

Dear friends and supporters,

The Edible Schoolyard Project has been evolving for nearly twenty-five years now, and it has become the most important thing in my life. It has also served as the incubator for the universal idea of Edible Education—a hopeful and delicious way of transforming public education.

The idea of edible education has grown far beyond our one acre, too—beyond our expectations. we now have an online network of close to 6,000 like-minded kitchen and garden programs around the world. We have 698 Edible Schoolyard connections in the state of California alone. These programs have also taught us that no two Edible Schoolyards can be alike—every place has its own climate, its own food traditions, its own crops and community. These thousands of programs have helped articulate our mission: to teach every child the values of stewardship and nourishment and community.

In this year’s annual report, we are excited to highlight the power of these ideas as they take root in countless ways every day at King Middle School, but also well beyond. We built our program around a set of universal values that we knew children would understand, like eating in season, cooking together, and taking care of the land. Each year, we witness how these values are literally breaking new ground in schools and communities everywhere. And each year we welcome a new cohort of leading educators from all over the world to our nationally recognized Summer Training. 2018 marked our tenth year “training the trainers,” and I feel our role as facilitators in this field has never been more important.

This year also marks the initial drafting of an important intervention in the school lunch reform movement – School Supported Agriculture. We are going in through the cafeteria doors and pledging to provide a free, sustainable school lunch for all students and to help schools buy directly from the farmers and ranchers who are taking care of the land. It is time!

As we mark this important milestone and look towards many more to come, I continue to be filled with gratitude to you – the partners, advocates, donors, family and friends - whose enduring support inspires and motivates us to always do more. Together, we have launched a delicious revolution that cannot be stopped!

With hopefulness,

[CAN WE GET ALICE’S SIGNATURE HERE?]



ANNUAL REPORT, 2017

The Edible Schoolyard Project (ESYP) is dedicated to transforming the health of children by designing hands-on experiences in the garden, kitchen, and cafeteria that connect children to food, nature, and to each other. At the heart of an Edible Education is a just and joyful learning experience for every child.

An Edible Education places the child at the center of their learning and uses food to engage all aspects of the child's education. Through growing, processing, cooking, eating, studying, talking, and thinking about food, students develop skills, knowledge, and behaviors that enrich their academic and nonacademic lives, bolster their growth as individuals and in relationships, and cultivate meaningful engagement with their own health, the health of their communities, and the health of the planet. The Edible Schoolyard Project was founded in 1995 by Alice Waters, sustainable agriculture champion, school food reform advocate, and founder of Chez Panisse Restaurant in Berkeley, California.

The Edible Schoolyard Project educates over 1,000 students a year at the Martin Luther King Jr. Middle School campus and has provided Edible Education trainings to close to 900 educators from 42 US states and 14 countries—representing more than 1 million students annually. Further, we are developing a field that is reflective of our students and led by culturally diverse teachers and farmers. The field of Edible Education offers an expanding horizon of opportunity as the momentum of the movement continues to build.

TRAINING *the* TRAINERS TEN YEARS STRONG

2018 marked the tenth year of our summer training program at our flagship, model site at Berkeley’s King Middle School. Every June we welcome around one hundred leading educators from all over the world to come train with us for a week packed with lessons, activities, networking, strategizing, and of course sharing meals! Participants learn from ESYF staff and invited leaders about integrating kitchen/garden lessons with Common Core learning standards, innovations in real school meals; fostering community investment to create sustainable programs; how to teach culinary/food lessons without access to a kitchen; nuts and bolts of garden infrastructure; volunteer management, and much more.

Our role as trainers and facilitators has evolved over the years into one of the most direct and profound ways we know how to change public education for the better. The approach is an on-the-ground, teacher-to-teacher knowledge exchange, offering the same kind of hands-on learning approaches we take with our students. After several immersive days with lesson plans, curriculum ideas, and teaching philosophies—not to mention the sights, sounds, and smells of our kitchen and garden classrooms which are in full bloom at the end of June—participants return to their communities to share what they have learned and continue developing their own edible education programs.

The trainings are rewarding work for our small staff of chef and garden teachers, and a treasured time of regeneration and joy. Knowing our ideas will take root and spread all over the world—multiplying each year—means we are helping to change the food system and the lives of children everywhere. We have learned so much in ten years; our thanks to everyone who supports us, we are looking forward to another decade of growth, including more trainings throughout the year!

IMPACT: BY THE NUMBERS

The 2018 Academy class included:

**100 educators in 26 programs from
3 countries and 17 US states
and territories**

*To date our summer trainings have
brought together:*

**997 educators + 396 programs in 14
countries and 48 US states representing
more than 1,000,000 students**



[NETWORK DATA HERE (TK from Hannah P.)]

2018 SPOTLIGHTS

Networking—Farm to School Convening

In the spring of 2018, we organized a convening of national organizations in conjunction with the Farm to Cafeteria Conference in Cincinnati, Ohio. The gathering was developed in partnership with the National Farm to School Network and the US Department of Agriculture’s Office of Community Food Systems. The day brought together 25 stakeholders—working across four key areas of impact: public health, economics, education, and agriculture—for collaborative visioning and planning.

Family Nights Out—Building Community in the Kitchen

With the help of ongoing funding and support from teachers, parents, and kids, longtime Chef Teacher Griselda Cooney created the Family Nights Out Program as an opportunity for the whole family to come together in the kitchen, meet other families and build community. For Griselda, growing up in a large family who immigrated to the United States from Mexico and made their home on a farm in Sonoma County, “cooking and growing food was a shared job and was enjoyed by all ages. I learned from a master (my mother) about how to plan and prepare meals from humble fresh ingredients, to make use of everything, to maximize flavor and minimize waste.”

Griselda joined ESYF first as a community volunteer before becoming a Chef Teacher ten years ago. As a parent, she also had a deep desire for all families at school to experience what their student was experiencing at the Edible Schoolyard Project on a daily basis; this is where the idea for Family Nights Out Program was born.

“The program was designed to bring students and families together in the kitchen or garden, It’s an opportunity for the whole family to come together in the kitchen, meet other families, and build community. Participants of all ages cook and eat a meal together; share and learn new recipes and techniques for preparing meals at home; and have lots of fun! Each night we raffle off food-related prizes. Classes follow the kitchen curriculum; students become he experts in the kitchen class and teach their parents the tools, techniques, and concepts they learn in the Edible Schoolyard program.”

Family Nights Out is held once a week from 5:30pm to 7:30pm. This school year there were 21 classes, we served over 189 families, 630 people of all grade levels.

Iron Chef Competition

Each year our 7th graders participate in an Iron Chef competition - modeled after the long running cable show of the same name, and complete with invited judges, who sometimes include chefs from Chez Panisse! Obviously, it is for fun, the kids love it, and we have designed it around a collaborative and fair approach when it comes to competition. For our teachers, however, it is actually a part of our curriculum, serving as a skills assessment lesson built to measure and track our 7th grade students ability to enter into the 8th grade kitchen program (the third and final year for our students at King), feeling confident and demonstrating mastery of the skills from 6th and 7th grade combined. During the XX minute “cook-off,” students work together in teams and are given 45 minutes to prepare a meal from a set list of ingredients to choose from. The students are judged based on cooperation, cleanliness, taste, originality, presentation and knowledge of food.

Edible Education in Higher Ed

Our undergraduate lecture course, “Edible Education 101,” was offered for the seventh year in a row at the University of California Berkeley. Co-created by Michael Pollan and Alice Waters and now lead by Professor Will Rosenzweig through the Haas School of Business, the class enrolls around 160 students from a variety of fields and disciplines each spring. The course explores the future of food, its diverse systems and movements through a series of lectures given by renowned experts—leading academics and practitioners—who come to campus to share their visions, research, and experiences about food and its critical role in our culture, well-being and survival. The stellar line-up of speakers for 2018 included: Marion Nestle, Paul Hawken, Dan Barber, Saru Jayaraman, and Michael Pollan.

Honors for Alice!

In 2017–18, Alice Waters, ESYF Founder and leader of the Edible Education movement, continued to receive honors and make appearances around the globe. We are honored to carry out her original vision through our work everyday and congratulate her on another successful year!

2017–18 accolades include:

- Induction into the National Women’s Hall of Fame, September, 2017
- Lifetime Achievement Award for Social Entrepreneurship from Forbes 400
- Received an Honorary Degree from the University of Gastronomic Sciences





WE ARE GRATEFUL

Every year we take a little leap of faith, counting on the many people, communities, partners, organizations, and leaders that help us grow our movement and deepen our dedication to gardening, cooking, and eating together. And each year, your support allows us to deepen our approach and expand our reach.

We look back with true gratitude and respect for all the ways that our supporters, allies, and partners for change come through. Thank you for strengthening our shared movement for edible education!

UP TO \$100

Anonymous (2)
Geoffrey & Judy Alexner
Elizabeth Anderson
Deirdre Anderson
Betsey Apple
Lucas Araki
Sue Azam
Jacquelynn Baas & Robert Elder
Luci Barry
Jared Batson
Georgia Beach
Roberta Bednar
Arlene Bernstein
Gregory Blackwell
Jonathan Bloom
Richard & Liz Bordow
Jordan Bosse
David Bower
Franklin Boyd
Jen Brand
Kurt Bunch
Thomas Burke
Michael Butler
Konrad Cailteux
Barbara Carlitz
Susan Casentini
John & Jackie Cattich
Lauren Cerre
Ian Charnow
Adele Chatfield-Taylor & John Guare
Michael Chessler

Sophia Chew
Gaylaird Christopher
Leslie Cimino
Susannah Cleva
Kathryn & Uzial Cohen
Elad Cohen
June Collins
William Collins
Kelsey Cookingham
Kathleen Cooper
Joseph & Sandra Costa
John Crumley & Patty Brink
Jo Davis
Alexis Deutsch
Chris Difiore
Evelyn Dilworth
Winnie Ding
Linda Doery
Sandra Doherty Healy
Abigail Dorosin
Anne Dybwad
Marcia Eason
Megan Echols
Judy & Mark Eckart
David Eichorn
Jennifer Eliot
Richard & Linda Erickson
Deborah Ernest
Peter Ewell
Vawens Exil
Richard Falk & Francine Falk-Allen
Sidney B. Felsen & Joni Moisant Weyl

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Marie Ferentz
Bill Fleig
Janet Fletcher
Jennifer Foote
Fred & Jacqueline Fox
Ted & Vida Freeman
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Dianne Fruin
William & Judith Fujimoto
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Alessandra Ghini
Kristi Gilbert
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Jacky Hayward

John Heminway
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Eliot & Margot Holtzman
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Nancy Howell
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Stephen Jarvis
Nancy & Charles Jenkins
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Rebecca Jones
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Elizabeth Kandall
Catherine Karnow
Barbara Khanna
Lauren Klein
Emily Klion
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Jonathan Kozol & Poa Mary Feeley
Takaaki Kuroda
Robert Kushner
Rene Kvidahl

Debra Lande
Raymond LaRocque
Sofia Leggio
Sandra & David Lentz
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Ze Kalkais & Janet Levenson
Richard Levine & Jill Lazare
Leah Levy
Richard Levy & Dana Asbury
Yelena Libova
Elizabeth S Lieberman
Tami Loeffler
Tracy Lord
Jeffrey Lu
Jessica Lucey
Jenny Lyss
Toody Maher
Amanda Mahon
Lynette Manai
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Lisa Mazzoni
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Caroline Moseley

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Cecilia Paul & Harry Reinert
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Eugene & Suzanne Saracco
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Rudolf Schultz
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Kenneth Scopp
Nancy Scott
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Don Simkin
Jean Simpson
Dane Snow
Eba & Gerard Sohn
Elizabeth Spiess
Russell Stapp
Philip & Joan Steel
Shaina Steinberg
Lewis Maldonado & Shelley Stevens
Tom Stifler
Ellen & Marshall Stone
Erica Stone
Sylvia Storey
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Marlene Walters
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Sarah Weiner
Julie Wertz & Karen Fullerton
Gretchen Wessels
Becky West
Bonnie Wheaton
Rosalie Wild
Sally Willcox & Daniel Ross
Ricky Wong
Gretchen Worthington
Amy Wrigley
Mary Wyand & Paul Vellutini
Alice Yaker & Jerry Goldfeder
Glenn Yoshioka
Michael Young
Jane & David Young
Joseph & Cynthia Yoxall

FOUNDATION SUPPORT

GIFTS *in* HONOR

- Lydia Cain Cavanaugh
- James Esposto
IN HONOR OF NADINE WACHTEL & MICHAEL ENRIQUEZ WEDDING
- Vicki Gotkin
IN HONOR OF NADINE WACHTEL & MICHAEL ENRIQUEZ WEDDING
- Cassandra McGovern
IN HONOR OF TERRENCE AND LISA TALBOT FOR THEIR 10TH ANNIVERSARY
- Robert Tyler
FOR THEIR 60TH WEDDING ANNIVERSARY

\$100,000 & ABOVE

- The Abbaszadeh Family Fund
- Sleepy Cat Foundation
- Koshland Foundation
- Wendy and Eric Schmidt

\$25,000 – \$99,999

- Anonymous
- The Haney Family Charitable Fund
- Martin Luther King, Jr. Middle School
PTA
- Robert & Toni Bader
Charitable Foundation

\$10,000 – \$24,999

- Chuck Williams Donor Advised Fund
- William and Sakurako Fisher
Community Property Trust

\$5,000 – \$9,999

- Anthony Cerami and Ann Dunne
Foundation for World Health
- The Baltoro Trust (Yvon Chouinard
Family Trustee)
- Bill and Susan Oberndorf Foundation
- The Debra Carroll and Donald Duford
Family Foundation
- The Donald and Carole Chaiken
Foundation
- EWCY Foundation
- The Jaffe Family Foundation
- John and Linda MacDonald Foundation
- Lipton-Daniel Family Fund
- The Little Flower Fund/Leestma Family
Foundation
- Margaret and William R. Hearst III Gift
Fund
- Pollan-Belzer Charitable Fund
- Reynolds Family Foundation
- The Simon-Strauss Foundation
- Simpson PSB Fund
- The Swig Foundation

\$1,000 – \$4,999

- Anonymous (2)
- Bill & Melinda Gates Foundation
- Cinnabelle & Benjamin Esterman
Foundation
- Clif Bar Family Foundation
- Coulter 2006 Management Trust
- The Curious Foundation
- Edward B & Ruth Evans
Family Foundation
- EMIKA Fund
- Goodcircle, LLC
- The GoodCoin Foundation
- Groundwork Center for Resilient
Communities
- Hume Family Trust
- Johnson Ohana Charitable Foundation
- Knapp Family Foundation
- Levison-Levy Trust,
DBA Niantic Charitable Trust
- Maurice Amado Foundation
- Mimi & Peter Haas Fund
- Morning Glory Family Foundation
- The Mosaic Foundation of R. & P. Heydon
- Pisces Foundation
- RSF Small Planet Fund
of RSF Social Finance
- TAR Charitable Fund
- Thomas J. Long Foundation
- Turner Foundation
- William & Elizabeth Patterson
Family Fund

\$200 – \$999

- Apte Family Fund
- Chiang Management & Consulting Inc.
- Crane Country Day School
- Eric and Emma Gimon Giving Fund
- First Assembly of God of Fremont, DBA
Harbor Light Fremont Christian School
- The GreenBerg Foundation
- Hintz Family Fund, LLC
- Holy Cross Lutheran Church
- James C. Hormel Revocable Living Trust
- Linda L. Brown Family Fund
- Riverbank High School
- The Robert & Mary Haft Foundation, Inc.
- Samuel V. Howe Charitable Fund
- The Viniar Family Foundation

UP TO \$199

- AmazonSmile Foundation
- Bright Funds Foundation
- Cecilia Sun Chiang Trust
- Corbin Family Fund of the Community
Foundation of New Jersey
- Fund More Good Foundation, Inc.
DBA CausePick
- John and Nancy Iselin Gift Fund
- Josh H. Oliver-Azar Zavvar
Philanthropy Fund
- Sakai Revocable Living Trust
- The Steele and Villena Charitable Fund

CORPORATE & SMALL BUSINESS SUPPORT

\$25,000-\$50,000

Cartier
US Trust, Bank of America
Private Wealth Management

\$15,000 – \$24,999

Bon Appetit Management Company
Integrated Archive Systems, Inc.
Maple & Ash

\$5,000 – \$14,999

Heath Ceramics, LTD.
Margaret O’Leary, Inc.
Patagonia.com
The Village Garden Club of La Jolla
Writers Series of Traverse City

\$1,000 – \$4,999

The Acme Bread Company
Aplat Inc
Chez Panisse Restaurant
The Culinary Institute of America
Full Picture
Groundwork Center for Resilient
Communities, Inc.
Livingston Partners
Lucky Foot Productions
Miwok 100K Trail Race, LLC
The Plant Collective
Rock Field Co, Ltd.
Spottswode Winery
Stonyfield Organic
Traina Interactive Corp.

\$500 – \$999

Berkeley Horticultural Nursery
Clarke’s Restaurant
Cosecha
Denis Colomb Lifestyle, LLC
Good Earth/Great Chefs
In Situ
KPFA Radio 94.1 FM
Monterey Market
Narsai’s
Permanent Collection
Unicom Consulting

UP TO \$500

Ackerman’s Servicing Volvos, Inc.
Anthropologie
Bacstrom Import Company
Ballymaloe Cookery School
Berkeley Garden Club
Books Inc.
CIA Singapore
Coke Farm
Food Hub Project Inc.
The James Ranch
MOBOT Nation Inc
Patricia Curtan Design
Transcend Education
Warby Parker
Weil, Gotshal & Manges LLP

MATCHING GIFTS

Apple Matching Gifts Program
Anthropolgie
Boeing Employee Individual Giving (via
Cybergrants)
Dell
Facebook
Genentech
Google Matching Gifts Program
Microsoft Matching Gifts Program
Patagonia, Inc.
PG&E
United Way Bay Area
Wells Fargo Matching Gifts Program

IN-KIND SUPPORT

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

Beaune Imports
Kermit Lynch Wine Merchant
MINE™
The Tom Kramer Company
Julie Simpson

VOLUNTEERS

Volunteers are an integral part of the Edible Schoolyard Berkeley program. They bring dedication, energy and expertise to the garden and kitchen classrooms at King Middle School and help keep our programs running in a variety of other ways.

Onie Burge	Margaret Goyette	Esther MacKenzie	Gabriella Ramos	Randy Sugawara
Erin Burns	Melanie Green	Kiera Maloney	Jennifer Rix	Beebo Turman
Nik Crain	Sarah Grolnic-McClurg	Ian McFaul	Helen Rothbaum	Lizbeth Upitis
Rose Curley	Anna Grønkjær Jensen	Patricia Mok	Corey Sanford	Dana Welsh
Julie Denison	loeb	Carola Mulero	Mira Santos	Harue Wielden
Jane Doyle	Alicia Jabbar	Kelly Noah	Cailyn Schmidt	Bill Wyatt
Tre-C Dumais	Ai Kubo	Aili Osteraas-Constable	Margaret Simpson	William Wyatt
Cody Dunitz	Martin Lichtenthaler	Shauna Rabinowitz	Hayley Sloan	Virginia Yang
Chris Goldin	Hannah Lloyd	Margaret Radke	Emma Spertus	
Christine Goldin	Victoria Loeb		Hannah Stapp	

FORMER COLLEAGUES

We gratefully acknowledge the hard work and contributions of previous staff members.

Heather Campbell	Kyle Cornforth	Phanie Maldonado	Molly Rose-Williams
Bryce Celotto	Hana Lee	Eli McDougald	

CONSULTANTS

Giant Rabbit WEB DEVELOPMENT	Wendy Johnson GARDEN CONSULTANT	Christopher Simmons DESIGN	Sutro Li ACCOUNTING
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INDEPENDENT WORK EXPERIENCE

Gabriel Boas
Jack Cockle
Jaelyn McGary
Jaedyn Tang-Gordy

INTERNS

Athos Argue-Hassanien
Brian Josue Gonzalez
Léo Kramer
Caleb Lacy-Reese
Olina Scott
Mirca Vidal Hernandez

IN MEMORIUM

Margrit Mondavi
Gus Schumacher

The EDIBLE SCHOOLYARD PROJECT STAFF

David Chai EXECUTIVE DIRECTOR	Jacqueline Garrett OPERATIONS COORDINATOR & GARDEN TEACHER	Hannah Love ASSOCIATE DIRECTOR OF DEVELOPMENT	Hannah Piercey DIRECTOR OF DIGITAL STRATEGY
Esther Cook HEAD CHEF TEACHER	Ashlee Johnson GARDEN TEACHER	Angela McKee-Brown DIRECTOR OF EDUCATION	Tessa Snyder GARDEN AMERICORPS MEMBER
Griselda Cooney FAMILY NIGHTS OUT COORDINATOR & CHEF TEACHER	Emilie Kramer DIRECTOR OF OPERATIONS	Patricia Mok CHEF TEACHER	Russell Sterten CONTENT & ENGAGEMENT COORDINATOR
	Nick Lee PROGRAM MANAGER	Geoff Palla GARDEN MANAGER AND TEACHER	Jason Uribe GARDEN TEACHER

The EDIBLE SCHOOLYARD PROJECT BOARD of DIRECTORS

James Alefantis	Greta Caruso	Julie Simpson
Jason Bade	Jonathan Moscone	Alice Waters

The EDIBLE SCHOOLYARD PROJECT AMBASSADORS

Mark Buell	Jake Gyllenhaal	Raj Patel	Michael Pollan
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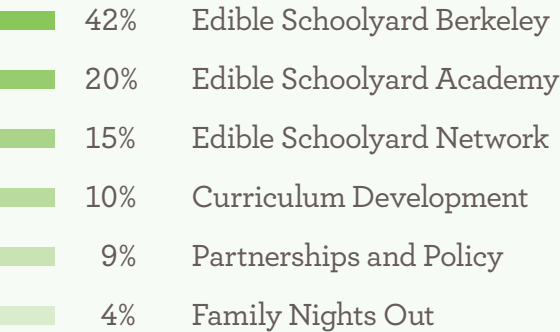
The EDIBLE SCHOOLYARD PROJECT BOARD of ADVISORS

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Mikhail Baryshnikov	Stanlee Gatti	Bette Midler	Peter Sellars
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Troy Duster	Frances Moore Lappé	Ruth Reichl	
Delaine Eastin	Phillip Lopate	Boz Scaggs	
Shelby Gans	David Mas Masumoto	Orville Schell	

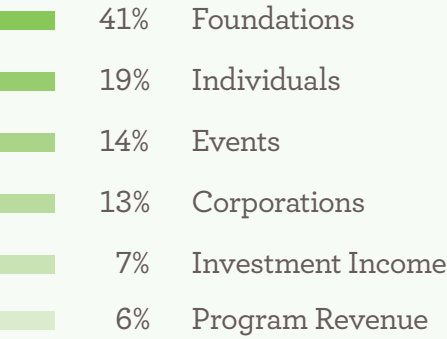
FINANCIAL REPORT

FISCAL YEAR 2018

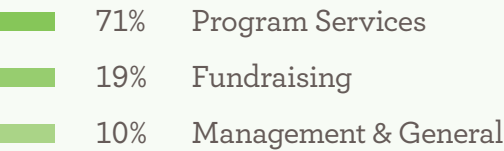
EXPENSE BY PROGRAM



REGULAR INCOME BY CATEGORY



EXPENSE BY CATEGORY



SUMMARY BALANCE SHEET

As of June 30, 2018

ASSETS

Current Assets	
Operating	269,940
Investments	2,273,174
Receivables	596,688
Prepaid Expenses	22,771
Total Current Assets	3,162,573
Total Fixed Assets	506,713
Total Assets	\$ 3,669,286

LIABILITIES & EQUITY

Current Liabilities	
Payables	93,085
Accrued Liabilities	55,323
Total Liabilities	\$ 148,408
Equity	
Unrestricted	2,840,378
Temporarily Restricted	680,500
Total Equity	3,520,878
Total Liabilities & Equity	\$ 3,669,286

PROFIT & LOSS

July 1, 2017 through June 30, 2018

INCOME

Donations	
Individuals	413,746
Foundations	918,377
Events	303,083
Corporations	305,030
<i>Total Donations</i>	<i>\$ 1,940,236</i>
Program Revenue	121,843
Investment Income	160,025
Total Income	\$ 2,222,104

EXPENSE

Program Services	1,573,949
Management & General	420,242
Fundraising	222,791
Total Expense	\$ 2,216,982



1517 Shattuck Avenue, Berkeley, California 94709

edibleschoolyard.org