“Food, What?!“ is a youth empowerment and food justice organization using food, through sustainable agriculture and health, as the vehicle for youth to grow into strong, healthy, and resilient teens. We partner with low-income and struggling youth across Santa Cruz County to grow, cook, eat, and distribute healthy, sustainably raised food and address local food justice issues.

Youth from Watsonville to Santa Cruz join the FoodWhat Crew through Spring Internships, Summer Jobs, Fall Project Management Positions and leading big community events on the farm. FoodWhat creates a safe space where youth experience radical diet change, critical job training, and the opportunity to define and step into their own power and success. FoodWhat teens find their voices and develop lasting confidence in themselves resulting in profound personal growth and transformation.
A NOTE FROM THE DIRECTOR

Friends,

This has been a big year. There has been great challenge and pain, nationally and locally. And there have been moments of beautiful community as we’ve each stepped up to play a role in building the world we wish to live in, to raise our kids in, and to pass on for future generations. At FoodWhat, we had a powerfully connective year with the youth we served and responded to the incredible depth that they called for in programming and relationships.

Over the past decade, FoodWhat has journeyed in building bridges and removing obstacles in partnership with, and for, youth countywide. This feels like the right time to reaffirm who FoodWhat is and what we do. Allow me to break it down for new and old friends alike...

FoodWhat is a youth empowerment and food justice organization.

FoodWhat was created to challenge inequities and relevel the playing field for youth in our county. FoodWhat serves high school teens with the least access to resources and opportunities and provides a safe space for these young people to step into their power and experience their own success. FoodWhat is a place where youth grow hope, strength, resiliency, and skill through a land based curriculum. We serve youth on our two farm sites. We have the incredible privilege of working with youth on our piece of land at the UCSC Farm as well as in Watsonville at the impressive Farm Discovery at Live Earth. Youth from across identity lines and histories collaboratively produce something that benefits and nourishes us all—food.

Often times someone new to FoodWhat will ask how we empower youth.

Our answer is, “We don’t.”

Our job as staff is to create an endless array of opportunities and the environment for youth to experience their own success, as empowerment means something different to each young person who sets foot on the farm.

FoodWhat youth choose to step into their power

1. To uplift their voices
2. To heal from past traumas
3. To see that they are not alone in their experiences
4. To build bridges between people and across geographical space in this county
5. To explore their identity in ways they may not have the space to do so at home, in school, on the street, or with their friends
6. And to do all that through the most fundamental of human needs...food.

In a way, we are like a successful compost pile. It’s commonly understood that people “make” compost. But as farmers, we know it’s really going on beneath the surface. We can only create the conditions for microorganisms to do the work that transforms inputs into “black gold.”

FoodWhat youth bring their life story with all its places of wholeness, dreams, pain, and obstacles, and use all the inputs at their fingertips -- including the FoodWhat community and family they build -- for personal growth and transformation...black gold.

Maybe it’s that the human spirit inherently wants to connect and seek healing and peace, and just needs an inspiring place to do so.

I’d like to extend deep gratitude to each of you holding this storybook of our past year. You are a co-author, co-conspirator in creating possibility, and positive disruptor of what you believe needs immediate attention and change. You are part of a multitude of partners/contributors who have shown support and commitment through land, resources, time, and expertise. Your role is foundational to our success which directly translates to the success the youth experience for themselves.

Thank you.

Doron Comerchero

Executive Director

Doron Comerchero

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The Spring Internship is the first step in our multi-season graduated leadership model. It's the entry point in the year for youth to join the FoodWhat Crew. In 2017 we saw the demand for internship positions surge by over 100 applicants, with 254 youth applying. To respond to this increased demand, we planned for a significant 50% increase in spring youth served by adding 22 more internship positions, hiring almost 70 youth for 2017!

For 11 weeks, youth spent one hour with their hands in the soil farming organically as job training, one hour cooking and eating a farm-fresh, healthy meal together, and one hour in youth development, job training, health, and food systems workshops. Upon completion, each teen earned a $175 stipend, 2 school credits, the opportunity to apply for the FoodWhat Summer Job Training Program, and a meaningful place in the FoodWhat Family.

66 Teens Successfully Completed the 11-Week FoodWhat Spring Internship!

Highlights from the season:

- In 2016 we forged relationships with Watsonville High School and in 2017 we connected strategically with the staff of the Agriculture Academy. 85 students from this school alone applied to participate!
- We crafted a new and innovative partnership with the recently built Alternative Education Sequoia High School in Watsonville. The administration and FoodWhat recognized the strength of working with this body of students during the school day and found an opening to do so. This directly resulted in strong attendance and commitment by the students as we transported them up the street to our Watsonville site each Wednesday morning!

Impacts were huge:

- 86% of Spring youth reported feeling more prepared to get a job and succeed in it.
- 90% said that they now know how to farm and grow their own food.
- 97% of all Spring youth tried new types of food while at FoodWhat which is an early indicator of healthy diet change!

In 2017 we also worked closely with our school partners to hire more system impacted youth. These included more young people in foster care, youth experiencing housing instability, young mothers, early childhood arrivals, and Dreamers (DACA).

66% of youth served in core programs in 2017 live in the Pajaro Valley, up from 50% in 2016.

On the heels of the nationally generated immigration raids across our county in February, there was an immediately perceptible rise in fear by local immigrant families. On the first day of the Spring Internship with one of the Watsonville cohorts, this topic was raised by youth as part of an exercise called “My Most Important Word.” It was clear that weaving in this shared life experience across the crew would be essential for this year. We invited the Santa Cruz County Immigration Project to lead a very intimate conversation and workshop this summer, and we brought on new staffer Bruno Nell who was able to be a support and resource to FoodWhat youth, sharing his own story of coming to the U.S. But most importantly was the remarkably tender and supportive space that the youth cultivated between each other as conversation and stories were shared across meals, field work, and workshops.

Mary Hillemeier // Food and Farm Manager

Mary joined the FoodWhat team this year as our Food & Farm Manager. Mary is a farmer and lover of all things food. She has worked on community-based farm projects in New York City, Shelter Island, Austin, and the central California Coast. She first got the farming bug working with Urban Roots, a youth development farming project in Austin, Texas. From there she studied organic farming practices for two years at the UCSC Farm and Garden. Most recently she managed operations for Blue House Farm, a 50-acre organic farm in Pescadero. She is passionate about the transformative power of growing your own food and preparing it with joy.
SUMMER JOB TRAINING

The Summer Job Training Program is our most intensive core program. Youth speak of the safe space and sense of family created. They report participating in meaningful work, acquiring a whole suite of job skills to succeed in the workplace, and significant personal transformation. In 2017 we spent two days a week on the FoodWhat Farm in Santa Cruz, one day running affordable farm stands and renovating school gardens in South County, and one day busting it at our partner site in Watsonville, Live Earth Farm. The three Junior Staff who rejoined the FoodWhat Crew for their second year sharpened their mentoring skills and led the crew in everything from planting and harvesting to giving clear, honest feedback through weekly Real Talk sessions. In all that we did, healthy, inspiring food and community were at the center.

21 Youth Successfully Completed the 2017 Summer Job Training Program!

In July, Irene and four youth from the Summer Job Program traveled to Greensboro, North Carolina to be part of the Rooted In Community National Youth Summit. They joined 140 other teens from every corner of this country, who are also working towards food justice in their communities. Together, this strong cohort of youth and adult allies shared stories, created community through good food, and built collective power!

Highlights from the season:

• FoodWhat held two weekly affordable farm stands at Radcliff Elementary in Watsonville and Bay View Elementary in Santa Cruz. We provided community members with fresh, organic produce, and youth gained valuable customer service skills and pride from giving back to their community. Summer youth took home 1,841 pounds of vibrant, nutritious food in a free weekly CSA share that they grew and harvested. Staff witnessed radical diet change and youth ate bountiful meals each day.

91% of Summer Youth reported liking healthy food more after their time at FoodWhat.

91% of Summer Youth also described significant positive change in their consumption of fresh, healthy, real food in their end-of-program evaluations. The family CSA increased access to, and consumption of, fresh produce for low-income families.

Highlights cont.:

• Youth reported major personal and professional growth through their experiences in the Summer Program: 96% felt more prepared to get and succeed in a job after FoodWhat

• 96% reported an increase in attainment of leadership and job skills, such as punctuality, team communication, focused and hard work, and project completion. 100% of youth reported they increased their professionalism on the job! 96% of Summer youth reported they feel that they have power and ability to make positive changes in their lives, their families, and in their schools.

• Thanks to UCSC Farm Apprentices and staff, Live Earth Farm staff, and awesome guest chefs and workshop presenters, youth gained job opportunities, were exposed to career and college paths they may not have considered, and grew their support systems with inspiring, positive, relevant adult role models.

91% Now know how to work hard in a job

91% Feel more comfortable in a job interview after FoodWhat

92% of youth reported in post-program surveys that they have improved their farming skills and know more about food systems.

95% of youth reported increases in their feelings of empowerment

96% of the Summer Crew agreed or strongly agreed with the statement: “I am powerful!”

Bruno Nell // Programs Coordinator

Bruno joined the team this year in a newly created position as FoodWhat Programs Coordinator, supporting program logistics and showing up strong for the youth. Born and raised in Peru, Bruno brings a rich cultural perspective around the intersections of food, family, and music. A carpenter and builder by trade, Bruno is also gifted at building community. Bruno completed the UCSC Farm and Garden Apprenticeship, and is a trained doula supporting birth activism in the community with the Collective Wings Perinatal Project. When Bruno’s not playing the Afro-Peruvian cajón (drum) with friends, or making a killer compost pile with the youth, he is out enjoying the Redwood forests or the Pacific Ocean with his two daughters and two sons.
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COMMUNITY EDUCATORS

This year our Community Education Program, led by Mason, Abi, and Aurelio, brought interactive and thought-provoking workshops to 110 high school students in October. We taught in Pajaro Valley, Sequoia, and Costanoa High Schools, and new this year, The New School in Watsonville and the Diversity Center’s Queer Youth Alliance teen groups in both Watsonville and Santa Cruz. This rockstar team brought rich content and strong peer-to-peer modeling through workshops titled “What You Think/What You Drink,” “Trace Your Taco,” and “What’s In My Food?!”

97% of students receiving this content reported that they were inspired by these workshops.

100% of teachers said they found the material relevant and important for their students.

Ms. Bloom, a chemistry teacher at PVHS who aligned her lesson plans with our workshops, said what made these workshops most impactful was the stories our youth educators shared about their direct experiences and experimentations as they grew more conscious about their food choices.

801x335 to 972x457

FALL PROJECT MANAGEMENT

The Fall Project Management Program is the third step in our model. After the warm up of the Spring Internship and the deep training of the Summer Job, fall is the time youth put their experience and readiness to the test. At the end of the Summer Job, youth can apply into any number of weekly positions running the many farm businesses, operations and community projects that FoodWhat conducts through September and October. This is the time for youth to apply all the job skills, confidence and leadership they’ve acquired over the previous two seasons of programming into real-world responsibility.

49 Fall Job Positions Created -- and Managed by FoodWhat Youth!

Two really big moves were made in 2017 in constructing the Fall Program. First, we doubled the number of job positions offered in the fall compared to last year! Most of the summer youth want to continue into the Fall Program, but they’re also clear that they need steady employment to afford to do so. In response, we created 49 job positions for each week, giving them more opportunity for greater income and job experience. At the end of each fall, many youth have offered the improvable of wanting more sustained connection with the whole crew to continue what they built together over the summer. Basically, when they go into smaller groups to run fall operations, they miss the relationships with the others they don’t see. The second change to the Fall Program is how we addressed this goal in two ways: we did the calculus of everyone’s individual school schedules and overlapped as many jobs per day as possible so they would rub elbows with each other, and then we added community building days around food and quality time into all fall jobs. One example is when we took the whole crew surfing in the middle of the fall. It was such a positive day for youth pushing their boundaries and doing so in community, that we made our final fall closing dinner a surf trip to Manresa State Beach in Watsonville! And of course, we shared personal highlights and triumphs to wrap up a huge year of growth as we all gathered around the fire at sunset. Yes, it was as magical as it sounds...

And what would fall be without a great big harvest and cooking project? FoodWhat youth planted pumpkin seed during the summer with a delicious goal in mind—Youth Powered Pie! In fall we then harvested the organic pumpkins and prepped them for the kitchen. When the last squash had been roasted, scooped, and pureed, we baked over 100 pies guided by seasoned bakers at Beckmann’s Bakery. Our farm and culinary youth crews carefully tended these pies from seed to plate and were proud and excited to share these pies just in time for the holidays! They were sold to scores of local friends with the intention of enjoying them in the spirit of community in which they were grown and baked.

Uriel Reyes // Summer Program Farm Coordinator

Uriel rejoined FoodWhat in a staff role this past year as the Summer Program Farm Coordinator in Watsonville. Uriel first became part of the FoodWhat Family back in 2014 as a youth starting with the Spring Internship. After moving through each level of programming and rapidly developing his leadership, Uriel was then hired back on as Junior Staff in 2015. Every Friday during the 2017 Summer Job Training Program, Uriel met the staff and youth crew and led them in a rigorous and rewarding day of production farming at Live Earth Farm. Emphasizing “finishing strong” and bringing his incredible upbeat spirit into the mix, Uriel not only was an effective leader and communicator, but also an inspiration to the youth crew. Uriel is a passionate advocate for the health of the people of Watsonville and can often be heard on panels or at events. When he’s not studying for his Cabrillo classes, giving speeches or teaching students in the migrant education program at Rolling Hills Middle School, you can find Uriel making moves as an avid Salsa dancer!
“Being a chef is something that’s always interested me since I was like six. Working at FoodWhat and getting paid, and with professional chefs, is like a dream come true. I see this as a career path for myself. I’ve taken leadership in the kitchen like when I led the crew in cooking Onigiri (Japanese rice balls) this summer. It opened my eyes to how challenging it could be to be a chef, but also how wonderful to accomplish!”

Ozzy

“Being on the farm, out here in nature, calms me down and settles me. I’ve never felt that before. When I’m out here it’s really healing. Also in the past, I only saw one side of agriculture—people picking. Now I see that agriculture makes civilization what it is. It’s essential. And this is not just a 9-5 job. I get to go be with my people and grow with them and put my all in.”

Shaadi
“I have accomplished a lot of life skills, how to communicate with people, and how to work in a group. I’ve learned how to be my own manager and step up. I’ve changed by being a brighter person and by being so loved. I’m a better person now and feel lots of confidence in myself.”

Iris

“I have learned that you can eat healthy and that it can still taste good. I’ve learned to control my cussing and to be more confident. I’m smarter. I move in a different way now. I feel proud of myself. I don’t react all aggressively anymore to the slightest things that bother me. I believe that not everything deserves a reaction. I have gratitude for everything. I feel more responsible, confident, smarter. I actually care about my health now.”

Rosa
“FoodWhat helped me a lot in life and for future jobs. At the beginning I didn’t think I would do too well in this job but it really helps when others tell me I’m doing well. Sometimes I doubt myself or second guess myself but then people say ‘no, you’re doing good!’ Before I wouldn’t give myself the chance to participate in something like FoodWhat that would help me grow, but now I’m more open. I see myself taking more responsibility with my job because I do what I have to get done. I’ve improved my social anxiety with others and pushed myself not to be afraid. I’ve met new friends and we all work together and get along. That makes me feel better. They don’t judge me here. I appreciate this. It’s changed me a lot.”

Natasha

“FoodWhat has changed my life. This summer I have seen myself slowly growing into the person I want to become. I have been more positive and confident. I have much stronger communication now. I learned how to cook and prepare food. Now I want to change my family’s diet and have the community get the delicious meals they can’t afford or don’t have time to prepare.”

Eustolia
“I have accomplished being more independent for myself and have become more responsible. I’ve learned how to tend to plants and cook healthy meals for my family. I see myself as a person who is now more ready for the world and I feel motivated to get all my goals met.”

Mark

“A foodWhat is a safe space and a family. We all accept each other just as we are. It is a space where we can be weird and silly, just be ourselves. I feel very happy that we can all share our personal journeys in this welcoming space.”

Aurelio
FoodWhat reached an important milestone last year in celebrating our 10th anniversary. Over this time period we have developed a proven theory of change and have implemented successful and continually innovative youth programming. We have scores of rich and ever evolving relationships with the young people who have come through FoodWhat. We have years of youth stories and evaluation demonstrating significant growth and transformation. We have created and solidified a second FoodWhat site in Watsonville (from our initial base in Santa Cruz) to best serve South County youth, and have replicated all FoodWhat programming at that location. We have grown into a countywide youth empowerment and food justice organization. And as of January 1st of 2017, after a few years in fiscal sponsorship, we launched into our second decade having transitioned into an independent non-profit organization.

As soon as we did so, a cascade of wonderful events ensued and youth interest spiked. Doron (Founder and Executive Director) received the UCSC Tony Hill Award for FoodWhat’s social justice work and for bridging the county. We received the Phil Rather Award by the Pajaro Valley Community Health Trust for our impactful health outcomes with the youth we serve in Watsonville. Irene, our incredibly gifted Programs Manager who weaves her many talents in her work with youth won a Nextie for “Artist of the Year.” FoodWhat received a “Be the Difference” Award recognizing the top people, groups and businesses doing the most to transform Santa Cruz County and received special honors as one of five top nominees. We had numerous significant press pieces including a cover story in the Good Times speaking to our decade of impacts, a feature story in the Pajaronian in their newly launched Focus on Agriculture section, and a full-page photo spread in the Sentinel titled “Changing Lives.”

But most key to share, is the explosion of interest by local youth, particularly Watsonville youth, in participating in our programming and our response of increasing resources, bringing on new staff, and expanding numbers of youth served by 50% in the Spring, 25% in the Summer, and doubling Fall jobs offered to almost 50 paid positions!
FoodWhat measures program impact each year with various tools including evaluation surveys, youth-composed narratives and personal reflections, and staff observations. With the guidance of a Danish PhD candidate, Morten Kromman Nielsen, in his final year of a 3-year longitudinal study of FoodWhat, we better analyzed the data collected and retooled evaluation processes. Morten has helped us refine our participant feedback-loop each year to make it more responsive for different learning styles (such as integrating verbal interviews), to record informal and group evaluations (such as the “Triumphs” shared in the Final Summer Dinner), and reorganize the kinds of questions we ask to more fully capture program impacts. We’ve also worked to make our evaluation tools more empowering and useful for the youth themselves to support personal goal setting and reflection.

At our annual Alumni gathering, Dig Day, we heard from youth stretching all the way back to 2007 about how their time at FoodWhat has continued to influence their lives in positive ways:

- 78% of alumni reported that FoodWhat played a pivotal role in helping them to graduate high school
- 87% reported that FoodWhat played a significant role in preparing them to live a productive life
- 91% of alumni told us that FoodWhat job training provided them with skills to get and succeed in jobs
- 91% of alumni changed their diet to eat more healthy food because of their time at FoodWhat
- 96% continued to eat healthy food after FoodWhat
- 100% reported that FoodWhat had a strong or very strong impact in helping them build their self-esteem!

WHERE ARE THEY NOW?

I am currently at UC Berkeley studying Environment and Society. I am most proud of proving people wrong about their stereotypes of me being a Mexican girl, coming to a new country, and whether or not I would succeed. I know that I will become a well-educated leader!

- Maria, 2016 Crew

Financial Report

FoodWhat had a strong 2017 fiscal year, continuing our 10-year track record of meeting and exceeding our fundraising goals and fueling growth. We are grateful to have the support of a diverse array of foundation, corporate, and government partners and an amazing constellation of many generous individual donors. The Annual Benefit Dinner continues to increase in size each year and this year raised $110,000 with over $60,000 from attendees triggering $50,000 in matching gifts and sponsorships! We put extra effort into fundraising in 2017 to meet the additional expenses and staffing needs resulting from a significant expansion of programming in South County, raising youth salaries, and assuming the broad array of new costs of independent nonprofit operations. As we’ve now successfully launched as an independent entity, FoodWhat’s budget will increase from $528,000 this year to over $600,000 in 2018, which will sustain our expanded programming at the highest levels of quality while deepening our impact even further.
SUPPORTERS

We’re deeply grateful to the many generous donors, sponsors and community partners who fuel FoodWhat programs!

Our partners, CASFS at UCSC and Farm Discovery at Live Earth Farm, generously provide field space, greenhouse space, and technical expertise as a part of their long-standing commitment to our empowerment and agricultural programming.

Big Appreciation To Our Key Collaborators

Angela Farley and Teen Kitchen Project
Arty Mangan and Bioneers
Brando Sension and Santa Cruz Community Credit Union
Cabinillo College
Center for Farmworker Families
Community Agroecology Network
Consuelo Alba and Watsonville Film Festival
Ernesto Reyes, Just Us for Food Justice, Bioneers
Fran Grayson and Steamer Lane Supply
GEAR UP
Homeless Garden Project
Isaias Gebre, Indigenous Surf Club
Ivania Angel Design
Jacob Martinez and Digital NEST
Jeanne Howard and Good Times Santa Cruz
John Sandidge and KZSC
Jovenes SANOS, United Way of Santa Cruz County Kitchen Incubator Project at El Pajaro CDC
Maria Cadenas and Santa Cruz Community Ventures

Mari Jo Pelzner and PULP ink.design
Melanie Stern
MESA Schools Program at UCSC
Michael Paynter and Suenos
Monterey Bay Economic Partnership (MBEP)
Pablo Orozco-Castro
Paulina Moreno and Santa Cruz County Immigration Project
Rooted in Community
Rubi Sami and Rising Root Wellness
Santa Cruz County Farm Bureau
Santa Cruz MAH and Subjects to Change
Santa Cruz Volunteer Center
Tawn Kennedy and Elke Santa Cruz County Tish Denevan and Santa Cruz Beach Boardwalk
The Diversity Center, Santa Cruz County
Vicente Lara and Mesa Verde Gardens
Watsonville Wetlands Watch
Your Future is Our Business

Guest Chefs

Cesario Ruiz and Chris Davis of My Mom’s Mole
Abby Bell & Roanna Cooper
Mari and Jessica Ballesteros of Ballesteros Catering
Andrea Mollenauer of The Food Lounge
Diego Felix of Colectivo Felix
Hannah Syd Paylick and Sierra Varga of Ritual Kitchen
Martin Madriz of The Green Waffle
Chris La Vaque and Jorge Verar Garcia of Oasis and El Salchichero

Farmland Sites

Radcliff Elementary School
H.A. Hyde Elementary School
Bay View Elementary School
Gault Elementary School
Youth Power Champions

$10,000+

Appleton Foundation
City of Santa Cruz Community Programs
Community Foundation Santa Cruz County
Harbourton Foundation
Kaiser Permanente, Northern California Community Benefit Programs
Monterey Peninsula Foundation
Pajaro Valley Community Health Trust
Santa Cruz County Office of Education

The David and Lucile Packard Foundation
The Dean Witter Foundation
The Hastings/Quillin Fund at Silicon Valley Community Foundation
UNFI Foundation
Your Future Is Our Business
Youth Outside
Rowland and Patricia Rebele

Job Preparedness Patrons

$5,000 - $9,999

Anonymous
Bud and Rebecca Colligan
Chuck and Susan Hawley and the Robert N. and Florence Slinger Fund at Community Foundation Santa Cruz County
David Kaun and the David & Abigail Kaun Fund at Community Foundation Santa Cruz County

Frieda C. Fox Family Foundation
Gabrielle Stocker and the Stocker Family Fund at Community Foundation Santa Cruz County
Roberta Gordon & Richard Greenberg and the Ida and Robert Gordon Family Foundation
Santa Cruz County Community Corrections Partnership

Healthy Youth Heroes

$2,500 - $4,999

Branwyn and Ken Wagman
Grind Out Hunger
Patrice Boyle and Enda Brennan

Scott Roseman and Jasmine Berke
Sunshine Gibbs
Toni Taylor

Sustainable Future Supporters

$1,000 - $2,499

Alpha Theta Chapter of Omega Nu
Angela and Kurt Meeker
Anne Berne and Eric Ferrante
Barbara Lawrence
Daniel Wagman
David Soares and Suzz Howell
Elena Cohen and Steve Ritz
Ellen Busman
Freny Cooper and the Freny Cooper Fund at Community Foundation Santa Cruz County
Gail Levine
Howard Heevner and Cynthia Chase
James LoPrete and the Frank and Gertrude Dunlap Fund
James Martin and the Kenneth T. and Eileen L. Norris Foundation

Jane and Gary Bell
Jennifer Hastings and Julio Porro
Jim Emerson
Maisy Ganzler
Michael and Joan Yogg
Michelle and David Olson & Airtac Service
Nina and Sibley Simon
Paul Koch
Ralph Alpert and the Spring Fund at Community Foundation Santa Cruz County
Sheldon Logan and Trissia Brown
Shmuel Thaler and Kathy Cytron
Stephanie Raugust
Tom and Constantine Broz
Thomas Nelson and Jennipher Lommen

FoodWhat Advocates

$500- $999

Alexander Wolf and Rachel Ball
Abby Bell and Jeff Blair
Andrea Mollenauer
Audries Blake
California Certified Organic Farmers (CCOF)
Claudia Brown and David Evans
Cynthia Druley and Famy Diner
Dan and Jill Dion
Eileen and Neil Brown
Harry and Sherry Comerchero
Janis O’Driscoll
Jo Kenny and Gloria Nieto
Joe Konopelski and Nancy Cox-Konopelski
Judy Jones

Kate and Ira Pohl
Kathy and Ernie Farley
Mary Gaulke Forster and Les Forster
Mary Liz Cortese
Monica Martinez and Jen Mikkelsen
Nicki Zahn
Puiyee Tse and Jeff Schuyler
Ron Slack and Susanne Teichmann
Sandy Lansdale
Sarah Glommen and Flint Thorne
Tmerie Gordon and Christian Nielsen
Tony Hill Memorial Award Committee
Wilma and Gus Gold
FoodWhat Stewards

$250 - $499

Aaron and Stephanie Morse
Aaron Bell and Sanika Singh-Bell
Alex Ponik and Nicole Marsico
Andrew Moore and Julie Young
Ann Lindsey
Bill Garber and Shirley Schneider
Bonny Hawley
Carol Macquiddy McKee and Derek McKee
Cathe Calfo
Charles Massion
Chris and KJ Murphy
Christina Cuebas and Gilberto Reyes
Consuelo Alba-Speyer and John Speyer
Dana Jacobson
Deb Tracy-Proulx and Timothy Proulx
Edward and Janis Durkee
Ethan Baldinger
Francine Goodwin
George Brown and Julie Dryden-Brown
Heidi Cartan and Costanoa Commons
Holly Nelson
Howard Sherer and Lori Siegmund
J.M. Brown and Brian Arso
Jacob Martinez and Joanne Sanchez
Jan Kamman and Ford Kanzler
Jessica Beckett Parr and Damian Parr

FoodWhat Roots cont.

$250 - $499

Abigail Jones
Alan and Maggie McKay
Alan Kwok
Alex Santana Jr
Alison and Brandon Niizawa
Amanda and Jason Segers
Amanda Peterson
Andrea Arroyo-Flores
Andy and Carmen Kumasa
Angela Farley
Anim Steel and Sarita Daftary-Steel
Ann Gibb
Anna Schlotz Koski and Jason Koski
Anthony Dao
Jorge Garcia and Marybeth McLaughlin
Katharyne Mitchell and Matthew Sparke
Laura Marcus and Johan Rubens
Leslie Conner and Ian McRae
Linda Bixby
Linda Wilshusen and Rock Pfotenhauser
Michelle Rodriguez
Michelle Whittingham
Monica Pielage and Blake Cooper
Rabbi Paula Marcus and Areyh Nanas
Regina Langhout and Jason Parke
Rhonda Kinard and Andrea Graesser
Robby Olson and Jenni Veitch-Olson
Ron Sandidge
Rose Filicetti and Neal Savage
Sandra Gogol and Kelly Robertson
Sarah and Sam Clarkson
Siko Boutserke and Jake Orlovitz
Stacy Philpott and Peter Bichier
Steve, Bekki, Alya and Nick Hambright
Sue Berne
Sylvia and Scott McDonald
Terry and Laura LaPorte
Victor Cervantes
William and Sarah Clarkson
William and Ryan Coonerty
Emily and Ryan Coonerty
Emily Bondor and Timothy Bragg
Emilie Harris
Erica and David Attken
Frank and Jean Andrews
Gail Goodman and Don Carniato
Gail Michaelis-Ow and George Ow
Gayle McCallum
Greg and Morgan Lukina
Gregory Pepping and Cathy Hsu
Hania Columbina
Hank Herrera
Hannah Mode
Harriet and Steve Mandell
Harriet Busman
Hilary Bryant and Dave Shuman
Isabel Bjork
Isabelle & Emre Tuncer
J'Ann Rains
Jaqcuie King
James Baker
Jamie Cutter
Jane Verlaine
Jane Weed-Pomerantz and Ron Pomarrantz
Jeanne Howard
Jeffrey and Patricia Shilling
Jennifer Kanter
Jim Brown
John Bolte
Johnny Simons
Judi Sherman
June and Rogelio Ponce Jr.
Karen Guillory
Karsten Mueller
Kate and Buzz Roberts
Kate Howard
Kathie Keeley
Kathy Verhagen
Kelly Daneswood
Kelsey Kodanko
Ken and Pam Newbury
Kim Gaffi
Kim Woodland and Doug Greenfield
Kimberly Fern
Kitty Bolte
Kris and Dave Munro
Kyle Sechler
Lake Buckley
Larr Devinney
Laurel and Ross Maxwell
Leanne Stunkel
Lenore Kanter
Leslie Geathers
Linda Barsanti Downing and Dwanye Downing
Lindsey Hack
Lisa Navarra
Liz Moyer and Anees Benferhat
Lynsay and Scott Niizawa
Malika Kumar
Maria Hastings
Maria Ramos
Marianne and Craig Hillemeier
Mark Garret
Mark Johnson and Martina Szarek
Martine Watkins
Matt and Jocelyn Hufakker
Matt Farrell
Matthew Yogg and Aimee Gelinas
Maya Salsedo and Kirstie
Melanie Boyd
Meris Walton
Michael and Frances Bolte
Michael and Jacqueline Tuttle
Michael Paynter
Mike Vallerga
Mike Wojciechowski
Mila B Van De Sande
Miriam Stomler
Miriam Zarin

FoodWhat Roots

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Barbara and Pete Bye
Basil and Tarquin Alwattar
Ben and Jennifer Raanan
Beth Benjamin
Betty and Joe Patten
Beverly and Charles Brook
Blue and Tony Wilson
Brian and Jamey King
Bruce and Kris Neustadter
Caillen Brune
Cara Costello
Carmen Herrera-Mansir
Carola Barton and John Sapan
Carolyn and Eric Laursen
Cary and Cruger Gallaudet
Catherine King
Catherine Steel
Cathie Escalante
Cecilia Davis
Celine Cuneo
Cesario Ruiz and Chris Davis
Charles Maier
Chris and Gwynn Benner
Chris Chou
Christina Thurston
Claudia Vestal
Coco Thomas and Ben Turner
Connie Croker
Crystal Birns and Peter Kohn
Dana Brown
Dani Britt
Daniel and Sarah Press
Daniel Comerchero
Daniel Hastings
Darrie Ganzhorn
David and Elaine Blair
David and Monica Terrazas
David Lucio
David Lundberg
David Yogg and Lynnette Gaertner
Deborah DeMille-Wagman
Deven Wood
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Don Lane and Mary Howe
Donna Riggs
Donna Spain
Dori Rose Inda

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Ann Gibb
Anna Schlotz Koski and Jason Koski
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Katharyne Mitchell and Matthew Sparke
Laura Marcus and Johan Rubens
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Linda Bixby
Linda Wilshusen and Rock Pfotenhauser
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Gayle McCallum
Greg and Morgan Lukina
Gregory Pepping and Cathy Hsu
Hania Columbina
Hank Herrera
Hannah Mode
Harriet and Steve Mandell
Harriet Busman
Hilary Bryant and Dave Shuman
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Jaqcuie King
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Jamie Cutter
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Kyle Sechler
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Linda Barsanti Downing and Dwanye Downing
Lindsey Hack
Lisa Navarra
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FOODWHAT.ORG ANNUAL REPORT 2017
THANK YOU!

2017 was a remarkable year as FoodWhat marked both our 11th year and our kick off as our own independent non-profit! As the stories on these pages show, FoodWhat is a true community effort. We gratefully acknowledge the backbone of support that we receive from our FoodWhat Family. Whether as a donor, friend, volunteer, collaborator, dreamer or whatever role you see yourself in, we appreciate you! You fuel us personally and organizationally to do this important work in service of youth as they define and step into their own power and success while building a stronger community.

YOU MAKE THIS POSSIBLE!

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Santa Cruz, CA
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Special thanks to Matt Farrar for his extraordinary design work including our annual report, Benefit Dinner collateral, FoodWhat’s updated logo, new website and more!

Find him at: mtfarrar.net

“Food, What?!” is an independent 501(c)(3) nonprofit charitable organization with federal taxpayer identification number 81-2590280