

The image shows a scenic mountain landscape with a large, rugged mountain peak in the background. In the foreground, there is a wooden structure, possibly a barn or greenhouse, and a field of tall grasses and wildflowers. Two people are sitting in the field, working with a green crate. The text "MOUNTAIN ROOTS 2022 ANNUAL REPORT" is overlaid in the top right corner, with a small graphic of a carrot root above the word "ROOTS".

# MOUNTAIN ROOTS 2022 ANNUAL REPORT



# We Acknowledge

Mountain Roots acknowledges, with respect, that the land on which we live and work is the traditional and ancestral homelands of the Ute Mountain Ute tribal nations, the original stewards of this land.

Our mission is to cultivate a resilient food system in the Gunnison Valley by enhancing healthy connections between food, earth, and community. We foster knowledge, teach skills, and provide opportunities that ensure access to affordable, nutritious, and sustainably produced food.







*Big Wide World campers after a visit to Parker Pastures. Throughout the summer, campers meet, explore, and learn from local producers all over the Gunnison Valley.*

Dear friends,

When I co-founded Mountain Roots in 2010, our coffee shop group of kale enthusiasts had a big vision. It was a vision of resilience, health, equity, and abundance in the environment, in the economy, and in our society. We recognized that to create lasting change in our food system, it would take a community-wide, interdisciplinary effort. And, that we'd need to address multiple areas of the system simultaneously. We borrowed principles from permaculture design and applied them to the design of our programs and of the organization itself.

Now, the programs and projects of Mountain Roots are making community-wide, lasting impacts in the areas of education and culture, food production, food security, food economy, and food policy.

Mountain Roots steps forward on a regular basis to join and to lead community collaborations, including public-private and cross-sector partnerships.

A few of the highlights from 2022 include:

- ✦ A record number of businesses and individuals stepped up to support food relief efforts, so that hundreds of marginalized and vulnerable community members can receive fresh fruits and vegetables at their doorsteps, every week, year-round.
- ✦ Building bridges and relationships with members of our immigrant community led to the revitalization of one of our oldest community gardens.

Transformative educational experiences deepen children's understanding of the natural world, provide hands-on practice for sustainable living, and connect students with fresh, local food in school gardens as their classroom.

- ✦ Extending our growing season with the addition of a new high tunnel at Glacier Farm and improving water conservation with solar pumps and drip irrigation at the Community Farm.
- ✦ Bringing four recycled shipping container farms online to field-test hydroponic, controlled-climate growing systems as a feasible and desirable solution to growing food in our cold climate.

...and much more.

I'm so impressed by the incredible support we receive from our generous donors, business sponsors, schools, local government, and community partners. I believe that localizing our food system is one of the most impactful actions we can take to solve many of our global problems. By addressing as many links in the chain as we can, we are affecting systemic change and we are touching the lives of many people in myriad ways. Everyone eats - and so everyone can be a part of the solution. Enjoy these stories from the field that illustrate the impact you made in 2022.



With Gratitude,  
*Holly*  
Executive Director



# WHAT WE DO

Mountain Roots envisions a future of farming and food that is environmentally regenerative, economically viable, and socially just.

## INFINITY GREENS

growing leafy greens and herbs in our shipping container hydroponic farms. This emerging technology could be a viable solution to the cold climate and short growing season in the Gunnison Valley, bringing year-round local produce to restaurants, retailers, CSA shares, and hunger relief efforts. Throughout 2023, you'll be seeing Infinity Greens on the menus of local restaurants and available for purchase at a retail location near you.



## REGENERATIVE AGRICULTURE

producing organic food on a community scale and training aspiring agrarians in farming techniques that conserve natural resources, restore the land, and nourish our community.



## EVENTS

hosting a number of opportunities to engage, including Dig In Days, Open House, Feast in the Field, and Harvest Hoedown. Come learn, play, dig, harvest, and commune with local food all throughout the year.



## HEALTHY FUTURES

providing a bridge between college and career for individuals exploring careers in regenerative agriculture, environmental education, and food security, while expanding capacity for nonprofits in western Colorado.



## FARM TO SCHOOL

teaching environmental science and nutrition to young people and giving them hands-on experiences with growing food that teaches them how their food choices affect the health of their bodies, the health of the community, and the health of the environment.



## LOCAL FOOD ECONOMY

elevating the market for local food by creating and promoting delicious products using local ingredients. Developing infrastructure to support farmers, entrepreneurs, restaurants, and consumers in bringing more local food to market and keeping valuable dollars in our local economy.



## FOOD SECURITY

nourishing the underserved and marginalized members of our community with fresh produce, and amplifying community voices through education and opportunity.







# FARM TO SCHOOL

## more than just summer camps

### **Growing in the Garden**

The Farm to School program connects kids to the land by teaching how healthy food choices affect their bodies, the environment, and the community. In 2022, we focused on expanding our programming into Pre-K and High School, piloting new nutrition education units in Middle School, and making our programs more accessible and inclusive to all youth in the Valley.

### **Living Classrooms**

We call the school gardens in Crested Butte and Gunnison “Living Classrooms” because they are a platform for kids to learn and to grow. Students start seeds in the classroom in spring, plant the seedlings with parents, teachers, and volunteers at our spring Dig In Day, and care for the plants throughout the summer. Then, fall is harvest

season in the two school gardens. Volunteers, parents, and a variety of classrooms harvest the organic vegetables, which go to the cafeteria, afterschool programs, and the weekly kids farm stand. In 2022, we grew 1,195 pounds of organic vegetables and got 1,115 kids digging in the garden!

### **Hands-on Environmental Science Lessons**

In spring and fall, Mountain Roots’ team of educators visit Kindergarten through 5th grade classrooms and bring classes out to the garden. 1,555 hours of hands-on, minds-on environmental science lessons are matched to grade-level academic standards, meaning garden time counts as class time. Kids set up and monitor weather stations, conduct experiments to learn about soils and parts of a plant, discover habitats and life cycles, and more.

### **Kids Cook!**

We go way beyond the everyday ‘mac n cheese’ in these six-week, after-school cooking classes. Mountain Roots teaches kids how to cook delicious meals that are nutritious, organic, and locally sourced, using vegetables from school gardens and local farm produce. Each class starts with a nutrition lesson, then the kids dive into hands-on recipe preparation. At the end of each class, kids taste the delicious dishes they created. We offered three, 6-week courses in both Crested Butte and Gunnison - a total of 36 Kids Cook! classes - with a variety of themes and recipes, including “Fall Flavors,” “Warming Winter Meals,” and “Around the World.” We partnered with the Gunnison County Substance Abuse Prevention Program to offer Choice Pass Discounts to promote healthy lifestyles for teens.

### **Middle School Nutrition Education Summer Camps**

New in 2022: To expand programming to 6th, 7th, and 8th graders, Program Director Lily Briggs worked with the district curriculum committee to design nutrition units that matched the newest academic standards in health.

### **High School Internships**

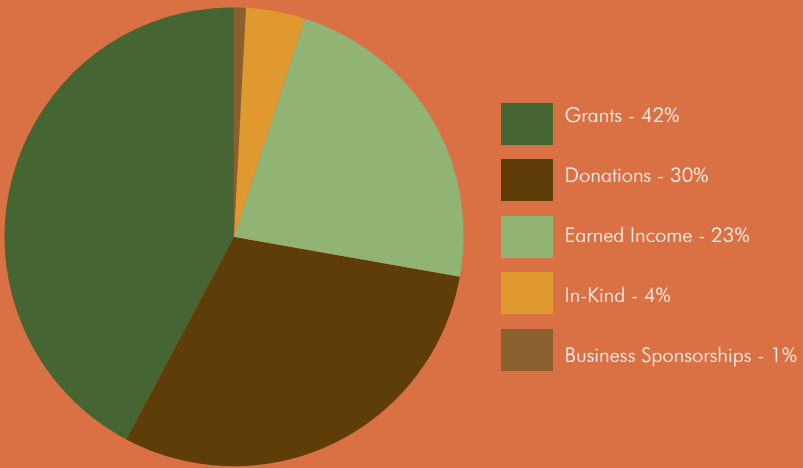
New in 2022: Mountain Roots created two work-study summer internships for high schoolers who were interested in exploring careers in environmental education. Porter Donahue from Crested Butte and Mikayla O’Connell from Gunnison worked as assistant counselors in our youth summer camp programs. Mentored by our experienced staff of educators, high school students worked two days each week for the summer season and received a \$1,000 scholarship in addition to school credit.

Getting outdoors, staying active, connecting with friends, and sharing adventures in nature is just what kids are craving. In 2022 Mountain Roots ran a suite of 10 different Summer Camps. From Big Wide World - our most popular trip-based adventure camp, where kids explored rivers, forests, mountains, meadows, animal habitats, farms, and other outstanding natural places around the Gunnison Valley - to Backcountry Cooking where they learned to prepare tasty camp meals over an open fire, and Whimsicles - a food entrepreneur camp where kids made over 1,000 gourmet fruit popsicles, that they sold at the Crested Butte Farmers Market. Over the ten weeks of summer, we hosted 245 unique campers, 76% local kids and 24% visitors, and provided 5,398 hours of outdoor, nature-based fun.

# 2022 FINANCIALS

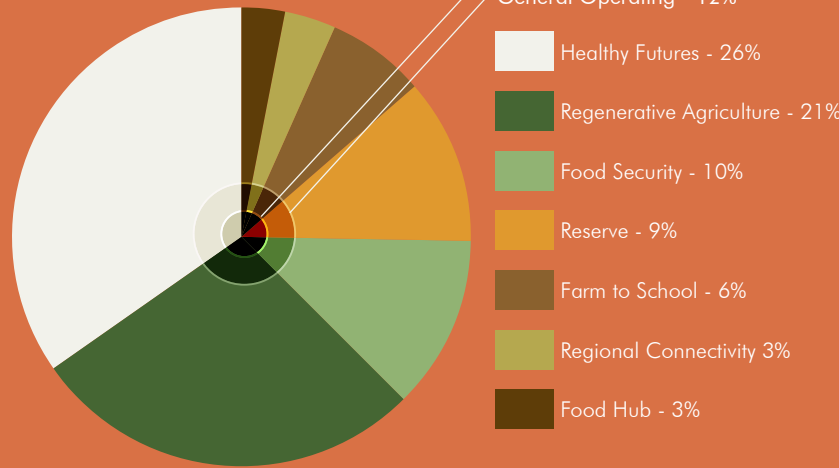


## INCOME



|                         |                       |
|-------------------------|-----------------------|
| Grants                  | \$650,794.27          |
| Donations               | \$455,745.56          |
| Earned Income           | \$345,991.71          |
| In-kind                 | \$61,530.70           |
| Businesses Sponsorships | \$19,931.74           |
| <b>Total Income</b>     | <b>\$1,533,993.98</b> |

## EXPENSES



|                          |                       |
|--------------------------|-----------------------|
| Healthy Futures          | \$414,931.44          |
| Regenerative Agriculture | \$337,055.71          |
| General Operating        | \$180,276.66          |
| Development              | \$149,952.26          |
| Food Security            | \$147,243.11          |
| Reserve                  | \$139,098.59          |
| Farm to School           | \$84,372.54           |
| Regional Connectivity    | \$41,468.22           |
| Food Hub                 | \$39,595.45           |
| <b>Total Expenses</b>    | <b>\$1,533,993.98</b> |

## grants & foundations

- AmeriCorps
- Anschutz Family Foundation
- Boettcher Foundation
- Crested Butte Rotary Club
- Community Foundation of the Gunnison Valley
- Colorado Housing and Finance Authority
- Circle of Dreams Foundation
- City of Gunnison
- CLIF Family Foundation
- Colorado Dept of Agriculture
- Colorado Blueprint to End Hunger
- Eleven
- El Pomar Foundation
- Epic Promise Foundation
- State of Colorado
- Gates Family Foundation
- Gunnison Car Club
- Gunnison County
- Gunnison Rotary Club
- Harris Foundation
- The Reinvestment Fund
- Nourish Colorado
- Rocky Mountain Health Foundation
- Socrates Foundation
- Town of Crested Butte
- USDA LFPP
- Vail Resorts In-Kind
- WalMart Community Grants
- Share Our Strength

*Traditional financial charts show general operating and fundraising costs as pieces of the pie that do not contribute to programming, but these expenditures provide vital core mission support. Each of our programs is built around, supported by, and shares responsibility for this support. To better illustrate this, our graph of program expenses shows two inner circles that represent the "core mission support" as a portion of the true costs for each of our charitable programs. We know that these costs contribute to the success of our programming and further our mission. Mountain Roots Food Project invests in programming that serves our community's needs. Programs are funded by grants, individual donations, business sponsorships, and fees for service. To learn more about our programs and sponsorship opportunities, please visit [mountainrootsfoodproject.org](http://mountainrootsfoodproject.org)*



# EVENTS

## DIG IN DAYS

Invigorating days of laughter, dirty hands, local food, and learning as we prepare our seven outdoor growing spaces for the season. This year, community volunteers came to Dig In with us in late May and early June.



## FEAST IN THE FIELD

The premier farm-to-table fundraising event of the year honored Chef Dana Zobs in 2022, and featured top chefs, local farmers, and regional producers. A lively auction with brilliant experiential packages, laughs, libations, and local food raised over \$200,000 to support our charitable work.



## OPEN HOUSE

Forty people visited and toured Glacier Farm in June, where they learned what's new at Mountain Roots and what we're excited about this season. We enjoyed cold drinks and tasty gourmet pizza made with garden produce and local meats and cheese in our traveling oven.



## HARVEST HOEDOWN

A celebration of the harvest season in September at South Main, Gunnison. The night started with an appreciation dinner for all the volunteers that made this season possible and ended with the Big Silly String Band kickin' up a community square dancing hoedown under a starry sky.

# HEALTHY FUTURES



AmeriCorps is a federally funded program that seeks to improve lives, strengthen communities, and foster civic engagement through service. Currently there are over 200,000 members serving nationally in a variety of different organizations and focus areas. Members who serve in AmeriCorps enrich their lives by helping others.

Mountain Roots Healthy Futures AmeriCorps places service members across rural Colorado to support programs working for an equitable, healthy future for all — through nutrition and environmental education, community and school gardens, and increased access to healthy food. Our members make a difference in local communities through their service at nine host site organizations. At Mountain Roots, AmeriCorps members have made an impressive impact in 2022.

### Healthy Futures AmeriCorps Members 2022



- |                    |                   |
|--------------------|-------------------|
| Alaina Geibig      | Grace Sonderman   |
| Angela Fike        | Hannah Ballard    |
| Ashley Favor       | Isabel Rosenstein |
| Ava Gilbert        | Jordan Stewart    |
| Benita Carbone     | Julia Jacobson    |
| Caroline Beaton    | Julia McAleer     |
| Caroline Dartnell  | Miranda Vincent   |
| Claire Furtwangler | Nicole Heth       |
| Ellen Steward      | Ryley Hubbard     |
| Ema Muslic         | Sam Kaelin        |
| Emilie Sidelinger  | Sarah O'Connell   |
| Emilya Ramsey      | Siobhan Moynihan  |
| Erinn Cutright     | Sloane Richardson |
| Gavin Schmuckler   | Tahsa Tasnia      |
| Grace Longendyke   | Tyler Blankstein  |
| Grace McVay        | Victoria Johnson  |

### Host Sites 2022

- Mountain Roots Food Project
- Community Alliance for Education & Hunger Relief
- Colorado Farm to Table
- Cloud City Conservation Center
- Delta County Farm to School
- Guidestone Colorado
- Highwater Farms
- Sustainable CB
- Valley Food Partnership



**IN 2022, MOUNTAIN ROOTS FOOD PROJECT:**

|  |   |   |  |
|--|---|---|--|
|  | <p>Grew<br/><b>12,000 pounds</b><br/>of organic produce</p> |  | <p>Got<br/><b>1,115 kids</b><br/>digging in the garden</p> |
|--|---|---|--|

|   |  |   |   |
|---|--|---|---|
| <p>Kept<br/><b>\$120,000</b><br/>in the local economy</p> |  | <p>Hosted<br/><b>245 unique campers</b><br/>in our adventure based summer camps</p> |  |
|---|--|---|---|


|   |   |   |
|---|---|---|
|  | <p>Trained<br/><b>8 beginning farmers</b><br/>to launch their careers in regenerative organic farming</p> | <p>Worked with<br/><b>163 volunteers</b><br/>helping local food efforts</p> |
|---|---|---|

|   |  |  |
|---|--|--|
| <p>Awarded<br/><b>12 scholarships</b><br/>to kids learning about environmental education and local food</p> |  | <p>Led<br/><b>5,398</b><br/>hours of hands-on gardening education</p>  |
|---|--|--|

|  |   |  |   |
|--|---|--|---|
| <p>Cultivated<br/><b>9 growing spaces:</b><br/>2 in-ground farms, 3 community gardens, 2 school gardens, Build Sow Grow greenhouse, &amp; 4 hydroponic container farms</p> |  | <p>Taught<br/><b>1,555 hours of school programming</b></p> |  |
|--|---|--|---|

|   |  |  |   |
|---|--|--|---|
|  | <p>Grew food and shared resources with<br/><b>33 home and community gardeners</b><br/>in the Gunni Grows! Gardener Network</p> |  | <p>Harvested<br/><b>1,195 pounds of produce</b><br/>from our two school gardens</p> |
|---|--|--|---|

|  |   |   |   |
|--|---|---|---|
| <p>Packed<br/><b>25,000 pounds</b><br/>of nutrient-dense, fresh food into<br/><b>3,975 Backyard Harvest boxes</b><br/>distributed at no cost to families in need</p> |  | <p>Created<br/><b>7 jobs in Environmental Education</b></p> |  |
|--|---|---|---|

|  |  |  |  |
|--|--|--|--|
|  | <p>Benefited from<br/><b>1,117</b><br/>volunteer hours</p> |  | <p>Collaborated with local farms to bring<br/><b>138 CSA shareholders</b><br/>fresh and organic food throughout the summer</p> |
|--|--|--|--|





(Top left) Flowers by Sundrop Flora waiting to be picked up by CSA shareholders (Top right) Home gardener harvesting raspberries while on Backyard Garden Bike Tours (Bottom Left) Campers smiling at the Gunnison Living Classroom (Bottom Right) A bounty of food harvested at Cultivemos Cottenwood Community Garden

(Left) Camper ready for adventure at the Gunnison Living Classroom (Middle) Freshly harvested onions ready to be packed into Backyard Harvest Boxes (Top Right) Cows at Parker Pastures (Bottom Right) Two campers excited to explore the Gunnison Valley and learn about local food



# TRILBY CARRIKER

## from donor to board member

*Combining her 20-year history with Crested Butte, her passion for helping people in need, and a lifetime of loving local food, Trilby Carriker recently joined the Board of Directors. We asked Trilby to share a bit of her background and experience with you.*

Generosity plays a stronger role in my life the older I get. I often wondered during my career if I made the right choice, or if I should have chosen something more directly involved in helping others. This simple awareness has shifted my focus toward giving. There are so many valuable ways to give. I don't mean just financially but giving of time, energy, and knowledge. Teaching and empowering others may be one of the greatest gifts we can give, or receive.

I have always given to organizations that touched my heart, however I have become more strategic with larger gifts in the last few years. During the pandemic, my husband and I spent a lot of time talking and getting clear on our values; what we honor most in life. With everything going on in the world, it was very important to us to make sure our actions were motivated by clear

values. Education had been at the top of the list, but I began to get more clear about how important food and shelter are. If people don't have these basic needs covered, how can they begin to be contributing members of society? That's when I started putting more of my time and money into Mountain Roots Food Project.

Years before moving to Crested Butte, I started a tiny city garden with a goal of eating something out of it everyday. I would plant seeds and then check them five times a day to see if they had grown. I was like a little kid! Then, when I first discovered that very first Mountain Roots garden on Elk Avenue, I was impressed. I felt inspired by that garden and visited it regularly, finding peace and beauty in the little plot. I was into healthy eating and cooking and wanted to learn more.

When Brian Pugh, the current Treasurer of the Board of Directors, asked me to join the finance committee at the beginning of 2022, I gave it some thought and then was happy to accept. I soon learned how much Mountain Roots had grown in the 10 years since that first garden.

I was impressed that the Food Security team was feeding over 100 food insecure families every week, as providing hunger relief is one of my highest priorities.

I went on to learn about the Farm to School programs and summer camps and how many hundreds of kids are impacted every day. Then I learned about Cooking Matters classes being offered to low-income households. In college, I was in the Big Sisters program, and both of the families I was involved with were experiencing food insecurity. It was hard to witness their hardships and even harder to see them fill their fridge with foods I knew weren't providing nutrition. Remembering that experience, I was impressed when I learned Mountain Roots not only taught families how to cook but how to make nutritious choices. It is also incredible to see Mountain Roots distribute hundreds of pounds of organic produce at no cost to so many families.

The more involved I am with Mountain Roots, the more passionate I become about their mission to cultivate a resilient food system in the

Gunnison Valley by enhancing healthy connections between food, earth, and community. Becoming a fundraiser happened organically - I share my passion and others pick up on it. I don't feel like I'm asking for money so much as sharing my values and my experiences that align with them. I'm reminded of Greta Thunberg's quote: "You are never too small to make a difference!"

Making local food more accessible to us all is at the core of the Mountain Roots mission, and I am thrilled with the current strategy to start a food hub in Gunnison as a way to accomplish this. Based on the 18 month feasibility study, we know that farmers are interested in selling their products, wholesale buyers want a single source to buy from, and retail customers would increase their purchase of local foods if they had a convenient place to do so. The resource of commercial kitchen space will create new products for us all to enjoy, boost local business and economic growth, while also connecting the Gunnison Valley to other food hubs throughout the region.

The Mountain Roots Food Hub is a win-win for producers, consumers, the economy, and the planet - that is, all of the beneficiaries of all of Mountain Roots programming.

My journey from donor to Board Member has been an easy one because I am so enlivened by the work that Mountain Roots does in service to so many. And since we're growing so much, we need more people to lead the charge! Please reach out to me if you'd like to be involved in our work.



Trilby Carriker  
Board Member & Finance Committee

“If people don't have these basic needs covered, how can they begin to be contributing members of society?”



# JILL & LANCE GALVIN

## rockstar volunteers

Jill and Lance Galvin are rockstar volunteers with Mountain Roots. On a weekly basis, they pack and distribute boxes of produce to households in need. When asked why they choose to dedicate so much time and energy to volunteering, Jill says, "We recognize that there are many challenges that families in the valley face, accessing affordable groceries is one of them. We enjoy and are honored to be working together to address just one small aspect of these many challenges."

**Delivering fresh produce from Backyard Harvest to families each week warms our hearts.**

Honestly, most weeks it seems like we are blessed more than those we serve. Collaborating with the Mountain Roots team is also one of the joys that keeps us coming back each week." Thank you Jill and Lance for your constant smiles and support.



*(Left) Volunteers Jill and Lance Galvin with bags of produce to be delivered to families in need as a part of the Backyard Harvest Program  
(Right) Community gardeners, Carolina Zeferino and Ixchel Ibarra, with harvested vegetables at Cultivemos Cottonwood*



# IXCHEL & CAROLINA

## cultivating community

Mountain Roots stewards three community gardens in Gunnison: the Giving Garden at Bill's Park, The Sunshine Senior Garden at the Rec Center, and the recently renamed Cultivemos Cottonwood at 14th & Gothic. In 2022, AmeriCorps member Izzy Rosenstein bridged a gap with our immigrant community by connecting with Spanish-speaking and Cora immigrants. Ixchel Ibarra and Carolina Zeferino had heard about Mountain Roots for years, but it wasn't until City of Gunnison translator and Immigrantes Unidos representative, Ricardo Esqueda, introduced the two to Izzy that they realized language would not be a barrier for them to get involved.

Carolina moved to Gunnison in 2008 from Jesus Maria, Nayarit, Mexico, a community consisting largely of Cora Indigenous Mexicans. Carolina is very proud of her indigenous heritage, and shares that Cora people from her hometown are known for their expertise in raising sheep. In fact, her father first came to Gunnison in 1982 to work as a rancher, and that is what eventually brought Carolina to Colorado. Carolina loves

being a part of the community garden because, "Cultivemos Cottonwood brings me closer to my roots - ranching. Far from Mexico, this program offers the warmth of family and community and reminds me of home. It helps me remember farming as a child and living a country lifestyle." She speaks about the regenerative growing techniques that she has learned and how she loves eating healthy food and spending time with others in the garden. She also shared how special it is for her to share the harvest with her friends and family.

For Ixchel, who moved to Gunnison from Acapulco, Mexico in 2008, gardening at Cultivemos Cottonwood has been an educational experience which started with zero knowledge about agriculture. Learning how to plant and grow food while building relationships at the community garden is what she enjoyed most last season.

**"I love having something to give back to my friends, something that helps them eat more healthy, whole foods."**

Ixchel and Carolina both love how inclusive the Gunnison community feels. They share a hope of welcoming the larger Hispanic community to Cultivemos Cottonwood and growing varieties of food that they love to eat such as green beans, tomatoes, tomatillos, hot peppers, cilantro, onions, and more! They are thrilled to learn gardening, go on to teach and share what they learn, and are eager to get back in the garden to experience what they call the "therapeutic" aspects of gardening and working with the soil.

Mountain Roots uses an innovative "common ground" model at all of our community gardens. Instead of individual rented beds, our gardeners come together to plan, tend, and harvest the entire garden. When the care and tending of the garden is shared, we can produce more food from the same space with less overall work, we share more knowledge from person to person, and best of all, we grow more authentic and lasting friendships.



# LOOKING AHEAD to 2023

➤ **The world needs more farmers.** NextGen | ReGen will train them. In 2023, Mountain Roots is launching our Beginning Farmer Training Program. Our inaugural cohort of six aspiring agrarians will have the opportunity to advance their careers in the field of regenerative agriculture. We welcome soil scientist and seasoned farmer Roni Pasi to lead this program. Roni will model and teach farming practices that restore soil and nourish local communities, both of which are essential to the wellbeing and resilience of a community. Graduates of the two-year program will have the knowledge, skills, and certifications to start their own farm, to manage a farm in a for-profit or non-profit setting, to continue their education and careers, and to contribute to the movement of small-scale farmers using regenerative agriculture as a solution to climate change.

➤ **Environmental and nutrition education** for K-12 youth lays a foundation for life-long health and well-being. Mountain Roots

remains dedicated to supporting the school district in educating the whole child. Our educators will push into K-8 classrooms in spring and fall to deliver 1,020 hours of hands-on lessons every year. Our after-school programs and 10 different summer camp programs let kids go deeper into nature, science, farms, and food.

➤ **Graduate fellowships** with the MEM program will advance research and development for food systems programs. High school students can earn a \$1,000 scholarship for a summer internship within education or agriculture with us.

➤ **To elevate our team of changemakers,** we're investing in Employee Wellness initiatives and professional development for staff and providing housing for our 15 AmeriCorps service members.

➤ **Demand for local food is soaring,** and so is the need for equitable access. Mountain Roots is building a Food Hub and Kitchen

Incubator facility to connect the Gunnison Valley with other producers in the Southwest Colorado region. Construction is currently underway in the southern half of 405 W Tomichi Ave, neighboring the new home of the Gunnison Country Food Pantry. Entrepreneurs looking for certified kitchen space can find more information on our website.

➤ **Regional connections hold promise** for larger systemic change. Concurrent with the creation of the Food Hub is the Southwest Colorado Hub-to-Node Connectivity Project which is a collaboration of five non-profits and five food hubs covering one quarter of the state that increases access to and availability of locally and regionally produced agricultural products.

➤ **That's not all!** We are constantly striving to build a more equitable and resilient food system in the Gunnison Valley. Be sure to stay up to date with the latest programs and visions for a healthier future by subscribing to our monthly e-newsletter on our website.





# partners

Build.Sow.Grow.  
 Bureau of Land Management  
 Calder Farm  
 Cindi West Ranch  
 Cloud City Conservation Center  
 Coldharbour Institute  
 Colorado Farm to Table Inc.  
 Colorado Parks and Wildlife  
 Community Alliance for Education  
 and Hunger Relief  
 Community Food Bank of Grand Junction  
 Cooking Matters / Share Our Strength  
 Crested Butte Farmers Market  
 Crested Butte Land Trust  
 CSU Extension  
 D3+ Eggs  
 Delta County School District  
 East Denver Food Hub  
 Farm Runners  
 GCSAPP  
 Good Food Collective  
 Guidestone Colorado  
 Gunnison County Food Pantry  
 Gunnison County Health & Human Services  
 WIC (Women, Infants and Children)  
 Senior Resource Office  
 Gunnison-Hinsdale Early Childhood  
 Council

Gunnison County Veteran's Services  
 Gunnison Farmers Market  
 Gunnison Fruit Stand  
 Gunnison Gardens  
 Gunnison Library District  
 Gunison Parks & Recreation  
 Gunnison Senior Center  
 Gunnison Valley Mentors  
 Gunnison Valley Producers' Guild  
 Gunnison Vitamin and Health Food  
 Gunnison Watershed School District RE1-J  
 Habitat for Humanity  
 Highwater Farm  
 Hispanic Affairs Project  
 Imigrantes Unidos  
 lola Valley Farm  
 Living Journeys  
 Niccoli Ranch  
 NRCS  
 OVPP Basic Needs Working Group  
 Parker Pastures  
 Professor Zach Treisman & the "Honors  
 200" class  
 Project Hope  
 Red Dog Ranch  
 Region 10  
 San Luis Valley Local Foods Coalition  
 Serve Colorado

South Main Gunnison  
 Southwest Farm Fresh  
 Sundrop Flora  
 Thistle Whistle Farm  
 Trailhead Institute  
 US Forest Service GMUG District  
 Upper Gunnison River Water  
 Conservation District  
 Valley Food Partnership  
 Valley Roots Food Hub



*Young squaredancers swinging each other round and round at Harvest Hoedown located at South Main Gunnison*

# donors

## \$25,000+

Blake Hawk  
 Jeff Hermanson

## \$10,000 +

Becca & Brian Stofac  
 Jennifer Ash  
 Kathy & Scott King  
 Lenni and Bill Burke  
 Lori and Ian Mason  
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 Venise & Larry Stuart

## \$5,000 - \$9,999

Cassie Pence & Tim Szurgot  
 Laura & Ben McLoughlin  
 Trilby Carriker & Dr. Z Miller

## \$2,500 - 4,999

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*Farmer Jenn Dews carrying a crate of rainbow chard at Community Farm*



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AmeriCorps service members Tyler Blankstein and Alaina Geibig passing boxes for Backyard Harvest



Squaredancers having a blast at the end of season celebration, Harvest Hoedown





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- Brian Pugh** - Treasurer
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- Kim Allen** - Board Member
- Lynn Froetscher** - Board Member
- Sidsel Robards** - Board Member
- Trilby Carriker** - Board Member, Finance Committee Member

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- Holly Conn** - Executive Director
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- Lyndie Kenlon** - Healthy Futures Program Director
- Lindsay Durant** - Healthy Futures Program Coordinator
- Lily Briggs** - Farm to School Program Director
- Molly Mazel** - MEM Fellow, Local Food Distribution Coordinator
- Bailey Burgess** - Hydroponic Farm Manager
- Peyton Foley** - Food Security Program Manager
- Jennifer Dews** - Regenerative Agriculture Program Manager
- Roni Pasi** - Director of Regenerative Agriculture
- Julia Sams** - Marketing Content Creator & Graphic Designer
- Brandon Hunter** - Hydroponic Production Assistant

## americorps service members

- Alaina Geibig** - Farm
- Angela Fike** - Food Security
- Ashley Favor** - Farm
- Caroline Dartnell** - Farm
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- Emilie Sidelinger** - Education
- Emilya Ramsey** - Development
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- Gavin Schmuckler** - Farm
- Grace Longendyke** - Education
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- Julia Jacobson** - Education
- Ryley Hubbard** - Farm
- Sloane Richardson** - Farm
- Tahsa Tansia** - Education
- Tyler Blankstein** - Food Security



### Connect with us

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