



Cultivating Healthy Communities Through Food and Education



Green Mountain Farm-to-School

Annual Report
2013-2014







Green Mountain Farm-to-School's mission is to restore and strengthen local food systems in the Northeast Kingdom of Vermont by promoting positive economic and educational relationships among schools, farms, and communities.

A Letter from the Executive Director and Chair of the Board

Dear Friends:

At GMFTS we bring good food to kids and support local farms. This work is especially important in the Northeast Kingdom of Vermont, where one in four children are food insecure. We know that changing the way kids eat and think about food improves their health, their environment, and their future.

Over the last six years, thanks to your support, we've made extraordinary progress towards these goals. This year we planted 25 school gardens, partnered with 43 farmers, educated 5,000 kids, facilitated the sale of food reaching over 15,000 people, and launched a statewide marketing campaign. We also completed a strategic planning process to position GMFTS for future growth.

Our work to date has had a tremendous impact on education and nutrition in schools. It has also helped us understand that these schools are part of an interconnected system surrounding our children and spanning families, businesses, farms, distributors, and the broader community. Over the past year, while continuing to deepen our school-based work, we have developed a comprehensive place-based approach to transform the food system in the Northeast Kingdom. We're building new supply chains between farms and consumers; providing support and training for schools, farms, and institutions to market, sell, and serve their food; and working with community stakeholders from hospitals to chefs to grocery store owners.

And our effect is rippling far beyond kids and schools. We see senior centers ordering more kale, families cooking healthy meals together, and neighbors gathering for fresh summer picnics. Through our work, we're building community.

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

Julie Poulin
Board Chair



Katherine Sims



Julie Poulin

2013-2014 Staff

Katherine Sims, *Founder and Executive Director*
Catherine Cusack, *Program Director*
Jessie Griffen, *Local Food Program Director*
Deb Hamilton, *Office Manager and Bookkeeper*
Kristy Scott, *Customer Sales and Office Assistant*
Meghan Stotko, *Lunchbox Manager*
Whitney Brooks, *AmeriCorps Farm-to-School Coordinator*

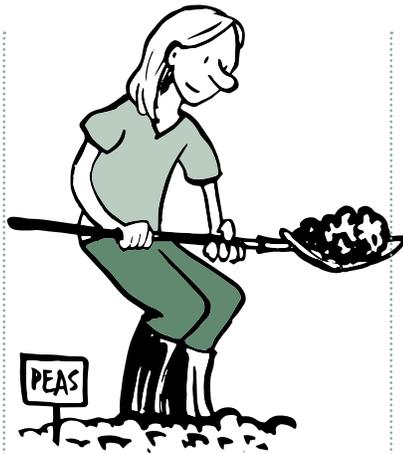
Althea Brown, *AmeriCorps Farm-to-School Coordinator*
Karina French, *AmeriCorps Farm-to-School Coordinator*
Emma Helverson, *AmeriCorps Farm-to-School Coordinator*
Rebecca Mitchell, *AmeriCorps Farm-to-School Coordinator*
Lauren Sopher, *AmeriCorps Harvest of the Month Coordinator*
Chloe Hayes, *Intern*
Jada Wensman, *Intern*
Adele Woodmansee, *Intern*

2013-2014 Board of Directors

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



GMFTS Uses Three Strategies to Increase Demand for Local Food



We do work ourselves



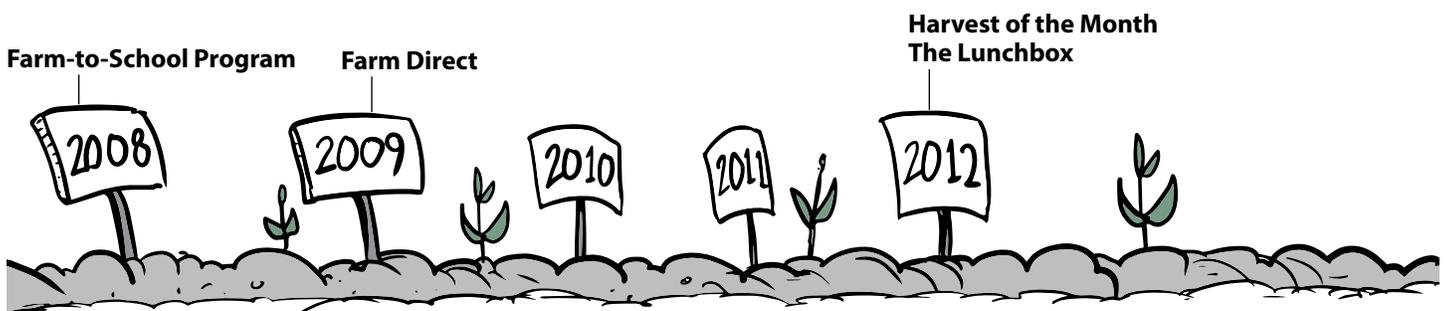
We train and support others in their work



We provide resources for others to use

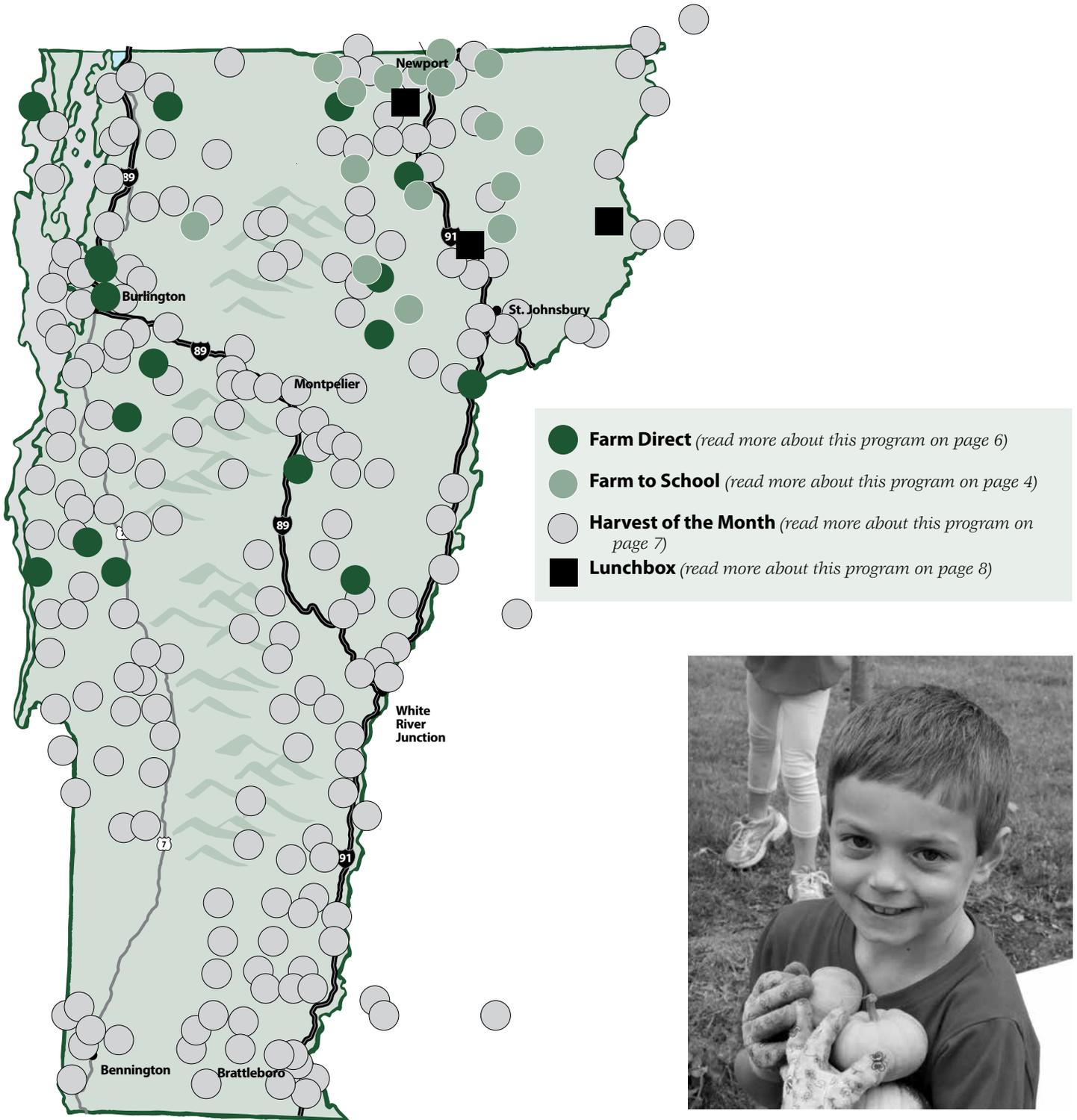
In Schools	<ul style="list-style-type: none"> • Farm-to-School • Farm Direct • Harvest of the Month 	<ul style="list-style-type: none"> • Farm-to-School • Farm Direct • Harvest of the Month 	<ul style="list-style-type: none"> • Farm-to-School • Harvest of the Month
In Institutions	<ul style="list-style-type: none"> • Farm Direct 	<ul style="list-style-type: none"> • Farm Direct • Harvest of the Month 	<ul style="list-style-type: none"> • Harvest of the Month
In Communities	<ul style="list-style-type: none"> • The Lunchbox 	<ul style="list-style-type: none"> • Harvest of the Month 	<ul style="list-style-type: none"> • The Lunchbox

Program Launch Timeline





2013-2014 Program Partners





Farm-to-School: Changing the way kids eat and think about food

The Northeast Kingdom Farm-to-School Program gives programs, resources, and networking opportunities to schools in the Northeast Kingdom, supporting their efforts to build school gardens, source local food, and provide nutrition and agriculture education.

Over the last year, we deepened our commitment to quality by expanding our workshop offering, increasing the number of interactions we had with each kid, strengthening our evaluations, and building capacity within the schools we serve, and all while continuing to serve 4,315 kids.

During the 2013-14 school year, students in our 28 partner schools participated in a wide range of programs and activities, including:

- Students learn about rutabaga during a plant part lesson plan in the classroom - **534 in-class workshops**
- Students visit a local farm and help harvest rutabaga - **30 field trips to farms**
- Students plant rutabaga in the school garden - **25 school gardens**
- Students work in the kitchen to help prepare rutabaga in two different ways: raw rutabaga sticks and roasted root vegetables - **92 taste tests**
- Students collect rutabaga peelings and compost the scraps on-site - **11 schools composting**
- Students conduct a rutabaga taste test in the cafeteria and gather feedback about the recipe
- Students design a marketing campaign for rutabaga during an after-school program - **215 after-school programs**
- Students eat rutabaga regularly as a part of their school meal program - **18 schools purchase local products from Farm Direct**
- Students strengthen community through events - **11 harvest festivals**



Training the Next Generation of Leaders



Emily Mehr
Preschool teacher
at nature-based
preschool



In the six years since GMFTS was founded, we have hosted **28 AmeriCorps members** for a year of public service in school food systems as a part of our Farm-to-School Program. Many have gone on to forge careers in sustainable agriculture, food, and education. In a recent survey of former GMFTS AmeriCorps members:

- 85% of respondents feel that their experience at GMFTS influenced their career choices
- 100% of respondents are currently involved in agriculture, food service, or education either personally or professionally in efforts ranging from Assistant Chef at a Preschool to production manager at a farm to preschool teacher



Will Carmines
Production
Manager at
Piedmont Biofarm



Andy Testo
"I greatly look forward to sharing what I learned and experienced at GMFTS with the FTS community here and to help advance the mission as a whole."



Julie (Jack) Cardinal
"My interest in the relationship between food and health inspired me to pursue a career in nursing."

Caitlin Lorenc
"From my experience at GMFTS, I am committed to beginning a non-profit, educational farm."



Emily Rose
Event and Outreach Coordinator at Heifer Farm.



Anya Gedrath-Smith
"I have vivid memories of working in the school gardens in the summer months, and feeling so accomplished while watching those gardens grow. I remember thinking that I wanted agricultural work to always be a part of my life's work."



Christopher Flack
Assistant Chef at a Preschool



Taylor Burt
Nutrition Masters Student





Farm Direct: Delivering food from local farms to our communities

Farm Direct is a regional food hub distributing local food to schools, institutions, and other sales outlets in northern Vermont.

43 producers selling:

- Dairy**
- Meat & Poultry**
- Fruits and Vegetables**
- Grains & Beans**
- Baked Goods**

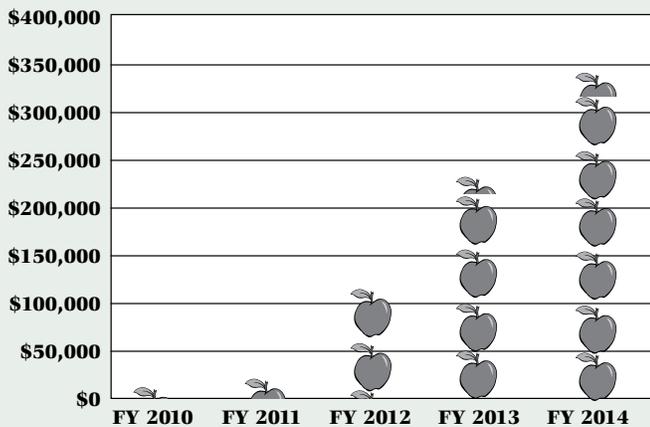


Purchased by 115 customers:

- 59 Schools & Universities**
- 1 Hospital**
- 2 Correctional Facilities**
- 10 Senior Meal Sites**
- 12 Retail Grocers**
- 13 Restaurants**
- 7 Buying Clubs**
- 11 Other**

Participating farmers, on average, experienced a 278% increase in sales

Total Sales



“We took a bit of a risk this year and grew more kale than we had a market for hoping that we could sell it somewhere. Last week we received a GMFD order that seemed to fall out of the sky: 21 cases of kale. We were ecstatic to learn that this demand for local vegetables was coming from area schools. GMFD made it so easy.”

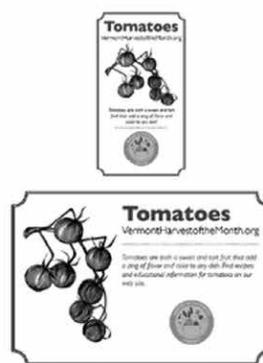


— Mary Skovsted, Joe's Brook Farm



Vermont Harvest of the Month: Promoting seasonal foods in Vermont's classrooms, cafeterias, and communities

Vermont Harvest of the Month is a statewide campaign that promotes a different Vermont-grown crop each month and provides ready-to-use materials for classrooms, cafeterias, and communities.



Explore our website and download monthly posters, flyers, recipes, and retail ads.

During the 2013-2014 school year, 303 schools, retailers, and others signed on to the Harvest of the Month campaign. 62% of survey respondents reported increasing their consumption or purchase of local foods as a result of the program.

“Being a Food Service Director requires a lot and time is too short to create new materials from scratch. The HOM materials are beautiful, professional, and just what I need for a successful Farm to School Program.”

— Erika Dolan,
Food Service
Director,
Waterbury/Duxbury
School District



“The great thing about Harvest of the Month is that it provides ready-made content, every month, that I can pop into a newsletter, use in social media posts, and place alongside products in the store. Best of all, the HOM posters and logos are beautiful! Promoting Farm-to-School at the retail level has enriched our customers' shopping experience.”

— Kristina Israel,
Marketing & Education
Director, Putney Food Co-op



The Lunchbox Food Truck: Serving local food to our community

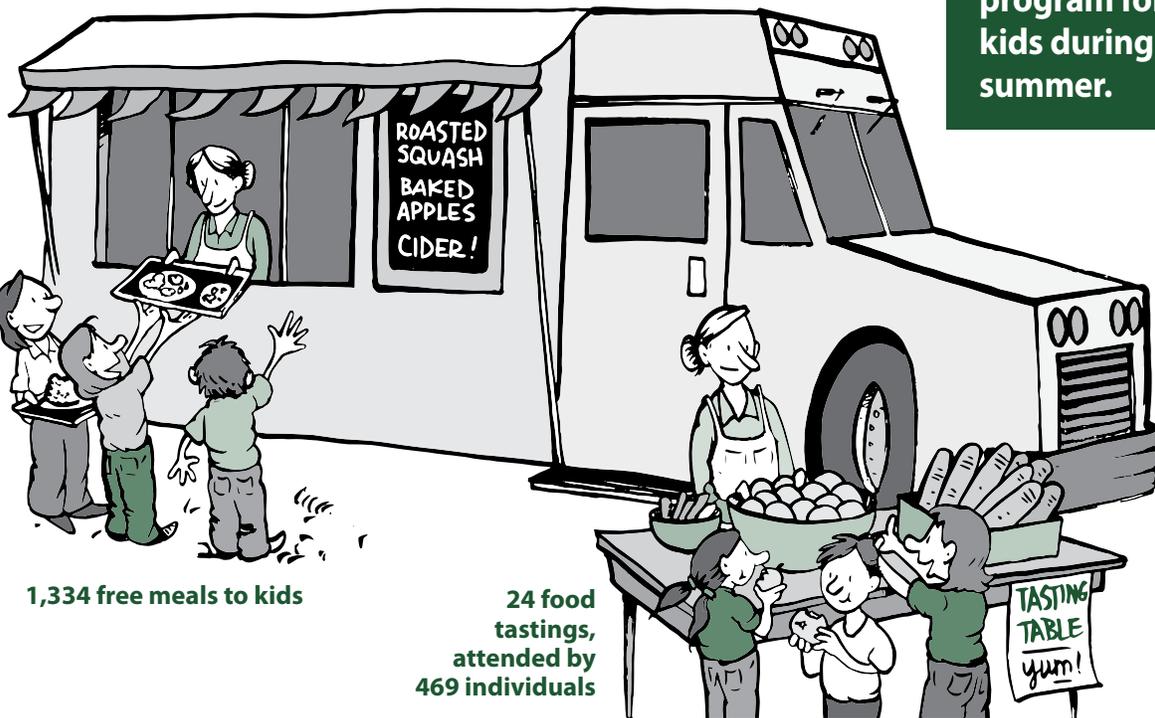
The Lunchbox is a summer meal program and mobile learning kitchen that brings locally-grown food and food-based education to communities in the Northeast Kingdom.

By serving communities with 50% or more of students qualifying for free and reduced price lunch, GMFTS provides free summer meals for kids 18 and under through the USDA Child Nutrition Program and keeps kids healthy when school is out.

Note: This summer's Lunchbox program straddles the 2013-14 and 2014-15 fiscal years. We are excited to share early successes from summer 2014 here, and look forward to including full data in next year's annual report.

The Lunchbox Caters:
All proceeds from special events support our free summer meal program for kids during the summer.

Purchased 67% of ingredients from 35 local farms



1,334 free meals to kids

24 food tastings, attended by 469 individuals

74% of food tasting participants gave the recipe a thumbs up

“Today I learned to always try new healthy foods”

— Student, Newport



“Loved the sample and demonstration, can't wait to make this at home! I think it's just perfect!”

— Parent, Newport



The Next Three Years

Green Mountain Farm to School has seen remarkable growth since 2005, when we planted our first school garden program at one elementary school. We are now a multi-program regional organization reaching over 10,000 children with deep partnerships at 30+ schools, 60 farms, and many other community institutions.

After our many successes and the rapid increase in the scale and scope of our work, we realized it was time to reflect on our strengths and challenges while planning for our future growth. In 2014, GMFTS's board and staff leadership underwent a strategic planning process in which we took stock of the organization, developed a thoughtful shared vision for the organization's future, and began to pursue the infrastructure and support we need to strengthen and sustain our work.

Our strategic plan identified four high level goals for the next three years:

Goal 1 - We deliver strong and high-quality programs

Goal 2 - The organization is thriving financially

Goal 3 - GMFTS has a high profile in the communities we serve and our partners appreciate our work.

Goal 4 - We have an effective organizational structure and a healthy workplace.

Funding for the GMFTS strategic plan was provided by the Vermont Housing and Conversation Board Farm & Forest Viability Program.

To read the full plan and objectives 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, 2013 and June 30, 2014 as we seek to promote the health of Vermont's children, farms and communities.

Major Funders (\$2,000 +)

The Abbey Group
 Anonymous
 Area Agency on Aging for
 Northeastern Vermont
 Delmer R. Barrows Charitable
 Fund
 Ben & Jerry's Foundation
 Community National Bank
 D&S Distributing
 Food Connects
 Green Mountain United Way
 Jay Peak Resort
 Newport City Renaissance
 Corporation
 North Country Hospital
 Northeast Kingdom Community
 Action
 Northeast Kingdom Fund of
 the Vermont Community
 Foundation
 Northeast Kingdom Waste
 Management District
 Jeff and Tracy Poulin
 Peter and Diana Poulin
 Poulin Grain Inc.
 Poulin Lumber Inc.
 Charles and Violet Schaffer
 Katherine and Nathaniel Sims
 Stony Point Foundation
 USDA Agricultural Marketing
 Service
 USDA Rural Development
 Vermont Agency of Agriculture,
 Food & Markets
 Vermont Community Foundation
 Vermont FEED
 Vermont Housing and
 Conversation Board

Contributors

Affordable Self Storage
 Alan and Kathryn Aiken
 All About Home
 Christy Anderson and Kevin
 Gallagher
 Anonymous (10)
 Apple Ledge Farm
 Jean and Nick Arcangeli
 Kate Ash
 Audiocarve
 Emily Austin
 Shawn and Kathryn Austin
 B & D Builders, Inc.
 Kim and Dan Backus
 Merlin Backus and Rebecca
 Velazquez
 Irene E. Badger
 Roger Bailey
 Caroline and Thomas Bailey

Gwen and John Bailey-Rowe
 Judy and Gerry Ballinger
 Alexandra and Mathias Bannach
 Susan and Roy Barnett
 Barnett's, Inc.
 Linda Barrows
 Marie and Sam Bartlett
 Fran and Ben Batchelder
 Sarah and Matthew Baughman
 Bella Doni Pottery
 Conrad Bellavance
 Don and Christine Berthiaume
 Julie Bomengen
 Nanette and Steve Bonneau
 Ben and Anne Bosher
 Marc and Laura Bouchard
 Derrick Boulay
 Lauri and Mark Boyden
 Boyden Farm LLC
 Brault's Market, LLC
 Steve Breault and Michel Lemieux
 Heidi Brown
 Annie and Jason Brueck
 James Burton Jr. and Paula Bailly-
 Burton
 Donald Bustin
 Butternut Mountain Farm
 Butterworks Farm
 Cabot Creamery
 David Cacciamani and Mary
 Anderson

Joan and Edwin Camp
 Megan Camp and Alec Webb
 Jim Campbell
 Janet and Roger Cartee
 Cellars at Jasper Hill
 Century 21 Farm & Forest Realty,
 Inc.
 Champlain Valley Equipment
 Robert and Barbara Chappelle
 Chaput Family Farms
 Christensen-Dunn Early
 Foundations Fund
 Mick Conley
 Nancy and Bill Cook
 Jacques and Pauline Couture
 Couture's Maple Shop/B&B
 Craftsbury General Store
 Grace Crane
 Amy and Andy Crank
 Christine and JD Ross Crowe
 Donald Dahlin, DDS
 Conrad and Connie Daigle
 Jennifer and Eric Daigle
 Lisa Daigle-Farney and Mike
 Farney
 Richard Del Favero
 Derby Village Store
 Matthew Derr and Julian Sharp
 Leighton Detora
 Ilene Douglas
 Francie and John Downing

Dick Dreissigacker and Judy Geer
 Eden Ice Cider
 Spud and Kitty Edwards
 David Edwards and Karen Gallas
 Susan and Michael Epstein
 Lisa and Steve Erwin-Davidson
 Abby Evankov
 Jeffrey and Maria Everett
 Bobby Farlice-Rubio
 Michelle Fay
 Erika Fellingner
 William and Donna Fellingner
 Norman J Fisher & Doris Fisher
 Foundation
 Heidi Sims Fiske
 Eric and Sepi Flachbart
 Barbara and Doug Flack
 Barb and Jim Flint
 Brenda and Claudi Fort
 Wendy and Alan Franklin
 Riki and Ed French
 Fresh Sound Foundation
 Shari and Paul Gagne
 Brooke Gannon
 Daniel and Maria Gerrity
 Dennis and Peggy Day Gibson
 Brenda Greika
 Deborah J. Gring
 Genevieve and Ian Hamby
 Bill and Margaret Hartman
 Sally Harvey
 H.A. Manosh Corporation
 Hayes Ford Lincoln
 Oz and Judy Henchel
 David and Anne Holdridge
 Susan Houston
 Law Office of Gregory Howe
 Donald Hunt
 Insuring Vermont, Inc.
 International Landscape Inc.
 Emily Jacke
 Jay Focus Group
 Jay Landscape and Tree Service
 Pete Johnson
 Irina Kadukova
 Katy Kavanagh
 Brie Keefe
 Andrew & Mateo Kehler
 Terry and Helen Kellogg
 Robert and Cindy Kern
 Mr. Michael and Rev. Louise
 Kingston
 Frank and Alicia Knoll
 Mark Knott
 Dorothy and Wayne Knott
 Janice Kruse
 Paul Labounty
 Louise Langheier
 Carol Lawlor
 Anne and Jack Lazor





Lintilhac Foundation
 Eleanor Lintner
 Little Gnesta B&B
 Tom Liu
 Les Lockridge
 Ned and Jana Lovejoy
 George and Westy Lovejoy
 Cherie Lowry
 Denis and Carolyn Lyster
 Marcy E. MacDonald
 Machejeski - Labounty Family Fund
 Hank and Jean Macler
 Emily and Maclure
 Daniel Maclure
 Nick and Megan Maclure
 Jim and Susan Malloy
 Diana Marckwardt
 Isobel Marks
 Bruce and Sheryl Martin
 Marvin Family
 Joan McAllister
 David and Dorie McArthur
 Lindsay and Frank McDonnell
 Tim and Betsy McKay
 John Miller and Jeanne Desrochers
 Steve Mills and Marilyn Beattie
 Sharon Moffatt
 John and Janet Monette
 Thomas and Christine Moseley
 Mywood Properties, LC
 Newport Naturals Market and Café
 Beth and Kris Norris
 Northeast Kingdom Learning Services, Inc.
 Northpoint Chrysler Dodge Jeep Ram
 Nancy and Helm Nottermann
 Kathleen O'Reilly
 Organic Valley New England
 Origin Design + Communications, LTD.
 Jon and Kathryn Osborne
 Liza and John Paonessa
 Passumpsic Savings Bank
 Adrien Patenaude
 Bill and Martha Peck
 Barry Pelzner and Debby Pollack
 Emma Pelzner and Kushal Dave
 Andrew and Ernestine Pepin
 Molly Perkins and Jeff Kirkman
 Patricia Perl
 Pete's Greens, Inc.
 Tom and Donna Petit
 Linda and Joe Phelan
 Jamie and Jess Philippe
 Barbara and Benjamin Phinney
 Nancy and Rayner Pike
 Yvette Pollack
 Dave Potter and Marian Woodford-Potter
 Gaston and Joyce Poulin
 Cory and Julie Poulin
 Bob and Ellie Primeau
 Dexter Randall
 Red Sky Trading Post
 Thomas and Katie Reen
 RE/MAX Kingdom
 Paul and Maria Renzoni
 RG Gosselein, Inc.
 Chris and Amy Rickman

Ellie Nina Roberts
 Rotary Club of Newport
 Oscar and Sarah Round
 Jan and Mary Jane Rozendaal
 Joe Rubano
 Laural and Tim Ruggles
 Janet Savage
 Paige Savage
 Patricia Sears and Steve Mason
 Hope Seddon
 Anne Segal
 Katherine Sims and Jeff Fellingner
 Katherine and Nathaniel Sims
 Larry Sisson
 Christiane Skinner
 Nancy and Rod Skinner
 Lizabeth Snell and John Snell, Jr
 Snug Valley Farm
 Jon Somes
 Sopher Family
 Janet Spring
 Spring Hill Angus, LLC
 Ruth Sproull
 St. Albans Cooperative
 David Stackpole
 Robert and Anita Starr
 John and Claudette Starr
 Durward and Lorraine Starr
 Bill and Mary Jane Stenger
 Andy and Kakki Stenger
 The Stuarts
 Carl and Susan Taylor
 Taylor-Moore Agency, Inc.
 Nancy E. Tessier
 Laurence and Barbara Thompson
 Judy and James Titus
 Jim Townsend
 Roger and Pauline Vachon
 Ann D. Van Gilder
 Dean and Pam Vervoort
 Lisa Viles
 Claire and Brian Walsh
 Sarah Waring
 Earl Washburn
 Jacob Webster and Michelle Legault
 Mary and Ted Wendell
 Jake and Cathie Wheeler
 The Wheelock Way, LLC
 Richard and Kathy White
 Katie and Sheb White
 Phillip White
 Sarah White
 Brenda and Gil Wierschke
 Wild Branch Solutions, Inc.
 Ethan and Anne Winter
 Enid Wonnacott
 Rick and Fran Woodward
 Steve and Brooke Wright
 Daniel and Becky Ann Wright
 Allen and Kathleen Yale
 Yankee Farm Credit

In Honor of:

Berry Creek Farm
Grace Crane

CMO-104

Tom Liu

Milah Winter Guild

Christine Crowe and JD Ross

Pete Johnson and Eloise Girard
*Nancy and Rayner Pike
 Lizabeth and John Snell, Jr
 Roger Bailey
 Sharon Moffatt
 Katherine Sims and Jeff Fellingner
 Mark Knott*

Jack Lazor
Anonymous

Andy Paonessa and Meghan Stotko
Liza and John Paonessa

Katherine Sims
Heidi Sims Fiske

David Stackpole
*Marie and Sam Bartlett
 Katie and Thomas Reen*

In Memory of:

Robertus Carr
Hank and Jean Macler

Dip Davis
Anonymous

Napoleon Diette
Conrad and Connie Daigle

Gilbert & Florence Flint
Jim and Barb Flint

Louise Marsh
Emily Austin

George Nelson
Heidi Brown

Agnes O'Reilly
Kathleen O'Reilly

Dr. Brent Tatum
North Country Hospital

In-Kind Gifts

Apple Ledge Farm
 Ben Applegate
 Roy Barnett
 The Bee's Knees
 Bella Doni Pottery
 Conrad Bellavance
 Berry Creek Farm
 Big Jay Tavern
 Bonnieview Farm
 Boyden Valley Winery
 Brault's Market, LLC
 Brown Dog Bistro
 Katelyn Burke
 Burke Mountain Confectionery
 Burton Hill Earthworks
 Butterworks Farm
 Charles Capaldi
 Cellars at Jasper Hill
 Champlain Orchards, Inc.
 Couture's Maple Shop/B&B
 Craftsbury General Store

Craftsbury Outdoor Center
 Deep Mountain Maple
 Alyssa Delabruere
 Eden Ice Cider Company
 Bill Falconer
 Farm at VYCC
 Jeff Fellingner
 William and Donna Fellingner
 Elizabeth Ferry
 Foote Brook Farm
 Freedom Physical Therapy
 Freeze Dry Inc.
 Doug Gimler
 High Mowing Seeds
 The Inn
 Jay Peak Resort
 Jay Village Inn
 Jed's Maple/Northeast Kingdom Mustard
 Jocelyn and Cinta's Bakeshop
 Jon Somes Salon
 Robert and Cindy Kern
 Kingdom Brewing
 Kingdom Creamery of Vermont
 Lago Trattoria
 Le Belvedere
 Muddy Waters Pottery
 Neighborhood Greens
 Tim Newcomb
 North Derby Berry Farm
 Northern Star Cruises
 Northwoods Apiaries
 On Vermont Time
 Parker Pie Co.
 Adrien Patenaude
 Peace of Earth Farm
 Peak Organic
 Pete's Greens, Inc.
 Poulin Lumber Inc.
 Amy Rickman
 Ridgehill Nursey
 Ellie Nina Roberts
 Kristy Scott
 Nathaniel and Katherine Sims
 Software Innovations
 Spring Hill Angus, LLC
 Sterling College
 Strafford Organic Creamery
 Sweet Rowen Farmstead
 Tangletown Farm
 Andy Tetreault
 The Farm Between
 The Maine Potato Lady
 Vermont Beef Jerky Co.
 Vermont Compost Company
 Vermont Cranberry Company
 Vermont Peanut Butter Company
 Vermont Smoke and Cure
 Vermont Soy
 Vermont Switchel
 Dean and Pam Vervoort
 VT Peanut Butter Co.
 Wayside Restaurant and Bakery
 Wild Branch Solutions, Inc.
 Bill Williams
 Dave Young

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!



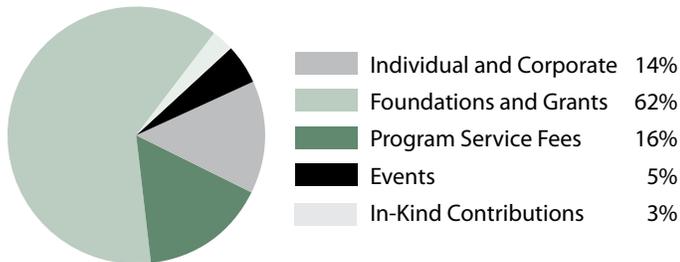
Financial Report

STATEMENT OF ACTIVITY

July 1, 2013 - June 30, 2014

REVENUE

Individual and Corporate	\$63,873
Foundations and Grants	\$273,624
Program Service Fees	\$72,990
Events	\$20,861
In-Kind Contributions	\$11,725
Total Revenue	\$443,073



EXPENSES

Program Services	\$343,840
Management and General	\$27,567
Development	\$11,952
Total Expenses	\$383,359



SUMMARY BALANCE SHEET

As of June 30, 2013

ASSETS

Current Assets

Checking/Savings	\$74,024
Accounts Receivable	\$1,855
Vehicle and Equipment	\$38,070
Other Assets	\$401
Total Current Assets	\$114,350

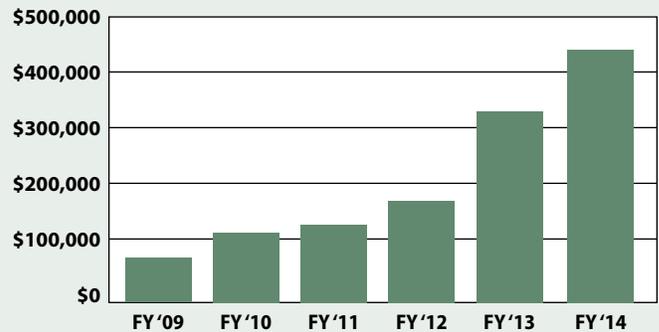
LIABILITIES & EQUITY

Current Liabilities

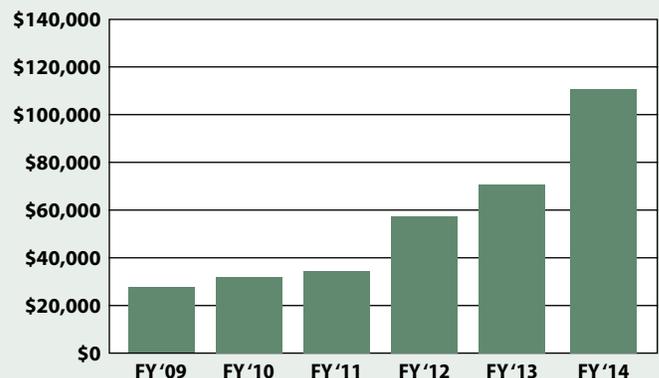
Accounts Payable	\$5,308
Total Current Liabilities	\$5,308
Total Net Assets	\$109,042

Total Liabilities & Net Assets \$114,350

Total Contributions



Total Assets



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

Graphic Design: Newcomb Studios Photo credits: GMFTS

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



“You’ll probably want every restaurant in the galaxy to have roasted parsnips with honey glaze!”

— 4th Grade student



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

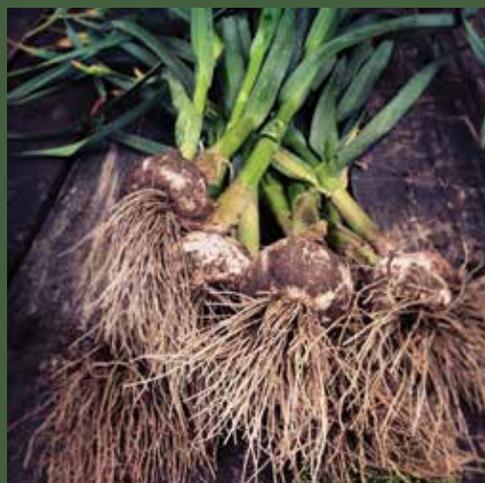
Make checks payable to Green Mountain Farm-to-School and mail to:

Green Mountain Farm-to-School

194 Main Street, Suite 301
Newport, VT 05855

or donate online at

www.greenmountainfarmtoschool.org.





Non-Profit Org.
U.S. Postage
PAID
Permit No. 478
Burlington, VT

Green Mountain Farm-to-School

194 Main Street, Suite 301
Newport, VT 05855

CHANGE SERVICE REQUESTED

802-334-2044 • GreenMountainFarmtoSchool.org

