

ANNUAL REPORT 2019





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## OUR MISSION

“Food, What?!” is a youth empowerment and food justice organization. At FoodWhat, youth engage in relationships with land, food and each other in ways that are grounded in love and rooted in justice. We provide meaningful space where youth define and cultivate their empowerment, liberation and well-being.

## OUR PROGRAM

Youth from Watsonville to Santa Cruz join the FoodWhat Crew through our Spring Internship, Summer Job Training and Fall Project Management programs. FoodWhat youth use organic farming, nourishing food and loving community as vehicles to grow on their own terms and in lasting ways. As a FoodWhat Crew, we grow, cook, eat and distribute fresh, healthy food while also addressing local food justice issues.

## OUR IMPACT

FoodWhat’s impact is a direct result of the way youths’ wisdom, experience and personal gifts are honored. As such, FoodWhat is a safe space where youth are centered as agents of their own future. Youth use their strength to access opportunities that lead to radical diet change, critical job training, personal growth and more. Many youth share that through FoodWhat, they find healing, inspiration and family.

## OUR VISION

We envision liberation in all ways, love at all levels and well-being in all forms for youth and our community.



# A NOTE FROM THE DIRECTOR



Friends,

At the start of our 13th year, FoodWhat received EcoFarm's prestigious Justice award, which honors advocates who center social justice within organic farming. This was a poetic moment, because 13 years ago to the day, I was walking around those same conference grounds putting up flyers saying "Santa Cruz Youth Farm Coming Soon". I was looking for partners, land, resources, and funding for what we now call "Food, What?!".

It's humbling, 13 years later, to build community with you in supporting youth.

To know that we've built a vast network and that we're part of a constellation of partners all dedicated to youth wellness and liberation. To know we walk in the footsteps of movements for people's dignity and that we're now super activated in the relationship-building, agency-building, resilience-building, and self-love that supports every young person who steps onto the farm. To know that youth having their hands in the soil is healing and at a time when that is so needed. To see them put down their cell phones for a hot minute and look each other in the eye to share stories, to cook and eat and create community together.

Another quick story to share on our 13-year trajectory. At the beginning of the summer, Uriel (FoodWhat alum and now staff), and I traveled to the state capital to receive the California Non-Profit of the Year award from State Senator Bill Monning. Now most of the time, I wear a FoodWhat t-shirt and Carharts on the farm with the youth crew, but my wife kindly shared with me that this would be a good time to put on a suit and tie. So as all good non-profit leaders do, I listened to my loved one. When Uriel and I parked in the garage, the temperature in Sacramento had already hit the triple digits and I asked him if I should wear my tie. He smiled and said no. But I could tell there was more to the story, and I asked him why not, and he paused and finally said, "Well, actually, I don't like your tie." But this is what I love about the relationships we forge at FoodWhat. They're just completely real.

Now on a personal note, as a Jew, I started this 13th year thinking, "This is awesome! FoodWhat is finally getting its Bar Mitzvah!" And in my people's tradition, that is a significant rite of passage. What I've come to realize is that FoodWhat really serves as a rite of passage for many youth. Present in numerous cultures, rites of passage serve as an important tool to make sense of the world as we grow in different directions. They serve as lights or landmarks along the way that help us remember we are on the right path, simply because it is our own. This path belongs to us in the same way it belonged to those that came before us and the same way it will belong to those who will follow us. These moments remind us that we weren't where we were before — we are growing.

FoodWhat, to me, is a reminder that moving forward in a challenging time is possible...and in fact, it is happening. If you could hear each and every story that Irene, David, Lupita and I get to hear from young people, you would hear the will to reclaim, restore and rebuild what is broken and make real their visions. Youth are a central force in our movement forward and I am so humbled to be alongside them, and you, in this work.

In solidarity,

Doron Comerchero

# “FOOD, WHAT?!” STAFF



**Moriah Barrow**  
*Programs and Operations Coordinator*

Moriah couples her dedication to youth and justice with her versatile skill set to support all organizational functions.



**Doron Comerchero**  
*Executive Director*

Doron continues to believe he has the best job in the world while leading the organization with heart, laughter, and intention.



**Mary Hillemeier**  
*Farm and Culinary Manager (outgoing)*

Mary is a farmer who is passionate about the transformative power of growing your own food and preparing it with joy.



**David Robles**  
*Farm and Culinary Manager*

David is a farmer, activist, and artist who loves to use his skills to cultivate community and resilience among youth.



**Kayla Kumar**  
*Development Director*

Kayla secures resources and cultivates community partnerships that are impactful, down-to-earth, deeply heartfelt and supportive to FoodWhat youth.



**Irene Juarez O'Connell**  
*Programs Manager*

Irene is an experienced mentor, educator, and youth advocate who is passionate about intersections where creativity meets empowerment for lasting, impactful change.



**Lupita Sanchez**  
*Programs Manager*

Lupita has a passion for theater, grassroots organizing and transforming communities through youth leadership, creativity, and collective action.



**Puiyee Tse**  
*Finance Manager*

Puiyee comes to FoodWhat with a love of numbers and over 20 years of experience in nonprofit finance in Santa Cruz County.

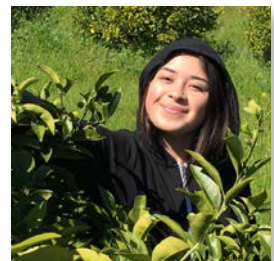


**Uriel Reyes**  
*Farm Coordinator*

A FoodWhat youth back in 2015 and current staff member, Uriel brings relevance, strong leadership, and tons of fun to our Watsonville farm-based programming.



**Abi**  
*Junior Staff Member*



**Natasha**  
*Junior Staff Member*

# SPRING INTERNSHIP

Spring brims with energy and possibility on the FoodWhat Farm. For their first time, youth set foot on this piece of land which will come to support a form of their well-being, liberation and power. Every big journey starts with one key step such as this. It is this drive toward what is possible that defines the foundational growth youth go on to experience throughout FoodWhat.

Even with a rainy start, FoodWhat youth showed up strong and got the job done. For 11 weeks, they stewarded their food system as organic farmers, experienced the benefits of healthy foods by preparing and eating nourishing meals together, developed a working toolkit that supported their path to meaningful work, and found themselves surrounded by love in a community that has their back.

What's more, as we know, many youth cannot afford to engage in even the best, zero-cost youth programs due to extreme financial pressures on low-income communities in this county. Over 80% of FoodWhat youth are key wage-earners in their home as their families survive these inequities. In order to acknowledge the dignity of their work and address this disparity, FoodWhat youth are paid a graduating wage throughout our entire program. In Spring, they also earned two school credits.

## 66 Youth Successfully Completed the Spring Internship



### Youth Impact

**80%** of Spring youth shared they were more interested in trying to cook something they made at FoodWhat on their own.

**82%** of Spring youth shared they felt more motivated to finish high school.

As a result of their time at FoodWhat:

**90%** of Spring youth shared they were more confident in themselves.

**95%** of Spring youth shared they learned more about organic farming.



# STRAIGHT FROM THE YOUTH

## What is your favorite memory of FoodWhat this Spring?

All the laughs we had and fun moments we had with all the interns and staff, and all the opportunities I have from FoodWhat.



I really liked how we went out to that place to look over the hill. I thought it was beautiful. I liked the nature view and just talking about how to release stress.



My favorite memory of my time at FoodWhat was when I planted the apple trees since I named them with my grandparent's names.



Making and trying new food with new people.



The farming that we did the past 11 weeks, you learn new skills and methods.



### David Robles // Farm and Culinary Manager

David Antonio Robles is a farmer, activist, and artist who loves to use his skills to cultivate community and resilience among youth. As the grandchild of migrant farmworkers, David's farming roots run deep. He recognizes the power that food has to connect the individual to their culture, their community, and their environment and hopes to guide young people through that process. David's first year as staff truly showcased his passion for agriculture, community...and FOOD! His first season was a special one, with late rains creating opportunities to facilitate solution-building with youth. During those rainy stretches, David leaned into the youth for inspiration. Their commitment to the farm, their food, and their personal growth motivated him to finish strong. With a new crew of youth and a host of new skills, David can't wait to start his second year.

# SUMMER JOB TRAINING

The energy of the Spring creates a mountain of momentum which youth capitalize on through their Summer Job. This season is full of youth cultivating their power and growing deeper and deeper towards the opportunities in front of them. The Summer centers meaningful work—that which is rigorous, thorough, ethical, and community-serving—while incorporating healthy working habits that honor dignity and well-being.

The Summer Crew jumped right in and created new ways of growing. Once a week, youth would lead their own lunches, often bringing to the kitchen their favorite meals from home. Youth incorporated fresh, healthy produce into the preparation of these homestyle meals. When youth share FoodWhat is like family to them, this is one powerful way they bring that sentiment to life.

The Summer also saw the beginning of an important series of food access, stewardship and educational projects, such as harvesting produce to take home to their families, running a new prescriptive farm stand that brought healthy food to patients with diabetes, maintaining school gardens and engaging in intensive workshops that were designed to support their growth.

## 25 Youth Powered Summer Jobs

### Summer 2019 Highlight

The 2019 Summer saw the launch of FoodWhat's Prescriptive Produce Farm Stand in partnership with Salud Para La Gente and Lakeside Organic Gardens. Salud health care providers prescribed patients with diabetes a weekly voucher to the youth-run farm stand stationed right outside one of their Watsonville clinics. At the farm stand, clients redeemed their voucher by choosing from an abundant selection of produce that included carrots, broccoli, chard, cucumbers, cauliflower, peppers, tomatoes and more. The FoodWhat Youth supported their community in this process by sharing their own stories of how they connected with healthy food and by making sure everyone received the food that they needed. This new project was a great success with over 3000 lbs. of nourishing food distributed to those with the highest need, as well as in supporting them to integrate this healthy produce into their diets in a lasting way. This youth-led farm stand created an intergenerational community space at the intersection of youth power and community health.



### Youth Impact

**85%** of Summer youth shared they were more interested in growing their own organic food.

**85%** of Summer youth shared their family cooked with more healthy food using their weekly produce share.

**As a result of their time at FoodWhat:** **100%** of Summer youth shared they were eating more fruits and vegetables.

**100%** of Summer youth shared they learned how to work hard and finish strong in a job.



# STRAIGHT FROM THE YOUTH

## What does growth look like for you?

I buy more organic stuff now. My foster parents buy food, but I've been going to the grocery store on my own. I've bought kale, I've bought spinach. Greens too. Before I would eat whatever I could find at the house. I'd eat Fast Food too, yeah. I used to go to McDonalds. I don't do it as much anymore. I just felt a difference in my energy. From eating fast food to eating greens and stuff definitely changed my mood.



**Aaron**

I learned a lot about harvesting and planting. I never focused on doing all of that. And then, over the summer, that's where I learned a lot more about the spacing of the plants and how to harvest the correct way. My mom always talked about farming. She grew up on a farm in Indiana, Ohio and Michigan. It felt important to learn things that my mom did to see her part, what she did and what she had to do. I just wanted to see it from her point of view and how she did all of this.



**Jacob**

I come every day. I haven't missed a day. It's a surprise because I don't go to school every day. I feel like now since I've started this job I'll be able to get to school on time and be there. Especially coming here, it was so much earlier in the morning than school. If I can get up at 6 in the morning to come here every day, I can get to school on time.

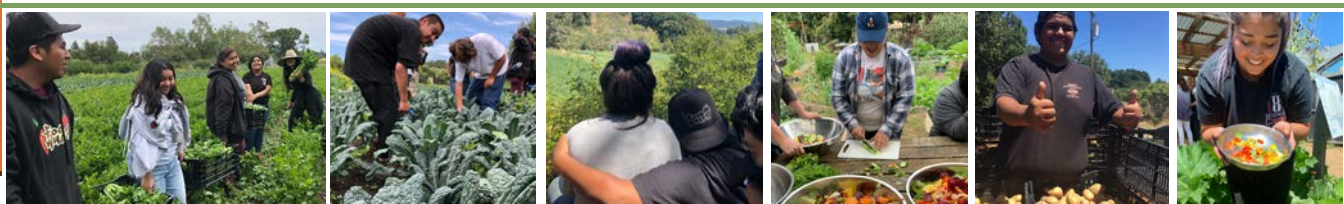


**Coco**

Coming here made me see another perspective of life. I didn't even like school or anything like that when I first started the program. Then I started the program and I started to see a little hope. The staff actually supports you and aren't just like "oh, ok." The staff actually went and looked for me. Someone cares, you know what I mean? That's something I really liked. And something I needed at the moment. Now that I'm done and looking back, I see my mentality really changed a lot.



**Yvonne**



### Junior Staff



Abi and Natasha served as Junior Staff for 2019. They were incredible in these roles! These women completed their first year with FoodWhat in 2016 and 2017, and applied into this advanced leadership role with the intention of supporting the next generation of FoodWhat youth. Abi and Natasha led icebreakers, facilitated harvests, meals and workshops, and gave each young person on the farm the time and attention they needed toward their personal growth. Abi is currently at Cabrillo studying Early Child Education and at the end of the summer she shared how being Junior Staff was at the perfect intersection of education, emotional care, and farming-- something she connects deeply with her family on. As her closing thought, she said that she'll likely still move towards engaging with little ones, but working with teens opened her up to new possibilities of which age group she will eventually serve!

# FALL PROJECT MANAGEMENT

In Fall, all of the hard work youth invest in themselves through their year at FoodWhat is ready for harvest. Along with the abundance springing from the farm—sunflowers, marigolds, squash, cherry tomatoes and more—youth are also ready to harvest the loving community, lasting relationships, deeper connections, honest conversations and hopeful visions they've grown. By now, youth have internalized new narratives they have crafted through this work and are owning and sharing all they have to give.

After months of learning, training, and growing, FoodWhat youth step into real-life community-building roles that cement their narrative of capability and worth. To this end, youth co-manage our two farm sites, continue preparing their weekly produce boxes, fully manage the prescriptive farm stand, and run FoodWhat farm businesses like our catering, flower and pie operations.

Two youth also trained as Community Educators, bringing the workshops that shaped their understanding of health, justice and power to their peers in high school classrooms. This year, these farm-based businesses also acted as a re-entry point for FoodWhat alumni who plugged back into the highly supportive space of FoodWhat.

## 14 Youth Managed 50+ Fall Projects



**Youth Impact**  
As a result of their time at FoodWhat:

**80%** of Fall youth shared they were more interested in going to college.

**100%** of Fall youth shared they were more interested in taking care of themselves.

**100%** of Fall youth shared they were more confident in their ability to lead others.

## The FoodWhat Mural



The mural project is one of a kind here on the Farm. FoodWhat youth wanted to share a story that touched on ancestral wisdom, indigenous farming traditions, growing food in community and our beloved farm cats. In order to bring these concepts to life, the mural team referred to their immediate farm environment. The thriving land, the nourishing food, and the loving community (cats included!) inspired a mural scene that shows just how connected youth are to their past, present and future. The youth not only painted what they saw around them, but who they are. In it, you can see the way youth view the earth not only as living, but nurturing, in the way they've depicted a feminine form looking over them in the mountain's peaks. The scene contains a loving adult embracing a child, a community member gratefully holding a harvested squash and another putting their hands directly in the soil. This is connection—direct, deep, dynamic. Through this project, we see youth find yet another medium to reflect how interconnected we truly are.

# EVENTS

## Educational Events: Strawberry Blast and Harvest Festival

FoodWhat youth brought together over 550+ Santa Cruz and Watsonville students to engage in our two farm-based, experiential learning events known as the Strawberry Blast in Spring and Harvest Festival in Fall. At these events, students have a hands-on day exploring their local food system. Students also have an opportunity to connect with a network of youth, health, environmental and justice organizations available in our community.



## Family Gathering: End-of-Summer Family Dinner

As a way to celebrate the successful completion of their Summer Job, youth invited their friends and family to a special night at FoodWhat. This year, we held this dinner at our Watsonville site located on Live Earth Farm. It was extra special as the meal prep was led by the mother of FoodWhat Junior Staff, Abi. Youth joined in this celebratory meal, offered gratitude, and shared their stories of growth with all in attendance.



## Alumni: Dig Day

Each year, FoodWhat alumni get together to reconnect, starting with the first ever FoodWhat Crew to the most recently completed FoodWhat Crew year (2007 - 2018). This year, we held some FoodWhat famous ice-breakers, enjoyed delicious snacks and dug a few beds to support the current crew. The majority of alumni shared that FoodWhat played a role in their personal growth, their completion of high school, their career trajectory and their relationship with healthy food.



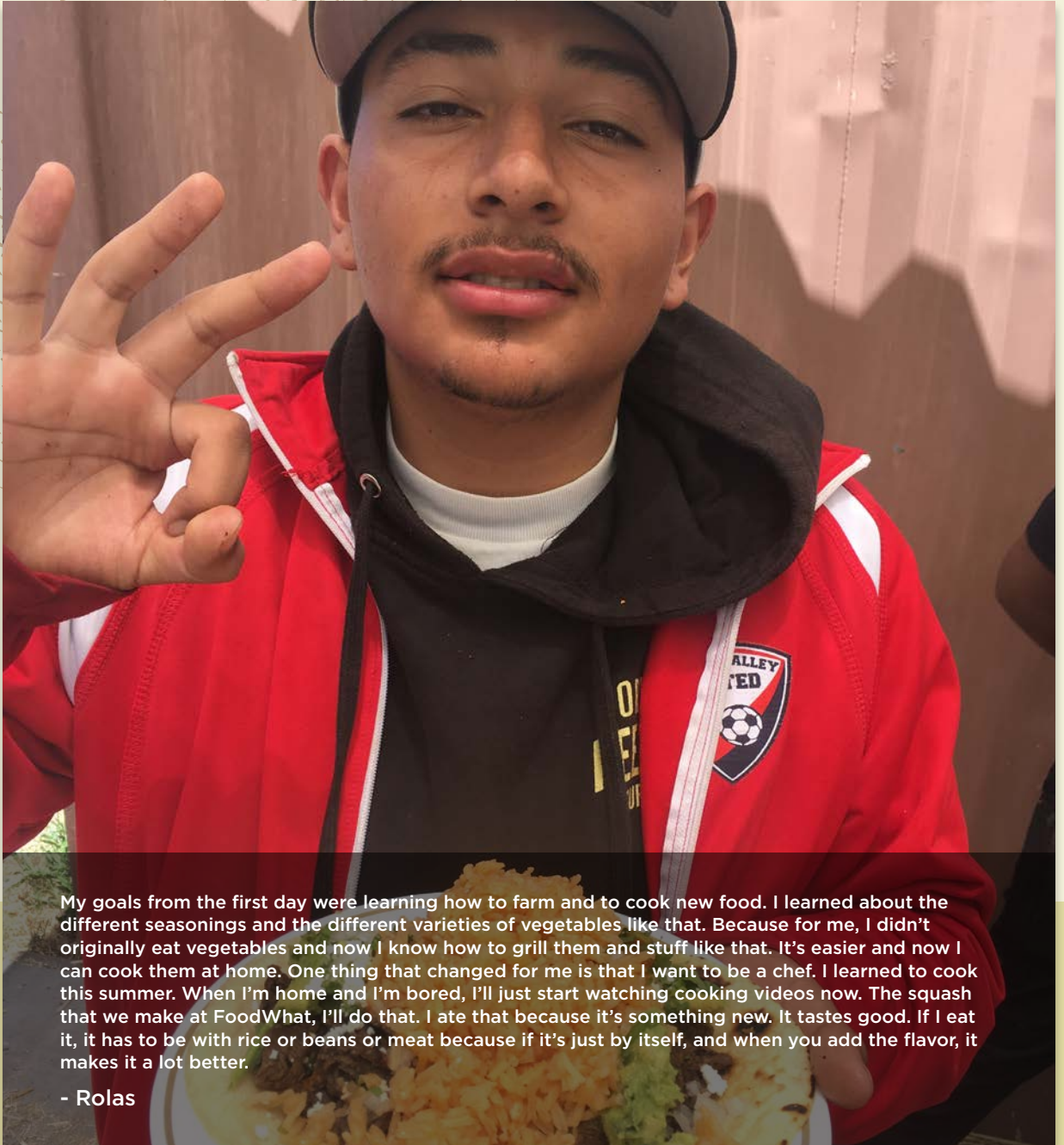
## Benefit Celebration Dinner: Grounded in Love, Rooted in Justice

At this year's benefit, we enjoyed an incredible meal put on by local chefs and FoodWhat youth while celebrating another inspiring FoodWhat year. Both current and alumni youth shared stories about the big things made possible when youth are given the safe space to grow on their own terms, engage in meaningful work and form deep relationships.



### Lupita Sanchez // Programs Manager

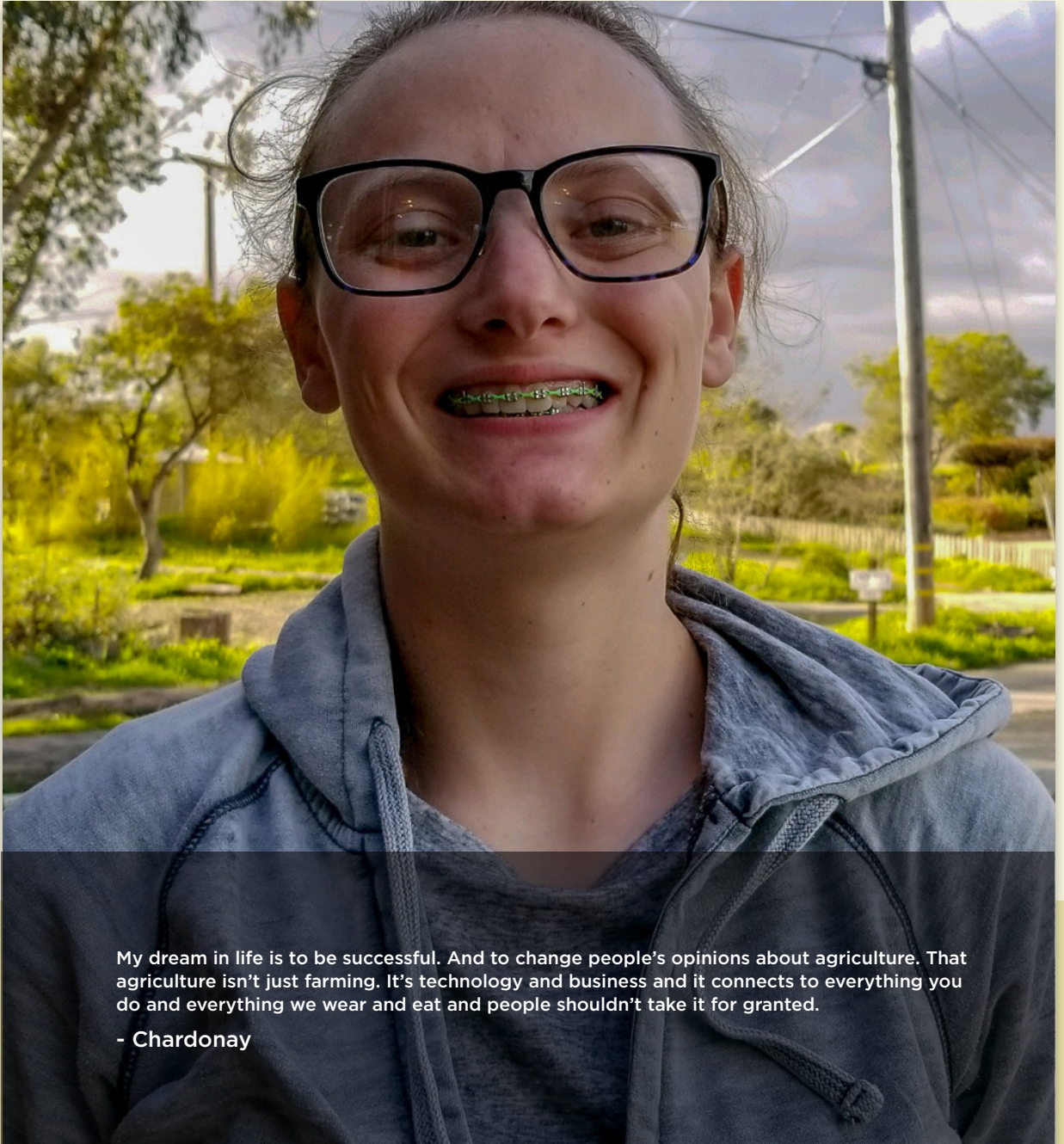
Lupita is a local community activist, trauma-informed youth advocate and mentor dedicated to radical education. Born and raised in Watsonville, Lupita has 8 years working closely with community organizers. She has a deep and personal connection to those she serves. Lupita's capacity to create and inspire change lends itself well to this work (so does her contagious laughter). Her background as a high school Ethnic Studies teacher, a certified counselor for youth survivors, and a community organizer informs her ability to support youth in a unique way. She has a passion for applied theater, grassroots organizing and transforming communities through youth leadership, creativity, and collective action. She holds a BA in Education and Theater Arts from UCSC and Auckland University, NZ.



My goals from the first day were learning how to farm and to cook new food. I learned about the different seasonings and the different varieties of vegetables like that. Because for me, I didn't originally eat vegetables and now I know how to grill them and stuff like that. It's easier and now I can cook them at home. One thing that changed for me is that I want to be a chef. I learned to cook this summer. When I'm home and I'm bored, I'll just start watching cooking videos now. The squash that we make at FoodWhat, I'll do that. I ate that because it's something new. It tastes good. If I eat it, it has to be with rice or beans or meat because if it's just by itself, and when you add the flavor, it makes it a lot better.

- Rolas

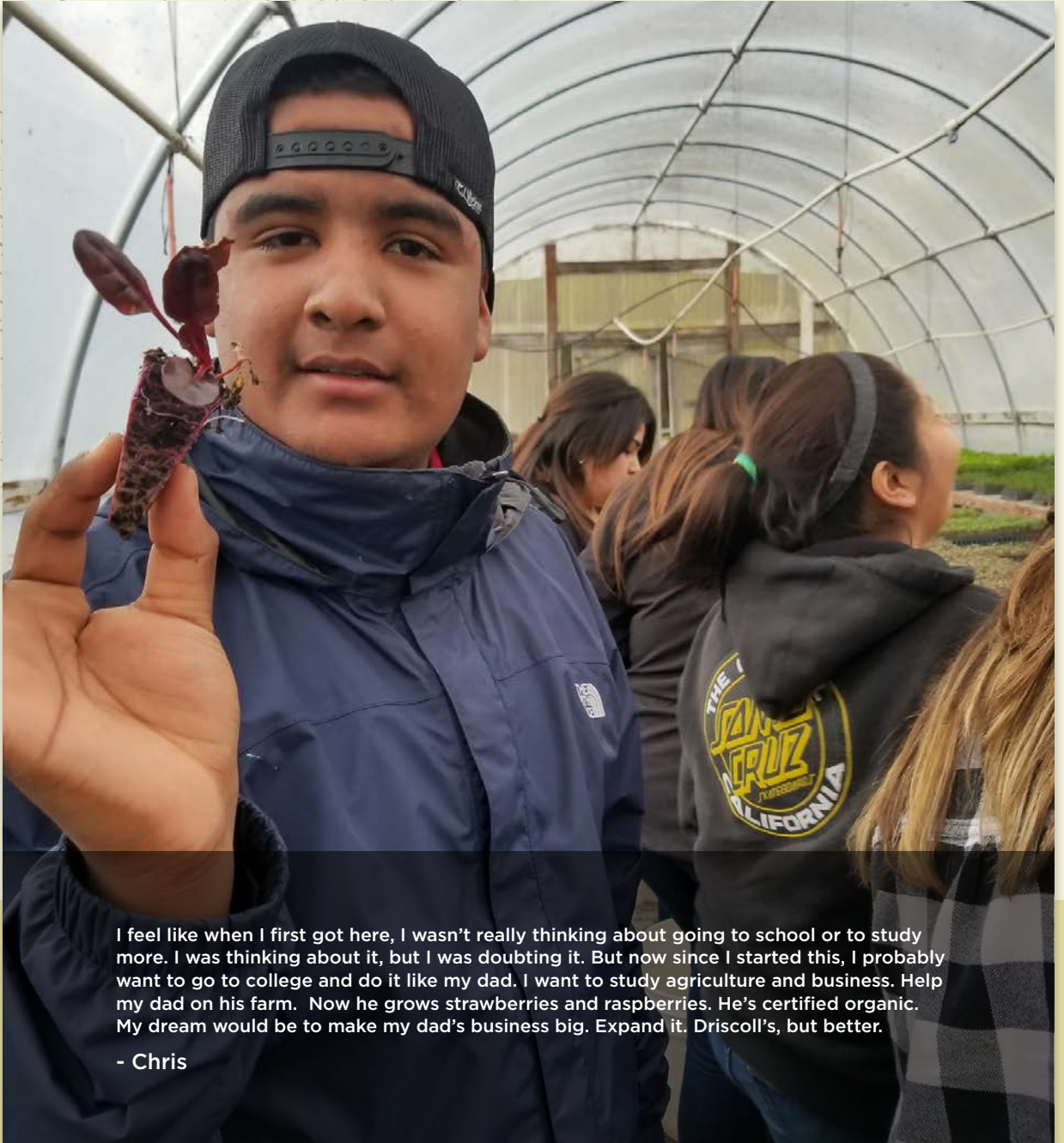
# OF EXPERIENCE



My dream in life is to be successful. And to change people's opinions about agriculture. That agriculture isn't just farming. It's technology and business and it connects to everything you do and everything we wear and eat and people shouldn't take it for granted.

- Chardonay





I feel like when I first got here, I wasn't really thinking about going to school or to study more. I was thinking about it, but I was doubting it. But now since I started this, I probably want to go to college and do it like my dad. I want to study agriculture and business. Help my dad on his farm. Now he grows strawberries and raspberries. He's certified organic. My dream would be to make my dad's business big. Expand it. Driscoll's, but better.

- Chris

# OF EXPERIENCE



I want to become a youth counselor and help kids in our community because there's a lot of kids that don't really have somebody to talk to or help them get through it. I want to be that person to help them.

- Maya





Since I started at FoodWhat, I'm more aware of myself. I began to take care of myself and not always put others first. I learned how to tell myself that I can't control everything that goes around. Similar to like when you're planting, and you can't control all of the weeds that are growing around you. You just have to deal with it at the moment and go with it.

- Fatima



# OF EXPERIENCE



There was a point where I was completely overwhelmed (in the summer job), and I thought I couldn't come anymore, but I did. The staff members were really encouraging. One time I came to work late and I felt like I was going to get scolded because I didn't come to work the day before. But the staff said they were happy I was there and that made me feel like I wanted to come. Because they genuinely cared. It's not just a professional job thing.

- Indy



# A BIG YEAR!



## The Release of Research on FoodWhat's Impact

A five-year longitudinal research project on FoodWhat was completed this year, affirming the impact of our model on youth well-being, liberation and empowerment. We shared these findings with our community, including all levels of the local education system, non-profit leaders, government officials, local business owners, researchers and other community members. You can find the research paper on our website.

## The Justie

FoodWhat received the 2019 Justie Award from EcoFarm which honors advocates who center social justice within ecologically-sustainable agriculture.



## Nonprofit of the Year

FoodWhat received the 2019 Nonprofit of the Year Award from Senator Bill Monning for our district! "FoodWhat?! has done a tremendous job in empowering the youth of Santa Cruz County through using sustainable agriculture," stated Senator Bill Monning.

## Proclamation from the City of Santa Cruz

To celebrate our work in the Santa Cruz community, received this local honor when the Santa Cruz City Council proclaimed November, 26th 2019 as "FoodWhat Day"!



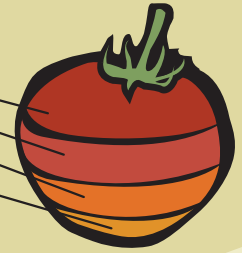
# FINANCIAL REPORT

## 2019 INCOME



- Foundation Grants - 27%
- Individual Donations - 26%
- Donor-Advised Grants - 25%
- Corporate Grants - 11%
- Government Grants & Contracts - 10%
- In-kind Donations - 0.5%
- Earned Income - 0.5%

## 2019 EXPENSES



- Program - 55%
- Fundraising - 19%
- Administration - 14%
- Youth Salary & Stipends - 12%

## FIVE-YEAR FINANCIAL GROWTH

### Expenses

**2015**  
FoodWhat officially becomes a countywide organization after solidifying our South County site. This expansion set the stage to serve hundreds of Watsonville youth locally for years to come and respond to a major increasing demand from Watsonville youth for FoodWhat opportunities.

\$358,000

**2016**  
FoodWhat creates and fills our first stand alone Program Manager position making possible increased scale, scope, and depth of programming.

\$457,000

**2017**  
FoodWhat launches as an independent nonprofit, entering a pivotal stage of long term sustainability and organizational growth.

\$453,000

**2018**  
FoodWhat receives highest marks achievable on our first full financial audit. FoodWhat also conducted significant organizational visioning for the short, medium, and long term.

\$588,000

**2019**  
FoodWhat receives and disseminates major research on our model to local educators, nonprofits, foundations and government officials, validating our position as a key resource in youth empowerment work countywide.

\$670,000

**2020**  
FoodWhat receives and disseminates major research on our model to local educators, nonprofits, foundations and government officials, validating our position as a key resource in youth empowerment work countywide.

\$750,000 budgeted expenses

# SUPPORTERS

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





Our core partners, CASFS at the UCSC Farm & Garden 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 FoodWhat.

Special thanks to Life Lab and Live Earth Farm for years of partnership.

## Big Appreciation To Our Key Collaborators

Abby Bell  
 Alfredo Avila, Baktun 12 Theater Company  
 Ana Melgoza, Mesa Verde Gardens  
 Arty Mangan, Bioneers  
 Bruno Nell  
 Cabrillo College Horticulture Department  
 California Certified Organic Farmers (CCOF)  
 Center for Farmworker Families  
 Common Roots Farm  
 Community Agroecology Network  
 Consuelo Alba, Watsonville Film Festival  
 Gabriela Sanchez, Jovenes SANOS  
 GEAR UP  
 Gera Marin and Vanessa Quezada  
 Homeless Garden Project  
 Isaias Gebre, Indigenous Surf Club  
 Ivania Angel Design  
 Jacob Martinez, Digital NEST  
 Jean Kratzer, KSQD Radio  
 Jeanne Howard, Good Times Santa Cruz  
 Kitchen Incubator Project at El Pajaro CDC  
 Mari Jo Pelzner, PULP ink.design  
 Maria Cadenas and Brando Sension,  
 Santa Cruz Community Ventures

Melanie Stern  
 MESA Schools Program at UCSC  
 Monterey Bay Economic Partnership (MBEP)  
 Moretta Browne, Edgar Flores and Claire Riesman,  
 Queer Ecology  
 Patrick Littleton, PVUSD School Gardens  
 Pie Ranch  
 Rooted in Community  
 Rubi Sami, Rising Root Wellness  
 Salud Para La Gente  
 Santa Cruz County Farm Bureau  
 Santa Cruz Community Farmers' Market  
 Santa Cruz Museum of Art and History  
 Santa Cruz Volunteer Center  
 Sewa Yuli, Mi Xantico Catering  
 Tawn Kennedy, Bike Santa Cruz County  
 The Diversity Center, Santa Cruz County  
 Tish Denevan, Santa Cruz Beach Boardwalk  
 Watsonville Farmers' Market  
 Watsonville Wetlands Watch  
 Your Future Is Our Business

## Guest Chefs

Beverlie Terra, Cabrillo College  
 Cesario Ruiz and Chris Davis, My Mom's Mole  
 Claudia and Kevin O'Connell  
 Diego Felix, Colectivo Felix  
 Kenny Woods, 1440 Multiversity  
 Noelle Katz Iturregui  
 Ojan Asadolahi  
 Stephany Buswell

## FoodWhat Flower Business Customers

Café Ella in Watsonville  
 Charlie Hong Kong  
 Companion Bakeshop  
 Cafe Delmarette  
 Ella's at the Airport  
 El Valle Produce  
 Food Lounge  
 Penny Ice Creamery  
 Steamer Lane Supply  
 Tabby Cat Café  
 The Reef

# Youth Power Champions

**\$10,000+**

Alec and Claudia Webster  
Anonymous  
Appleton Foundation  
Central California Alliance for Health  
City of Santa Cruz CORE Investments  
City of Watsonville  
Community Foundation of Santa Cruz County  
Dignity Health Dominican Hospital  
Harbourton Foundation  
Kaiser Permanente, Northern California  
Community Benefit Programs  
Meadow Fund at the Silicon Valley  
Community Foundation

Meg and Gary Hirshberg  
Monterey Peninsula Foundation  
Newman's Own Foundation  
Rowland and Patricia Rebele  
Santa Cruz County Office of Education  
Santa Cruz County Probation Department  
The CommonPlace Fund at RSF Social Finance  
The David and Lucile Packard Foundation  
The Joseph & Vera Long Foundation  
The Nell Newman Foundation  
The Nicholson Foundation  
UNFI Foundation  
Youth Outside

# Job Preparedness Patrons

**\$5,000 - \$9,999**

Bud and Rebecca Colligan  
Myra and Drew Goodman  
Pajaro Valley Community Health Trust  
Palo Alto Medical Foundation

Roberta Gordon and Richard Greenberg of  
The Ida and Robert Gordon Family Foundation  
Serena Rivera and Chris Wilmers  
The Clif Bar Family Foundation

# Healthy Youth Heroes

**\$2,500 - \$4,999**

Branwyn and Ken Wagman  
Elena Cohen and Steve Ritz  
The Parker Family Foundation  
James LoPrete of  
The Frank and Gertrude Dunlap Fund  
New Leaf Community Markets

Ralph Alpert of the Spring Fund at Community  
Foundation of Santa Cruz County  
Sarah and Sam Clarkson  
Sunshine Gibbs  
Toni Taylor

# Sustainable Future Supporters

\$1,000 - \$2,499

Alpha Theta Chapter of Omega Nu  
Andrea Mollenauer and Shaw Dunton  
Anne Berne and Eric Ferrante  
Anonymous  
Barbara Lawrence  
Bay Federal Credit Union  
Bill Garber and Shirley Schneider\*  
California Certified Organic Farmers (CCOF)  
Charlie Hong Kong  
Daniel Wagman  
David Brick and Mary Male  
David Soares and Suz Howells\*  
Freny Cooper of the Freny Cooper Fund at  
Community Foundation of Santa Cruz County  
Gail Goodman and Don Carniato

Gail Levine\*  
Guy and Beth Kawasaki  
Howard Heevner and Cynthia Chase\*  
Janis O'Driscoll\*  
Lakeside Organic Gardens  
Latino Community Foundation  
Making Change  
Michelle and David Olson of Airtec  
Nina and Sibley Simon  
Paul Koch  
Puiyee Tse and Jeff Schuyler\*  
Scott Roseman and Jasmine Berke  
Sheldon Logan and Trissia Brown\*  
Shmuel Thaler and Kathy Cytron  
Tony and Claudia Serrano

## FoodWhat Advocates

\$500- \$999

Abby Bell and Jeff Blair  
Alexander Wolf and Rachel Ball  
Angela and Kurt Meeker  
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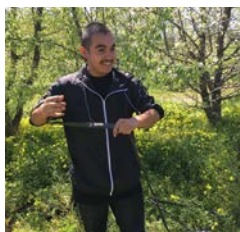


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