The mission of the Edible Schoolyard Project is to build and share a national Edible Education curriculum for pre-kindergarten through high school. We envision gardens and kitchens as interactive classrooms for all academic subjects, and a free, nutritious, organic lunch for every student. Integrating this curriculum into schools can transform the health and values of every child in America.
The importance of eating good food together is one of the oldest, most basic and indeed most universal ideas in human experience. As we know, wholesome food traditionally anchored communities in shared values. As well as providing local economic benefits, food has the power to foster mutual care, the nurturing of children, and working in concert with the natural environment. We still recognize these harmonizing values innately, and we treasure them.
We are committed to a free, organic school lunch for every child.

We want a society where access to healthy food is regarded as a right and not a privilege.

We believe in honoring cafeteria and food service staff as partners in teaching.

We know we need to address the catastrophic costs to human and planetary health that are a consequence of our industrial food system.

We are committed to ending hunger and obesity.

We believe in supporting local agriculture and community wellbeing.

And we know in our hearts that doing all this brings us together and strengthens our humanity.

Bringing our children into a healthy relationship with food and the environment is a vital responsibility that falls increasingly to our schools—and it is essential to addressing the urgent issues of social inequity that we face today.

At the Edible Schoolyard Project, we have worked for 20 years to model and promote Edible Education—a comprehensive program to unite education with school lunch. Edible Education offers an accessible and inherently democratic means of nourishing young bodies and minds. Experience shows that school communities are transformed when they integrate garden and kitchen classrooms with lunchrooms as part of the academic day.

An interdisciplinary pedagogy, Edible Education sparks curiosity in every area of learning, and changes children’s lives forever.
The cafeteria doors are open. This is not a cafeteria you have seen before, though it welcomes you in a way that feels familiar. It smells really good. The midday sunlight warms the space. There is student artwork on the walls, which helps soften the lunchroom sounds. Students sit around tables set for today’s lesson. Under each plate, a placemat illustrates the origins of the meal and highlights the concepts they are studying.

The History class begins as everyone starts to eat their Middle Eastern foods. We’re discussing the Arabian Peninsula—in particular the connections between geography, climate, and culture for Islamic civilizations in the Middle Ages. For lunch we’re eating tabbouleh salad, dipping whole wheat pita bread into hummus and yogurt sauce. There is a warm carrot soup with toasted cumin.

All the ingredients of the meal were purchased locally. In this way, the school supports an ecosystem of farmers, ranchers, and purveyors who practice the greatest respect for nature, their workers, and future generations. Last week, the students practiced grinding wheat and cooked their own pita bread in the kitchen classroom as part of that history lesson.
Everyone in the class is eating the same delicious, satisfying, nutritious, and organic meal. When we have all been fed, we clear our places, helping those in the kitchen by composting any remaining food, stacking plates, separating utensils, and racking cups.

At the end of an hour and a half, the bell rings and the students head to their next class.

When the cafeteria becomes a classroom and nourishing meals are an integral part of the curriculum, we will have the time and attention to digest what we have learned, and understand that school lunch can be an academic subject—a tasty one.
The Arabian Peninsula

How do Geography and Climate influence Food and Culture?

Food and Farming

Architecture

Transportation

Desert

Coastal Plains

Mountains

Oasis
A Middle Eastern meze platter offers a taste of the four climatic regions of the Arabian Peninsula and a chance to learn how geography and agriculture influenced the lives of people from each region.

**WHAT ARE STUDENTS LEARNING?**

**Communication**
Students work in small teams to complete a multi-dish meal, while also coordinating timing and dividing responsibility overall.

**Sustainability**
Students learn how landscapes and weather patterns determine agricultural practices and regional diets. The interdependence of people and nature is exemplified by the climate-dependent crop the date palm, which nomadic people of the Arabian Peninsula used to feed, clothe and shelter themselves.

**Cooking Skills**
Students learn to safely operate and clean an immersion blender, and how to prepare crudités, a simple snack of raw sliced vegetables.

**Nourishment**
Students delight in making organic hummus—a popular healthy snack that many eat at home but have never made themselves—and baking organic whole wheat pita bread with flour grown and ground by students in Edible Schoolyard garden classes.

**Academics**
Students discuss the exchanges of plants, animals, technology, culture, and ideas among Europe, Africa, Asia, and the Americas in the fifteenth and sixteenth centuries.

This fulfills: History & Social Science content standards; Common Core State Standards (ELA) for collaborative discussion, integrating information in different formats, speaking and listening; Health & Wellness standards for making healthy food choices, safe food handling, and preparing nutritious foods.

---

**MIDDLE EASTERN MEZE PLATTER**

**For the Hummus**
- 2 cups cooked garbanzo beans
- 1 clove garlic
- 2 tablespoons tahini

Combine garbanzo beans, garlic, tahini, lemon juice, and parsley and blend until smooth with an immersion blender or food processor. Add salt and pepper to taste and add water to thin, as needed. Serve with pita or fresh vegetables.

**For the Pita Bread**
- 1 cup organic whole wheat flour
- ½ cup organic all purpose flour
- 1 tablespoon sugar
- 1 teaspoon yeast
- 1 teaspoon salt
- 2 teaspoons olive oil
- 1 egg
- 1 cup water

Combine ingredients in a mixing bowl and knead until well mixed. Let stand one hour. Heat oven to 550° or broil. Roll the dough into 1½-inch balls. You will get about 15. Press or roll each ball into a very flat disk. Place on a cookie sheet and bake for 4–5 minutes until lightly toasted.

**For the Yogurt Sauce**
- ¾ cup plain yogurt
- ½ cup radish, carrot, or cucumber, grated
- 2 cloves garlic, pounded to a paste with mortar and pestle
- 15 mint leaves, chopped
- Pinch of salt

Pour yogurt into medium mixing bowl. Mix in grated radish, carrot, or cucumber. Mix in pounded garlic and chopped mint leaves. Salt to taste.

Serves 10 students as a tasting portion
INDIA and the Silk Road

What INDIA gave:

IDEAS
- Indian Buddha
- Chinese Buddha

GOODS
- Cotton
- Ivory
- Pearls
- Cucumber
- Mango
- Spices
- Garlic
- Ginger
- Eggplant

FOODS
- Mango
- Elephant
- China's capital)

The EASTERN Silk Road connected KASHGAR to LUDYANG via CAMEL
- Merchants traveled through the TAKLIMAKAN DESERT
- Merchants carts were searched on the way out of CHINA to prevent SILK WORM SMUGGLING

The WESTERN Silk Road connected KASHGAR to ROME and EGYPT through the PAMIR MOUNTAINS.
- Merchants traveled via YAK and once they reached the MEDITERRANEAN SEA they traveled to ROME via ship.
INDIAN VEGETABLE CURRY

For the Vegetable Curry
2 tablespoons olive oil
1 onion, peeled and diced
2 tablespoons curry spice mix
4 carrots, peeled and sliced
6 potatoes, diced
1 cup cooked garbanzo beans
2 cups coconut milk
4 cups vegetable stock
1 bunch of greens (chard, kale, collards)
Salt and pepper to taste

For the Curry Spice Mix
½ tablespoon coriander seeds
2 cardamom pods
¼ tablespoon mustard seeds
⅛ teaspoon black peppercorns
½ tablespoon cumin seeds
¼ teaspoon chili flakes
½ tablespoon ground turmeric

Other Ingredients
Brown basmati Rice

Directions
In a dry skillet over medium high heat, lightly toast the coriander, cardamom, mustard seeds, and cumin until fragrant (about 30 seconds).

Combine the toasted spices in a mortar and pestle. Add the chili flakes, peppercorns, and turmeric. Grind to a powder. Set aside.

Heat the olive oil in a large pot and add the diced onions and curry spice mix. Sauté over medium heat for 3–5 minutes.

Add the carrots, potatoes, garbanzo beans, and coconut milk. Bring to a simmer and add the vegetable stock. Simmer until the potatoes are tender.

Add the greens, let them wilt, and season with salt and freshly ground pepper. Serve over brown basmati rice.

Serves 10 students as a tasting portion

Traveling along the Silk Road, students stop in Kashgar to make a Vegetable Curry and discover the ideas, good, and foods that people there shared with other regions along the major trans-Eurasian trade route.

WHAT ARE STUDENTS LEARNING?

Communication
With a focus on spices, students discuss their own preferences and negotiate with others to determine the best curry mix for the group.

Sustainability
With a focus on climate and geography, students explore which particular crops can be grown in different regions.

Cooking Skills
Students learn to toast and grind fresh spices to produce more intense flavors, and that cooking spices in oil can help extract and further intensify those flavors.

Nourishment
Students devour a flavorful, satisfying, healthful, and organic vegetable curry prepared with freshly toasted and ground spices served with steamed brown rice.

Academics
Students study the significance of the trans-Eurasian “silk roads” in the period of the Han Dynasty and Roman Empire.

This fulfills: History & Social Science content standards; Common Core State Standards (ELA) for integrating information presented in different formats, following a multistep procedure, integrating quantitative or technical information, collaborative discussion, speaking and listening, and language.

To download printable copies of this placemat and full lesson plan, visit edibleschoolyard.org/curry
Three Civilizations of the Americas

How does Geography influence Agriculture?

The **Maya** lived on the Yucatan Peninsula and built canals and raised earth platforms.

The **Aztec** lived on Lake Texcoco and built chinampas and canals.

The **Inca** lived in the Andes Mountains and built terraces on the steep slopes.

Legend:
- Calabaza
- Aguacate
- Amaranto
- Cacao
- Miel
- Tomate
- Frijoles
- Papas
Corn was a staple crop of the Aztecs who devoted much of their time to processing whole food crops for eating—in the case of corn, a process known as nixtamalization. Students compare the production and taste of corn tortillas made from freshly ground and nixtamalized dent corn with ones made with commercially processed masa harina, a relatively recent innovation.

WHAT ARE STUDENTS LEARNING?

**Communication**
Students discuss pros and cons of three methods of corn processing, drawing on their personal experience to formulate and defend opinions in a respectful way.

**Sustainability**
 Students discuss sustainability and labor in the food system by comparing different methods of corn processing throughout history.

**Cooking Skills**
By trying three different methods of grinding corn by hand, students learn how to prepare masa before using a tortilla press to form fresh tortillas, and then practice cooking them on a griddle.

**Nourishment**
Students taste and compare the qualities of nixtamalized corn and non-nixtamalized corn and eat freshly made organic corn tortillas.

**Academics**
Students compare and contrast the geographic, political, economic, religious, and social structures of the Meso-American and Andean civilizations and study the roles of people in each society.

This fulfills: History & Social Science content standards; Common Core State Standards (ELA): following a multistep procedure, collaborative discussion, and speaking and listening; Health & Wellness standards: identifying nutrients, differentiating between health-promoting diets and ones linked to disease, and preparing nutritious food.

---

**CORN TORTILLAS**

**Ingredients**
- 3 cups masa harina
- ½ teaspoon salt
- 2¼ cups warm water

**Directions**
In a large mixing bowl, combine masa harina, salt, and warm water. Knead the dough by hand until it is smooth and no longer sticky. If the dough feels dry and crumbly, add water, one tablespoon at a time. If it feels sticky, add masa harina, one tablespoon at a time.

Roll the dough into 1-inch balls. You will get around 25. Let sit while you heat a dry cast iron griddle or skillet over medium heat.

Cut two pieces of parchment paper and line the inside surfaces of the tortilla press. Place one dough ball in the center of the press, close it, and press gently. Open the press, peel the tortilla off the liner, and place on skillet.

Cook tortillas for 1–2 minutes per side, flipping once. Stack cooked tortillas and wrap in a clean towel to keep them warm and soft.

Serves 10 students as a tasting portion

To download printable copies of this placemat and full lesson plan, visit edibleschoolyard.org/tortillas
CHINA and RICE

How do ADVANCES in AGRICULTURE shape CULTURE?

NEW TOOLS + QUICK GROWING RICE

improved AGRICULTURE

RICE SURPLUS:
an excess of production

population GROWTH

TRADE and COMMERCE

URBANIZATION

food

architecture

technology

religion + philosophy
VEGETABLE FRIED RICE

Ingredients
2 tablespoons olive oil
4 garlic cloves, peeled and minced
1 tablespoon fresh ginger, peeled and minced
5 cups assorted vegetables (bok choy, tatsoi, carrots, chard, scallions, celery, peas, squash), washed and chopped
5 cups cold cooked long grain brown rice
2 teaspoons toasted sesame oil
5 eggs lightly beaten
¼ cup soy sauce
Salt and pepper

Directions
In a large, heavy bottomed frying pan or wok, heat the olive oil over medium heat.

Add the garlic and ginger and cook for 30 seconds. Add the crunchy vegetables (carrots, celery, etc.) and sauté for about five minutes until cooked through but still a little crisp.

Add the leafy vegetables (bok choy, scallions, etc.) and cook for a few more minutes.

Add the rice and sesame oil, stirring to combine. When the rice is hot, add the eggs and soy sauce, cooking until the eggs are dry.

Season with salt and pepper.

Serves 10 students as a tasting portion

Vegetable Fried Rice takes students to Song Dynasty China, where innovations in agriculture produced a rice surplus, creating cultural, technological, and scientific developments that profoundly shaped that period of human history.

WHAT ARE STUDENTS LEARNING?

Communication
With a focus on seasoning and flavors, students advocate for their own preferences and account for others’ to arrive at a solution that works for everyone at the table.

Sustainability
Students study the advantages of biodiversity and selecting for traits in crop varieties that respond well to particular growing conditions and methods, while ensuring sustainable production.

Cooking Skills
Students learn to cut vegetables into small, uniform pieces, that cutting on the bias increases surface area to speed cooking time, and to not overcrowd the wok, because high heat is essential to the flavor of the dish.

Nourishment
Students study how consistent and ample access to food in Song Dynasty China enabled major scientific and cultural development, and how a delicious, quick-to-cook organic vegetarian meal with readily available leftovers can support their own health and well-being.

Academics
Students study agricultural developments in Song Dynasty China.

This fulfills: History & Social Science content standards; Common Core State Standards for collaborative discussion, integrating information in different formats, speaking and listening, and language; and Health & Wellness standards for choosing healthy foods; safe food handling; and preparing nutritious foods.

To download printable copies of this placemat and full lesson plan, visit edibleschoolyard.org/friedrice
WITH
OUR
THANKS
Our ever-widening community of support makes it possible for the Edible Schoolyard Project to grow and share the seeds of Edible Education across the country and around the world. To those who have long been with us, and those who have just joined us, we thank you.
We recognize with gratitude our Edible Education Trustees, who have shown confidence in our work with their investment over multiple years.

**Edible Education Trustees**

The Abbaszadeh Family Fund  
Barbara Grimm-Marshall  
Koshland Foundation  
Seen Lippert & Fred Landman  
Wendy & Eric Schmidt

**Individual Donors**

**$100,000 & Above**
- Barbara Grimm-Marshall  
- Seen Lippert & Fred Landman  
- Wendy & Eric Schmidt  
- Anonymous

**$50,000 – $99,999**
- Ms. Wendy E. Jordan

**$20,000 – $49,999**
- Carolyn Clements

**$10,000 – $19,999**
- Dr. Keith & Brenda Brodie  
- Sofia Coppola  
- Anne & John Doerr  
- Shelby & Frederick Gans  
- Tom Kassen  
- Nnam DiEvoy & Leslie Berrman

**$5,000 – $9,999**
- Karin Bauer  
- Mark Buell & Susan Trimble Buell  
- Yvon Chouinard  
- Penny S. & James G. Coulter  
- Pamela & Aubert de Villaines  
- Anne & Kamal El-Wattar  
- Irwin & Constance Federman  
- Sakurako & William Fisher  
- Jonathan Gans & Abigail Turin  
- Kathryn Geminder  
- unos & Bill Matches  
- Anne & Mason Morfit  
- Gilbert Pilgrme & Richard Gilbert  
- Joshua Robinson  
- Cristina Salas Perras & Robert Hudson  
- Eric Sullivan & Teri Steele

**$1,000 – $4,999**
- Hans & Marian Baldoz  
- Janice & Roy Beanan  
- Lee Bevis  
- Bart B. Brown  
- J. David Brymesser & Mark D. Gallardo  
- Jay Cohen & Laura Cott  
- Kim Cooper  
- Shannon Downey & Guillaume Turpin  
- Troy Duster  
- Charity Foley  
- Kenneth Friedman  
- Grace Gold  
- Mr. & Mrs. Andrew Goodman  
- Susan Hallgren  
- Gregory Heyman  
- The Hume Family  
- Jerry Katopodis  
- Latane Temple Keesler & Kent Hodgson  
- Takashi Kousaka  
- Mr. & Mrs. C. Richard Kramlic  
- Maria Kneumey  
- Tony Lilly & Nancy Donnell Lilly  
- Thaddeus McMillan  
- Charles Melcher & Jessica Brackman  
- Laura Moore & Don Sanders  
- Diane Morris  
- John Moussoutas & Jessica Valdespin  
- Nancy & Steven Oliver  
- Richard & Susan Olness  
- Kathrin Ostrander & Issiah Roter  
- Jeffrey & Ellis Patterson  
- David & Janet Peoples  
- Catherine & Michael Podell  
- James & Kyle Redford  
- Anonymous  
- Melina & Jarey Roubimian  
- Nancy Satoda  
- Mark Shacket  
- Lindsay & Charles Shere  
- Steve Starkey & Olivia Erchen  
- Michael & Sylvia Sullivan  
- Constance Wolf  
- in honor of Nancy Warn  
- in honor of Maira Kalman

**$500 – $999**
- Aaron Ackerman & Liza Siegler  
- Anonymous Dollar a Day Donors  
- Daniel Aronen  
- Doug & Jennifer Biederbeck  
- Mary D. Broderick  
- Eleanor Coppola & Francis Ford Coppola  
- Lisa DeCarlo  
- Bruce Donnel  
- Carol Ferguson  
- Leigh Fraser  
- Eric & Emma Gimio  
- Ryan Gordon  
- James Hormel & Michael Nguyen  
- Janice Staver-Jacksen  
- Sharon James

**2014–15 Donors**
WITH THANKS | 2014–2015

GIFTS in MEMORY

Dana Berliner
in memory of Samuel Futterman

Robert Blomberg
in memory of Jonathan Blomberg

Donna Coughlin
in memory of Stephen Coughlin

Emil De Stefano
in memory of Ida Biddle De Stefano

Lori Kohlstaedt
in memory of George Kohlstaedt

Catherine & James Koshland
in memory of Dan and Bunny Koshland

Karen Newman
in memory of Janice Newman

Robert Rood
in memory of Samuel and Lillian Tedlow

Jonathan Rueben
in memory of Denise Rueben

Anne Shadduck
in memory of Marlene Shadduck

Don Simkin
in memory of Ellen Singer

Ellen Stone
in memory of Gabi Messina

Debra Lande
Anonymous

Ronald & Lynn Laupheimer
Terri Lee
David LePage
Wendy Lesser
Alan Lindner, M.D.
Susan Marzorino
Louis Malmadino & Shelly Stevens
Diane Maleck
Zena & Paul Mason
Meskill Family
Sara McCown
Carolyn & Allan McConnell
Elizabeth McDonnell-Clark
Ann McNeff
Jeri McPaul
Dawn Marie McGahran
Mary Mendez
Russell Mestzer
Patty Moak
William Mon
Patrick Mullewan
Deborah Murray
Sam Nahed
Kimberly & Brian Nash
Julie Neale
Denise & Gary Neideck

Laurel Proctor
in honor of Lorene Proctor

Sarah Ruttmann
in honor of Carol Ruttmann

Sherrill Ryan
Suzanne Serra
Suzanne Saturday
Anonymous
Erin Scott
in honor of Carol Scott

Bob Snowcraft & Judy Fried
Marvin Shiffrin
Matthew Shuttles
in honor of Hannah Smith

Hannah Smith
Nona Solowitz
Elizabeth Spies
Rita Sprunger
Henry & Suzanne Stoler
Sylvia Stover
Timothy Sullivan
Dianne Suss
Cheryl Tall
Gary & Pamela Tomori
Linda Uphoff
Neem & Suzanne Vanderwood
Laura Waters

Gweneth Wexler

Debra Lande
Anonymous
Ronald & Lynn Laupheimer
Terri Lee
David LePage
Wendy Lesser
Alan Lindner, M.D.
Susan Marzorino
Louis Malmadino & Shelly Stevens
Diane Maleck
Zena & Paul Mason
Meskill Family
Sara McCown
Carolyn & Allan McConnell
Elizabeth McDonnell-Clark
Ann McNeff
Jeri McPaul
Dawn Marie McGahran
Mary Mendez
Russell Mestzer
Patty Moak
William Mon
Patrick Mullewan
Deborah Murray
Sam Nahed
Kimberly & Brian Nash
Julie Neale
Denise & Gary Neideck

Laurel Proctor
in honor of Lorene Proctor

Sarah Ruttmann
in honor of Carol Ruttmann

Sherrill Ryan
Suzanne Serra
Suzanne Saturday
Anonymous
Erin Scott
in honor of Carol Scott

Bob Snowcraft & Judy Fried
Marvin Shiffrin
Matthew Shuttles
in honor of Hannah Smith

Hannah Smith
Nona Solowitz
Elizabeth Spies
Rita Sprunger
Henry & Suzanne Stoler
Sylvia Stover
Timothy Sullivan
Dianne Suss
Cheryl Tall
Gary & Pamela Tomori
Linda Uphoff
Neem & Suzanne Vanderwood
Laura Waters

Gweneth Wexler

Seymour & Bonnie Grossman
Sandra Grover & Thomas McNeal
Emily Guido
Nervo Hansik
Mollie & Jim Hart
Stephen Harvell
Bunny Harvey
Stephanie Hausg
Bucky Hatzel
Ann Hengst
Peter Hobe
S. Hoffman
in memory of Donald Humble
Erik Horos
in memory of Bernice Humble
Caitlin Hubel
Lauren Hume
Dana Hunt
Don Illing
Anonymous
Anne Jarvis
Richard Jones
Julie Kahn
Anne Kikko
Anonymous
Denise Kaufman
Anna O’Cain
Jama Kramer
Sara Krapf
Mollie Kruskup
Joe Kruskup
Caitlin Kruskup
in memory of Austin Kruskup
Debra Lande
Anonymous

Ronald & Lynn Laupheimer
Terri Lee
David LePage
Wendy Lesser
Alan Lindner, M.D.
Susan Marzorino
Louis Malmadino & Shelly Stevens
Diane Maleck
Zena & Paul Mason
Meskill Family
Sara McCown
Carolyn & Allan McConnell
Elizabeth McDonnell-Clark
Ann McNeff
Jeri McPaul
Dawn Marie McGahran
Mary Mendez
Russell Mestzer
Patty Moak
William Mon
Patrick Mullewan
Deborah Murray
Sam Nahed
Kimberly & Brian Nash
Julie Neale
Denise & Gary Neideck

Laurel Proctor
in honor of Lorene Proctor

Sarah Ruttmann
in honor of Carol Ruttmann

Sherrill Ryan
Suzanne Serra
Suzanne Saturday
Anonymous
Erin Scott
in honor of Carol Scott

Bob Snowcraft & Judy Fried
Marvin Shiffrin
Matthew Shuttles
in honor of Hannah Smith

Hannah Smith
Nona Solowitz
Elizabeth Spies
Rita Sprunger
Henry & Suzanne Stoler
Sylvia Stover
Timothy Sullivan
Dianne Suss
Cheryl Tall
Gary & Pamela Tomori
Linda Uphoff
Neem & Suzanne Vanderwood
Laura Waters

Gweneth Wexler

Seymour & Bonnie Grossman
Sandra Grover & Thomas McNeal
Emily Guido
Nervo Hansik
Mollie & Jim Hart
Stephen Harvell
Bunny Harvey
Stephanie Hausg
Bucky Hatzel
Ann Hengst
Peter Hobe
S. Hoffman
in memory of Donald Humble
Erik Horos
in memory of Bernice Humble
Caitlin Hubel
Lauren Hume
Dana Hunt
Don Illing
Anonymous
Anne Jarvis
Richard Jones
Julie Kahn
Anne Kikko
Anonymous
Denise Kaufman
Anna O’Cain
Jama Kramer
Sara Krapf
Mollie Kruskup
Joe Kruskup
Caitlin Kruskup
in memory of Austin Kruskup
Debra Lande
Anonymous

Ronald & Lynn Laupheimer
Terri Lee
David LePage
Wendy Lesser
Alan Lindner, M.D.
Susan Marzorino
Louis Malmadino & Shelly Stevens
Diane Maleck
Zena & Paul Mason
Meskill Family
Sara McCown
Carolyn & Allan McConnell
Elizabeth McDonnell-Clark
Ann McNeff
Jeri McPaul
Dawn Marie McGahran
Mary Mendez
Russell Mestzer
Patty Moak
William Mon
Patrick Mullewan
Deborah Murray
Sam Nahed
Kimberly & Brian Nash
Julie Neale
Denise & Gary Neideck

Laurel Proctor
in honor of Lorene Proctor

Sarah Ruttmann
in honor of Carol Ruttmann

Sherrill Ryan
Suzanne Serra
Suzanne Saturday
Anonymous
Erin Scott
in honor of Carol Scott

Bob Snowcraft & Judy Fried
Marvin Shiffrin
Matthew Shuttles
in honor of Hannah Smith

Hannah Smith
Nona Solowitz
Elizabeth Spies
Rita Sprunger
Henry & Suzanne Stoler
Sylvia Stover
Timothy Sullivan
Dianne Suss
Cheryl Tall
Gary & Pamela Tomori
Linda Uphoff
Neem & Suzanne Vanderwood
Laura Waters

Gweneth Wexler

GIFTS in CELEBRATION

The Bat Mitzvah of Kaya Hirsch
Risa Green
The Hirsch Family Funderpants
Doug & Chona Hirsch
Lynn Reif & Martin Nadel
Lisa & Jordan Bender Philanthropy Fund
Dana Weinrot

The Wedding of Michael & Kate Press
Anonymous
Chelsea DeWitt
Kerry Geffen
Suzanne Holden
Seth Kadish
Doris Lock

Jeanne Rosner & SOUL Food Salon
Allison Albright
Lauren Bailey
Carolyn Bowsher
Theresa Brown
Abigail Domair
Deborah Eagle
in memory of the Jennings family
Wendy Fischer
Pam Flower
Dana Hayes
Amy Hash
Laura Klein
Danielle Lawrence
in memory of Sarah Lawrence
Farn Mandelbaum
Lynnda Marren
Shana Middler
Devon Morehead
Anthony Nemirovsky
Suzanne Oviedo
Ansga Polk
Lisa Putnam
Kathleen Putnam
Cheryl Saladini
Randi Shafter
Cindy Shove
## Foundation Support

### $100,000 & Above
- The Abbaszadeh Family Fund
- Koshland Foundation
- William Randolph Hearst Foundation

### $50,000 – $99,999
- Newman’s Own Foundation

### $20,000 – $49,999
- Anthony Cerami and Ann Dunne Foundation for World Health
- Martin Luther King Jr. Middle School PTA

### $10,000 – $19,999
- The Debra Carroll and Donald Duford Family Foundation
- The Horner Foundation
- Jeffrey T. Leeds Charitable Foundation
- Krehbiel Family Foundation

### $5,000 – $9,999
- The Donald and Caroline Chabek Foundation
- The Farve Foundation
- Heart/Land Fund of RSF Social Finance
- The Little Flower Fund/Leestma Family Foundation

### $1,000 – $4,999
- Apte Family Fund
- Arthur and Charlotte Zitrin Foundation
- Anonymous

### $500 – $999
- AmazonSmile Foundation
- Berkeley Public Schools Fund
- Cakebread Family Revocable Trust
- Carol and John Field Fund
- Corwin Family Fund of the Community Foundation of New Jersey

### UP TO $500
- Arthur Berliner Philanthropic Fund
- Eric and Emma Gimon Giving Foundation
- The Hirsch Family Foundation
- Hughes Family Foundation

## Corporate & Small Business Support

### $20,000 and Above
- Anthropologie
- Heath Ceramics

### $10,000 – $19,999
- Burgess Les Press
- Clarke’s Restaurant

### $1,000 – $4,999
- The Acme Bread Company
- Calicraft Brewery
- Cherry Bombe, Inc.

### UP TO $500
- AmazonSmile Foundation
- Berkeley Public Schools Fund
- Cakebread Family Revocable Trust

### MATCHING GIFTS
- Apple Matching Gifts Program
- Genetech
- Google Matching Gifts Program
- Lide 1st & 8th Foundation
- Microsoft Matching Gifts Program
- Wells Fargo Matching Gifts Program

## Natural Gourmet Institute
- Ohm K

## Utah Academy of Nutrition and Dietetics
- The Leo J. and Celia Carlin Fund
- Patricia W. Cliff and Karl von Flexing Foundation

## UP TO $500
- Arthur Berliner Philanthropic Fund
- Eric and Emma Gimon Giving Foundation
- The Hirsch Family Foundation
IN-KIND SUPPORT
We greatly appreciate the businesses and people in our community who offer their services in support of our work.

The Acme Bread Company
Albany Bowl
Amphora Nueva
The Art Method
Bartavelle
Berkeley Repertory Theatre
Blue Bottle Coffee
California Shakespeare Theater Camino Restaurant
Chabot Space & Science Center
Chez Panisse Restaurant & Café
Patty Curran
Exploratorium
Angelo Garro
Samantha Greensword
Geogisse
Charles Hallwell
Arlene Hashimoto
Hay Honey
Alexander Jermys Architecture
KATZ Farms
Kermit Lynch Wine Merchant
Niloufer Ichaporia King
Kitchen On Fire
La Tourangelle Artisan Oils
The Lawrence Hall of Science at UC Berkeley
The Local Butcher Shop
Colum Riley & Malibu Compost
Manzanita
Mike’s Books
Monterey Market
Russell Moore
Mt. Diablo Nursery & Garden
Samia Nosrat
Oaktown Spice Shop
Oracle Theater
Patagonia
Michael Pollan
Scribe Winery
Seminoff’s
Anthony Sauyas
Mike Tank
Jérôme Waag

INDIVIDUAL DONORS

$100,000 & ABOVE
Sen. Lippett & Fred Landman
Wendy & Eric Schmidt

$50,000 – $99,999
Catherine & Michael Pedall

$20,000 – $49,999
R. & E. Apte
Ms. Wendy E. Jordan

$10,000 – $19,999
Jan & Larry Birenbaum
Lucinda & Michael Podell
in honor of Shelby & Frederick Gans

$5,000 – $9,999
Patricia Wellde
Anonymous

$1,000 – $4,999
Anonymous

$500 – $999
Anonymous

2015–16 DONORS
## GIFTS in MEMORY
- Karen Chaytor in memory of Margaret Clarke
- Caroline Howe in memory of David Levitan
- Kid Power Cares in memory of Michael Allen
- Catherine & James Kochland in memory of Pam Kochland
- Jennifer Lossney in memory of Cybelle Lossney
- Bruce Rockwell in memory of Faye Alice Rockwell
- Roberts Road in memory of Carol and Samuel Tschudy
- LuAnn Rooney Franseville in memory of Mary Frances
- Carmela Salvo in memory of Carol Lorraine
- The Turner Family Foundation in memory of Lucy Turner
- Walk With Joy in memory of Leo "Leo" Appice
- Melissa Walls in memory of Paul Walls

## GIFTS in CELEBRATION
- Jeanne Rosner & SOUL Food Salon
  - Assil Alibich
  - Amy Arnold
  - Heather Asborno
  - Lauren Bailey
  - Denise Berliner
  - Rita Cusot
  - Dana and Steven Kornsfeld Philanthropic Fund
  - Deborah Engel, in honor of Jill Andrews
  - Martha Falbush
  - Lisa Hammonds
  - Sara Hirsch
  - Carolyn Keuffman
  - Danielle Lawrence
  - Hillary Leib
  - Sarah Lucas
  - Susan Macario
  - Sabrina Maron
  - Beth Martinelli
  - Cynthia McNughton
  - Jennifer Miller
  - Lisa O’Kelly
  - Kathleen Putnam
  - Sandy Shapero
  - Kerri Stenson
  - Mary Stevens

## FOUNDATION SUPPORT
### $10,000 & ABOVE
- The Abbaszadeh Family Fund
- Anthony Cerami and Ann Dunne Foundation for World Health
- Kochland Foundation

### $5,000 – $9,999
- Bill and Susan Oberndorf Foundation
- The Donald and Carolen Chanlen Foundation
- Krebsial Family Foundation
- The Little Flower Fund/Lassiter Family Foundation
- Morning Glory Family Foundation
- The Schable Family Foundation
- The Simon-Straus Foundation
- Theda and Tamlin Clark Smith Family Foundation

### $1,000 – $4,999
- The Ajana Foundation
- Carol and John Field Fund
- Eric and Emma Simon Giving Fund
- George Lucas Family Foundation
- Sarnat-Hoffman Philanthropic Fund
- The Vinier Family Foundation

### UP TO $500
- Corbin Family Fund of the Community Foundation of New Jersey
- Josh H. Oliver-Azar Zavvar Philanthropy Fund
- Patricia W. Cliff & Karl von Frisking Foundation

### $500 – $999
- The Ajana Foundation
- Carol and John Field Fund
- Eric and Emma Simon Giving Fund
- George Lucas Family Foundation
- Sarnat-Hoffman Philanthropic Fund
- The Vinier Family Foundation

### $100,000 & ABOVE
- The Abbaszadeh Family Fund
- Anthony Cerami and Ann Dunne Foundation for World Health
- Kochland Foundation

### $50,000 – $99,999
- 1440 Foundation
- Aetna Foundation
- Newman’s Own Foundation
- Wallace Genetic Foundation

### $20,000 – $49,999
- Martin Luther King, Jr. Middle School PTA
- Patagonia.org
- Pinky Swear Giving Fund
- Robert and Toni Basler Charitable Foundation
- Anonymous

### $10,000 – $19,999
- The Debra Carroll and Donald Dubord Family Foundation
- Eugene and Marilyn Gluck Foundation Corporation
- Mimi and Peter Haas Fund
- Reynolds Family Foundation

### $5,000 – $9,999
- Bill and Susan Oberndorf Foundation
- The Donald and Carolen Chanlen Foundation
- Krebsial Family Foundation
- The Little Flower Fund/Lassiter Family Foundation
- Morning Glory Family Foundation
- The Schable Family Foundation
- The Simon-Straus Foundation
- Theda and Tamlin Clark Smith Family Foundation

### $1,000 – $4,999
- American Endowment Foundation
- Arbor and Charlotte Zitrin Foundation
- Brackens Family Foundation (V)
- Doris and Donald Fisher Foundation
- EMKA Fund
- The Jaffe Family Foundation
- Nature Charitable Trust
- Matterhorn Foundation
- Masen and Paul Rubisi Foundation
- Milligan Family Foundation
- The Mosaic Foundation of R. and P. Heydon
- Mr. and Mrs. Michael Kasser Donor Advised Fund
- Nia Community Foundation
- PECO Foundation
- Pences Foundation
- Raymond Family Foundation
- Salesforce.org
- Supportive Giving Project
- Superstein Family Fund
- Silver Mountain Foundation for the Arts
- Anonymous
- The Swig Foundation
- The Turk Family Foundation

### GIFTS in CELEBRATION
- The Wedding of Alexis Delaney & Benjamin Lew
  - Jeremy Farrell
  - Joshua Wigler
IN-KIND SUPPORT

We greatly appreciate the businesses and people in our community who offer their services in support of our work.

<table>
<thead>
<tr>
<th>Support Level</th>
<th>Companies/Individuals</th>
</tr>
</thead>
<tbody>
<tr>
<td>$50,000 AND ABOVE</td>
<td>Kermit Lynch Wine Merchant, Peet’s Coffee and Tea</td>
</tr>
<tr>
<td>$20,000 – $49,999</td>
<td>Bank of America Merrill Lynch, Global Events, Anthropology</td>
</tr>
<tr>
<td>$10,000 – $19,999</td>
<td>Condé Nast, in honor of the guests of the U.S. Trust dinner at Chez Panisse, Heath Ceramics</td>
</tr>
<tr>
<td>$5,000 – $9,999</td>
<td>The Acme Bread Company, Aetna Inc.</td>
</tr>
<tr>
<td>$1,000 – $4,999</td>
<td>Batesman Group, The Cheese Board Collective, Chez Panisse Restaurant, Denis Colburn Lifestyle, The Espoma Company, Kanan McClain Partners’ Foundation, Studio Hinrichs, Sweetgreen Berkeley, Train Interactive Corp., Vans, in honor of their employees’ ceremony, Yin Yang Naturals</td>
</tr>
<tr>
<td>UP TO $500</td>
<td>Bacchus Import Company, Berkeley Garden Club, Brown Harris Stevens, Brennan’s Restaurant, in honor of Ralph Brennan, CGMB Block Party, CIA Singapore, The Coastal Table, Coke Farm, Cossaña, Cross Creek Apostolic Church, CSU Stanislaus, Essential Yoga, Friends of Barbara Boxer, Good Street, Lance &amp; Gus Columbi @ The James Ranch, Laura Tanner, Jewelry Charities of The Breastcancer.org, Merritt College, Mills College, Monterey Fish Market, Monterey Market, MZ Wallace, Patricia Curtan Design, Peet’s Coffee and Tea in Vancouver, Washington, Plum Organics, Prinkshop, Prospect Sierra, Slide Ranch, UC Berkeley Developmental Teacher Education (DTE), Youth Enrichment Strategies (YES) Nature to Neighborhoods</td>
</tr>
<tr>
<td>$10,000 – $19,999</td>
<td>Bank of America Merrill Lynch, Global Events, Anthropology</td>
</tr>
<tr>
<td>$5,000 – $9,999</td>
<td>The Acme Bread Company, Aetna Inc.</td>
</tr>
<tr>
<td>$1,000 – $4,999</td>
<td>Batesman Group, The Cheese Board Collective, Chez Panisse Restaurant, Denis Colburn Lifestyle, The Espoma Company, Kanan McClain Partners’ Foundation, Studio Hinrichs, Sweetgreen Berkeley, Train Interactive Corp., Vans, in honor of their employees’ ceremony, Yin Yang Naturals</td>
</tr>
<tr>
<td>UP TO $500</td>
<td>Bacchus Import Company, Berkeley Garden Club, Brown Harris Stevens, Brennan’s Restaurant, in honor of Ralph Brennan, CGMB Block Party, CIA Singapore, The Coastal Table, Coke Farm, Cossaña, Cross Creek Apostolic Church, CSU Stanislaus, Essential Yoga, Friends of Barbara Boxer, Good Street, Lance &amp; Gus Columbi @ The James Ranch, Laura Tanner, Jewelry Charities of The Breastcancer.org, Merritt College, Mills College, Monterey Fish Market, Monterey Market, MZ Wallace, Patricia Curtan Design, Peet’s Coffee and Tea in Vancouver, Washington, Plum Organics, Prinkshop, Prospect Sierra, Slide Ranch, UC Berkeley Developmental Teacher Education (DTE), Youth Enrichment Strategies (YES) Nature to Neighborhoods</td>
</tr>
</tbody>
</table>
We gratefully acknowledge the hard work and contributions of previous staff members, volunteers, interns, and former colleagues. Their gifts of time, knowledge, humor, care, and passionate enthusiasm are invaluable.

### Volunteers

- **FORMER COLLEAGUES**
  - Teressa Coenen
  - Alan Almario

- **INTERNS**
  - Jennifer Fortson
  - Michele Ford
  - Jennifer Fortune

- **Garden AmeriCorps Member**
  - Rachel Fryke

- **Chef Teacher**
  - Monica Linzner

- **ESY Network Coordinator**
  - Jennifer Helfand

- **Training Logistics Associate**
  - Henry O’Connell

- **Head Chef Teacher**
  - Esther Cook

- **Gifts of time, knowledge, humor, care, and passionate enthusiasm are invaluable.**

### The EDIBLE SCHOOLYARD PROJECT STAFF

- **Executive Director**
  - Katrinna Heron

- **Director, Edible Schoolyard Berkeley**
  - Kyle Comforth

- **Director of Programs**
  - Emilie Kramer

- **Director of Partnerships**
  - Hannah Parvey

- **Director of Operations**
  - Polly Clare-Rothe

- **Grant Writer**
  - Jaime Lockwood

- **Treasurer**
  - Stuart Li

- **Accounting**
  - Sutro Li

### The EDIBLE SCHOOLYARD PROJECT BOARD of DIRECTORS

- **James Alfreitas**
- **José Andrés**
- **Katrina Heron**
- **Julie Simpson**
- **Alice Waters**

### The EDIBLE SCHOOLYARD PROJECT BOARD of ADVISORS

- **Michael Ableman**
- **Michael Baryshnikov**
- **Wendell Berry**
- **Kelly Brownell**
- **Peter Buddey**
- **Suze Tompkins Buell**
- **Gretta Caruso**
- **Nancy Butter Clark**
- **Billy Collins**
- **Eleanor Coppola**
- **Michael Pollan**

### The EDIBLE SCHOOLYARD PROJECT AMBASSADORS

- **Mark Buell**
- **Jake Gyllenhaal**
- **Raj Patel**

### The EDIBLE SCHOOLYARD PROJECT BOARD of ADVISORS

- **Michael Ableman**
- **Michael Baryshnikov**
- **Wendell Berry**
- **Kelly Brownell**
- **Peter Buddey**
- **Suze Tompkins Buell**
- **Gretta Caruso**
- **Nancy Butter Clark**
- **Billy Collins**
- **Eleanor Coppola**
- **Michael Pollan**
### SUMMARY BALANCE SHEET

*As of June 30, 2015*

<table>
<thead>
<tr>
<th>ASSETS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Current Assets</td>
<td></td>
</tr>
<tr>
<td>Checking</td>
<td>185,116</td>
</tr>
<tr>
<td>Investments</td>
<td>3,201,164</td>
</tr>
<tr>
<td>Receivables</td>
<td>485,405</td>
</tr>
<tr>
<td>Inventory</td>
<td>4,278</td>
</tr>
<tr>
<td>Prepaid Expenses</td>
<td>15,826</td>
</tr>
<tr>
<td><strong>Total Current Assets</strong></td>
<td>3,891,789</td>
</tr>
<tr>
<td>Total Fixed Assets</td>
<td>70,116</td>
</tr>
<tr>
<td><strong>Total Assets</strong></td>
<td><strong>$ 3,961,905</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LIABILITIES &amp; EQUITY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Current Liabilities</td>
<td></td>
</tr>
<tr>
<td>Payables</td>
<td>85,020</td>
</tr>
<tr>
<td>Accrued Liabilities</td>
<td>36,313</td>
</tr>
<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>$ 121,333</strong></td>
</tr>
<tr>
<td>Equity</td>
<td></td>
</tr>
<tr>
<td>Unrestricted</td>
<td>3,590,572</td>
</tr>
<tr>
<td>Temporarily Restricted</td>
<td>250,000</td>
</tr>
<tr>
<td>Total Equity</td>
<td>3,840,572</td>
</tr>
<tr>
<td><strong>Total Liabilities &amp; Equity</strong></td>
<td><strong>$ 3,961,905</strong></td>
</tr>
</tbody>
</table>

### PROFIT & LOSS

*July 1, 2014 through June 30, 2015*

<table>
<thead>
<tr>
<th>INCOME</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Donations</td>
<td></td>
</tr>
<tr>
<td>Individuals</td>
<td>532,115</td>
</tr>
<tr>
<td>Foundations</td>
<td>553,249</td>
</tr>
<tr>
<td>Events</td>
<td>114,040</td>
</tr>
<tr>
<td>Corporations</td>
<td>140,192</td>
</tr>
<tr>
<td><strong>Total Donations</strong></td>
<td><strong>$ 1,339,596</strong></td>
</tr>
<tr>
<td>Program Revenue</td>
<td>93,042</td>
</tr>
<tr>
<td>Dividend &amp; Interest</td>
<td>155,077</td>
</tr>
<tr>
<td>Unrealized Gain/Loss</td>
<td>(100,957)</td>
</tr>
<tr>
<td><strong>Total Income</strong></td>
<td><strong>$ 1,486,758</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EXPENSE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Program Services</td>
<td>1,458,565</td>
</tr>
<tr>
<td>Management &amp; General</td>
<td>255,406</td>
</tr>
<tr>
<td>Fundraising</td>
<td>221,549</td>
</tr>
<tr>
<td><strong>Total Expense</strong></td>
<td><strong>$ 1,935,520</strong></td>
</tr>
</tbody>
</table>
FISCAL YEAR 2015-2016

SUMMARY BALANCE SHEET
As of June 30, 2016

ASSETS

Current Assets
- Checking: 274,645
- Investments: 3,103,984
- Receivables: 456,935
- Inventory: 6,086
- Prepaid Expenses: 31,629
Total Current Assets: 3,873,279

Total Fixed Assets: 60,657

Total Assets: $3,933,936

LIABILITIES & EQUITY

Current Liabilities
- Payables: 101,166
- Accrued Liabilities: 50,273
Total Liabilities: $151,139

Equity
- Unrestricted: 3,427,497
- Temporarily Restricted: 355,000
Total Equity: 3,782,797

Total Liabilities & Equity: $3,933,936

EXPENSE BY PROGRAM

40% Edible Schoolyard Berkeley
21% Edible Schoolyard Network
15% Edible Schoolyard Academy
11% Edible Schoolyard Curriculum Development
10% Partnerships and Policy
3% Edible Schoolyard Family Nights Out

REGULAR INCOME BY CATEGORY

46% Foundations
16% Individuals
13% Corporations
12% Events
7% Dividend & Interest
4% Program Revenue
2% Government Grants

EXPENSE BY CATEGORY

64% Program Services
23% Fundraising
13% Management & General
## PROFIT & LOSS
July 1, 2015 through June 30, 2016

### INCOME

<table>
<thead>
<tr>
<th>Category</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donations</td>
<td>$1,927,060</td>
</tr>
<tr>
<td>Individuals</td>
<td>341,098</td>
</tr>
<tr>
<td>Foundations</td>
<td>997,012</td>
</tr>
<tr>
<td>Government Grants</td>
<td>45,050</td>
</tr>
<tr>
<td>Events</td>
<td>263,614</td>
</tr>
<tr>
<td>Corporations</td>
<td>280,286</td>
</tr>
<tr>
<td>Total Donations</td>
<td>$1,927,060</td>
</tr>
<tr>
<td>Program Revenue</td>
<td>76,652</td>
</tr>
<tr>
<td>Dividend &amp; Interest</td>
<td>151,080</td>
</tr>
<tr>
<td>Unrealized Gain/Loss</td>
<td>(153,602)</td>
</tr>
<tr>
<td>Total Income</td>
<td>$2,001,190</td>
</tr>
</tbody>
</table>

### EXPENSE

<table>
<thead>
<tr>
<th>Category</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Program Services</td>
<td>1,325,037</td>
</tr>
<tr>
<td>Fundraising</td>
<td>475,835</td>
</tr>
<tr>
<td>Management &amp; General</td>
<td>258,393</td>
</tr>
<tr>
<td>Total Expense</td>
<td>$2,059,265</td>
</tr>
</tbody>
</table>

---

### IN MEMORIUM

- Dr. Keith Brodie
- Donald Frediani
- Margrit Mondavi
- Betty Jean Thiebaud
- Charles “Chuck” Williams