A Letter from the Executive Director and Chair of the Board

Dear Friends:

The vibrant local food system in Vermont brings benefits to people across the state. But some Vermonters are getting left behind. In the Northeast Kingdom region alone, 17% of the population lives in poverty and one in four children are food insecure.

At Green Mountain Farm-to-School (GMFTS), we envision a state where everyone has access to healthy, affordable, sustainably produced foods. We seek to foster a food system that will:

- Produce safe food that promotes good health
- Support sustainable farming practices
- Provide livable wages for food and farm workers
- Provide affordable food for all

Thanks to your support, GMFTS has made extraordinary progress towards achieving our vision. For the past five years GMFTS has helped to rebuild Vermont’s food system from the ground up. With school gardens, Farm to School Programs, a food hub, and a mobile farmers market, we’re creating healthy and thriving communities through food and education. In this past year, we planted 25 school gardens, educated 5,000 kids, worked with 45 farmers, and provided food for 14,000 people.

Our work would not be possible without the generosity and efforts of our many partners and friends in the community. We are excited to share our successes in this Annual Report and look forward to continuing our work with you in the coming year.

Sincerely,

Katherine Sims
Founder and Executive Director

David Stackpole
Board Chair
GMFTS is Helping to Build Healthy Communities

By providing healthy local food to all Vermonters we have a unique opportunity to invest in our own health, in the health of our farms, and the health of our communities.
At GMFTS, we seek to engage whole communities in developing solutions to create a healthy local food system. Working together we can build healthy communities through food and education.

GMFTS seeks to foster a food system that will:
- Produce safe food that promotes good health,
- Support sustainable farming practices,
- Provide livable wages for food and farm workers,
- Provide affordable food for all.
Farm-to-School:
Changing the Way Kids Eat and Think about Food

Through inquiry-based activities in the classroom, kitchen, garden, and farm, we can engage students in interdisciplinary learning.

1. Students learn about rutabaga during a plant part lesson in the classroom

2. Students visit a local farm and help harvest rutabaga

3. Students work in the kitchen to help prepare rutabaga in two different ways: raw rutabaga sticks and roasted root vegetables

4. Students conduct a rutabaga taste test in the cafeteria and complete a survey about the recipe

During the 2012-2013 school year:

- 29 field trips to local farms
- 519 in-class workshops
- 87 taste tests of local food recipes
- 324 After-school Programs
- 8 schools composting

School Gardens:
Engaging Kids in Growing Food

When students are actively engaged in planting, maintaining, and harvesting a garden, they are more likely to make healthy food choices.

During the 2012-2013 school year:

- 25 school gardens planted
- 3,938 Pounds of food produced for school cafeterias
- 5,316 students involved in planting gardens

In addition to working directly with students, over the past year GMFTS provided mini-grants, curriculum training, on-going support to School Garden Coordinators to implement successful garden programs at their schools.
FarmCorps: Work and Learn

FarmCorps is a 10-week job and life skills training program for at-risk youth in the Newport, VT area. Participants spend two days a week working on local farms. They also prep, cook, and can food they’ve helped grow and then sell it on Wednesday mornings at the Newport Farmer’s Market. Find out more about this year’s program by reading the project’s blog at farmcorpsvt.wordpress.com.
Celebrating Our First Five Years as a Nonprofit

Growing Gardens

Over the last five years, our school gardens have produced over 12,500 pounds of food for school cafeterias.

Local Food Sales

To observe a group of eager students carefully plant seedlings they nurtured to life brings joy to our work. To see the looks on students’ faces when they finally taste the harvest brings a true sense of hope and possibility for the future.

— Katherine Sims, Executive Director
Training the Next Generation of Leaders

In the five years since GMFTS was founded, we have hosted 22 AmeriCorps members for a year of public service in school food systems. Many have gone on to forge careers in education, food and sustainable agriculture. A few examples of these include:

Maia Bernstein  
2012-2013 AmeriCorps Member  
“I [have] been able to experience firsthand the power that we all have to mutually improve and bring light to the lives of others.”

Caitlin Lorenc  
2011-2012 AmeriCorps Member  
Candidate for Masters of Arts in Environmental Education at Goshen College  
“Being at GMFTS helped me focus my professional goals. Working in school gardens, taking classes on field trips to farms, and working extensively in the local food movement has developed my passion for cultivating my relationships with communities and schools. After completing my Master's program, I plan on developing a sustainable, organic, educational farm that will work extensively with teachers at a local elementary school.”

Khristopher Flack  
2010-2011 AmeriCorps Member  
Just finished season as co-manager of Four Acre Farm in Barton, VT  
“Working at GMFTS was one of the most important professional experiences I've ever had. Through GMFTS I was able to gain skills in facilitation, networking, program management, and program development. Through GMFTS I was inspired to explore my own ways of affecting positive change through food. I'm looking to save for my own homestead and farm-to-table restaurant.”
Farm Direct: Increasing Access to High-Quality Local Foods

By delivering local food to schools and institutions, we can make healthy food accessible and affordable for all while simultaneously supporting the local economy.

In 2012-2013, $232,107 worth of food produced by 45 local producers went to 87 customers.

Products Sold by Category Through Farm Direct

- Dairy: 36%
- Meat: 13%
- Vegetables: 16%
- Eggs: 14%
- Fruit: 11%
- Bakery: 2%
- Honey: 2%
- Other: 2%
- Soy: 2%
- Grains: 2%
- Maple: 1%
- Dry Beans: 1%
Vermont Harvest of the Month

Harvest of the Month is a statewide campaign that provides ready-to-go materials for the cafeteria, classroom, and community that promote the use of local, seasonal Vermont foods and Farm to School best practices. Each month, the campaign features a different local food and provides materials for educators, food service staff, parents, and retail outlets including posters, recipes, menu inserts, lesson plans, and healthy eating tips. Find out more and join the campaign at www.VermontHarvestoftheMonth.org.

The Lunchbox Mobile Farmers Market

The Lunchbox is a mobile farmers’ market and commercial kitchen that brings locally grown food and food-based education to communities in northern Vermont. The market’s mission is to improve fresh food access, provide a reliable outlet for new and small scale growers and value-added producers, and to create a gathering place for community activities and meals. Committed to making healthy food affordable for everyone, the market accepts EBT, Harvest Health Coupons, and Farm to Family Coupons. As a part of the Summer Food Programs, the market offers free meals to children under the age of 18. The 2013 market season started in June and will run through September.
Supporters

We are thankful to our community of new and long-time friends who have generously supported Green Mountain Farm-to-School between July 1, 2012 and June 30, 2013 as we seek to promote the health of Vermont's children, farms and communities.

Major Funders
The Abbey Group
Anonymous (1)
Area Agency on Aging for Northeastern Vermont
Green Mountain Coffee Roasters, Inc.
Green Mountain United Way
Harris & Frances Block Foundation
Jay Peak Resort
Newport City Renaissance Corporation
Northeast Kingdom Community Action
Northeast Kingdom Waste Management District
USDA Farmers Market Promotion Project
USDA Rural Business Enterprise Grant
Vermont Agency of Agriculture, Food & Markets
Vermont Community Foundation
Vermont Housing and Conservation Board

Contributors
Kathryn Aaro
Affordable Self Storage
Kathryn D. Aiken
Natalie Albers
All About Home
Alpha Zeta - Green Mountain Chapter, Jeffords Hall
Christy Anderson and Kevin Gallagher
Anonymous (7)
Apple Ledge Farm
Nick and Jean Arcangeli Audiocarve
Kathryn and Shawn Austin
B & D Builders, Inc.
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Gwen and John Bailey-Rowe
Gerry and Judy Ballinger
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Barnett's, Inc.
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Ben and Fran Batchelder
Thadd Beebe
Bella Doni Pottery
Christine and Don Berthiaume
Steve and Nanette Bonneau
Anne and Ben Bosher
David and Beth Boufard
Derrick Boulay
Mark and Lauri Boyden
Boyden Farm LLC
Randall and Mary Brenner

Christie and Sean Brown
Adam Brunelle
James Burton Jr. and Paula Bailly-Burton
Donald Bustin
Bob Butterfield
Butternut Mountain Farm
Butterworks Farm
Edwin and Joan Camp
Megan Camp
Roger and Janet Cartee
Century 21 Farm & Forest Realty, Inc.
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Chaput Family Farms
Christensen-Dunn Early Foundations Fund
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Couture's Maple Shop/B&B
Christine Crowe and JD Ross
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Sandra and Louis Daigle
Richard Del Favero
Derby Self Storage
Derby Village Store
Terry and Barbara Difazio
Joanna Dillon
Murray and Sharon Diner
Peg and Micky Doheny
Ilene Douglas and Allan Wooley
Dick Dreissigacker and Judy Geer
Eden Ice Cider Company
David Edwards
Kitty and Spud Edwards
Michael and Susan Epstein
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Abby Evankow
Bobby Farlice-Rubio
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Ellen Halperin
Nina Hansen and Craig White
Marilyn Hardy
Louise and Peter Harris
Margie Harrocks
Margaret and Bill Hartman
Sally Harvey
Hayward Farm
Judy and Oz Henschel
Rob Hodgkins
David and Galen Hoffstadt
Ned and Susan Houston

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International Landscape Inc.
Connie Isabelle
Jay Peak Resort
Jim Campbell Real Estate
Gary and Deb Johnson
Lorna Johnson
Pete Johnson
Noah and Shannon Keegan
Cindy and Robert Kern
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Masimo Americas, Inc.
Steve Mason and Patricia Sears
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Frank and Lindsay McDonnell
Betsy and Tim McKay
Mike's Electric, Inc.
John Miller and Jeanne
Desrochers
Steve Mills and Marilyn Beattie
Mark and Karen Mohrmann
Janet and John Monette
Ryan and Angie Moore
Christine and Thomas Moseley
Garrett and Cindy Moylan
Roger Murphy and Julie
Bomengen
Mywood Properties, LC
Tim Newcomb
Newport Natural Foods, LLC
Norman J Fisher & Doris Fisher
Foundation
Kristan and Beth Norris
North Country Hospital
Northeast Kingdom Learning Services
Northpoint Chrysler Dodge Jeep Ram
Kathleen O'Reilly
Organic Valley New England
Origin Design + Communications, LTD
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Lyman Orton
Marion Owen
John and Elizabeth Paonessa
Passumpsic Savings Bank
Adrien Patenaude
Tim Patterson
Suzanne Pelletier
Barry Pelzner and Debby Pollack
Ernestine and Andrew Pepin
Kerry and Bill Perket
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Patty Perl
Pete's Greens, Inc.
Donna and Tom Petit
Roberta Pfeiffer
Joe and Linda Phelan
Benjamin and Barbara Phinney
Yvette Pollack
Daniel Pollack-Pelzner and Laura Rosenbaum
Bonnie and Dave Potter
Julie and Cory Poulin
Tracy and Jeff Poulin
Diana and Peter Poulin
Poulin Grain Inc.
Poulin Lumber Inc.
RG Gosselin, Inc.
Dexter Randall
Chris Rawlings
Holly and Robert Richardson
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Rotary Club of Newport
Rotary Club of the Boundary
Sarah and Oscar Round
Joe Rubano
Tim and Laural Ruggles
Janet Savage
Paige Savage
Violet and Charles Schafer
Sarah and Chris Shafer
Dianna Simpson
Dorothy M. Estienhour
Claudia and John Waller
Dorothy M. Estienhour
Julia Meagher
Kitty and Spud Edwards
Julie Poulin
Pauline and Roger Vachon
Katherine Sims
Yvette Pollock
Katherine Sims
Rod and Nancy Skinner
Milah Winter Guild
Christine Crave and JD Ross
Nat and Kathie Sims
Heidi Sims Fiske
The staff of the Stowe Free Library
Ann D. Van Gilder

Memorial Gifts
In memory of:
Agnes O'Reilly
Kathleen O'Reilly
Chantal
Marty R Lumbra
George Allen Nelson
Lorna and Michael Gaylor
George Allen Nelson
Kerry and Bill Perket
Leo and Claudette Chaput
Chaput Farm Family Farms

In-Kind Gifts
Abby Group
Adrien Patenaude
American Flatbread
Apple Ledge Farm
Baan Thai Cuisine
Roy Barnett
Bella Doni Pottery
Berry Creek Farm
Bonnieview Sheep Dairy
Koi Boynton
Braul's Market, LLC
Bread and Puppet Theatre
Mary Brenner
Brunelle Farms
Vern Buck
Burton Hill Earthworks
Butterworks Farm
Cambridge Elementary School
Charles Capaldi
Cellars at Jasper Hill
Center for America's First Horse
Champlain Orchards, Inc.
Ciliberto's Woodworking
Claire's Restaurant & Bar
Couture's Maple Shop/B&B
Cow Palace
Craftsbury Outdoor Center
Craftsbury General Store
Deep Mountain Maple
Eden Ice Cider Company
Kitty and Spud Edwards
Jeff Fellinger
Foote Brook Farm
Forever Green Landscaping
Freedom Physical Therapy
Paul and Ellie Gavin
Doug Gimler
High Mowing Organic Seeds
Hill Crest Farm
Hoagie's Pizza & Pasta
Jay Peak Resort
Jay Village Inn
Jed's Maple
Jocelyn & Cinta's Bake Shop
Johnny's Selected Seeds
Jon Somes Salon
Robert and Cindy Kern
Kingdom Brewing
Kingdom Creamery of Vermont
Lago Trattoria
Le Belvedere
Bert Letourneau
Isobel Marks
Maine Potato Lady
Morningstar Meadows
Neighborhood Greens
Newport City Renaissance Corp.
Newport Farm & Garden
Newport Natural Foods, LLC
North Derby Berry Farm
Northern Star Cruises
Northwoods Apiaries
Old Stone House Museum
On Vermont Time
Parker Pie Co.
Peace of Earth Farm
Pete's Greens, Inc.
Pick & Shovel
Plantation Relaxation
Bernard Rienendeau
Diana Poulin
Poulin Lumber Inc.
Amy Rickman
John Rowe
Jan and Mary Jan Rozendaal
Kathie and Nathaniel Sims
Jason Shafer
Software Innovations
Springfield Angus
Bill Stevens
Stuart LaPoint Landscaping and Nursery Services
Straford Organic Creamery
Stub's Famous Pickles
Sumpituous Syrups
Andy Tetreault
Tractor Supply Co.
The Tastings Foods & Spirits
Vermont Compost Company
Vermont Highland Cattle Company
Vermont Pie & Pasta
Vermont Smoke and Cure
Vermont Soy
Dean and Pam Vervoort
Jessica and Ethan Ward
Weekside Restaurant and Bakery
Wild Branch Solutions, Inc.
Young's Springdale Farm

The accuracy of this listing is very important to us. Please let us know if you can’t find your name or if you are listed incorrectly so that we can correct our records. Thank you!
Financial Report

STATEMENT OF ACTIVITY
July 1, 2012 - June 30, 2013

REVENUE
Individual and Corporate ................. $57,812
Foundations and Grants ................... $189,085
Program Service Fees ..................... $62,236
Events and Sales ........................... $16,479
Total Revenue ........................... $325,613

EXPENSES
Program Services .......................... $293,160
Management and General .................. $24,276
Development .............................. $8,731
Total Expenses ........................... $326,168

SUMMARY BALANCE SHEET
As of June 30, 2013

ASSETS
Current Assets
Checking/Savings ......................... $11,499
Accounts Receivable ..................... $1,014
Vehicle and Equipment ................... $52,882
Other Assets ............................. $4,001
Total Current Assets ..................... $69,397

LIABILITIES & EQUITY
Current Liabilities
Accounts Payable ........................... $3,588
Other Liabilities ........................... $6,532
Total Current Liabilities ................. $10,199
Total Net Assets ........................... $59,277
Total Liabilities & Net Assets .......... $69,397

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Photo credits: GMFTS staff except Andrew Lanoue (back inside), Emma Pollack-Polzner (1), and Don Landwehrl (1)
This report was printed in Vermont with soy-based inks on recycled paper containing 30% post-consumer recycled fiber.
To observe a group of eager students carefully plant seedlings they nurtured to life brings joy to our work. To see the looks on students faces when they finally taste the harvest brings a true sense of hope and possibility for the future.

— Katherine Sims, Executive Director

Invest in our children's future by becoming a supporter of Green Mountain Farm-to-School and its efforts to promote the health and well-being of Vermont's children, farms and communities. Gifts of all amounts are appreciated.

Make checks payable to Green Mountain Farm-to-School and mail to:

Green Mountain Farm-to-School
194 Main Street, Suite 301, Newport, VT 05855

or donate online at www.greenmountainfarmtoschool.org.