Moore	Angela and James Osborn	Katie and Corey Pudhorodsky
Daniel Liu	Stanley Matthews	Anita and Bill Mennucci	Anne Mueller	Kristy Ozmun	Tiffany D. Puett
Natalie Lockhart	Martha Maverick	Abigail Meredith	Mary Muir	Anne Pankonien	Matthew Quagliana
Cameron Lockley	Jarred Maxwell	Jon Meredith	Joel Munday	Justin Papermaster	Cassandra and Matthew Quinn
Crystal Lopez	Sara Maxwell	Sarah Meredith	Kathleen A. Murphy	Jessica L. Pareti	Hannah and Emilien Rabin
John Loudamy	Meredith Maycotte	Cavan Merski	Maggie Murphy	Meredith Paterson	Paul Raila
Margaret Lowe	Ian and Amy McAbeer	Deborah Mersky	Michael Murray	Jacob Pechenik	Sarah Ramirez
Sherif Mabrouk	Jana McCann	Robyn and Bob Metcalfe	Jason Myers	Linda and Cecil Pennington	MariBen Ramsey
Allyson Mabry	John McCarthy	Kristi and Brian Metzger	Zita Naik	Beth Perkins	Nehal Rana
Jonathan MacClements	Selena McCartney	Marybeth Meyer	Representative Elliott Naishtat	Catherine Pfeiffer	Marilynn and David Randazzo
Susan and Chris Mack	Kathleen McClanahan	Diane Miller	Becky Navarro	E Stuart Phillips	Jennifer Reck
Karen Macko and Phillip Paine	Liz McConnell	Don Miller	Amanda Nevin	Erin Pickens	Lester Reed
Tessa Madison	Barbara Mccullough	Kara and Chad Miller	David Newberger	Erin and Ken Pickens	Bill and Susan Reid
Sylvia Maggio	Virginia McDonald	Gail Mitchell	Janice and James Newell	Chase Pilat	Travis Reiter
Barbara Mahler	Cheryl McGrath	Kristan Mills Johnston and Keith Johnston	Desmond Ng	Stephen J. Pont	Rob Repass
Sarah Malm	Jennifer McHaney	Gail Mitchell	Jill and Jack Nokes	Natalie and James Poulos	Frances and George Ricker
Elizabeth Malone	Audrey McKelvey	Madelyn Mitchell	Kirsten Belgum and Forrest Novy	Alison Power	Rachel Anne Macneill and William Rivas-Rivas
Chelsea Manning	Eleanor McKinney	Madelyn Montjoy	Mohammed Nuru	Lori Prager	Shelly Roark
Richard Marcus	Rachelle McKinney	Becca Montjoy	Angela Nwafor-Dixon	Emily Pratte	Ann Robbins
Janis Marion	Annie and Mark McKinnon	Adriana Hernandez and William Montjoy	Patrick O'Brien	Jared Price	Jon Roberts
Juliet and John Marrkand	Eryn McMahan	Michelle Moore	Laura O'Melia	Mellie Price	
Christina and Jeremy Martin	Maureen McReynolds		Elizabeth Odom	Spencer V. Pricenash	
Melissa Martinez	Darren Melonson		Ellen L. Orabone		

## INDIVIDUAL SUPPORTERS

The Robertson Family	Nancy Scanlan and John Watson	Beverly Smiley and Lamar Jones	Diane and Calvin Streeter	Patty Vasquez	Marc Winkelman
Roberto Rodriguez and Natalie Rusk	Sarah and Bernard Schiff	Nancy Smiley, MD	Jennifer Sullivan	Jennifer Vickers and Lee Walker	Peggy Winkler
Sandi Rodriguez	Stephen Schottman	Ben Smith	Joel Sumner	Lynn and Charles Villarreal	Jessica Winslow and Steve Smaha
Kay Rogers	Jane and Ben Schotz	Sarah Smith	Tiina Tapia	David B. Vliet and Robin McBride	Mimi and Justin Wong
Amy Rose	Jordan Schraeder	Steve Smith	Wendy Taylor Wampler	Claudette Waddle	The Woodhouse Family
Gail Rothe and Myron Hess	Tina Schramme	Sharon Sneed	William Teten	Ellen Wahlers	Mary Summerall and Anne Woods
Kelly Rowley	Michael Scott	Marcena Sorrels	Lisa Thomajan	Pam Walker	Theresa Woodsong
Ellen and Mark Rozman	Susan Seale	Terry Southwell	Margot and Grant Thomas	Ellen and Fred Wallace	Bobby Wynn
Priscilla J. Rundquist	Steve Semelsberger	Pamela Spann	Amy Thompson	Michelle and Colin Wallis	Margaret Youngblood
Barbara Rush	Eugene Sepulveda and Steven Tomlinson	Laura Spence	Timothy S. Thompson	Brianna Walther	Claire Zinnecker
Carol W. Russell	Shelly Sethi	Cameron Spencer	Elizabeth Thurston	Amy Wanke	
Christopher Russell	Tushar Shah	Ryan Spencer	Betty Tobutt-Nelson	Addie Weaver	
Ronda and Zane Rutledge	Akash Sharma	Jeanette Sprague	Anna Toon	Casey Weaver	
Pat and Tom Rutledge	Mylan Shaunfield	Carlotta Stankiewicz	Marla Torrado	Stacy Weil	
Deborah Salerno	Imogen Shelton	Aaron Stanley	Shannon Trilli	Wade Whiteside	
Kaysie Sallans	Rob Sides	Ann Stauffer	Tyson Tuttle	Laura Wiegand	
Amelia and Ralph Saltsman	Justin Siegel	Rachael Stegall	Joey Uker	Edwin Williams and Kim Mosley	
Mike Sammon	Jeffrey M. Silverman	Barb Steinberg	Theo Ulmer	Elizabeth Williams	
Etta Sanders	Cherie Simpson	Lydia C. Steinman	Charles Upshaw	Vickie Wilson	
Matt Sansbury	Ronald Skloss	Kristin Stephens	Linda and Nick Van Bavel	Alex Winkelman and Adam Zeplain	
Suzanne Santos	Ronald Skloss	Cindy Stewart and Andy Austin	Elizabeth Van Huffel		
	Samantha Slate	Jan Stone	Debi Vanwey		
	Kathleen A. Sledz	Tina and Stephen Straus	Agnes Varnum		
	Andrew Smiley				





*Mural Images – Going to Market by Jeri Moore, [www.jerimoore.com](http://www.jerimoore.com)*

**SUSTAINABLE FOOD CENTER**