



From Seed to Plate: Growing Healthy Kids and Communities



Green Mountain Farm-to-School

Annual Report
2010-2011



“Every child who begins to realize the importance of how their body is nourished and that growing, cooking, and eating good food is fun, has the potential to make better decisions on behalf of Planet Earth and to take that message to many others.”

— David Stackpole,
Chair of the Board





Green Mountain Farm-to-School's mission is to restore and strengthen local food systems in Vermont by promoting positive economic and educational relationships between schools, farms, and communities. Our vision is to build local food systems in Vermont that promote environmental stewardship, create sustainable local economies, and nurture the health and well-being of our children and our communities.

A Letter from the Executive Director and Chair of the Board

Dear Friends:

Green Mountain Farm-to-School was launched with the simple idea that we can give children the healthy future that they deserve. Change is urgently needed. 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. The number of farms in Vermont is rapidly declining. Limited access to affordable healthy food remains a problem for millions, including many in northern Vermont where 55% of children qualify for free or reduced price lunch.

Over the past year, thanks to your support, we've done so much. Our theme for this past year was "Taking Root", which for us meant significantly expanding our programs to provide more children than ever before with fresh, healthy foods and the knowledge and skills they need to make healthy food choices. We took root by planting more gardens, delivering more food, and providing more educational programming (see page 7). In addition to our school-based programs, we recruited and trained AmeriCorps volunteers for a yearlong term of public service in school food systems. After this work we are poised to have an even greater impact next year when we seek to "Bear Fruit" (see page 14).

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 the next generation of kids eat and think about food. We hope that you are inspired by this report and join us in celebrating our accomplishments and our plans for the future.

Sincerely,

Katherine Sims
Founder and Executive Director

David Stackpole
Board Chair



Katherine Sims



David Stackpole

2010-2011 Staff

Katherine Sims, *Founder and Executive Director*
Amy Crank, *Education Director*
Paola Aliaga, *AmeriCorps Nutrition and Agriculture Educator, FarmCorps Coordinator*
Elizabeth Alexy, *AmeriCorps Nutrition and Agriculture Educator*
Kristopher Flack, *AmeriCorps Farm-to-School Coordinator*

Emily Rose, *AmeriCorps Farm-to-School Coordinator*
Andy Testo, *AmeriCorps Nutrition and Agriculture Educator*
Kate Page, *Intern*
Emily Portman, *Intern*
Audrey Post, *Intern*
Michelle Skolnik, *Intern*

Board of Directors

David Stackpole, *Board Chair*
Susan Barnett
Rosemary Croizet
Lisa Daigle-Farney
Robert Kern
Anne Lazor, *Treasurer*
Katherine Sims, *Founder and Executive Director*
Dean Vervoort
Steve Wright
Holly Wyllie, *Secretary*



Our Vision: Growing Healthy Kids

We believe that all children should have access to fresh, healthy foods and the knowledge and skills they need to make healthy foods choices.

We hope to achieve this vision by:

School Garden: By actively engaging students in the food system through planting, maintaining, and harvesting a garden, we find that they are more likely to make healthy food choices.

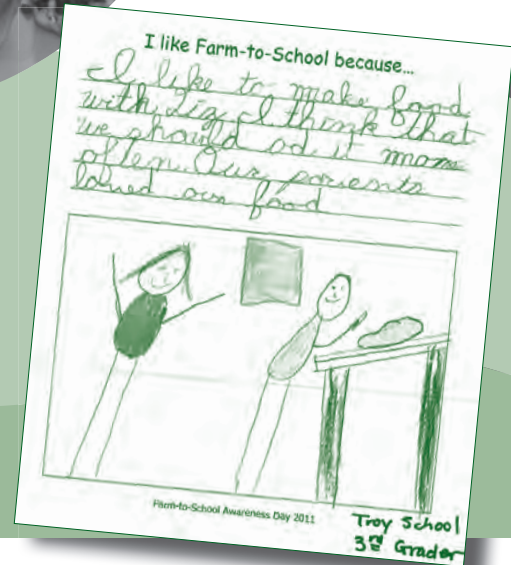
Cafeteria: By offering healthy foods in schools, we can ensure that all children have access to the nutrition they need to be successful in school and life.

Community Events: By hosting community events that celebrate food, farming, and community, we can engage everyone including parents, farmers, legislators, health care professionals, community-based organizations, and businesses in our effort to reduce childhood obesity.



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

Food Distribution: By delivering local foods to schools, we can make healthy foods accessible and affordable for all and simultaneously support the local economy.



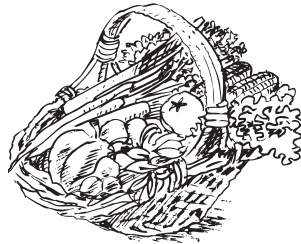


Why Eat Local Food?

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

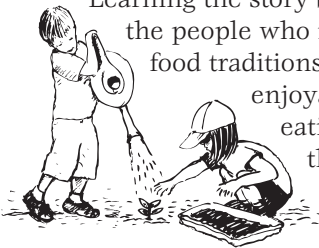
Tastes better and promotes health

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.



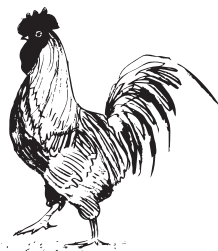
Strengthens community and builds trust

Learning the story behind your food – and the people who nurtured it – makes our food traditions more meaningful and enjoyable. On a larger scale, eating locally helps strengthen the overall food 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 price 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 feed, 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 well-loved views and open spaces.

Reduces our carbon footprint

The average food product travels 1500 to 2500 miles before reaching your plate – the distance from Vermont to Colorado! 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 fossil 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 often avoiding herbicides and pesticides, local farms protect water quality, improve soil condition and maintain wildlife habitats. Buying local food supports these environmental efforts.

Promotes a diversity of plants and animals

Large, industrial farms ship food long distances and grow varieties that are easy to produce and transport. When farms sell their 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 traditions. Buying local foods helps preserve the diversity of plant and animal species.

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

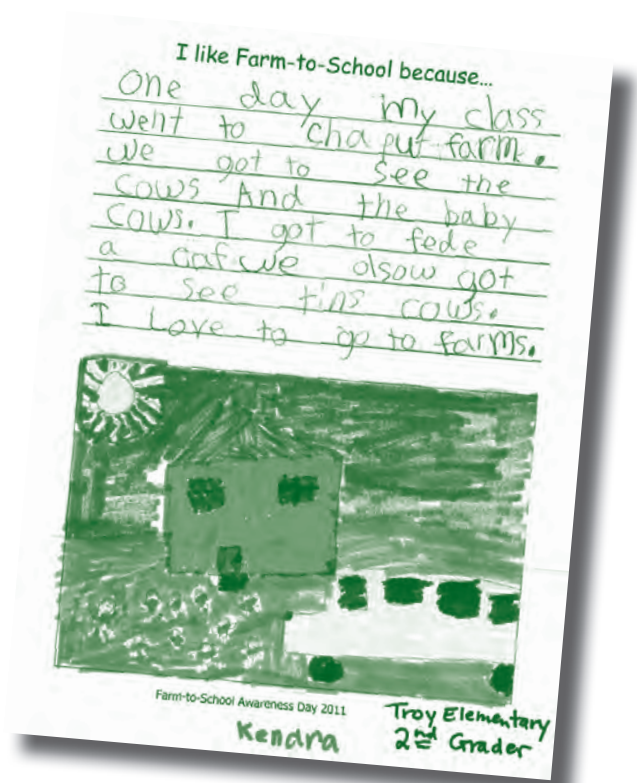


GMFTS School Partners 2010-2011



2010-2011 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. Irasburg Village School
13. Jay/Westfield Elementary School
14. Lowell Graded School
15. Lyndon Institute
16. Newport City Elementary School
17. Newport Town School
18. North Country Junior High School
19. Orleans Elementary School
20. Sheldon Elementary School
21. St. Albans City School
22. Swanton School
23. Troy School
24. Waterville Elementary School





A Year in Review

During the 2010-2011 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 through four signature programs:

Sprouts After-School Program

Sprouts is a year-round after-school program for grades 2-6 that promotes healthy lifestyle choices through gardening and cooking activities. As a part of the program, students design, plant, and harvest a school garden.

23 school gardens were designed and planted by GMFTS staff and students in the spring of 2011.

397 students participated in the Sprouts After-School Program.

2,631 pounds of food were harvested from 20 school gardens and served in their school cafeterias in the fall of 2010.



Green Mountain Farm-to-School Network

GMFTS Farm-to-School Coordinators work with school staff to procure local foods for the school cafeteria and provide hands-on learning opportunities such as taste tests, farm field trips, nutrition education, and community events.

41 field trips to local farms.

341 in-class workshops including the science of composting, plant lifecycles, From sheep to sweater, and the seasons of the apple orchard.

109 taste tests of local food recipes in school cafeterias.

8 school launched or continued school composting programs with support from GMFTS.



Green Mountain Farm Direct

Green Mountain Farm Direct is a regional food distribution system that delivers Vermont farm products to schools and other institutions.

32 schools, senior meals sites, and other institutional buyers such as restaurants and stores purchased local food from 20 farms.

68 different local food products were purchased by institutions including apples, meat, eggs, produce, maple syrup, and flour.

\$14,406 worth of food purchased by schools, senior meal sites, and other institutions.



FarmCorps*

FarmCrops is a job and life skills training program for at-risk youth and young adults that combines hands-on agriculture work, community service and skill building workshops.

31 offenders participated in hands-on agriculture work, community service, and skill building workshops.

178 pounds of food were harvested from a Newport area community garden and donated to a local food shelf.



*A new program in 2010-2011

Over 5,000 students benefited by GMFTS Programs.



GMFTS Farm Partners 2010-2011



2010-2011 Member Farms

We are grateful to the following farms and food producers who hosted a farm field trip, helped with a school garden, or provided food for an event or school cafeteria as a part of GMFTS' programs during the 2010-2011 academic year.


- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Apple Ledge Farm, <i>Coventry</i> 2. Berry Creek Farm, <i>Westfield</i> 3. Black Sheep Sugarhouse, <i>Orleans</i> 4. Border Maple Farm, <i>Derby Line</i> 5. Boyden Farm, <i>Cambridge</i> 6. Boyden Valley Winery, <i>Cambridge</i> 7. Brault's Market and Slaughterhouse, <i>Troy</i> 8. Butternut Mountain Farm, <i>Johnson</i> 9. Butterworks Farm, <i>Westfield</i> 10. Cellars at Jasper Hill, <i>Greensboro</i> 11. Champlain Orchards, <i>Shoreham</i> 12. Chandler Pond Farm, <i>South Wheelock</i> 13. Chappelle's Potatoes, <i>Williamstown</i> 14. Chaput Family Farm, <i>North Troy</i> 15. Chateau Tarbox, <i>Orleans</i> 16. Couture Family Farm, <i>Westfield</i> 17. Deep Root Cooperative, <i>Johnson</i> 18. Derby Pond Farm, <i>Derby</i> 19. Doncaster Family Farm, <i>Coventry</i> 20. Eden Ice Cider, <i>West Charleston</i> 21. Eric Lanoue's Sugarhouse, <i>Glover, VT</i> 22. Farm and Forest Ranch, <i>Orleans</i> 23. Flack Family Farm, <i>Enosburg Falls</i> 24. Green Wind Farm, <i>Fairfield</i> 25. Hall's Orchards, <i>Isle La Motte</i> | <ol style="list-style-type: none"> 26. Heath Orchards, <i>Stanstead Quebec</i> 27. Highfields Composting, <i>Hardwick</i> 28. High Mowing Seeds, <i>Wolcott</i> 29. Hollander Farm, <i>Holland</i> 30. Jed's Maple Products, <i>Westfield</i> 31. Kingdom Bounty Bakery, <i>Newport</i> 32. Kingdom Mountain Maple, <i>Westfield</i> 33. Lazy Lady Farm, <i>Westfield</i> 34. Manning Asparagus Farm, <i>Lowell</i> 35. Maple Brook Farm, <i>Bennington</i> 36. Maple Meadow Farm, <i>Salisbury</i> 37. Mike Roots Orchard, <i>Brownington</i> 38. Monroe's Sugaring, <i>Orleans</i> 39. Morningstar Meadows, <i>Glover</i> 40. Northeast Kingdom Mustard, <i>Westfield</i> 41. Northwoods Apiaries, <i>Westfield</i> 42. Patenaude Maple, <i>Holland</i> 43. Peace of Earth Farm, <i>Albany</i> 44. Peak View Berry Farm, <i>Orleans</i> 45. Pete's Greens, <i>Craftsbury</i> 46. Ploughgate Creamery, <i>Albany</i> 47. Randall Family Farm, <i>Troy</i> 48. Red Hen Bakery, <i>Middlesex</i> 49. Sunset View Farm, <i>Derby</i> 50. Tamarlane Farm, <i>Lyndonville</i> 51. Vaillancourt Orchard, <i>Enosburg Falls</i> 52. Vermont Cranberry Company, <i>East Fairfield</i> 53. Vermont Compost Company, <i>East Montpelier</i> 54. Vermont Highland Cattle Company, <i>Orleans</i> 55. Vermont Smoke & Cure, <i>South Barre</i> 56. Vermont Soy, <i>Hardwick</i> 57. Workrow Farm, <i>Barton</i> |
|---|--|



I like Farm-to-School because...

We made salad!
 It was yummy!
 We cut up 40 potatoes,
 We peeled lettuce and
 cut up carrots. I
 learned that making
 salad is fun!

Ashley Daigle




Farm-to-School Awareness Day 2011
 Troy Elementary
 2nd Grader



I like Farm-to-School because...

My class and I made the squash
 smiles with kids. We got the squash from
 our garden that we grew. After we were
 all done making the squash smile we got them
 out for the full house. The next day there
 was like only 10 of them left! I was very
 surprised. I guess what I am saying
 is that it is a lot of fun making the
 squash smiles and working in the garden.



Farm-to-School Awareness Day 2011
 Troy School
 3rd Grader





Vermont Harvest Calendar

Eat with the seasons! This calendar shows the diverse array of farm products that are available throughout the seasons at local farmers markets, farm stands and retail stores. Eating food when it is in season means flavor and nutritional value are at their peak and cost is often at its lowest. Find out when your favorite fruits and veggies are freshest and which products are in season now.

January

- Apples
- Beets
- Cabbage
- Carrots
- Garlic
- Onions
- Potatoes
- Rutabaga
- Winter Squash
- Turnips
- Meat
- Egg
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

February

- Apples
- Beets
- Cabbage
- Carrots
- Garlic
- Onions
- Potatoes
- Rutabaga
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Dry Beans
- Grains

March

- Apples
- Beets
- Carrots
- Onions
- Potatoes
- Rutabaga
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

April

- Potatoes
- Rutabaga
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

May

- Asparagus*
- Radishes*
- Rhubarb*
- Scallions*
- Spinach*
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

June

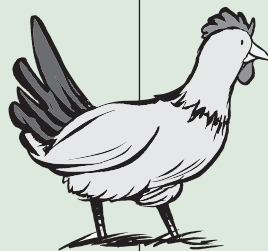
- Strawberries*
- Asparagus
- Chard*
- Greens*
- Peas*
- Radishes
- Rhubarb
- Scallions
- Spinach
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

July

- Blackberries*
- Blueberries*
- Melons*
- Raspberries*
- Beans*
- Beets*
- Broccoli*
- Carrots*
- Cauliflower*
- Chard
- Greens
- Kale*
- Lettuce*
- Peas
- Potatoes
- Radishes
- Rhubarb
- Scallions
- Spinach
- Summer Squash*
- Tomatoes*
- Turnips*
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

August

- Apples*
- Blackberries
- Blueberries
- Melons
- Raspberries
- Beans
- Beets
- Broccoli
- Cabbage*
- Carrots
- Cauliflower
- Celery*
- Chard
- Corn*
- Cucumbers*
- Eggplant*
- Garlic*
- Greens
- Kale
- Leeks*
- Lettuce
- Onions*
- Peas
- Peppers*
- Potatoes
- Radishes
- Rhubarb
- Scallions
- Spinach
- Summer Squash
- Tomatoes
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains



September

- Apples
- Blackberries
- Blueberries
- Raspberries
- Beans
- Beets
- Broccoli
- Brussels Sprouts*
- Cabbage
- Carrots
- Cauliflower
- Celery
- Chard
- Corn
- Cucumbers
- Eggplant
- Garlic
- Greens
- Kale
- Leeks
- Lettuce
- Onions
- Peppers
- Potatoes
- Pumpkins
- Radishes
- Rutabaga
- Scallions
- Spinach
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

October

- Apples
- Raspberries
- Beans
- Beets
- Broccoli
- Brussels Sprouts
- Cabbage
- Carrots
- Cauliflower
- Celery
- Chard
- Cucumbers
- Eggplant
- Garlic
- Greens
- Kale
- Leeks
- Lettuce
- Onions
- Peppers
- Potatoes
- Pumpkins
- Radishes
- Rutabaga
- Scallions
- Spinach
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

November

- Apples
- Beets
- Brussels Sprouts
- Cabbage
- Carrots
- Chard
- Garlic
- Kale
- Leeks
- Onions
- Potatoes
- Pumpkins
- Rutabaga
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains

December

- Apples
- Beets
- Cabbage
- Carrots
- Garlic
- Onions
- Potatoes
- Pumpkins
- Rutabaga
- Winter Squash
- Turnips
- Meat
- Eggs
- Dairy
- Honey
- Maple
- Dry Beans
- Grains



*New this month

For local food recipes and seasonal tips, order your copy of the 2012 GMFTS calendar now at www.GreenMountainFarmtoSchool.org/donate



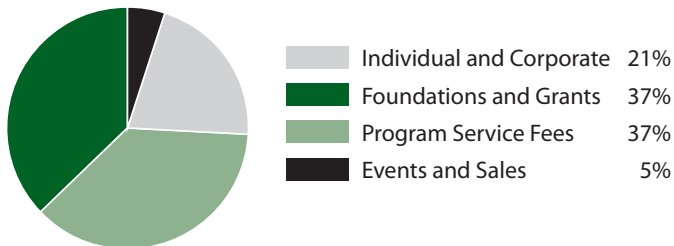
Financial Report

STATEMENT OF ACTIVITY

July 1, 2010 - June 30, 2011

REVENUE

Individual and Corporate	\$40,742.35
Foundations and Grants	\$69,837.00
Program Service Fees	\$70,807.54
Events and Sales	\$8,624.27
Total Revenue	\$190,011.16



EXPENSES

Program Services	\$164,290.08
Management and General	\$16,821.29
Development	\$5,398.91
Total Expenses	\$186,510.28



SUMMARY BALANCE SHEET

As of June 30, 2010

ASSETS

Current Assets

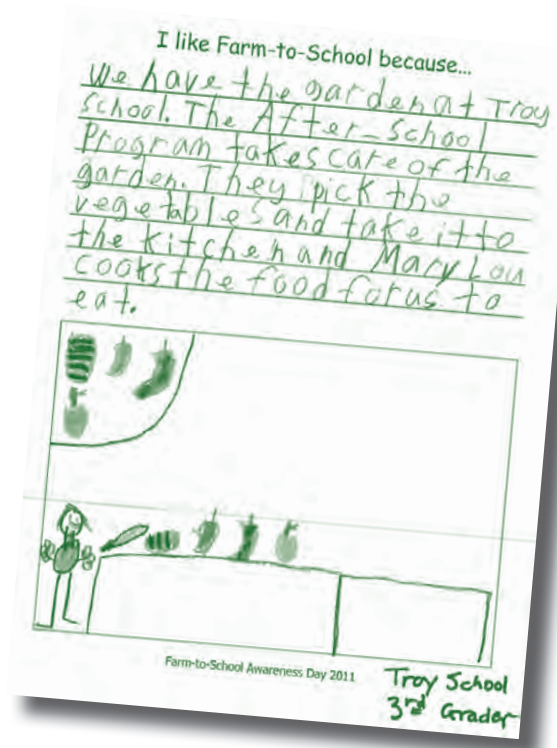
Checking/Savings	\$20,812.97
Accounts Receivable	\$10,550.00
Other Assets	\$4,020.00
Total Current Assets	\$35,382.97

LIABILITIES & EQUITY

Current Liabilities

Accounts Payable	\$609.21
Other Liabilities	\$1,961.65
Total Current Liabilities	\$2,570.86
Total Net Assets	\$32,812.11

Total Liabilities & Net Assets \$35,382.97



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, 2010 and June 30, 2011 as we seek to promote the health of Vermont's children, farms and communities.

Major Funders

The Abbey Group
Agriculture Innovation Center
Anonymous (1)
Area Agency on Aging for
Northeastern Vermont
Frances R. Dewing Foundation
Green Mountain United Way
Vermont Agency of Agriculture,
Food & Markets
Vermont Community Foundation

Contributors

Anonymous (7)
Natalie Albers
Mary Anderson and David
Cacciamani
Christy Anderson and Kevin
Gallagher
Jean and Nicholas Arcangeli
James Axley
Luke Backus and Sarah Bryant
Karen and Bart Bacon
Elliott Badgley Foundation
Caroline and Thomas Bailey
Judith and Gerald Ballinger
Barnett's, Inc.
Susan and Roy Barnett
Frances and Benjamin Batchelder
Thadd Beebe
Colin Benjamin
Don and Christine Berthiaume
Julie Bomengen
Paul Bosco
Ben and Anne Boshier
Beth and David Bouffard
Lauri and Mark, Boyden
Boyden Farm LLC
Brault's Market, LLC
Beth Brookes
Anne and Richard Brown
Sean and Christie Brown
Annie and Jason Brueck
James Burton Jr. and Paula Bailly-
Burton
Donald Bustin
Butternut Mountain Farm
Mary Butler and Daniel Hebert
Cabot Creamery

Joan and Edwin Camp
Steven Campbell
Cellars at Jasper Hill
Century 21 Farm & Forest Realty
Chelsea Green Publishing
Coldwell Banker/
All Seasons Realty
Community National Bank
Mick Conley
Country Thyme Vermont
Judith and Daniel Coquille
Mary Kay Courson
Pauline and Jacquest Couture
Couture's Maple Shop/B&B
Maritta and John Cronin
Louise E. Davis
Richard and Barbara
Del Favero
Carol Delaney
Derby Village Store
Joanna Dillon
Sharon and Murray Diner
Susan Dixon
Dick Dreissigacker and Julia Geer
Kitty and Spud Edwards
John and Frances Elliott
Susan and Michael Epstein
Lisa Erwin-Davidson
Jeffrey Everett
Sile Falworth
Robert Farlice-Rubio
Farm and Forest Ranch
Matt Farney and Niki Ernst
Mike Farney and Lisa Daigle-
Farney
Elizabeth Ferry
Norman J Fisher & Doris Fisher
Foundation
Joseph Fitzpatrick
Barbara and Douglas Flack
Flack Family Farm
Barb and Jim Flint
Laini Fondiller
Brenda and Claudio Fort
Sally Fraize
Shari and Paul Gagne
Ann-Britt and Luis Garcia
Michele Gerin-Lajoie
Thomas Gilbert and Molly Barber
Velma and Harry Goodwin

Kathryn and Ellwood Guyette
Meredith Hall
Pamela Harmon
Sally Harvey
The Hayward Farm
Arthur Ozzie and
Judith Henchel
Anne and David Holdridge
Susan and Ned Houston
Law Office of Gregory Howe
International Landscape Inc.
Connie Isabelle
Jay Peak Resort
Peter Johnson
Pick and Shovel
Irina Kadukova
Judith and James Kavanagh
Shannon and Noah Keegan
Robert and Cynthia Kern
King Arthur Flour
Rosemary Lalime
Toni Langlois and
Dustin Newell
Connie LaPlume
Lucinda and Richard Larson
Carol Lawlor
Anne and Jack Lazor
Zach Leonard and
Jen Stelma
Eleanor Lintner
Stephanie Lylis
Carolyn and Denis Lyster
Marcy E. MacDonald
Mr. and Mrs. MacIntosh
Daniel and Ellen Maclure
James and Susan Malloy
Leslie Mann
H.A. Manosh Corporation
Stacy Manosh
Marvin Family
Steve Mason and Patricia Sears
Microsoft Matching Gifts Program
Corinne McCloskey
Lindsay and Frank McDonnell
Bruce and Anne McKay
R. James and Martha McKay
John Miller and Jeanne
Desrochers
Sarah and James Mills
Steve Mills and Marilyn Beattie

Eve Mishou
Jessie and Wade Mongeon
Arthur and Margaret Moran
Thomas and Christine Moseley
Mywood Properties, LC
Renee and Matt Nadeau
Aaron and Chantale Nadeau
Newport City Renaissance Corp.
Newport Natural Foods, LLC
Newport Rotary Club
Elizabeth Norris
North Country Hospital
Organic Valley New England/
CROPP Coop
David and Lee Ann Ornelas
Marion Owen
Passumpsic Savings Bank
William and Martha Peck
Christopher Peer and Holly
Savage
Barry Pelzner and Debby Pollack
People's United Bank
Molly Perkins
Donna T. and Thomas L. Petit
Roberta Pheiffer
Barbara and Benjamin Phinney
Susanna and David Place
Yvette Pollack
Emma Pollack-Pelzner
Daniel Pollack-Pelzner and Laura
Rosenbaum
Poulin Grain Inc.
Poulin Lumber Inc.
Robert and Ellen Primeau
Radiant Hen Publishing
Dexter Randall
Hannah and Tim Reid
Rock Art Brewery
Fifi and Mark Rose
Lenny and June Rosenberg
Jan and Mary Jane Rozendaal
Joseph Rubano
Laural and Tim Ruggles
Arthur S. Kunin
Paige Savage
Charles and Voilet Schafer
Hope Seddon
Chris and Sarah Shaffer
Julia Shipley
Katherine Sims



Katherine and Nathaniel Sims
 Tanya Sousa
 Russell and Janet Spring
 David Stackpole
 Durward and Lorraine Starr
 Robert and Anita Starr
 John and Claudette Starr
 Sunshine Fund
 P. Bryden Sweeney-Taylor and
 Katy Dion
 Robert Taisey
 Jesse Tatum
 Carl and Susan Taylor
 Jennifer Taylor
 Nancy E. Tessier
 Top Notch Holsteins
 Margaret Turner
 JoAnn Vana and George Vana III
 Dean and Pamelyn Vervoort
 Joshua Viertel
 Claire and Brian Walsh
 Jacob Webster and Michelle
 Legault
 Mary and Edward Wendell
 Clarence and Lorilee Wheeler
 Josh White
 Richard and Katharine White
 Robert and Barbara White
 Barbara Whitehill
 Wild Branch Solutions, Inc.
 Ethan and Anne Winter
 Paul Wolfe
 Rick and Frances Woodward
 Steve and Brooke Wright
 Karl and Vicky Wursthorn
 James and Holly Wyllie
 Allen and Kay Yale
 Yankee Farm Credit
 Keith and Gloria Young
 Young Farm

Honorary Gifts

In honor of Katherine Sims
Connie Isabelle
 In honor of Rosemary and
 Gerard Croizet
Anne and Bruce McKay

In honor of Emily Rose
Fifi and Mark Rose
 In honor of Kathy Yale
Barbara Whitehill

Memorial Gifts

In Memory of Gage Hebert
Mary Butler and Daniel Hebert
 In Memory of Mary Edwards
Spud and Kitty Edwards
 In Memory of Sylvia T. Ferry
Elizabeth Ferry
 In Memory of Eva Brabant
Sunshine Fund
 In Memory of Gary Osborne
Paige Savage

In-Kind Gifts

Apple Ledge Farm
 Alice's Table at Jay Peak Resort
 Berry Creek Farm
 Boyden Valley Winery and Farm
 Butternut Mountain Farm
 Butterworks Farm
 Cellars at Jasper Hill
 Champlain Orchards
 Clubhouse Grille at Jay Peak
 Resort
 Couture's Maple Shop/B&B
 Craftsbury Outdoor Center
 Lisa Daigle
 Eden Ice Cider Company
 Farm & Forest Ranch
 Sally Fraize
 Heath Orchards
 High Mowing Organic Seeds
 Jay Peak Resort
 Jay Village Inn
 Jed's Maple Products
 Kingdom Mountain Maple
 Lazy Lady Farm
 Montgomery's Café
 Northeast Kingdom Mustard
 Northwoods Apiaries
 Parker Pie Company
 Pete's Greens, Inc.
 Roberta Pheiffer
 Ploughgate Creamery
 Red Hen Bakery
 Mark Uddo
 Vermont Compost Company
 Vermont Cranberry Company
 Vermont Smoke & Cure
 Vermont Soy
 Dean and Pamelyn Vervoort



Garden Volunteers

We want to extend a big thank you to all the wonderful people who volunteer to help tend our school gardens during the summer. Together with our staff, our volunteers help our gardens thrive and produce a bountiful harvest for the school cafeteria.

Jacob and Joshua Baker
 Roy Barnett
 Kayla Birk
 Margo and Leilani Blanchard
 Marcel Bonin
 Louise Bouffard
 Tara Bredice
 Annie Brueck
 Rosalle Brulotte
 Jessica Burdick
 Camille Campanile
 Chloe and Leah Coleman
 Jessica DiMartino
 Sara Doncaster
 Amanda Elie
 Marc Farrow
 Brian and Dianna Fecher
 Stephanie Foster
 Michael Ghosn
 Terrance and Stacey Glodgett
 Bonnie Godin
 Sally Guebara
 Doug James
 Emily Johansen

Bonnie Kipp
 Paul and Sonya Kittredge
 Catherine and Sebastian
 Krueger
 Patricia Lackie
 April Lane
 Connor and Liz LaPlume
 Jason Lefave
 Bert Letourneau
 Emily-Lynne Letourneau
 Ned and Jana Lovejoy
 Amy Maher
 Lynley Maher
 Amanda Tilton-Martin and
 Carlos Martin
 Ken Mason
 Josh Mason
 Laurie Savage Meunier
 Heather Miller
 Mickey Morelli
 Travis Pepin
 Julie and Sydney Poulin
 Meghan Reese
 Rachel Rose
 Art Ross
 Raneé Russell
 Mike Sharon
 Anna Schulz
 Manny Ste. Marie
 Bill Stevens
 Susan Taylor
 Andy Tetreault
 Julie Thompson
 Emily Waterman
 Talia White
 Keri Willey
 Kem Ziegerhofer

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!



Bearing Fruit 2011-2012

We're gaining momentum and seeing increased reason for hope. At the same time, we know there is still a long way to go.

In the year ahead, we are poised to have a greater impact than ever before. Our theme for the coming year is "Bearing Fruit" and our top priorities for the year include:

- **Supporting healthy schools.** We will provide more hands-on learning opportunities that promote healthy food choices such as taste tests, farm field trips, nutrition education, and community events. By providing standards-based, hands-on activities that integrate farm, farm and nutrition into the curriculum, we will ensure that all children have the knowledge and skills they need to make healthy food choices.
- **Making healthy food accessible and affordable.** We will provide more fresh, nutritious, locally-grown foods to schools and other institutions by growing food for the school cafeteria, coordinating local food purchases, and providing resources for food service staff and farms. By expanding our gardens and Farm Direct program, GMFTS will ensure that every student, regardless of her socioeconomic group, has access to fresh, nutritious foods.
- **Spreading the message.** We will document and disseminate our program tools and resources in order to advance other Farm to School Programs in Vermont and beyond. Over the next year, GMFTS will further hone, document, and share our work through several toolkits. Developing these toolkits will enhance our ability to deliver services in our immediate area, support program expansion to new areas, and serve as a resource for other programs.



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.

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.





“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

- **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:** 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.
- **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 to meet the people who grow it.
- **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.





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

CHANGE SERVICE REQUESTED

802-334-2044 • GreenMountainFarmtoSchool.org

