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.
A UNIQUE APPROACH

Rather than prescribing a one-size-fits-all methodology, we support communities as they work to develop strong, sustainable programs rooted in shared values and standards of practice. Edible Education programs at all stages of growth benefit greatly when given opportunities to learn from our model and to build relationships with others facing similar questions or challenges. We invest in leaders who are creating exemplary programs, thus advancing Edible Education as a vital force for change.
**Food is the perfect teacher.**
Every discipline—math, science, the humanities—comes to life in the learning laboratory of a garden or kitchen classroom. In the lunchroom, teachers and cooks alike use daily meals to feed students’ minds as well as their bodies.

**Children learn by doing.**
The hands-on experience of growing and preparing food teaches students the value of real work, collaboration, and caretaking. Stewardship and social responsibility become deeply personal, and students feel empowered.

**Children learn with all their senses.**
When children’s senses are awakened and educated—and they can taste, smell, touch, hear, see—they experience the world around them with new richness and complexity.

**Children thrive in nature.**
When children grow, cook, and eat food together, and return nutrients to the soil, they come to respect and appreciate their interconnectedness with the cycles of life.

**Good food is a right, not a privilege.**
When public schools make a free, delicious, organic school lunch for every student, we not only address the critical social inequities of hunger and obesity, we truly nourish every child.

**Schools and farms support each other.**
A set of criteria for buying school food from sustainable farms means investing in the local economy and community. This reinforces children’s understanding of where their food comes from and how important it is for human beings to take care of the land, for the future of the planet.

**The cafeteria is the heart of the school.**
Every day, students discover how the ritual of eating together at the table expresses the essential values of nourishment, stewardship, and communication.

**Beauty is a language of care.**
Beauty communicates to students that we value them. An environment where careful thought has gone into everything, from the colors on the walls to the plates on the tables, communicates to children the practice of noticing and cultivating beauty in their lives and the world. They feel valued and understand what it means to give others that gift.
The Edible Schoolyard Network includes:

5,508 programs in 64 countries and 52 U.S. states and territories.

Educators downloaded our online tools and resources 57,400 times in 2017.

6 case study trips

2017 HIGHLIGHTS

Last year our Edible Schoolyard trainings welcomed:

163 educators from
58 programs in
20 U.S. States and DC
representing 250,000+ students.

97% of 2017 Edible Schoolyard Intensive attendees would recommend the training to a friend.
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.

**EDIBLE EDUCATION TRUSTEES**

The Abbaszadeh Family Fund
Sheila and James Peterson
Seen Lippert & Fred Landman

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- Anonymous

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- Nion McEvoy & Leslie Berriman
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Emma Yeatts  
Michelle Yoon  
Erin York  
Allison Yost  
Amanda Young  
Tiffany Zhou  
K. Zimmerman  
Lisa Zomer

**GIFTS in HONOR**

Kathryn Golden-Grant  
_in honor of Jill Moritz and James Gronek_

Diane & James Pennington  
_in honor of Shelby & Frederick Gans_

Walter & Jeanne Sedgwick  
_in honor of Jeanne Rosner of Woodside CA her “soul food salons”_

**GIFTS in MEMORY**

Lisa Goldman  
_in memory of Bette Alexander  
_to honor her love for food, cooking and teaching_
FOUNDATION SUPPORT

$100,000 & ABOVE
The Abbaszadeh Family Fund
Blackberry Farm Charitable Fund
Ford Foundation
Sleepy Cat Foundation

$50,000 – $99,999
The Ecology Center
Anonymous

$20,000 – $49,999
1440 Foundation
Martin Luther King, Jr. Middle School PTA
Nevanman’s Own Foundation
Anonymous

$10,000 – $19,999
Anthony Cerami & Ann Dunne Foundation for World Health - Sage Garden Project
Bill & Susan Oberndorf Foundation
Eugene & Marilyn Glick Foundation Corporation
Nia Community Foundation
Reynolds Family Foundation

$5,000 – $9,999
Jennifer’s Fund
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The Donald & Carole Chaulen Foundation
The Jaff Family Foundation
The Little Flower Fund/
Leestma Family Foundation
The Schaible Family Foundation
The Smoer-Strauss Foundation

1,000 – $4,999
Anonymous
Brenner Charitable Foundation
Butte Creek Foundation
George Lucas Family Foundation
Hume Family Trust
Jane Smith Turner Foundation
Joyce C. Crofton Charitable Gift Fund
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Anonymous
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Apte Family Fund
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The Viniai Family Foundation

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AmazonSmile Foundation
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Josh H. Oliver-Anzar Zavar Foundation
Samuel V. Howe Charitable Fund
The Mary C. Henry & Rajpal Sandhu Foundation

MATCHING GIFTS
Apple Matching Gifts Program
Anthropologie
Bosing Employee Individual Giving (via Cybergrants)
Dell
Dow
Genentech
Google Matching Gifts Program
HGST Western Digital Company
Microsoft Matching Gifts Program
Patagonia, Inc.
Symantec Employee Engagement Fund
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.
Anushka Drescher
Beaune Imports
Carmela Selby
Cristina Arguedas
Erin Scott Photography
Ginia Pizzarra
Homemade Cooking Inc.
KATZ Farm
Kermit Lynch Wine Merchant
Luke Paskhurst
Malibu Compost
Old Kan Beer Co.
St. George Spirits
Triple Rock Brewery
Ventana Vineyards
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.

Deirdre Anderson
Erin Berg
Marian Bradley-Kohr
Tyler Brewington
Ione (Onie) Burge & Russell Lyman
Nicole Crocker
Ann Cromley
Catalina Del Canto
Jennifer Fortson

Christine & David Goldin
Alina Koninda
Helen Rothbaum
Beebo Turman

Erin Berg
Karl Locher
Corey Sanford
Ana Weidenfeld

Marian Bradley-Kohr
Emma Machcisnki
Mira Santos
Dana and Doug Walsh

Tyler Brewington
Roberta Micheletti
Dianna Savangay
Harue Wiedlin

Ione (Onie) Burge & Russell Lyman
Melanie Green
Margaret Simpson and Douglas Booth
William Wyatt

Nicole Crocker
Gail Harper
Hayley Sloan
Virginia Yang

Ann Cromley
Jim and Mollie Hart
Odessa Spore
Marissa York

Kirsten Holm
Karen Kyko
Hannah Stapp

Alicia Jabbar
Natalia Pajic
Jordan Stout

Karen Kyko
Cleo Papanikolas

Deirdre Anderson

FORMER COLLEAGUES

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

Irisa Charney-Sirott
Education and Curriculum Director

Katrina Heron
Executive Director

Heather Campbell
Community Manager

Kyle Cornforth
Dir., Edible Schoolyard Berkeley

Eli Mercury
Garden AmeriCorps Member

Krissa Nichols
Operations Manager

CONSULTANTS

Giant Rabbit
Web Development

Jaime Lockwood
Grant Writer

Wendy Johnson
Garden Consultant

Christopher Simmons
Strategic Planning

Catherine Waters
Garden Consultant

IN MEMORIUM

Emiliano Amaro
Agnes Zhu

INTERNS

Margaret Mondavi
Gus Schumacher

IN MEMORIUM

Margrit Mondavi

The EDIBLE SCHOOLYARD PROJECT STAFF

David Chai
Executive Director

Bryce Calotto
Chief Teacher

Kathleen Cook
Head Chef Teacher

Griselda Cooney
Program Manager & Chef Teacher

Hana Lee
Program Manager

Nick Lee
Program Manager

The EDIBLE SCHOOLYARD PROJECT BOARD of DIRECTORS

James Aleksa
Greta Caruso
Jonathan Mocone
Alice Waters

Jason Bade
Sylvia Chivarsatou
Julie Simpson

The EDIBLE SCHOOLYARD PROJECT AMBASSADORS

Mark Buell
Jake Gyllenhaal
Raj Patel
Michael Pollan

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Orrville Schell

Eric Schlosser
Peter Sillars
Anna Deavre Smith
Neil Smith
Maryl Streep
Michael Tilson Thomas
Calvin Trillin
Alice Walker
Jacqui West
FISCAL YEAR 2016-2017

EXPENSE BY PROGRAM
- 38% Edible Schoolyard Berkeley
- 24% Edible Schoolyard Academy
- 15% Edible Schoolyard Network
- 11% Curriculum Development
- 8% Partnerships and Policy
- 4% Family Nights Out

REGULAR INCOME BY CATEGORY
- 44% Foundations
- 19% Individuals
- 16% Events
- 5% Dividend & Interest
- 9% Corporations
- 6% Program Revenue
- 1% Royalties

EXPENSE BY CATEGORY
- 75% Program Services
- 13% Fundraising
- 12% Management & General
**SUMMARY BALANCE SHEET**  
*As of June 30, 2017*

**ASSETS**

<table>
<thead>
<tr>
<th>Current Assets</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Operating</td>
<td>90,352</td>
</tr>
<tr>
<td>Investments</td>
<td>2,975,947</td>
</tr>
<tr>
<td>Receivables</td>
<td>510,384</td>
</tr>
<tr>
<td>Prepaid Expenses</td>
<td>30,253</td>
</tr>
<tr>
<td><strong>Total Current Assets</strong></td>
<td><strong>3,606,936</strong></td>
</tr>
<tr>
<td><strong>Total Fixed Assets</strong></td>
<td><strong>81,703</strong></td>
</tr>
<tr>
<td><strong>Total Assets</strong></td>
<td><strong>$3,688,639</strong></td>
</tr>
</tbody>
</table>

**LIABILITIES & EQUITY**

<table>
<thead>
<tr>
<th>Current Liabilities</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Payables</td>
<td>106,131</td>
</tr>
<tr>
<td>Accrued Liabilities</td>
<td>66,749</td>
</tr>
<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>$172,880</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Equity</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Unrestricted</td>
<td>3,231,259</td>
</tr>
<tr>
<td>Temporarily Restricted</td>
<td>284,500</td>
</tr>
<tr>
<td><strong>Total Equity</strong></td>
<td><strong>3,515,759</strong></td>
</tr>
</tbody>
</table>

| **Total Liabilities & Equity** | **$3,688,639** |

---

**PROFIT & LOSS**  
*July 1, 2015 through June 30, 2017*

**INCOME**

<table>
<thead>
<tr>
<th>Income</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donations</td>
<td><strong>Total Donations $1,493,073</strong></td>
</tr>
<tr>
<td>Individuals</td>
<td>321,962</td>
</tr>
<tr>
<td>Foundations</td>
<td>749,262</td>
</tr>
<tr>
<td>Events</td>
<td>263,889</td>
</tr>
<tr>
<td>Corporations</td>
<td>157,960</td>
</tr>
<tr>
<td>Program Revenue</td>
<td>92,674</td>
</tr>
<tr>
<td>Royalties</td>
<td>19,656</td>
</tr>
<tr>
<td>Dividend &amp; Interest</td>
<td>85,965</td>
</tr>
<tr>
<td>Unrealized Gain/Loss</td>
<td>183,139</td>
</tr>
<tr>
<td><strong>Total Income</strong></td>
<td><strong>$1,874,507</strong></td>
</tr>
</tbody>
</table>

**EXPENSE**

<table>
<thead>
<tr>
<th>Expense</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Program Services</td>
<td>1,559,609</td>
</tr>
<tr>
<td>Management &amp; General</td>
<td>319,588</td>
</tr>
<tr>
<td>Fundraising</td>
<td>262,054</td>
</tr>
<tr>
<td><strong>Total Expense</strong></td>
<td><strong>$2,141,251</strong></td>
</tr>
</tbody>
</table>
Alice Waters created the Edible Schoolyard Project in 1996. Our mission is to build and share a national edible education curriculum for students in 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.

“To spend time in an Edible Schoolyard is to realize how much more is going on here than teaching kids how to garden or cook. Kids begin to learn about food in all its dimensions—as an edible medium of culture, science, ecology, and even social justice. How can we best restore the soil? Improve our health? Rebuild community? Heal families.

The Edible Schoolyard is an eloquent and practical answer to some of the most pressing questions facing us as a society.” —MICHAEL POLLAN

“The Edible Schoolyard Project takes literature politics, biology, history, and science out of the classroom, and lets young people cultivate their disciplines in a garden, stew them in a kitchen, and discuss them over a table together with love. The result: some of the most joyful, committed, and thoughtful young people I’ve ever met.” —RAJ PATEL