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 garden—and beyond all expectations. We now have an active network of close to 6,000 like-minded kitchen and garden programs around the world, including 698 Edible Schoolyard connections in the state of California alone. These programs have taught us that no two Edible Schoolyards are alike—every place has its own climate, its own food traditions, its own crops and community. They have also helped articulate our mission: to teach every child the values of stewardship, nourishment and community.

In this year’s annual report, we are excited to highlight the power of these ideas as they take root 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 these values break new ground in schools and communities inspired by our work. 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 hope,
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.
2018 marked the 10th year of the summer training program at our flagship, model site at Berkeley’s King Middle School. Every June we welcome nearly a hundred leading educators from around the world to come train with us for a week packed with lessons, activities, networking, strategizing, and of course sharing meals! Participants learn about integrating kitchen/garden lessons with Common Core learning strategies, fostering community investment to create sustainable programs, and teaching culinary/food lessons without access to a kitchen from ESYP staff and leading experts in the field.

Our role as trainers and facilitators has evolved over the years, allowing us to directly and profoundly 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—participants return to their communities to share what they have learned and to 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. As we prepare to expand our training program to include more sessions throughout the year, we reflect on a decade of transformational growth at ESYP. We are grateful to those who have made this important work possible through their generous support. Thank you.
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
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, who grew up in a large family that had emigrated 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 ESYP 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 the experts in the kitchen class and teach their parents the tools, techniques, and concepts they learn in the Edible Schoolyard program.”

Family Nights Out are held once a week from 5:30pm to 7:30pm. This school year we held 21 classes, hosted 189 families, and served more than 630 people of all ages.

**Iron Chef Competition**

Each year our 7th graders participate in an Iron Chef competition modeled after the long-running television show of the same name. During the “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 by a panel of guest judges, including chefs from Chez Panisse! While the event is designed as a fun and friendly challenge that kids look forward to participating in all year, the competition also functions as an instrumental skills assessment lesson within the 7th grade curriculum. The Iron Chef Competition allows students to demonstrate their mastery of sixth and seventh grade skills before advancing into their final year in the program.
Edible Education in Higher Ed

Our undergraduate lecture course, “edible education 101,” was offered for the seventh consecutive year at the University of California Berkeley. Co-created by Michael Pollan and Alice Waters and now lead by Professor Will Rosenzwieg 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 and its diverse systems and movements through a series of lectures given by 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, ESYP 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
The Edible Schoolyard Network connects 5,604 programs in 66 countries and 52 states & territories.

Educators downloaded our online tools and resources 53,350 times in 2018
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!
We recognize with gratitude our edible education Trustees, who have shown confidence in our work with their investment over multiple years.

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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.

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Bryce Celotto  Hana Lee  Eli McDougald

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<td>Esther Cook</td>
<td>Head Chef Teacher</td>
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<tr>
<td>Griselda Cooney</td>
<td>Family Nights Out Coordinator &amp; Chef Teacher</td>
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<td>Jason Uribe</td>
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</tr>
<tr>
<td>Bette Midler</td>
</tr>
<tr>
<td>Daphne Miller</td>
</tr>
<tr>
<td>Davia Nelson</td>
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<tr>
<td>Marion Nestle</td>
</tr>
<tr>
<td>Nell Newman</td>
</tr>
<tr>
<td>Jamie Oliver</td>
</tr>
<tr>
<td>Kyle Redford</td>
</tr>
<tr>
<td>Robert Redford</td>
</tr>
<tr>
<td>Ruth Reichl</td>
</tr>
<tr>
<td>Boz Scaggs</td>
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<tr>
<td>Orville Schell</td>
</tr>
<tr>
<td>Eric Schlosser</td>
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<tr>
<td>Peter Sellars</td>
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<tr>
<td>Anna Deavere Smith</td>
</tr>
<tr>
<td>Neil Smith</td>
</tr>
<tr>
<td>Meryl Streep</td>
</tr>
<tr>
<td>Michael Tilson Thomas</td>
</tr>
<tr>
<td>Calvin Trillin</td>
</tr>
<tr>
<td>Alice Walker</td>
</tr>
<tr>
<td>Jacqui West</td>
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</tbody>
</table>
FISCAL YEAR 2018

EXPENSE BY PROGRAM

- 42% Edible Schoolyard Berkeley
- 20% Edible Schoolyard Academy
- 15% Edible Schoolyard Network
- 10% Curriculum Development
- 9% Partnerships and Policy
- 4% Family Nights Out

REGULAR INCOME BY CATEGORY

- 41% Foundations
- 19% Individuals
- 14% Events
- 13% Corporations
- 7% Investment Income
- 6% Program Revenue

EXPENSE BY CATEGORY

- 71% Program Services
- 19% Fundraising
- 10% Management & General
<table>
<thead>
<tr>
<th>ASSETS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Current Assets</td>
<td></td>
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<tr>
<td>Operating</td>
<td>269,940</td>
</tr>
<tr>
<td>Investments</td>
<td>2,273,174</td>
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<tr>
<td>Receivables</td>
<td>596,688</td>
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<tr>
<td>Prepaid Expenses</td>
<td>22,771</td>
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<tr>
<td>Total Current Assets</td>
<td>3,162,573</td>
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<tr>
<td>Total Fixed Assets</td>
<td>506,713</td>
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<td>Total Assets</td>
<td>$ 3,669,286</td>
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</table>

<table>
<thead>
<tr>
<th>LIABILITIES &amp; EQUITY</th>
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<tbody>
<tr>
<td>Current Liabilities</td>
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<td>Payables</td>
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<td>Accrued Liabilities</td>
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<td>Total Liabilities</td>
<td>$ 148,408</td>
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<td>Equity</td>
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<td>Unrestricted</td>
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<td>Temporarily Restricted</td>
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<td>Total Equity</td>
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<td>Total Liabilities &amp; Equity</td>
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## INCOME

<table>
<thead>
<tr>
<th>Source</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Donations</td>
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</tr>
<tr>
<td>Individuals</td>
<td>413,746</td>
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<tr>
<td>Foundations</td>
<td>918,377</td>
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<tr>
<td>Events</td>
<td>303,083</td>
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<tr>
<td>Corporations</td>
<td>305,030</td>
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<tr>
<td><strong>Total Donations</strong></td>
<td><strong>$ 1,940,236</strong></td>
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<tr>
<td>Program Revenue</td>
<td>121,843</td>
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<tr>
<td>Investment Income</td>
<td>160,025</td>
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<tr>
<td><strong>Total Income</strong></td>
<td><strong>$ 2,222,104</strong></td>
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</tbody>
</table>

## EXPENSE

<table>
<thead>
<tr>
<th>Category</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Program Services</td>
<td>1,573,949</td>
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<tr>
<td>Management &amp; General</td>
<td>420,242</td>
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<tr>
<td>Fundraising</td>
<td>222,791</td>
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<tr>
<td><strong>Total Expense</strong></td>
<td><strong>$ 2,216,982</strong></td>
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</tbody>
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