



Bearing Fruit: Growing Healthy Kids, Farms, and Communities



Green Mountain Farm-to-School

Annual Report
2012-2013



Vermont
3rd grade whole wheat
rolls, whole wheat flour
from the local Vermont
farms!







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 wellbeing of our children and our communities.

A Letter from the Executive Director and Chair of the Board

Dear Friends:

Across the country, kids are in crisis. The trends of obesity and diet-related disease must be reversed, and it's time for new solutions. At Green Mountain Farm-to School (GMFTS), we envision a world where children know what healthy food is, have seen how it grows and where it comes from, and have access to it every day.

Thanks to your support, we are gaining momentum. Over the last year, we've made extraordinary progress towards achieving our vision:

GMFTS is addressing hunger and food insecurity in areas with the greatest need. GMFTS planted school gardens, led farm field trips, provided nutrition education, and introduced children to new healthy foods in schools across northern Vermont.

GMFTS is making healthy food accessible and affordable to more Vermonters than ever before. We expanded our local food distribution to serve not only schools but also senior meal sites, colleges, restaurants, prisons, and other institutions across northern Vermont. This summer, we piloted a new mobile farmers market to bring local food to low-income communities.

GMFTS is responding to the increasing demand for our programs. We have documented and shared our program model through newly designed "toolkits" so that more schools can replicate our work and advance their Farm to School Programs.

Our work would not be possible without the generosity and efforts of our many partners in the community. To each of you, we say thank you. We hope that you enjoy our 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



Katherine Sims



David Stackpole

2011-2012 Staff

Katherine Sims, *Founder and Executive Director*
Amy Crank, *Education Director*
Chris Venegas, *Farm Direct Program Director*
Khristopher Flack, *Mobile Market Manager*
Janice Therrin, *Administrative Assistant*
Will Carmines, *AmeriCorps Farm-to-School Coordinator*

Leah Gable, *AmeriCorps Farm-to-School Coordinator*
Caitlin Lorenc, *AmeriCorps Nutrition and Agriculture Educator*
Lani Meyer, *AmeriCorps Nutrition and Agriculture Educator*
Lauren Allen, *Intern*
Kate Page, *Intern*
Emily Portman, *Intern*

Board of Directors

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



GMFTS School Partners 2011-2012

2011-2012 Member Schools

During the 2011-2012 academic year, Green Mountain Farm-to-School partnered with schools to tend school gardens, distribute local food to school cafeterias, and lead farm-to-school activities like field trips, in-class workshops and cooking classes.



School Garden

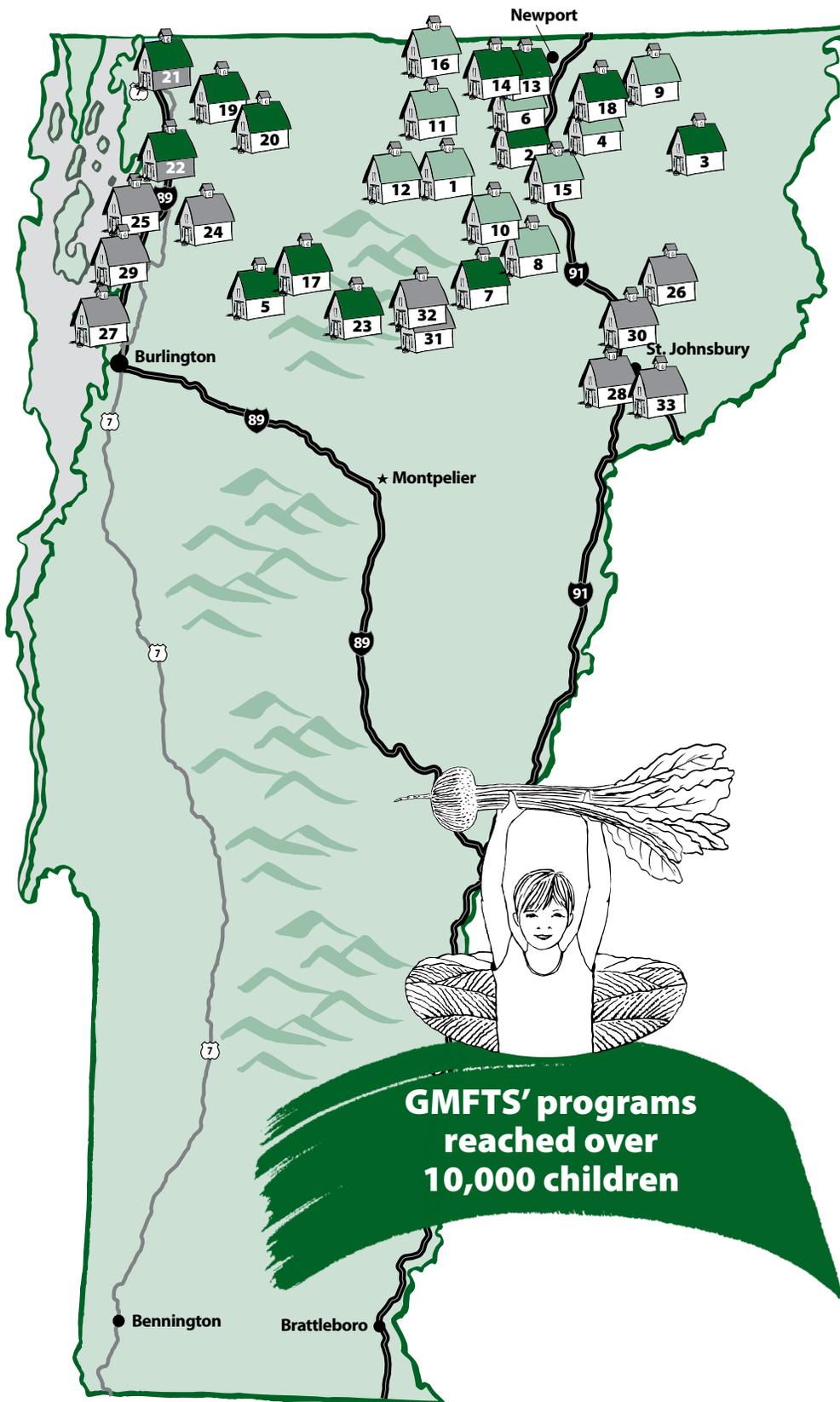


Farm to School Program, School Garden, and Farm Direct Buyer



Farm Direct Regular Buyer

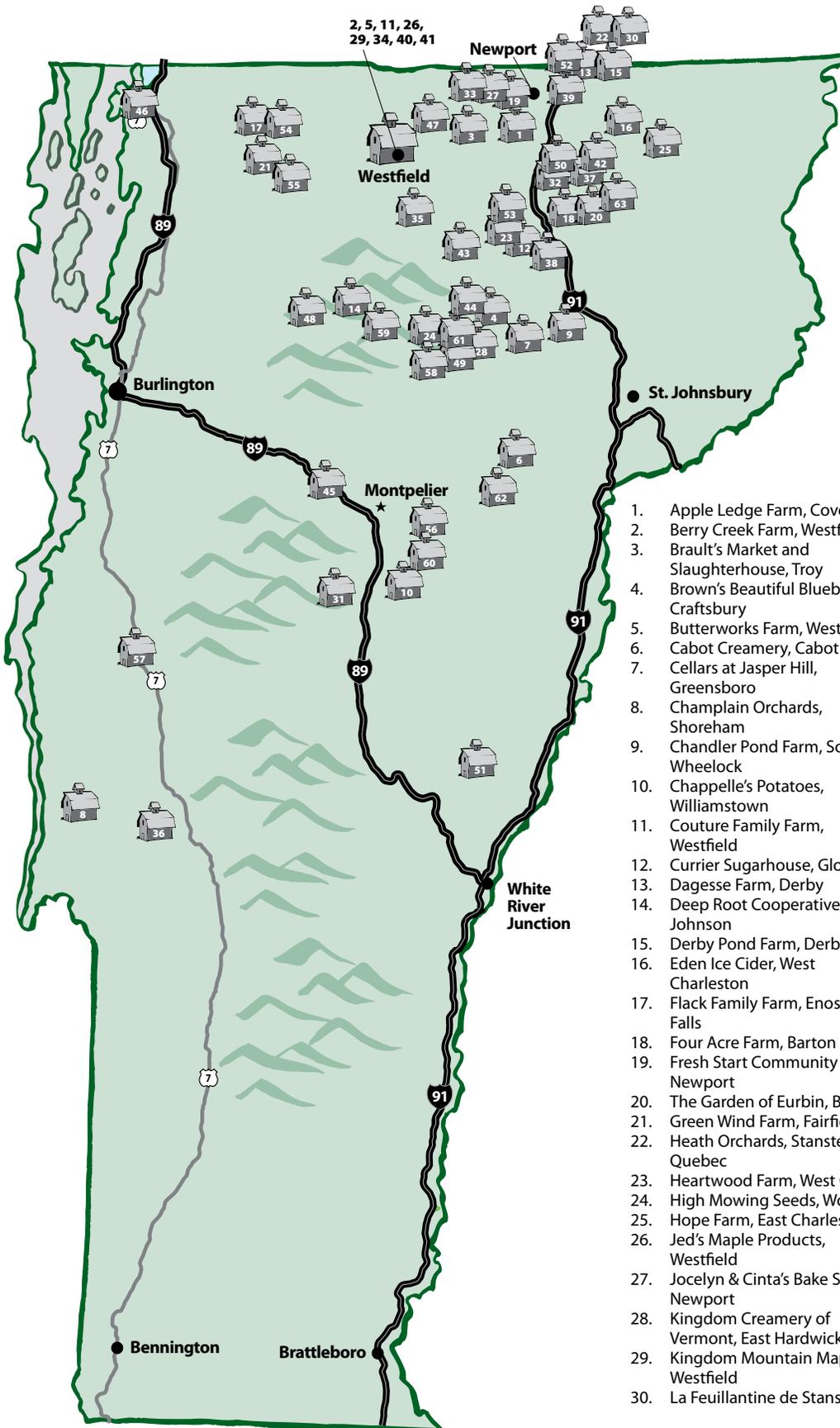
1. Albany Community School
2. Barton Graded School
3. Brighton Elementary School
4. Brownington Central School
5. Cambridge Elementary School
6. Coventry Village School
7. Craftsbury Elementary School
8. Glover Community School
9. Holland Elementary School
10. Irasburg Village School
11. Jay/Westfield Elementary School
12. Lowell Graded School
13. Newport City Elementary School
14. Newport Town School
15. Orleans Elementary School
16. Troy School
17. Waterville Elementary School
18. Charleston Elementary School
19. Highgate Elementary School
20. Sheldon School
21. Swanton School
22. St. Albans City School
23. Johnson Elementary School
24. Bellows Free Academy Fairfax
25. Bellows Free Academy St. Albans
26. Burke Town School
27. Champlain Valley Union High School
28. Concord Graded/High School
29. Georgia Elementary/Middle School
30. Lyndon Institute
31. Morristown Elementary School
32. People's Academy
33. St. Johnsbury School



GMFTS' programs reached over 10,000 children



GMFTS Farm Partners 2011-2012



2011-2012 Partner 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 2011-2012 academic year.

1. Apple Ledge Farm, Coventry
2. Berry Creek Farm, Westfield
3. Brault's Market and Slaughterhouse, Troy
4. Brown's Beautiful Blueberries, Craftsbury
5. Butterworks Farm, Westfield
6. Cabot Creamery, Cabot
7. Cellars at Jasper Hill, Greensboro
8. Champlain Orchards, Shoreham
9. Chandler Pond Farm, South Wheelock
10. Chappelle's Potatoes, Williamstown
11. Couture Family Farm, Westfield
12. Currier Sugarhouse, Glover
13. Dagesse Farm, Derby
14. Deep Root Cooperative, Johnson
15. Derby Pond Farm, Derby
16. Eden Ice Cider, West Charleston
17. Flack Family Farm, Enosburg Falls
18. Four Acre Farm, Barton
19. Fresh Start Community Farm, Newport
20. The Garden of Eurbin, Barton
21. Green Wind Farm, Fairfield
22. Heath Orchards, Stanstead, Quebec
23. Heartwood Farm, West Glover
24. High Mowing Seeds, Wolcott
25. Hope Farm, East Charleston
26. Jed's Maple Products, Westfield
27. Jocelyn & Cinta's Bake Shop, Newport
28. Kingdom Creamery of Vermont, East Hardwick
29. Kingdom Mountain Maple, Westfield
30. La Feuillantine de Stanstead, Stanstead Quebec
31. La Panciata Italian Bakery, Northfield
32. Lake Region Union High School, Orleans
33. Lakeside Maple, Newport Center
34. Lazy Lady Farm, Westfield
35. Manning Asparagus Farm, Lowell
36. Maple Meadow Farm, Salisbury
37. Maxwell Family Mike Roots Orchard, Brownington
38. Morningstar Meadows, Glover
39. North Derby Organic Berries, Derby
40. Northeast Kingdom Mustard, Westfield
41. Northwoods Apiaries, Westfield
42. Old Stone House Museum, Brownington
43. Peace of Earth Farm, Albany
44. Pete's Greens, Craftsbury
45. Red Hen Bakery, Middlesex
46. Rosie's Vermont Beef Jerky, Swanton
47. Sargent's Bear Necessities, North Troy
48. Slow Fire Bakery, Jeffersonville
49. Snug Valley Farm, East Hardwick
50. Spring Hill Angus, Orleans
51. Strafford Organic Creamery, Strafford
52. Sunset View Farm, Derby
53. Sweet Rowen Farmstead, West Glover
54. Vaillancourt Orchard, Enosburg Falls
55. Vermont Cranberry Company, East Fairfield
56. Vermont Compost Company, East Montpelier
57. Vermont Coffee Company, Middlebury
58. Vermont Food Venture Center, Hardwick
59. Vermont Peanut Butter Co., Morrisville
60. Vermont Smoke & Cure, South Barre
61. Vermont Soy, Hardwick
62. Wellspring Farm, Marshfield
63. Workrow Farm, Barton



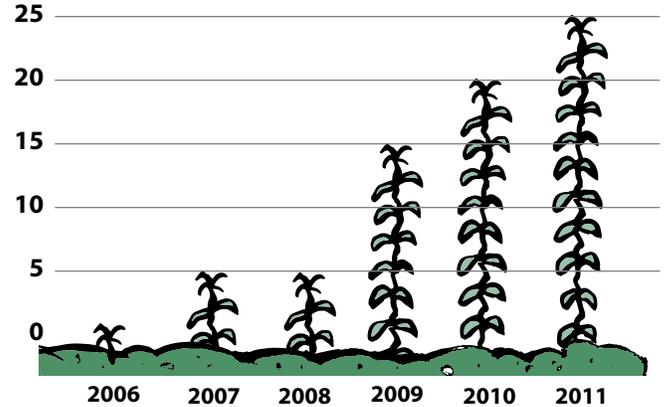
School Gardens: Engaging Kids in Growing Food

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.

Food from the school garden is used in the school cafeteria.



Number of School Gardens



Pumpkin patch

Corn maze

Sunflower house

Bean teepees

Compost pile

Seed saving project

Wheat patch

Kid-painted garden sign

Planting and harvesting activities connect the garden to the classroom





In the fall of 2011, GMFTS school gardens produced 2,300 pounds of food to feed over 3,000 kids.

Program Spotlight

FarmCorps is a 10-week job and life skills training program for at-risk youth in the Newport, Vermont area. Participants spend two days a week working on local farms. They take a tractor safety certification course, learn job readiness skills, and develop gardening skills by working in a local community garden. They also prep, cook, and can food they've helped grow and then sell it at the Newport Farmer's Market. Find out more about this year's program by reading the project's blog at farmcorpsvt.wordpress.com

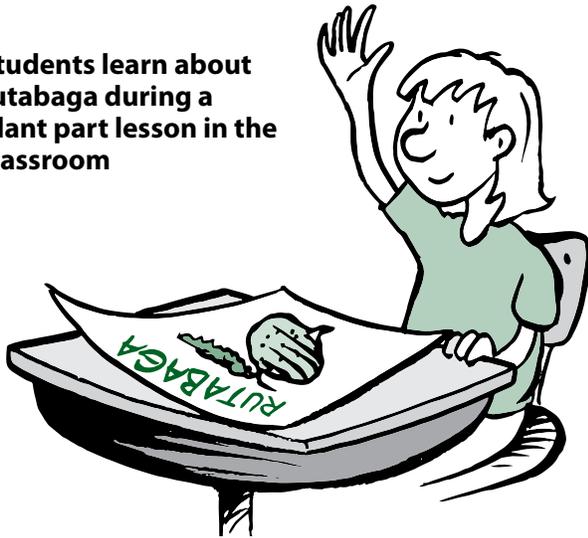




Farm-to-School: Changing the Way Kids Eat and Think about Food

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 will 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 survey students to get their feedback about the recipe

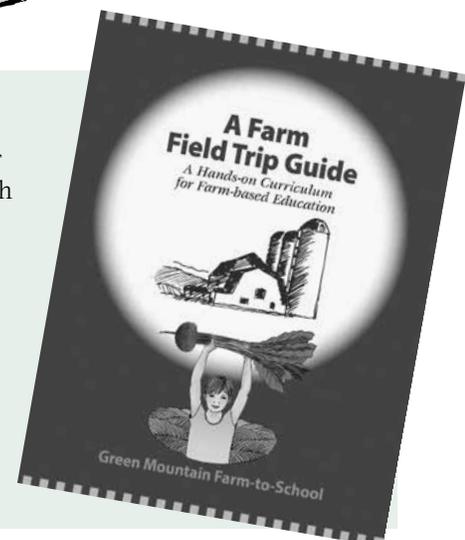


New Resources

Over the last year, GMFTS worked to further hone, document, and share our work through several new toolkits:

- *Farm Field Trip Guide*
- *School Garden Cookbook*
- *Guide to Starting a School Composting Program*

These toolkits are available as free downloads at GreenMountainFarmtoSchool.org





Taste Tests

Students are often reluctant to try new foods. Taste tests introduce new menu items in a way that raises awareness about healthy food choices, involves the school community in recipe development, and builds a culture of trying new foods.

Here are a few tips for conducting successful taste tests:

- **Have a regular schedule.** Commit to taste tests on a certain day each month; this aids planning and makes taste testing a predictable part of the school culture.
- **Choose appropriate recipes.** The best recipes are simple and inexpensive to make, so they can be easily added into the regular meal program.
- **Use local ingredients.** This is a great way to include more local food in your school's meals and generate enthusiasm for local eating.
- **Involve students.** When students are involved in preparing, serving, and surveying other students during a taste test, they will be more willing to try the new foods. Work with teachers to create a schedule for classes to participate in taste tests.
- **Recruit volunteers.** Parent volunteers can also be helpful during taste tests, especially for serving or helping to prepare food. Place a note in your school newsletter asking for parents interested in helping out.
- **Advertise.** Generate excitement for your taste tests by announcing them in the school newsletter, take-home letters for parents and morning announcements.

“I love carrots and eating them straight from the ground.”

— 3rd grade student

Over the last year, GMFTS taught 259 in-class workshops and 356 after-school programs.

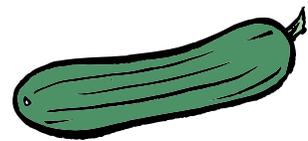
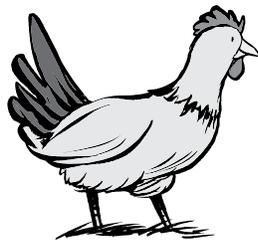
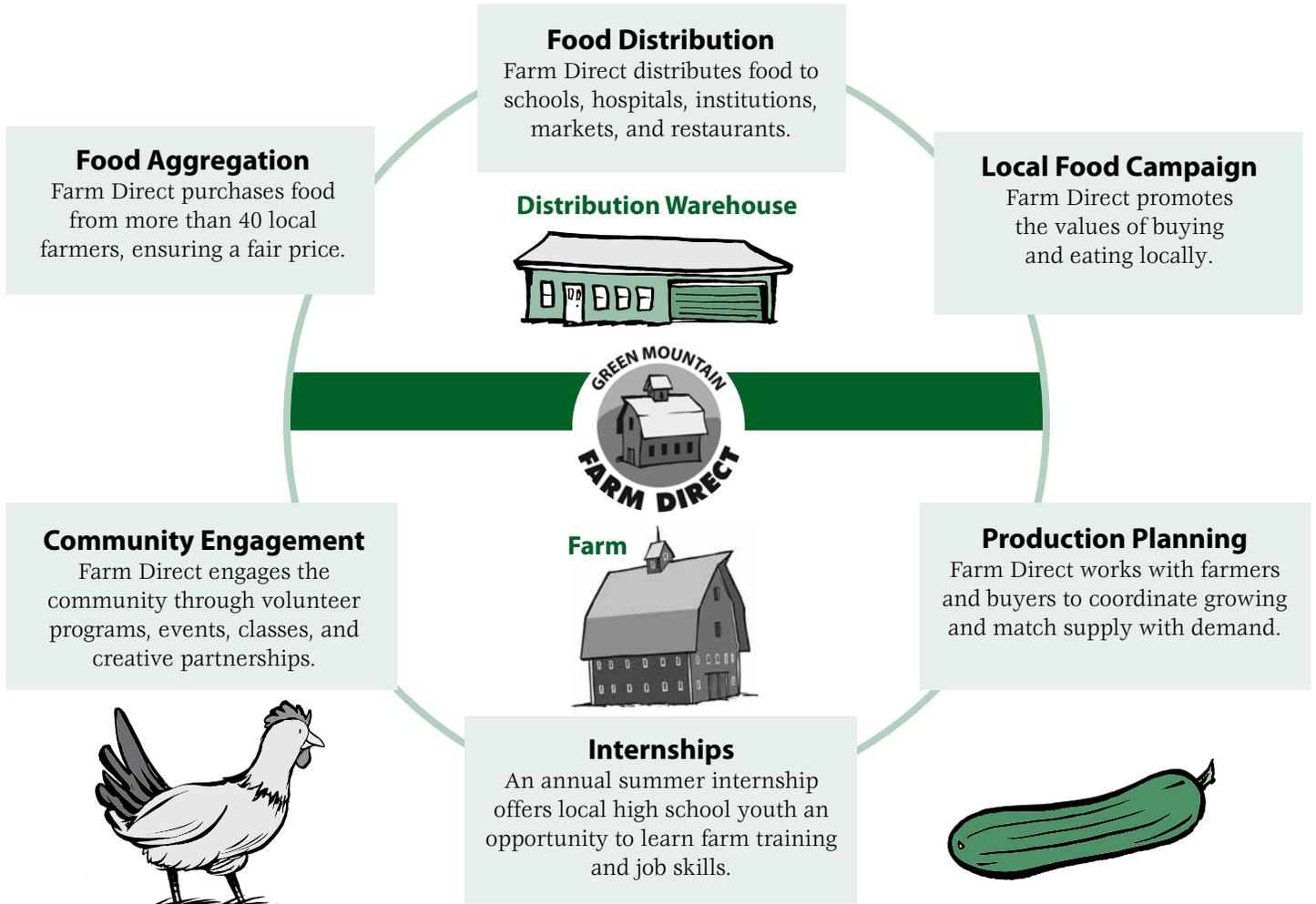


Over the last year, GMFTS conducted 53 taste tests of local food recipes in school cafeterias.



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.

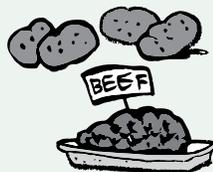


Over the last year, 74 schools and institutions purchased over \$100,000 worth of local food from 40 different farms and food producers.

Top Five Products Ordered Through Farm Direct:



- Apples
- Potatoes
- Yogurt
- Ground Beef
- Eggs



Farm Direct customers include schools, senior meal sites, hospitals, prisons, grocers, and restaurants.



“ We are happy to be helping to build schools with good, healthy food. Farm Direct has enabled us to expand what we do. Now we're trying to keep up with the demand! ”
 – Tony Brault of Brault's Slaughterhouse.

Farm Direct Gross Sales



The Lunchbox Mobile Farmers Market

This year, GMFTS is launching a new project, The Lunchbox, which is a mobile farmer's market and commercial kitchen that brings locally grown food and food-based education to food desert communities in northern Vermont. The market's mission is to improve food access, provide a reliable outlet for new and small scale growers, and to create a gathering place for community activity. For the latest information about the progress of this project visit GreenMountainFarmtoSchool.org





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, 2011 and June 30, 2012 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
Ben & Jerry's Foundation
Green Mountain United Way
Jessie B. Cox CLT - Cox Family
Fund at the Boston Foundation
Newport City Renaissance
Corporation
Northeast Kingdom Community
Action
USDA Farmers Market Promotion
Project
USDA Rural Business Enterprise
Grant
Vermont Community Foundation
Vermont FEED (Food Education
Every Day)

Contributors

Kathryn Aaro
Thomas Adams
Natalie Albers
All Seasons Realty
American Legion Auxiliary,
Newport Unit 21
American Legion Auxilliary,
Jay Peak, Unit 28
Christy Anderson and Kevin
Gallagher
Anonymous (3)
Ben and Jess Applegate
Jean and Nick Arcangeli
Abigail Austin
Emily Austin
Larry and Joanie Austin
Shawn and Kathryn Austin
B & D Builders, Inc.
Caroline and Thomas Bailey
Bailey/Howe & Dana Libraries, UVM
Gwen and John Bailey-Rowe
Judith and Gerald Ballinger
Susan and Roy Barnett
Barnett's, Inc.
Marie and Sam Bartlett
Keith and Diane Beadle
Thadd Beebe
Colin Benjamin
Judy and Bill Bevans
Big Bear Real Estate
Roland Blais
Benjamin Boshier, Jr. and Anne
Boshier
Marc Bouchard
Boyden Farm LLC
Koi Boynton
Brault's Market, LLC

Steve Breault and Michel Lemieux
Daniel Briggs
Annie and Jason Brueck
James Burton Jr. and Paula Bailly-
Burton
Mary Butler and Dan Hebert
Cabot Creamery
Edwin Camp
Steven Campbell
Howard and Stephan Cantor
Janet and Roger Cartee
Louisa and Frank Carter
Robert and Katherine Castle
Cellars at Jasper Hill
Century 21 Farm & Forest Realty
Chaput Family Farms
Joy and Merle Chilcott
Community National Bank
Margaret Coulter
Country Thyme Vermont
Jacques and Pauline Couture
Christine Crowe
D & S Distributors
Donald Dahlin, DDS
Mr. and Mrs. Conrad Daigle
Louis and Sandra Daigle
Emma Pollack-Pelzner
Deep Mountain Maple
Derby Village Store
Derrick Boulay Landscapes, Inc.
Theresa and Philip Drake
Christine Dube
Lyle and Kitty Edwards
John and Fran Elliott
Mark Emmons
Lisa Erwin-Davidson
Bobby Farlice-Rubio
Mike Farney and Lisa Daigle-
Farney
Jeff Fellingner
William and Donna Fellingner
Elizabeth Ferry
Kirby and Amory Files
Steve Finch
Flack Family Farm
Jim and Barbara Flint
Jessica Fontaine
Brenda and Claudio Fort
Sally Fraize
William Francis Bardos
Mark and Marilyn Frederick
Carl and Ben Friedman
Friedman Family
Shari and Paul Gagne
Gene Besaw & Associates P.C.
Daniel and Maria Gerrity
Vera Gerrity
Kevin Glover and Kate
Cunningham
Green River Guild
H.A. Manosh Corporation

Kate Hall
Genevieve Hamby
Pamela Harmon
Margie Harrocks
Sally Harvey
Arthur Ozzie and Judith Henchel
Highland Dental Center
Robert Hodgkins
David and Anne Holdridge
Anne S. Hopkins
Susan Houston
Donald and Andrea Hunt
International Landscape Inc.
Kenneth James
Jay Peak Resort
Gary and Deb Johnson
Johnson Woolen Mills
Judith and James Kavanagh
Shannon and Noah Keegan
Robert and Cynthia Kern
King Arthur Flour
Marilyn Kipp
Frank and Alicia Knoll
Sophia Coquillet Koven
Kathryn Kuchefski
Richard and Daphne Lajoie
Louise Langheier
Toni Langlois and Dustin Newell
Connie LaPlume
Law Office of Gregory Howe
Anne and Jack Lazor
William and Leslie Lee
Michelle Legault
Eleanor and Albert Leger
Eleanor Lintner
Mary Ellen Linton and George
Linton III
Dr. John and Wendy Lippmann
Tom Liu
Greg Lucas
Denis and Carolyn Lyster
Marcy E. MacDonald
Daniel and Ellen Maclure
Nick and Megan Maclure
Vicki Maitre
Jim and Susan Malloy
Leslie Mann Polubinski
Ruth Marsh
Marvin Family, Butternut
Mountain Farm
Francie Mason
Steve Mason and Patricia Sears
Microsoft Matching Gifts Program
Clara and Barbara Mayhew
Adam and Hosanna McAllister
Robert and Diane McDowell
R. James McKay, Jr.
Sara and Douglas McKenny
Mike's Electric, Inc.
John Miller and Jeanne
Desrochers

Steve Mills and Marilyn Beattie
Eve Mishou
John and Janet Monette
Thomas and Christine Moseley
Marion H. Muller-Baer
Ellen Murphy
Roger Murphy and Julie
Bomengen
Mywood Properties, LC
Tim Newcomb
Newport Natural Foods, LLC
Newport Naturals Market and Café
Elizabeth Norris
North Country Hospital
Northeast Kingdom Waste
Management District
Muriel O'Gorman
Kristen Olbrys
Kathleen O'Reilly
Origin Design + Communications,
LTD.
Otter Creek Brewing Co.
Adam Parke
Passumpsic Savings Bank
Tim Patterson
Bill and Martha Peck
Suzanne Pelletier
Barry Pelzner and Deborah
Pollack
Molly Perkins and Jeff Kirkman
Pete's Greens, Inc.
Thomas L. and Donna T. Petit
Roberta Pheiffer
Linda and Joseph Phelan
James and Jess Philippe
Barbara and Benjamin Phinney
Physical Therapy Options
Yvette Pollack
Daniel Pollack-Pelzner and Laura
Rosenbaum
David Potter and Marian
Woodford-Potter
Cory and Julie Poulin
Poulin Grain Inc.
Poulin Lumber Inc.
Bob and Ellie Primeau
Dexter Randall
Chris Redder
Robert and Holly Richardson
Chris and Amy Rickman
Rock Art Brewery
David Rogers
Lenny and June Rosenberg
Jan and Mary Jane Rozendaal
Joseph Rubano
Laural and Timothy Ruggles
Paige Savage
Charles and Voilet Schafer
Chris and Sarah Shaffer
Katherine and Nathaniel Sims
Katherine Sims



Heidi Sims Fiske
Joann Small
Kristen and Jason Sotherden
Janet Spring
Ruth Sproull
St. Albans Cooperative Store
David Stackpole
Dr. and Mrs. Durward Starr
Robert and Anita Starr
Hannah Stauffer
Andy and Kakki Stenger
Stronghold Farm
Robert Taisey
Michelle and Daniel Tarryk
Jesse Tatum
Carl and Susan Taylor
Taylor-Moore Agency
Nancy E. Tessier
The Duckless Farm
The Hayward Farm
Sam Thurston and Marjorie
Kramer
Nancy Trottier
Maggie Turner
Allison Van Akkeren
JoAnn Vana and George Vana III
Vermont Compost Company
Dean and Pamelyn Vervoort
Jacob Webster and Michelle
Legault
Mary and Edward Wendell
William and Bonnie Wheeler
Christopher and Patricia White
Katie and Sheb White
Richard and Katharine White
Sarah White
Clifford White III
Barbara Whitehill
Lynn and Ron Wild
Wild Branch Solutions, Inc.
Lois Wolfe
Rick and Frances Woodward
Daniel and Rebecca Ann Wright
Steve and Brooke Wright
James and Holly Wyllie
Allen and Kathleen Yale
Christopher and Meredith Young

Honorary Gifts

In honor of M. Louise Marsh
Judith and Gerald Ballinger
Roland Blais
Elwood Duckless
Ruth Marsh

In honor of Sierra and Keith Brown
Community National Bank

In Honor of David Stackpole
Green River Guild

In honor of all the farmers
Dr. Robert and Mrs. Cynthia Kern

In honor of Sue Barnett
Frank and Alicia Knoll

In honor of Brad Bomengen
Roger Murphy and Julie Bomengen

In honor of Casey Kirkman
Molly Perkins and Jeff Kirkman

In honor of Tom Todd
Robert Strong

In honor of Anne and Bruce McKay
Anonymous

In honor of Katherine Sims
Barbara and Ben Phinney

In honor of Kathy Yale
Barb Whitehill

Memorial Gifts

In Memory of M. Louise Marsh
American Legion Auxiliary,
Newport Unit 21
American Legion Auxilliary,
Jay Peak, Unit 28
Emily Austin
Bailey/Howe & Dana Libraries, UVM
Janet and Roger Cartee
Community National Bank
George and Margaret Coulter
Theresa and Philip Drake
Mark and Marilyn Frederick
Donald and Andrea Hunt
Dr. Robert Mrs. Cynthia Kern
Marilyn Kipp
Rosemary Lalime
Clara and Barbara Mayhew
Sara and Douglas McKenny
William and Bonnie Wheeler
Christopher and Patricia White
Richard and Katharine White
Sarah White
Clifford White III

In memory of Sylvia T. Ferry
Elizabeth Ferry

In memory of Helen Hayford
Allen and Kathleen Yale

In memory of Mom Shaffer
Shaffer family

In Memory of Gary Osborne
Paige Savage

In-Kind Gifts

Apple Ledge Farm
Alice's Table at Jay Peak Resort
Berry Creek Farm
Black Lantern Inn
Boyden Valley Winery and Farm
Butternut Mountain Farm
Butterworks Farm
Cellars at Jasper Hill
Champlain Orchards
Claire's Restaurant and Bar
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
Le Belvedere
Montgomery's Café

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.

Ben Applegate
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
Dave Gallup
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
Jen Martin and Joe Burnett
Ken Mason
Josh Mason
Maxwell Family Farm
Laurie Savage Meunier
Heather Miller
Mickey Morelli
Travis Pepin
Julie and Sydney Poulin
Meghan Reese
Rachel Rose
Art Ross
Ranee Russell
Mike Sharon
Anna Schulz
Vincent Socia
Manny Ste. Marie
Stronghold Farm
Bill Stevens
Susan Taylor
Andy Tetreault
Julie Thompson
Emily Waterman
Talia White
Keri Willey
Kem Ziegerhofer

Newport Natural Market and Cafe
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

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!





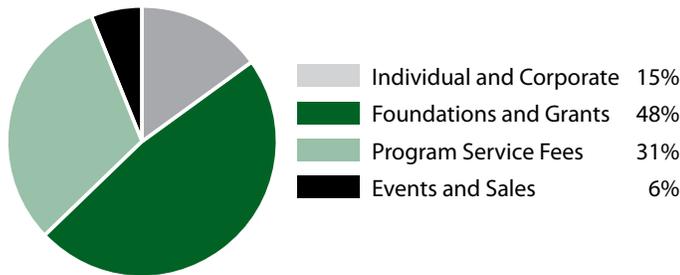
Financial Report

STATEMENT OF ACTIVITY

July 1, 2011 - June 30, 2012

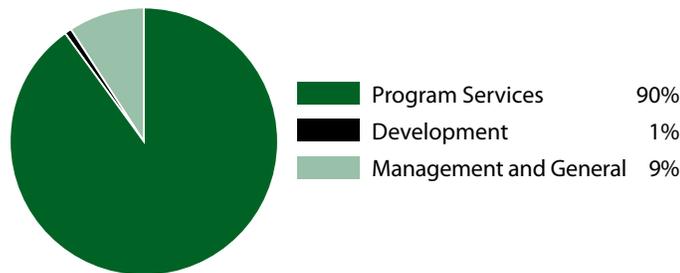
REVENUE

Individual and Corporate	\$39,019
Foundations and Grants	\$123,642
Program Service Fees	\$79,428
Events and Sales	\$14,344
Total Revenue	\$256,433



EXPENSES

Program Services	\$204,554
Management and General	\$20,458
Development	\$2,334
Total Expenses	\$227,346



SUMMARY BALANCE SHEET

As of June 30, 2012

ASSETS

Current Assets

Checking/Savings	185
Accounts Receivable	\$4,774
Vehicle and Equipment	\$20,785
Other Assets	\$3,672
Total Current Assets	\$58,416

LIABILITIES & EQUITY

Current Liabilities

Accounts Payable	\$1,345
Other Liabilities	\$2,972
Total Current Liabilities	\$4,317
Total Net Assets	\$58,098

Total Liabilities & Net Assets \$58,416

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.



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

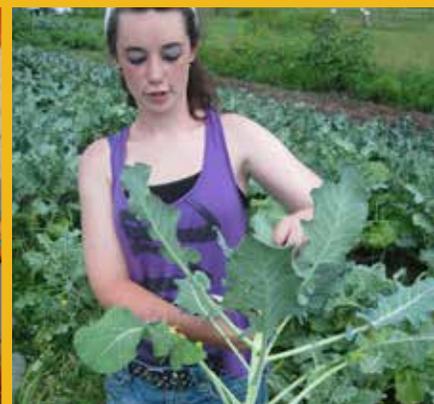
Graphic Design: Newcomb Studios Photo credits: GMFTS staff except Justin Cash (cover, 9, back inside), Kathie Sims (1), and Don Landwehrl (1) This report was printed in Vermont with soy-based inks on recycled paper containing 30% post-consumer recycled fiber.



“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

- **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

