



From Seed to Plate: Growing Healthy Kids and Communities



Green Mountain Farm-to-School

Annual Report
2009-2010





BOARD OF DIRECTORS

David Stackpole
Chair

Susan Barnett
Secretary

Rosemary Croizet

Anne Lazor
Treasurer

Katherine Sims

Dean Vervoort

2009-2010 STAFF

Katherine Sims
Founder and Executive Director

Amy Crank
Education Coordinator

Joanna Dillon
Farm-to-School Coordinator

Paola Aliaga
AmeriCorps FarmCorps Educator

Taylor Burt
*AmeriCorps Nutrition and
Agriculture Educator (Spring)*

Carrie Glessner
*AmeriCorps Nutrition and
Agriculture Educator
(Spring/Summer)*

Julie Jack
*AmeriCorps Nutrition and
Agriculture Educator (Fall)*

Emily Mehr
*AmeriCorps Nutrition and
Agriculture Educator*

Sarah Vecci
*AmeriCorps Nutrition and
Agriculture Educator*

Lindsay Costello
Intern (Fall)



Annual Report 2009-2010

A Letter from the Executive Director and Chair of the Board . . . 1

A Year in Review 2

2009-2010 School Partners 3

Program Overview: Sprouts After-School Program. 4

Program Overview: Green Mountain Farm-to-School Network . . . 6

Program Overview: Green Mountain Farm Direct 8

Highlights from 2009-2010 10

Eat Local Posters 12

Financial Report 13

Supporters 14

Taking Root in 2010-2011 16





A Letter from the Executive Director and Chair of the Board

Dear Friends:

The need for improved child nutrition has never been greater. The statistics about the health of our children are striking: one third of all children born in 2000 or later will suffer from diabetes at some point in their lives, and many others will face chronic obesity-related health problems like heart disease, high blood pressure, cancer and asthma. Researchers estimate that for the first time in American history, today's generation of children will live shorter lives than their parents, due to the health consequences of obesity. Now, more than ever, we need to make changes that help kids lead healthier lives.

This past year has brought remarkable attention to the issues of children, school food and health in America. We are particularly inspired by Michelle Obama's *Let's Move Campaign* and Jamie Oliver's *Food Revolution*. At Green Mountain Farm-to-School, we are proud that our work in the rural Northern Vermont is part of a national effort to address the obesity crisis and increase access to fresh, local foods for all community members. Working in an area where 55% of students qualify for free or reduced price meals, we are providing schools with healthy, delicious foods from local farms. At the same time, we offer hands-on learning opportunities that educate students about nutrition and promote healthy food choices.

In the past year, our ability to realize our mission has grown and we are reaching more children than ever before. Through our Sprouts After-School Program, we planted 5 new school gardens this spring to extend our impact to over 3,000 students in 20 schools across Northern Vermont. We expanded our successful Green Mountain Farm Direct local food distribution system to serve not only school cafeterias but also senior meal sites. Through our Farm-to-School Network, we worked with school staff to integrate farm-to-school activities such as farm field trips, cooking activities and nutrition and agriculture education into the school curriculum. Throughout the year, we brought the community together to celebrate food, farming and community through Harvest Festivals, Community Dinners and Garden Dedication Ceremonies.

This report tells the story of our efforts and how they are making a real difference in the lives of Vermont's children. We are deeply grateful to the tremendous support of donors, administrators, staff, students, farmers and community members who have come together to give life to Green Mountain Farm-to-School's ambitious vision to change the way we eat and think about our food. We hope that you are inspired by this report and join us in celebrating our accomplishments and plans for the future.

Sincerely,

Katherine Sims
Founder and Executive Director

David Stackpole
Board Chair



Katherine Sims



David Stackpole





A Year in Review

During the 2009-2010 academic year, Green Mountain Farm-to-School partnered with schools and farms across Northern Vermont to promote the health of Vermont's children, farms and communities.

1 new website: www.GreenMountainFarmDirect.org

4 senior meal sites partnered with GMFTS to purchase and serve local foods

20 school gardens: designed and planted by GMFTS staff and students in 2010

20% improvement between pre- and post- test scores in after-school program

26 field trips to local farms

39 different local food products served in school cafeterias

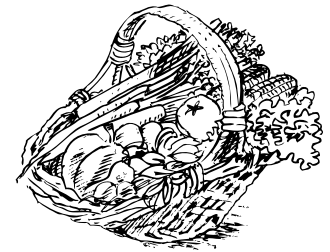
403 students participated in the Sprouts After-School Program

655 hours of after-school programming by GMFTS staff

1,968 pounds of food grown in 15 school gardens for school cafeterias in 2009

3,000 student benefited by GMFTS Programs

\$6,686 worth of food purchased from local farms through GMFTS' Green Mountain Farm Direct



New school garden at Orleans Elementary School, Orleans, VT



GMFTS School Partners 2009-2010



“Can you grow me more rutabaga? The rutabaga we had last year [from the garden] was really well received.”
 — Becky,
 Food Service Director



2009-2010 Member Schools

1. Albany Community School
2. Barton Graded School
3. Brighton Elementary School
4. Brownington Central School
5. Cambridge Elementary School
6. Charleston Elementary School
7. Coventry Village School
8. Craftsbury Elementary School
9. E. Hatton Taylor School
10. Glover Community School
11. Holland Elementary School
12. Hyde Park Elementary School
13. Irasburg Village School
14. Jay/Westfield Elementary School
15. Lowell Graded School
16. Lyndon Institute
17. Newport Town School
18. North Country Junior High School
19. Orleans Elementary School
20. Troy School
21. Waterville Elementary School



Sprouts After-School Program

The Sprouts Program teaches a comprehensive nutrition and agriculture curriculum consisting of 35 standardized workshops on topics including gardening, farming, nutrition, and cooking. Through hands-on, inquiry-based gardening and cooking activities, we seek to increase students' exposure to fresh, nutritious foods, recognizing that when students have participated in growing, harvesting and preparing foods, they are more likely to try new foods and make healthy food choices.



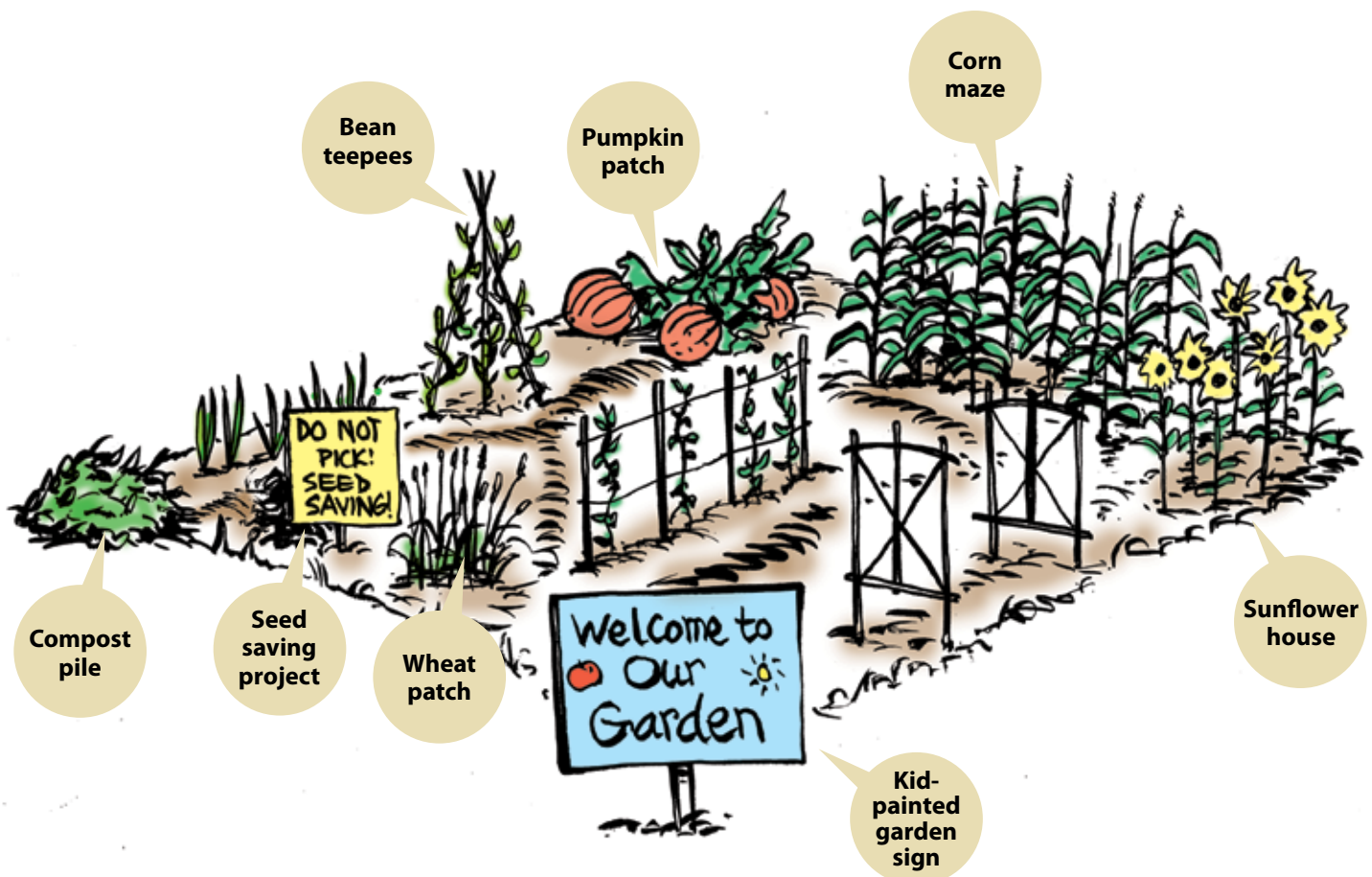


A Typical GMFTS School Garden

- Is designed entirely by students
- Features a wide variety of fruits and vegetables
- Produces an average of 350 pounds of food, which is donated to the school cafeteria
- Is located on school property and averages 30 feet x 40 feet.

My favorite memory of the garden was finding out that carrots can be purple too!”

— Allura, 3rd grade



“I liked knowing that the foods we harvested were being used in the school lunch.”

— Tristan, 7th grade



Green Mountain Farm-To-School Network

The Green Mountain Farm-to-School Network provides Vermont schools with local foods for the school cafeteria and hands-on learning opportunities for students that promote healthy food choices such as taste tests, school gardens, farm field trips, nutrition education and more. These programs ensure that every child has access to nutritious food while simultaneously benefiting local farmers.

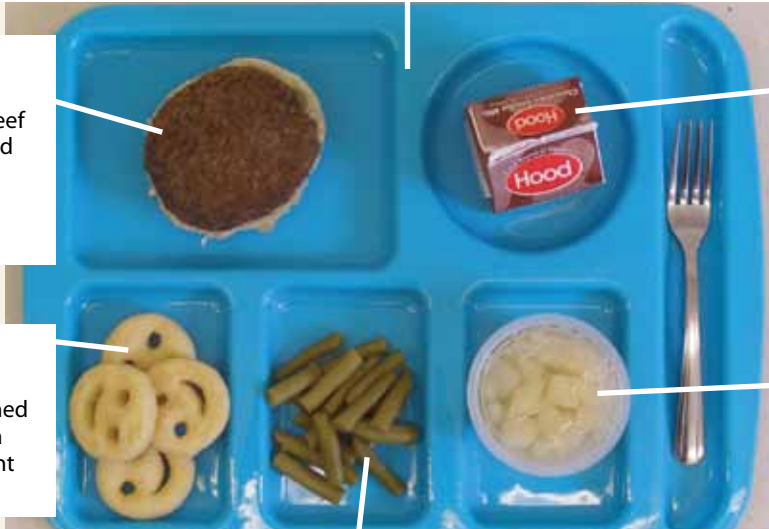




The Current School Lunch: The food served in school cafeterias today has significant consequences for the health and wellbeing of our children.

Schools are reimbursed by the federal government for meals they serve and the current reimbursement rate for a free lunch is \$2.68. After labor and other costs, schools have less than a \$1 to spend on food.

Schools receive free commodities from the Government, like frozen beef patties and other processed foods, which have a high salt content and added preservatives and flavors.



13% of the daily caloric intake for children now comes from sugar-sweetened beverages. Chocolate milk contains the same amount of sugar as a Classic Coke.

Foods like smiley fries, chocolate milk, frozen chicken nuggets, and canned fruit cocktail all qualify as a healthy lunch under current federal guidelines.

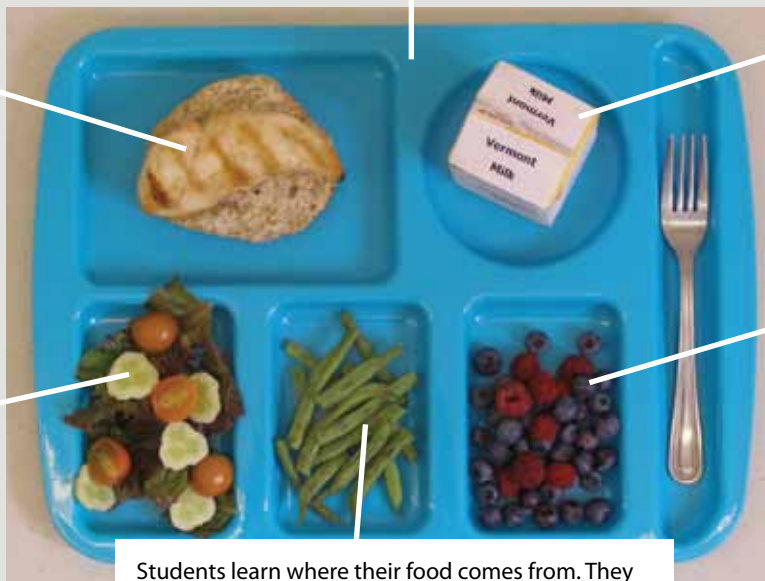
The average American meal travels 1,500 miles from farm to plate.

The food industry spends \$20 billion a year on marketing foods of little or no nutritional value to children.

Our Vision for School Lunch: If we can change the way that children eat and think about food, we can make a positive impact on children and families.

The cafeteria becomes a classroom where students and staff learn about nutrition and become partners in the food cycle.

The majority of food is purchased from farms within 100 miles of the school.



Schools invest in the health of their students and farms and purchase locally-produced milk, meat and produce for their school food program.

All schools have gardens that serve as outdoor classrooms and produce food for their school cafeteria.

Students consume more fresh fruits and vegetables because they are served local foods harvested when nutritional content and flavor are at their peak.

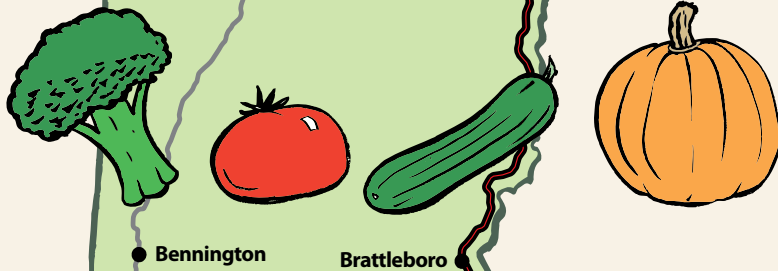
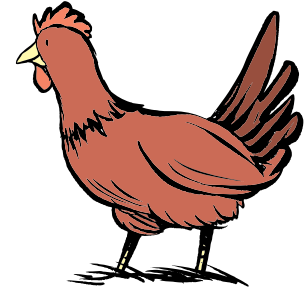
Students learn where their food comes from. They visit farms and are involved in harvesting and preparing foods.



Green Mountain Farm Direct

Green Mountain Farm Direct is a regional food distribution system that delivers Vermont farm products to schools and other institutions. Through easy ordering and coordinated delivery, these purchases strengthen our local economy, provide Vermonters with healthy, fresh food, and build lasting relationships in our communities.





How Farm Direct Works

- 1 Publish Product List**
 GMFD distributes a weekly Local Food Product List, featuring products from multiple farms, to schools and other institutions.
- 2 Coordinate Orders**
 GMFD takes orders from the institutions and submits them to the necessary farms.
- 3 Facilitate Deliveries**
 Farms and/or GMFD deliver the orders.

Member Farms

1. *Craftsbury*: **Pete's Greens**, Produce
2. *East Fairfield*: **Vermont Cranberry Company**, Cranberries
3. *Isle La Motte*: **Hall's Orchard**, Apples
4. *North Troy*: **Blueberry Ridge**, Blueberries
5. *Troy*: **Brault's Market**, Meat
6. *Shoreham*: **Champlain Orchards**, Apples, cider
7. *Stanstead, Quebec*: **Heath Orchards**, Apples
8. *Westfield*: **Berry Creek Farm**, Produce
Butterworks Farm, Dairy, flour, dry beans
Couture's Maple/B&B, Maple Syrup
Good Life Valley Farm, Produce
Kingdom Mountain Maple, Maple syrup
Northwoods Apiaries, Honey, produce, eggs
9. *Williamstown*: **Chappelle's Potatoes**, Potatoes



Highlights from 2009-2010



Grow-a-Row: Through our Grow-A-Row Program, we encourage community members to plant an extra row in their home garden and donate the produce to the school meal program.



Harvest Festival: The whole school comes together to celebrate food, farming and community during Fall Harvest Festivals; Participants enjoy a local food meal prepared by students, live music, a mini farmers' market, displays of student work, petting zoos, slideshows, and more.



Composting: GMFTS is working with schools to implement composting programs that divert food waste from the landfill and turn that waste into a valuable resource.



Senior Meal Sites: Through a partnership with the Area Agency on Aging for Northeastern Vermont, GMFTS is providing fresh, local foods to senior meal sites in Northern Vermont.



Farm Field Trip: Farm Field Trips give students the opportunity to visit the places where their food is grown and meet the people who grow it.



Wheat Patch: During an in-class workshop on wheat, students learn about the benefit of eating whole grains while grinding wheat grown in the school garden and making pretzels.



Eat Local Poster Series

During the 2009-2010 academic year, Green Mountain Farm-to-School launched a new poster campaign designed specifically for school cafeterias to promote the use of local foods and highlight individual Vermont farms. We expect to add new posters to the series in the coming year.

Berry Creek Farm, Westfield, Vermont Produce

Berry Creek is a small, diversified family farm located on 156 acres in Westfield, Vermont. Owners Gerard and Rosemary Croiset tend three acres of mixed vegetables, one acre of strawberries, five greenhouses and a few animals. The farm has been certified organic since 1993.




Green Mountain Farm-to-School
Newport, VT
www.gmfts.org



Use your dollars to buy locally — invest in your health, your community and the future.

Butterworks Farm, Westfield, Vermont Dairy

Jack and Anne Lazer have been operating Butterworks Farm, an organic dairy farm in Westfield, Vermont, since 1979. The farm produces a variety of products including milk, yogurt, heavy cream, dry beans, cornmeal, whole wheat flour and sunflower oil.




Green Mountain Farm-to-School
Newport, VT
www.gmfts.org



Use your dollars to buy locally — invest in your health, your community and the future.

Why Eat Local Food?

Eating local food is good for you and your community.
Local food:

- Tastes better and promotes health**
Locally grown produce ripens naturally in the field, not in a truck or warehouse. It is harvested when nutritional content and flavor are at their peak. And, since local food doesn't travel long distances, it is fresh, healthy and tasty when it reaches your plate.
- Strengthens community and builds trust**
Learning the story behind your food — and food producers more meaningful and enjoyable. On a larger scale, eating locally helps strengthen the overall local safety and security of our country.
- Supports local economy**
When you buy food directly from farmers such as at farmers markets or through farm shares, farmers get full retail prices for their food. This not only helps the farmers, but also keeps money circulating through your community because local farmers invest back into local businesses for food, seed and other materials.




Green Mountain Farm-to-School, Newport, VT
www.gmfts.org

Did you know? Buying local food also has these benefits:



- Protects open spaces**
Vermont has a unique and beautiful landscape of green fields, red barns and forests. By supporting local farms, you help ensure that farms can continue working the land, which preserves these treasured views and open spaces.
- Reduces our carbon footprint**
The average food product travels 1,500 to 2,000 miles before reaching your plate — the distance from Vermont to California. Transportation is the largest consumer of energy in the food sector, which puts a big strain on the environment. When we buy locally, transportation and food fuel usage are greatly reduced.
- Benefits the environment and wildlife**
The farming practices of small-scale, local farms are gentler on the environment, by using traditional techniques like rotating crops and other soil-enriching techniques and practices, local farms produce water quality improves soil conditions and maintains wildlife habitats. Buying local food supports these environmental efforts.
- Promotes a diversity of plants and animals**
Large, industrial farms ship local long distances and grow products that are easy to produce and transport. When farms and grow products locally they can diversify and grow a variety of food — selecting the types that are most delicious and best suited for each regional climate and cultural tradition. Buying local foods helps preserve the diversity of plants and animal species.

Use your dollars to buy locally — invest in your health, your community and the future.

Vermont Harvest Calendar

Availability periods are approximate and may vary depending on local weather. Dates given for specific items are available throughout the season at local farmers' markets, farm stands and food trucks and can be subject to change. Find out when your favorite fruits and veggies are in season and which products are in season now.

Item	Available (Storage)
Apples	Sept - Nov
Asparagus	May - June
Beans	July - Sept
Beets	Sept - Nov
Broccoli	Sept - Nov
Brussels Sprouts	Sept - Nov
Cauliflower	Sept - Nov
Chard	Sept - Nov
Corn	Aug - Oct
Cucumbers	July - Sept
Eggplant	July - Sept
Garlic	Sept - Nov
Green Beans	July - Sept
Herbs	June - Sept
Kale	Sept - Nov
Kidney Beans	July - Sept
Leeks	Sept - Nov
Lettuces	June - Sept
Onions	Sept - Nov
Parsnips	Sept - Nov
Potatoes	Sept - Nov
Radishes	June - Sept
Spinach	June - Sept
Squash	Sept - Nov
Sweet Potatoes	Sept - Nov
Tomatoes	July - Sept
Zucchini	July - Sept

Green Mountain Farm-to-School
Newport, VT
www.gmfts.org

Use your dollars to buy locally — invest in your health, your community and the future.

This project was made possible thanks to generous support from the Ben & Jerry's Foundation and the Area Agency on Aging for Northeastern Vermont.



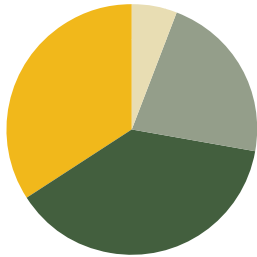
Financial Report

STATEMENT OF ACTIVITY

July 1, 2009 - June 30, 2010

REVENUE

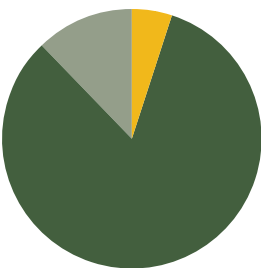
Individual and Corporate	\$35,210.45
Foundations and Grants	\$59,472.59
Program Service Fees	\$52,460.71
Events and Sales	\$8,880.45
Total Revenue	\$156,024.20



Individual and Corporate	22%
Foundations and Grants	38%
Program Service Fees	34%
Events and Sales	6%

EXPENSES

Program Services	\$127,698.00
Management and General	\$19,508.47
Development	\$7,344.14
Total Expenses	\$154,550.61



Program Services	83%
Management and General	12%
Development	5%

SUMMARY BALANCE SHEET

As of June 30, 2010

ASSETS

Current Assets

Checking/Savings	\$27,325.34
Accounts Receivable	\$4,799.85
Other Assets	\$1,320.00
Total Current Assets	\$33,445.19

LIABILITIES & EQUITY

Current Liabilities

Accounts Payable	\$2,210.20
Other Liabilities	\$1,897.01
Total Current Liabilities	\$4,107.21
Total Net Assets	\$29,337.98

Total Liabilities & Net Assets \$33,445.19



Vermont Farm-to-School, Inc., DBA Green Mountain Farm-to-School is a 501(c)(3) organization.



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, 2009 and June 30, 2010 as we seek to promote the health of Vermont's children, farms and communities.

Major Funders

Anonymous (1)
Adm. Wm. Nelson Foundation
American Medical Association
Area Agency on Aging for
Northeastern Vermont
Ben & Jerry's Foundation
Bezamat Foundation
Delmer R. Barrows Charitable
Fund
Green Mountain Fund of
the Vermont Community
Foundation
Jay Peak Resort
Wild Branch Solutions, Inc.

Paul Bosco
Benjamin and Anne Boshier
Boyden Farm
Mark and Lauri Boyden
Brault's Market, LLC
Daniel Briggs
Elise and Fred Brink
Anne Brown
Gloria Bruce
Jason and Annie Brueck
James Burton Jr. and Paula
Bailly-Burton
Donald Bustin
Martha Bustin
David Cacciamani and
Mary Anderson
Century 21 Farm & Forest Realty
Suzanne Christensen
John and Rocio Clark
John and Lynda Cluba
Community National Bank
Lindsay Costello
Jacques and Pauline Couture
Couture's Maple Shop/B&B
Ann Creaven
Rosemary and Gerard Croizet
Irene and Daniel Dagesse
Joanna Dillon
Murray and Sharon Diner
Susan Dixon
Tiffany Doggett and John
Lynch
Eden Ice Cider Company
Lyle and Kitty Edwards
Lisa Erwin-Davidson
Mike Farney and Lisa Daigle-
Farney
Douglas and Barbara Flack
Jim and Barb Flint
Laini Fondiller
Food Works at Two Rivers
Center
Sally Fraize

Friends of Burlington Gardens
Edward and Frederika French
Ben-Ami Friedman and Carla
Hall
Paul and Shari Gagne
Natalie Gaines
Michele Gerin-Lajoie
Vera Gerrity
Daniel and Maria Gerrity
Meredith Hall
Sally Harvey
Sally Hensley and Michael Kalil
John and Rachel Hitt
Robert Hodgkins
David and Anne Holdridge
Anne S. Hopkins
Susan Houston
International Landscape Inc.
Johnson Woolen Mills
Ben and Hannah Kahan
Patricia Karter
Robert and Cynthia Kern
King Arthur Flour
Frank and Alicia Knoll
Anne and Jack Lazor
Tina Leblond
Richard and Georgia Lee
Margaret Lee
William and Leslie Lee
Albert and Eleanor Leger
Rebecca Leventhal
Eugene Levine
Eleanor Lintner
Mary Ellen and George Linton
Lowell Friends Worship Group
Stephanie Lylis
Denis and Carolyn Lyster
Marcy E. MacDonald
Daniel Maclure
Vicki Maitre
Christina Malanga
Brendan Malloy

James and Susan Malloy
Stacy Manosh
Stephen and Alma Marsh
Steve Mason and Patricia Sears
Corinne McCloskey
R. James and Martha McKay
Brianna McKenney
John Miller and Jeanne
Desrochers
Peter and Anne Millington
Mike and Christine Moseley
Benjamin Mottau
Marion Muller-Baer
Kimberly Murillo
Roger Murphy and Julie
Bomengen
Mywood Properties, LC
Aaron and Chantale Nadeau
NEKTI Consulting
Elizabeth and Robert Neville
Newport Natural Foods, LLC
North Country Health System
Elizabeth Norris
Organic Valley New England
Marion Owen
Passumpsic Savings Bank
Barry Pelzner and Deborah
Pollack
Thomas L. and Donna T. Petit
Benjamin and Barbara Phinney
Jamie Phinney
Louisa Phinney
Susanna and David Place
Yvette Pollack
Emma Pollack-Pelzner
Daniel Pollack-Pelzner and
Laura Rosenbaum
Margot Pollans
Poulin Grain Inc.
Carol Quinn
Dexter Randall
Chris Rawlings
Andree Reno

Contributors

Anonymous (4)
The Abbey Group
Natalie Albers
Mark Angeloni
Applecheek Farm
Abigail Austin
Jim Axley
Merlin Backus
Caroline and Thomas Bailey
Judy and Gerry Ballinger
Alexandra and Mathias Bannach
Elisabeth Barnett
Barnett's, Inc.
Susan and Roy Barnett
Sarah Barnett
Sam and Marie Bartlett
Frances and Benjamin
Batchelder
Lenore Beers and Neil Fromm
Yoshi and Kate Belash
Glenn Belongie
Big Bear Real Estate, Inc.
Matthew Bingham and
Sarah Teele
Stephen and Nanette Bonneau



Jan and Mary Jane Rozendaal
 Joseph Rubano
 Laural Ruggles
 Joanna Russell
 Karen Sanders
 Nathan Sartwell and Kyla Hartigan
 Ruby and Isaiah Sartwell
 Chris and Sarah Shaffer
 Katherine Sims and Josh White
 Nathaniel and Katherine Sims
 Ethan A.H. Sims
 Nancy and Sherrod Skinner
 L. Tucker Smith
 Douglas and Vivian Spates
 Barbara and David Spiegelman
 Russell and Janet Spring
 David Stackpole
 Robert and Gillian Staniforth
 Robert and Anita Starr
 Jesse and Anna Stein
 Heather Steinhour
 Elizabeth and Edward Strachan
 P. Bryden Sweeney-Taylor and Katy Dion
 Robert Taisey
 Carl and Susan Taylor
 Nancy Tessier
 Laurence and Barbara Thompson
 Robert Turner and Otile McManus
 Rebecca Velazquez
 Dean and Pamelyn Vervoort
 Joshua Viertel
 Kris Waagen and Megan Barcelos
 Brian and Claire Walsh
 Jacob Webster and Michelle Legault
 Edward and Mary Wendell
 Robert and Barbara White
 Ethan and Anne Winter
 Paul Wolfe
 Enid Wonnacott
 Rick and Frances Woodward
 James and Holly Wyllie
 Yankee Farm Credit
 Christopher and Meredith Young
 Keith and Gloria Young

Honorary Gifts

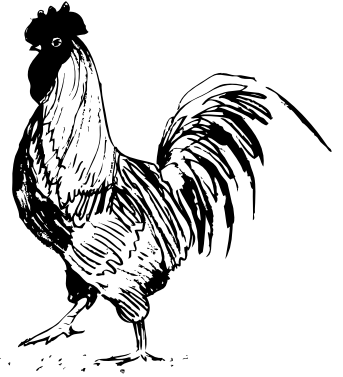
In Honor of Anna Mary Anderson
Jon and Kathryn Osborne
 In Honor of Amy Bahrenburg
Jesse and Anna Stein
 In Honor of Peggy Coutu
Laurent and Catherine Potdevin
 In Honor of Erika Bellavance
Jon and Kathryn Osborne
 In Honor of Cher Feitelberg
Laurent and Catherine Potdevin
 In Honor of Abby Klein
Jesse and Anna Stein
 In Honor of Nathaniel and Katherine Sims
Heidi Fiske

Memorial Gifts

In Memory of James Erwin
Eric Erwin
 In Memory of Sylvia T. Ferry
Elizabeth Ferry
 In Memory of Hugh Putnam
Benjamin and Barbara Phinney L. Tucker Smith

In-Kind Gifts

Dan and Kim Backus
 Roy Barnett
 Berry Creek Farm
 Marcel Bonin
 Bob Booth
 John Desjardins
 Marc Farrow
 Dave Gallup
 Terrance and Stacey Glodgett
 High Mowing Seeds
 Doug James
 Paul and Sonya Kittredge
 Dylan Laflam
 Jason Lefebure
 Bert Letourneau
 Ken Mason
 Jeanine and Michael Morelli
 Newport Natural Foods, LLC
 Pick and Shovel
 Benjamin and Barbara Phinney
 Scott Reed
 Steve Schlipf
 Bill Stevens
 Andre Tetreault



Amanda Tilton-Martin and Carlos Martin
 Wayside Restaurant and Bakery
 Rick Woodward
 Vermont Compost Company
 Vermont Highland Cattle Company

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!

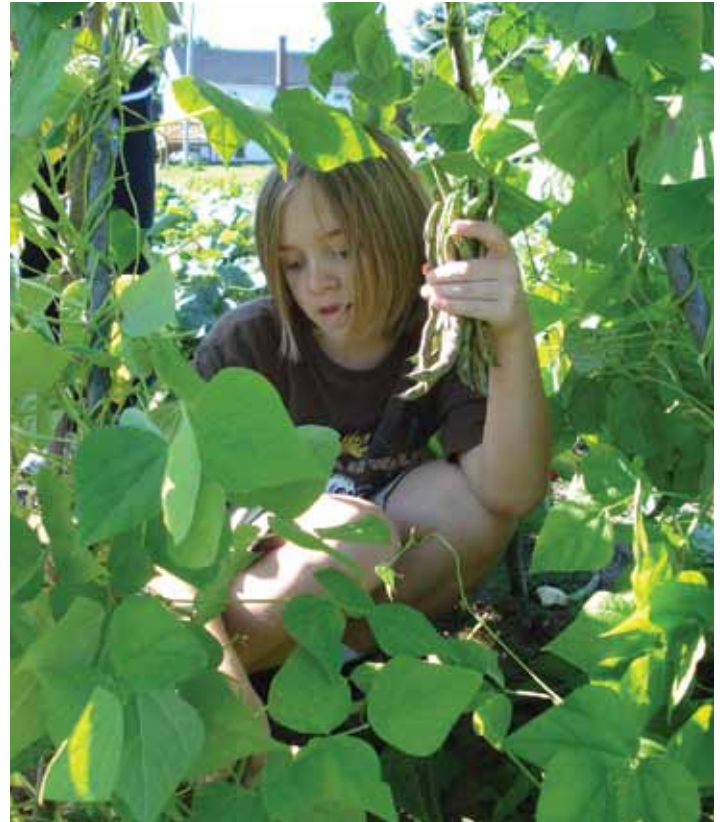




Taking Root in 2010-2011

In the 2010-2011 academic year, we are poised to have a greater impact than ever before. With your support, GMFTS is expanding our successful program model to provide fresh, local food and nutrition education to more children and community members. As we look ahead, our top priorities for the 2010-2011 academic year are to strengthen our relationships with our existing partners and reach more community members by:

- Doubling the number of schools and senior meal sites purchasing local foods through Green Mountain Farm Direct.
- Offering more standards-based nutrition and agriculture workshops during the school day.
- Adding new infrastructure to enhance our school gardens capacity to serve as an outdoor classroom.
- Expanding our pilot FarmCorps Program, which brings youth from diverse backgrounds together to build a sustainable local food system through hands-on gardening and farming activities.
- Increasing volunteer participation in our programs through summer garden and monthly taste tests programs.
- Disseminating best practices to other communities in Vermont and across the country.

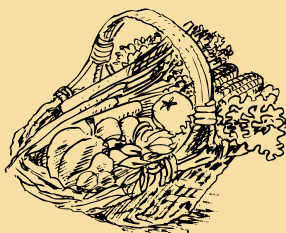




Invest in our children's future by becoming a supporter of Green Mountain Farm-to-School and its efforts to promote the health and wellbeing of Vermont's children, farms and communities. Gifts of all amounts are appreciated.

Please 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.



“We serve all the food from the garden to our students. They are always eager to eat the food that they helped grow and now they are more willing to try other new foods.”

— Debbie, food service director

Graphic Design: Newcomb Studios and Katherine Sims

Photography: Taylor Burt (4); Joanna Dillon (10); Julie Jack (6, 17, back cover); Don Landwehrle (1); Bree McKenney (1); Emily Mehr (cover, 4, 10, 11, 15, 16); Pete's Greens (8); Katherine Sims (cover, i, 2, 4, 7, 8, 10, 11); Sarah Vecci (cover, 6, 10)

Printing: Ecolor Printing, Waitsfield, Vermont

This report was printed with soy-based inks on recycled paper containing 30% post-consumer recycled fiber.



Non-Profit Org.
U.S. Postage
PAID
Permit No. 45
Newport, VT

Green Mountain Farm-to-School

194 Main Street, Suite 301
Newport, VT 05855

802-334-2044

GreenMountainFarmtoSchool.org

CHANGE SERVICE REQUESTED

