



Just Food 2013 Annual Report



letter from the Executive Director



In 2013, Just Food took a deep dive into answering the existential question “why are we here?” In the 18 years since Just Food was founded, the world we work in has changed. In the early 1990s, there were no federally regulated organic standards, the anti-hunger and sustainable agriculture movements were worlds apart, food politics were not a topic of city-wide discussion, and few if any large scale efforts were being made to increase access to farm-fresh, locally grown food, especially in NYC’s most underserved communities.

That is the world that brought Just Food into being. Our founder Kathy Lawrence, together with a group of dedicated, multi-talented co-conspirators including Cornell Cooperative Extension’s urban agriculture expert John Ameroso, Columbia University/Teacher’s College visionary professor/nutritionist/writer/educator and homesteader Joan Gussow, NYS Department of Agriculture & Markets’ urban hero and Greenmarket co-founder Bob Lewis, and many others put their hearts and heads together to start to advocate for policy change

and create programs that would bring about a regional, responsible, and socially just food system for New York City and the surrounding region.

Since 1995 Just Food has been a pioneer and a champion for community-led efforts to increase access to locally grown food. Just Food became an expert at a number of models that we became known for, most notably CSA, but also chicken projects, urban agriculture-based farmers markets, and farm-to-food pantry programs. Just Food also championed policy change initiatives such as advocating for SNAP recipients to be able to use their benefits towards CSA membership and a city-wide campaign to legalize beekeeping.

Fast forward 18 years. In 2013 Just Food reached out to friends, partners, advisors and funders, dug deep, and got to the heart of how Just Food serves and how we can continue to be at the forefront, supporting this still-burgeoning movement. The result of this process was a mandate for Just Food to evolve into a Center for Sustainable Community Food Projects. This Center, which will soon have a new home at 210 East 51st Street in Manhattan, will be a one-stop resource for comprehensive services that will support a broad spectrum of community food projects to increase access to local and sustainably grown food.

With the creation of this center, Just Food will focus all our knowledge, resources, and efforts on empowering and supporting community-led projects that increase access to locally and sustainably grown food, especially in underserved NYC neighborhoods. Just Food will provide training, technical assistance, and education to community leaders to launch and sustain not only the Community Supported Agriculture groups (CSA); community-run, urban agriculture-based farmers’ markets; urban chicken projects; and farm to food pantry initiatives we always have, but ALL projects that align with our mission. This leadership training, combined with our trainings for community members to share cooking, sustainable urban agriculture, and advocacy skills, will make it possible for every New Yorker to make their corner of the city a healthier and more sustainable place to live and eat.

In Health and Harvest,

Jacquie Berger, Executive Director

Staff & Board

Just Food Board Members 2013

Luis Garden Acosta
John Amersoso
Alison Cayne
Lorrie Clevenger, Secretary

Sarita Daftary
Helena Durst, Treasurer
Jeffrey Grayson
Joan Gussow

Melissa Kasper Shapiro,
Chair
David Moody
Liz Neumark

Jeff Ragovin
Bret Sanford-Chung
Lynn Shafran
Karen Washington

Advisory Council

Kathy Lawrence

Abu Talib

Welcome New Board Members

Sarita Daftary began her career in food justice work as an Americorps VISTA with Just Food in 2003, through which she was placed with United Community Centers, working on the East New York Farms! Project (ENYF). Sarita stayed on as staff with ENYF after her VISTA service was complete, and became the Project Director in March 2006, a position she held until November 2013. During her time at ENYF, Sarita helped to grow the project significantly, while maintaining a focus on developing community leadership, and led ENYF to become a nationally recognized model for youth and community engagement in urban agriculture and community markets. Sarita graduated from Georgetown University with a degree in sociology and government. She is a graduate of the Leadership New York Fellowship organized by Coro New York and the Leadership Caucus of the Community Resource Exchange.

Jeff Ragovin is the co-founder and Chief Strategy Officer for Buddy Media, which was acquired by Salesforce.com in August of 2012. Jeff played a central role in guiding the company from a start-up to the largest enterprise social marketing platform in the world. He has over 15 years of experience building brand relationships at major technology and marketing firms and is often called upon to give his insights and knowledge on social and digital marketing to news outlets and industry events. Jeff was born and raised in Manhattan and graduated from the State University of New York at Oswego with a BA in Broadcasting and Mass Media. He is an avid gardener with a productive rooftop farm in Harlem and another garden at his home in the Hamptons. He is a talented and enthusiastic cook and loves to fish.

Bret Sanford-Chung is Managing Director, Brand Innovation at The Joey Company, an integrated marketing agency in Brooklyn, and a professor at the School of Visual Arts in the Masters in Branding program. An award-winning copywriter, Bret started her career as Creative Director at legendary agencies like Kenyon & Eckhardt, Grey, and Lowe and Partners. As SVP, Director of Marketing for Smith Barney Citigroup, she relaunched the dormant Smith Barney brand as a vital, progressive financial firm. Prior to joining The Joey Company, she worked at JWT as General Manager for the first-ever multi-agency HSBC team in North America. Bret was a founding member of the Chatham Food Co-op in Columbia County and hosts a very lively CSA community as the host house for Golden Earthworm Farm on Long Island. She holds a BFA from the School of Visual Arts and an MA from New York University, and she is a certified yoga teacher. She shares her life with her husband, two children, the dog, the cat, and her surfboard.

Staff Members

Jacquie Berger,
Executive Director
Gregory Anderson
Carrie Blackburn
Amy Blankstein

Maria Cerretani
Jessica Cortes
Jorge Cubas
Angela Davis
Margie Davis

Jessica Gaffney
Taireina Gilbert
Connie Hammarlund
Rachelle Faroul
Jane Hodge

Nadia Johnson
Paula Lukats
Qiana Mickie
Anthony Reuter

CSA IN NYC

Just Food is a pioneer in the development of Community Supported Agriculture (CSA) in New York City. In 1995, there was one CSA in all of New York City; there are over 100 in 2013. More than 43,000 New Yorkers got their produce through Just Food CSAs, which provide viable markets that support the livelihoods of over 100 local farms.

For 18 years, Just Food has served as a matchmaker between local farms and NYC community groups and has provided training, technical assistance, and services to those groups to help start and manage CSA projects. In addition to general CSA management, Just Food also works with CSAs to ensure that families of all income levels can participate in CSA. This year, 50% of Just Food's CSAs offered flexible payment options to make inclusion a reality.



New CSAs

Brooklyn

Lineage Farm CSA
Fishkill Farms CSA
Good Flavor Farm CSA
El Poblano CSA

Queens

Hunter's Point CSA

Manhattan

Hell's Kitchen Farm Project CSA
Haven's Kitchen CSA



growing more than food:

Farming with Zaid Kurdieh

Norwich Meadows Farm owner Zaid Kurdieh is one of over 100 regional farmers providing New York City communities with fresh, locally grown food through Just Food's CSA Network. In 1998, Zaid gave up his job as a cooperative extension agent with Cornell University to work the land with his wife, Haifa. They started Norwich Meadows Farm and began working with CSAs in 2001 with the help of Just Food. The decision to farm for CSA was a simple one for Zaid. "(It helps us) cover upfront capital costs for farming. It's a way of diversification for farmers, as in you have a lot of customers, as opposed to three grocers, and if one leaves you don't lose 30% of your business."



For Zaid, economic benefits weren't the only motivation to farm for CSA. "This model enables us to farm and to reach out to communities without the middleman," says Zaid. "It enables the community – through farm visits and so on – to actually have a direct connection with the earth. ... (It) offers a different experience for them, (allowing them) to actually come out and visit the rural areas and experience the 'hinterlands.'"

One of the best parts of being part of a CSA is that it helps members make strong connections to their communities.

As Zaid puts it, it helps communities "gather round" their food. Zaid farms as a way to connect with the land and with people in his community, and CSA is a vital model for him to be able to do that. "I don't know if our farm would exist without CSA. For our farm it is crucial, and without it we most likely would not be farming."

it's elementary:

Chickens Come Home to Roost at Public School 11



Chelsea's PS 11 has new school pets, but they aren't the usual gerbils and turtles. Thanks to the help of Just Food, the school was able to build a chicken coop now occupied by nine hens. Over the past year, students have come to love the flock, including favorites Pecky, Roxy, and Kebab.

Afterschool director Debbie Osborne tapped into Just Food's urban agriculture trainings and resources to introduce chickens into their school garden and to strengthen their student-run farmers' market. "I thought it would be really cool," she says. "I'm always looking for new experiences for the kids and new ways for them to connect with their food. City Chickens was a really palpable way for them to do that."



Just as Debbie had hoped, the chickens have helped the kids learn more about the way they get food. "We give the chickens good food," Debbie says, "and they give us good food back. It's so different for them than interacting with pets, and it's a neat experience to have an animal that provides them with food."

Debbie has been impressed with how much the students have come to genuinely care about the chickens. "They take really good care of them. Every recess there are a few kids who sit by the coop. They'll tell me about how the chickens are doing or how many eggs have been laid." In the wake of Hurricane Sandy, says Debbie: "The number one subject of emails I received was, by far, asking if the chickens were alright, if they were too cold or too wet."

The kids themselves get excited at the mere mention of the chickens, and love to talk about how nice the members of their flock are: "Except Pecky. She is very pecky."



City Farms

Just Food's City Farms program provides educational resources and hands-on training to help urban farmers grow, market, and distribute fresh healthy food to their communities. Just Food helps community and school garden groups launch farmers' markets, raise chickens, and host free urban agriculture workshops.



City Farms Markets

Just Food supports the City Farms Markets--a unique and vital network of community-run farmers markets that engage, grow and sell food in low-income communities. In 2013, the network grew to 24 markets.

City Chicken Project Description

Since 2007, Just Food's City Chicken Project has provided the training, coops, and hens that school and community gardening groups need to raise healthy chickens and delicious eggs. In 2013, we helped 2 groups launch new City Chicken Projects.

Training of Trainers

The City Farms program is based on a commitment to empowerment--nurturing leadership, encouraging skill-sharing, and building a community of gardeners and advocates. Each year, through our Training of Trainers course, Just Food trains skilled farmers, gardeners and

organizers to share their knowledge and skills with their neighbors. Participants learn to lead workshops that are hands-on and interactive--where every participant is both a learner and a teacher.

Community Workshop Series

Once they complete the Training of Trainers course, Just Food's City Farms Trainers share their urban agriculture expertise with their neighbors through the workshop series. In 2013, our City Farms Trainers led 60 urban agriculture and food justice workshops for over 1,000 participants from low-income communities throughout New York City. These workshops are free and open to the public.

New City Farms Markets, Brooklyn:

Restoration Plaza Community Farmers Market,
Bed Stuy

Bushwick Farmers Market IV, Bushwick
PS 295, Greenwood Heights

New City Chicken Projects, Bronx:

Kingsbridge International High School, Kingsbridge
PS 154x Jonathan D. Hyatt, Mott Haven

Fresh Food for All



All New Yorkers deserve access to healthy food, but for too many families fresh produce is both geographically and financially out of reach. Fresh Food For All, our farm-to-food pantry program helps food pantries and other emergency food programs make fresh, nutritious, locally-grown food available to families and individuals in need.

Local Produce Link: In partnership with United Way of New York City and the New York State Department of Health, Just Food connected 9 local farms with 47 food pantries located throughout the five boroughs. Just Food coordinates weekly deliveries of produce and cooking demonstrations, as well as annual farm trips that help to build a connection between the farmers and food pantry staff, volunteers, and clients.

Participating Farms

Cranberry Hall Farm, Cookstown, NJ
Farm at Miller's Crossing, Hudson, NY
Golden Earthworm Farm, Jamesport, NY
Hearty Roots Farm, Tivoli, NY

J. Glebocki Farms, Goshen, NY
Muddy Rivers Farm, Goshen, NY
Stoneledge Farm, Leeds, NY
Whistle Down Farm, Claverack, NY
Windflower Farm, Valley Falls, NY

Fast Facts

113 cooking demonstrations at food pantries

248,998 lbs of produce

47 pantries

55 varieties of vegetables

5 farm trips

Average number of New Yorkers served per month (June through November): 49,570



growing with a mission:

Meet Whistle Down Fams

"Eating good food is a right," says Eileen Wallding of Whistle Down Farm, an organic vegetable farm in Hudson, NY. The farm, run by Eileen and her partner Nicholas Pandjiris, had been distributing the majority of their produce through CSA and farmers' markets until this year when Eileen's belief in everyone's right to good food led Whistle Down Farm to join Local Produce Link.

"The fact that Local Produce Link is CSA-style and pays us upfront is a benefit because we need the money at the beginning of the season," Eileen says of the program's model. "Also, it's been great to have another source for crop planning. Farmers' markets are great, but some days we don't even sell half of what we've sent to the market. We can really plan for Local Produce Link."

Local Produce Link ensures that the farm's produce is put to good use. Eileen is excited that the farm is providing fresh, locally-grown produce to families who normally wouldn't be able to afford it. Whistle Down Farm is distributing a wide variety of veggies to the pantries, including winter squash, carrots, beets, kale, Brussels sprouts, mustard greens, cabbage, leeks, turnips, and rutabagas.

In addition to providing fresh food, many of the farms that supply Local Produce Link host farm visits so that pantry clients, staff, and volunteers can learn about where their vegetables come from. This is Whistle Down's first season of Local Produce Link, and they have yet to host a farm visit for the pantry, but they are looking forward to hosting visits next year.

"We love to see people be excited about the food, how it's harvested, and really make the connection. We're excited to offer that connection," says Eileen.



seasonal cooking with

Community Chef Tree Williams



For Community Chef Tree Williams, the most important part of her job is to show people how to cook with local produce in fresh new ways. Tree has been involved with the Community Food Education program since 2007, teaching people to cook with local food and connecting them to available resources. As a Just Food Community Chef, Tree shares her knowledge with New Yorkers at farmers' markets, CSAs, and food pantries.

Originally from Jamaica, Tree's family had a big influence on her love of local food and cooking. Her father was a local advocate and started many community gardens in Jamaica. When the family moved to Queens, the majority of her neighbors grew food in their backyards. When she was nine, Tree's grandmother began to teach her to cook. "My grandmother was always focused on putting the best possible foods into the body," Tree says, "I grew up exploring the kitchen and exploring healthy foods."

As a Community Chef, Tree gets to communicate to others what her grandmother taught her – a love of food and learning in the kitchen, as well as what food can bring to the community. As a student at The New School in the early 2000s, Tree's academic work focused on the black female body, but she gradually shifted her focus to study the power of food. "A lot of women have stopped cooking or even knowing how to cook. It is important to understand how to feed oneself and have control over the body."

"Many people feel as though they can't cook," Tree says of her cooking demos. "They can be very firm about how they perceive their limitations. To me, success is how they move past these limitations."

Community Food Education



Just Food trains enthusiastic cooks from diverse communities to share their skills and passion for good food with their neighbors. These Community Chefs use their veggie expertise, cooking up flavorful dishes and creating conversations around food at farmers' markets and food pantries in low-income communities throughout the city. The Community Chefs are out on the front lines, encouraging New Yorkers to reclaim the simple, delicious pleasures of home cooking.

Cooking at Markets & Pantries

Just Food's Community Chefs worked in neighborhoods across the city to share their enthusiasm for and knowledge of cooking simple, healthy meals with fresh local produce. This year our Community Chefs led 177 cooking demonstrations at farmers' markets and food pantries.

Just Food's Partnership with Whole Foods Markets

From May through October 2013, Just Food collaborated with Whole Foods Market's Bowery Culinary Center to host a series of monthly cooking classes celebrating local food with chefs and cookbook authors, including Daniel Holzman, Richard LaMarita, Joy Pierson, and Louisa Shafia. All proceeds from the classes went to support Just Food's Community Food Education program.



Food Justice

Just Food increases awareness and action around food and farm issues and works to advance policies for a thriving local food system. NYC residents have become more informed advocates for local, regional, and national food and farm issues through Just Food’s newsletters, workshops, trainings, and conferences.

New York City “Food and Farm Bill” Working Group

Just Food co-convened the New York City “Food and Farm Bill” Working Group and met with local and state elected officials and administrators to promote awareness of anti-hunger and food justice concerns and to advocate for effective programs that address these issues. Throughout the year, we continued to collaborate with the working group and others to mobilize New Yorkers around the Farm Bill legislation.

Mayoral Candidate Forum on the Future of Food in NYC

The 2013 Mayoral election also provided an opportunity to mobilize New Yorkers around local food policy. In July, Just Food worked with 11 other local organizations to plan the first Mayoral Forum completely devoted to food systems issues. The Mayoral Candidate Forum on the Future of Food in New York City attracted over 750 attendees and gave the candidates an opportunity to share their positions on urban agriculture, healthy food access, food justice, farm-to-city, and food governance. Since the event, these same organizations have been collaborating to develop a food policy platform for Mayor Bill de Blasio’s first 100 days in office.

Talking Transition

After the election, Just Food and Wagner Food Policy Alliance (NYU) co-convened “The Future of Food Policy in the Post-Bloomberg Era” at Talking Transition, an open forum for New Yorkers to communicate their priorities for the new administration. Just Food’s Executive Director Jacquie Berger moderated a discussion with local food justice advocates, and Just Food staff and volunteers led break-out discussions on a variety of food policy issues.



getting food policy on the table:

The Mayoral Forum on the Future of Food in NYC

"This is the first example I've seen of real political clout in the food movement," said author and NYU professor Marion Nestle to an audience of over 750 New Yorkers who packed the Mayoral Forum on the Future of Food in New York City, co-hosted by Just Food on July 17th at The New School.



"I think the most important feature of this event is the event," she continued. "The food movement has gotten to the point where the candidates have to listen to it. And they have to be concerned about the issues that we're concerned about: hunger, governance, getting food to hungry people, getting healthier food to everybody. And that, it seems to me, is just an extraordinary achievement."



As forum moderator, Nestle expressed the palpable electricity crackling through the room. Just Food was one of 12 organizations who came together to plan the first ever Mayoral Forum completely devoted to food systems issues. Six candidates participated and it was the first opportunity to hear their positions on important topics including urban agriculture, healthy food access, labor rights, hunger, school food, farm-to-city, and food governance.



Both the candidates' willingness to participate in the forum and their ability to speak about subjects like healthy food access and local food sourcing illustrated the growth and power the food movement has experienced in just a short time. Issues that Just Food has been working on for years, such as expanding support for urban agriculture and increasing access to SNAP and Farmers' Market Nutrition benefits, are on the candidates' radar.

FARM SCHOOL NYC



Just Food's Farm School NYC provides professional training in urban agriculture with a focus on food justice. Students can enroll in a comprehensive certificate program or elect to take individual courses. Farm School uses NYC as its classroom, hosting classes at community gardens and urban farms throughout the city. As students learn new skills through hands-on projects and serve as apprentices, they build the capacity of host sites.



Just Food and its community partners launched the first year of Farm School NYC in 2011, thanks to a three-year grant from the USDA/ National Institute of Food and Agriculture's Beginning Farmer and Rancher Development Program. New Yorkers were as excited about Farm School as we were: In 2012, we had over 300 applicants! 103 students enrolled in 21 classes.

meet farm school student:

John Kixmiller

In 2001, when gangs, drugs, and violence were on the rise in the neighborhood, John KixMiller, a longtime resident of Sunset Park, Brooklyn, decided to take a stand and started an after-school program for teens at the 64th Street Community Garden. Ten years later, John was eager to grow his gardening and teaching skills and find new ways to inspire the children in his program. "I realized I didn't know enough about gardening, plants, and activities, so I applied to Farm School NYC just to be able to do my job better."

The school's mission is to empower students with the desire to change the environment and their communities. John says the program was "amazingly influential...it deepened my understanding of teaching, community building and justice. It introduced me to a network of community gardens and leaders that I never would have known. I can't even calculate how influential these connections have been in developing our program here."

He now runs 10 groups a week, spending his afternoons in the garden with community youth and school groups. He has also revitalized the garden, built a new garden canopy, framed new growing beds, and purchased soil and plants.



As the number of youth at the garden grows, John is reminded how important programs like these are. "People don't understand what happens to teenagers when they really don't have opportunities to use their free time - when they don't see leaders, or have the access and ability to do meaningful things," says John.

FEE FOR SERVICE

TRAINING OPPORTUNITIES WITH JUST FOOD

TRAINING OF TRAINERS: Through two full-days of workshops, participants learn participatory teaching techniques, leadership, and facilitation skills.

FOOD JUSTICE: Food Justice and Advocacy Training prepares participants to lead workshops on food justice and acquaint them with a host of basic advocacy skills.

CITY FARMS: Urban Agriculture Training cover a wide range of urban agriculture topics ranging from soil and water, to garden planning, to integrated pest management.

COMMUNITY FOOD EDUCATION: Community Chef Training provides hands-on trainings to teach Community Chefs how to conduct cooking demonstrations that engage participants in a dialogue about food; provide simple, healthy recipes; and encourage families to incorporate more fresh, healthy food into their diets.

FARMERS MARKET TRAINING PROGRAM: The Market Training Series covers market development and planning to help community and school groups launch farmers' markets.

JUST FOOD RESOURCES

The following resources were developed by Just Food and are distributed to program participants.

CSA IN NYC TOOLKIT: A compilation of information and tips, garnered from Just Food's 15 years of experience starting over 100 CSA projects.

THE CITY FARMS TOOLKIT: This comprehensive guide to urban agriculture in NYC includes more than 70 tip-sheets touching on everything from planting calendars to soil care to season extension, and contains a resource directory linking community gardeners to over 100 relevant agencies and organizations.

THE VEGGIE TIP-SHEET BOOK: Fun and informative tip-sheets on 90 common Northeast CSA vegetables, plus tips on produce selection, storage, preservation, and preparation.

THE CITY CHICKEN GUIDE: This must have guide provides information about caring for chickens in NYC.

THE CITY FARMS MARKET GUIDE: An informative and indispensable how-to guide for starting and running community-run farmers' markets.

CSA AT WORK TOOLKIT: The CSA at Work Toolkit is a great resource for regional farmers and NYC-based organizations who want to bring CSA to the workplace.

FARMING FOR NYC TOOLKIT: An excellent resource for farmers interested in connecting with direct marketing opportunities in NYC.

LOCAL PRODUCE LINK TOOLKIT This guide is designed to help food banks, non-profit organizations, and other groups provide emergency food programs with fresh vegetables from local farms.

ONLINE CITY FARMS RESOURCES

www.meetup.com/City-Farming-NYC

www.meetup.com/Just-Food-City-Chicken-Meetup-NYC

ONLINE FARMER RESOURCES

<http://justfood.org/farmer-outreach/online-resource-center>

<http://justfood.org/farmer-outreach/spanish-language-resources>

Conference 2013

On March 29-30, 2013, Just Food hosted the two-day Just Food 2013 Conference: Break New Ground, which attracted over 1,000 participants each day. Local food lovers and advocates, CSA members, community gardeners, urban and rural farmers, non-profit and food professionals, and entrepreneurs participated in hands-on workshops, discussions, skill-building sessions, and good food.



CSA Smackdown

In November, CSA members and supporters packed The Brooklyn Winery for the Great CSA Smackdown finals event. During the 2013 season, 4 CSAs held their own cooking competitions to determine who would represent their CSA in the final round. Teams from the Crown Heights Farm Share, Grand Street CSA, Sixth Street CSA, and Washington Square CSA had thirty minutes to cook up a winning dish using a mystery CSA share from Stoneledge Farm. The enthusiasm of the competitors, guest judges, and attendees made the 2013 Great CSA Smackdown a night to remember!



Just Food Celebrates the 6th Anniversary of Let Us Eat Local

We were thrilled to partner with 38 of New York City's most acclaimed chefs and food artisans as we celebrated the delicious core of our work: uniting NYC residents with sensational seasonal food grown on local farms.

We are so grateful to all of our restaurants for their continued participation and tremendous generosity!

This year's festivities also included an ice cream contest featuring seasonal ingredients. Participants included local ice cream producers Adirondack Creamery, Blue Marble Ice Cream, Gourmet Sorbet, OddFellows Ice Cream Co., Rouge Tomato, Steve's Ice Cream, and Victory Garden. Our panel of judges (Amanda Hesser and Merrill Stubbs, Food52; Ruggy Joesten, Yelp; Richard Martin, Food Republic; Anne Saxelby, Saxelby Cheesemongers) awarded first prize to Blue Marble Ice Cream.

Participating Restaurants:

508 Gastrobrewery
Almond
Angelica Kitchen
Aureole
Balaboosta / Taïm
BLT Bar & Grill
Blue Hill
Butter
Brushstroke
Candle 79
The Cleaver Co. /
The Green Table
Da Silvano
Dirt Candy
Egg / Parish Hall
ESCA
Franny's
Gramercy Tavern
Great Performances with
Katchkie Farm
Hundred Acres
Il Buco /
Il Buco Alimentari e
Vineria
Jimmy's No. 43
L'Apicio

Marlow & Sons
Mas (farmhouse) /
Mas (la grillade)
Monument Lane
Northern Spy Food Co.
Palo Santo
Perry St
Print
Rouge Tomato
Telepan
Tertulia

Participating Breweries & Vineyards

Bedell Cellars
Brewery Ommegang
Brooklyn Brewery
Brooklyn Winery
Cliffton Dry
Fox Run Vineyards
Harlem Brewing Co.
KelSo Beer Company
Ravines Wine Cellars
Shinn Estate Vineyards
Shmaltz Brewing
Company
Sixpoint Brewery

Wandering Star
Brewing Company
Wölffer Estate Vineyard

Artisanal Purveyors:

Dallis Bros. Coffee
Murray's Cheese
Organic Avenue
Orwashers Bakery
Rick's Picks
Saratoga Spring Water Co

Sponsors:

Clayton, Dubilier & Rice
Juice Generation
Earth Matter
FarmersWeb
Koppert Cress
Great Performances
Natural Gourmet Institute
NYC Compost Project
Rabobank International
Slow Money NYC
Terra Chips, Garden of
Eatin' & Bearitos
The Brooklyn Kitchen
Whole Foods Market



Yale Alumni Association of
New York

Auction Contributors:

The Art of Blending
Almond
Aureole
BLT Bar & Grill
Blue Island Oyster
Company
Blueprint Cleanse
Breads Bakery
Brent Herrig Photography
Butter & Scotch
Chez Panisse
Da Silvano
The Dressing Room
Equinox
Farm 2 Kitchen Long
Island

Fern Mallis
Fleisher's Grassfed and
Organic Meats
Food Book Fair
Food52
Fresh Hamptons
Goviva
Gramercy Tavern
Haven's Kitchen
Jimmy Carbone
Josh Axelrod
Le Creuset
Lüke San Antonio River Walk
Michael Pollan / Chez
Pansise
Murakami by Heather Cox
Natirar
New York Water Taxi
Northern Spy Food Co.
Nourish Kitchen + Table
Owen & Fred
Outstanding in the Field
Perfect Picnic NYC

Ravines Wine Cellars
Ready to Dance
Senses New York
The Shade Store
Sixpoint Brewery
Sleep No More
Spider-Man: Turn Off the
Dark
Sweet Loren's
Tamar E. Adler
Telepan
Warby Parker
West Elm Market
Wolffer Estate Vineyard
YogaWorks
Vibram FiveFingers

**Gift Bag
Contributors:**

Almond
Beth's Farm Kitchen Jams &
Chutneys
BLT Bar & Grill

Blue J Syrups
The Brooklyn Kitchen
Cabot Cheese
Clif Bar
Cliffon Dry
Chipotle
Cosquella
Edible Magazine
Effe's Homemade
Fat Witch
Fleisher's Grass-Fed
Fruit Bliss
GoMacro
Great Performances with
Katchkie Farm
Good Water Farms
Hella Bitter
High Mowing Organic
Seeds
The Kale Factory
L&W Oyster Co.
Martin's Pretzels
Natural Gourmet Institute

North Fork Potato Chips
Nunu Chocolates
Organic Meats
Organic Valley
Peeled Snacks
Pop Karma
Picture Cook:
A Graphic Cookbook
Rick's Picks
SerendipiTEA
Sir Kensington's
S.W. Basics
Sweet Loren's
Tate's Bake Shop
Taza Chocolate
Terra Original Exotic
Vegetable Chips
Vermont Creamery
YogaWorks
Weleda
Wilklow Orchards

Just Food Supporters

**Private
Foundations:**

Lily Auchincloss Foundation
Farm Aid
Levitt Foundation
Marlot Foundation
MAZON: A Jewish Response
to Hunger
The Jim and Patty Rouse
Foundation
Share Our Strength
Towards Sustainability
Foundation
Presbyterian Hunger
Program
Wallace Genetic Founda-
tion

**Family Foundations &
Individuals**

Sean Adcroft
Leticia Alanis
Barrie Allen
Claire Altizer
John & Linda Ameroso

Eileen Anderson
Joe Anentucci
Joel and Leanne Arnow
Lorinda Ash
Holley Atkinson
Angela Attia
Jessica Aufiero
Annette Averette
Jacqueline Badzin
Edwina Barbis
Chelsea Bardot Lewis
Leora Barish
Israel Barreto
Lizbeth Barron
Jeremy Barth
Timothy Bartley
Craig Barto
Shiloh Bates
Brian Batka
Benjamin Bayer
Robert Beck
Sarah Bendit
Catherine Benedek
Nate Benforado
Peter Bennett & Jean Nevins

Tasia Benoit
Jennifer Bercich
Adam Berenzweig
Mariel Berger
Victoria Berglund
Mollie Berliss
Mick Bessire
Jenny Best
Julia Bieber
Erica Bilko
Naomi Black
Carrie Blackburn
James and Sylvia Blackburn
Patricia Blanchet
Nicole Blaskovic
Leslie Boden
Rachel Boeglin
James Boo
Cynthia Bottoms
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 Cathy Zises
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Government Funding

NYS Hunger Prevention and
 Nutrition Assistance Program
 (HPNAP)
 USDA Beginning Farmers
 and Ranchers Development
 Program
 USDA Risk Management
 Agency



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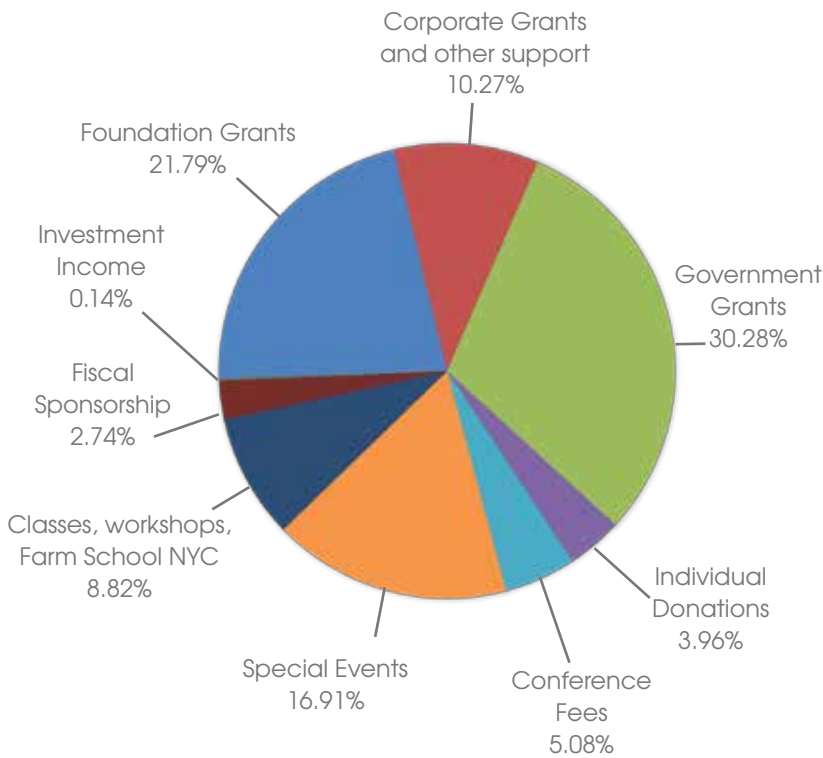
Corporate Support & Matching Funds

Bank of America
 Kashi
 Rabobank

Financials

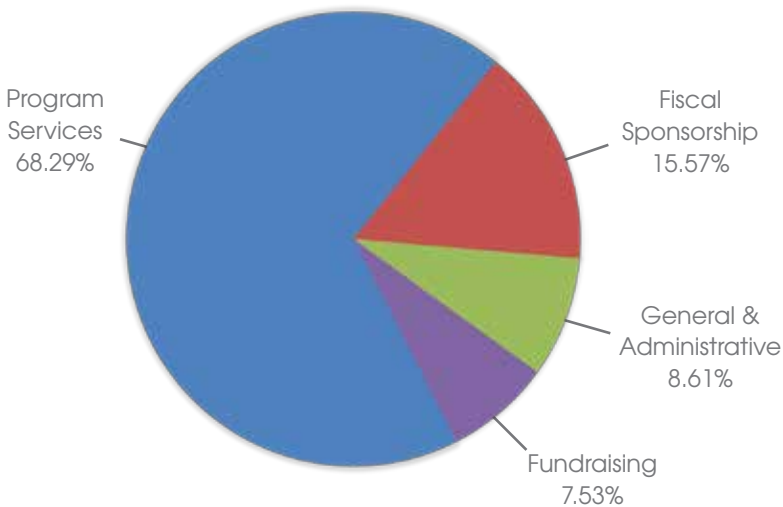
Fiscal Year 2013

Revenue



Foundation Grants	\$261,500
Corporate Grants and other support	\$123,260
Government Grants	\$363,377
Individual Donations	\$47,533
Conference Fees	\$60,990
Special Events	\$202,851
Classes, workshops, Farm School NYC	\$105,859
Fiscal Sponsorship	\$32,844
Investment Income	\$1,685
Total Revenue	\$1,199,899

Expenses



Program Services	\$1,068,360
Fiscal Sponsorship	\$243,538
General and Administrative	\$134,711
Fundraising	\$117,863
Total Expenses	\$1,564,472

The amounts have been taken from the financial statements for the year ended December 31, 2013 which have been audited by Adeptus Partners, LLC, Certified Public Accountants. The latest annual financial report has been filed with the NYS OAG, Charities Bureau, 120 Broadway, NY, NY 10271. A copy may be obtained from Just Food, 1133 Avenue of the Americas, Suite 1515, NY, NY 10036.

Volunteers

Silan Akgul
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Rafael Aponte
Elisabeth Armour
Bridgett Balliett
Judy Bankman
Paul Banks
Viviana Bernal
Jamie Bialor
Carine Brann
Al Brant
Rose Brook
Kitty Brosnan



AJ Brown
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Just Food empowers and supports community-led efforts to increase access to locally grown food, especially in underserved New York City neighborhoods. Just Food provides training and education to community members to help them launch projects like farmers' markets and CSAs, provide education in basic culinary and urban agriculture skills for their neighbors, and advocate to make their corner of New York City a healthier place to live and eat.



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