KEARSARGE FOOD HUB
Home of Sweet Beet Farm + Market + Cafe

ANNUAL REPORT 2022

celebrate • regenerate • integrate

learning as we GROW

www.kearsargefoodhub.org
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## 2022 AT A GLANCE

- **Employees**: 32
- **Board members**: 9
- ** Volunteers**: 80
- **Customers**: 4200
- **Donors**: 546
- **Learners on the farm**: 205
- **Vendors in Sweet Beet**: 148
- **Families supported by donations**: 500

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*Lake Sunapee Region Chamber of Commerce*

2022

*Business of the Year*

Kearsarge Food Hub

*For dedication to the Lake Sunapee Region*
Dear Community,

2022 was a year of both stabilization and growth for us here at KFH. Together with you, our dear community, we supported 100+ local and regional farmers and producers with year-round market access and exposure; educated and introduced the wonder of farming to over 200 unique learners; donated over $61,000 worth of fresh, nutritious, locally-sourced foods to food pantry partners and the local community; we continued to hone in on farming practices that model regenerative, organic practices; we prioritized shared initiatives where partners co-create networks in service to community wellbeing and cohesion; and we invested in our most valued resource - our people.

Beyond our local network, we strengthened partnerships with other Food Hubs here in New Hampshire as well as mission-aligned organizations throughout New England.

2022 was also a year full of challenges, challenges that we're still facing in our community, like the rising cost of living, increased food insecurity, and neighbors feeling isolated and disconnected. These challenges are a call to action - our community service is more important than ever before.

Going into our eighth year, KFH is deeply committed to nurturing the "heart beet" in our community - for our team, for all neighbors, for this land we call home. Together, we're moving closer to realizing the vision we hold for a resilient and connected community where all people have access to healthy food, where local farmers and producers thrive, where the land is nourished, and where all people share a common sense of place.

Please join me in remembering the past year’s accomplishments and the aspirations we hold for the future that are embodied in this report. As always, we're learning as we grow!

In service & gratitude,
Charles Kelsey, Board Chair
VISION
We envision a resilient and connected community where everyone is empowered to access healthy food, where local farmers are supported and the land is nourished, and where all people share a common sense of place.

MISSION
Our mission is to reinvigorate our community within a restorative local food system by cultivating food sovereignty, growing engaged learners, and nurturing community.

SERVICE AREA
Greater Kearsarge / Lake Sunapee region of New Hampshire

LAND ACKNOWLEDGEMENT
We are on the unceded land of Nd’akinna which has long served as a site of meeting for Abenaki people for thousands of years. Kearsarge Food Hub honors, recognizes, and respects these Abenaki as the traditional stewards of the lands and waters on which we live and work today. We commit to respecting and helping protect the lands within our use and share the bounty with our Abenaki partners today.
All KFH programs function in service to the three main initiatives from our mission statement, and a fourth initiative that focuses on building a viable, model nonprofit:

**CULTIVATE FOOD SOVEREIGNTY**
Empowering people to exercise their right to local foods by creating access and developing opportunities to participate in the process of how food is grown, shared, prepared, and consumed.

**GROW ENGAGED LEARNERS**
Educating and inspiring students and a community of learners to connect with the source of our food and grow the next generation of sustainable farmers and mindful food eaters.

**NURTURE COMMUNITY**
Nourishing relationships among food producers, food eaters, and the surrounding ecosystem using food as a catalyst for healing and connection.

**STRENGTHEN ORGANIZATIONAL VITALITY**
Building and sustaining an exceptional, innovative nonprofit food hub that is well-resourced, invests generously in its staff and community, and is grounded in resiliency and joy!
READING THIS REPORT

In each of the five program sections throughout this report, we explore the program impact through three different lenses:

**CELEBRATE**
One thing we're taking a moment to celebrate.

**REGENERATE**
One challenge we're addressing.

**INTEGRATE**
Something we're looking forward to.

A NOTE ON SWEET BEET

Sweet Beets is more than a farm + market + cafe.

“**A must stop location. They are much more than a market, please read their story. The crew at Sweet Beets is doing so much to improve on the deficiencies in the rural food system. A great place to source local products. Super friendly, helpful staff.**”

-Bryan, Sweet Beet Market customer

Revenue from Sweet Beets programming contributes to a diverse income stream that makes all our work at the Kearsarge Food Hub possible.
Sweet Beet Farm is a certified organic, regenerative vegetable farm in rural Bradford, New Hampshire.

On Sweet Beet Farm, nestled in 50 acres of forest, we grow intensively on a very small plot of land – less than two acres – in the market garden style popularized by Jean-Martin Fortier. We take pride in growing healthful, flavorful, and nutrient-dense foods for area markets while using sustainable practices to nurture the land in return.

We see the farm as not only a place for growing food in harmony with the surrounding ecosystem, but as a gathering, nurturing, and educational space for our community.

Markets Served
- Sweet Beet Market + Café
- Warner Public Market
- Harvester Market
- Local Harvest CSA
- Food pantries
- Area restaurants

19,426 pounds organic produce grown
2.3% increase from 2021

Investing in our soil
- Low-till permanent raised bed system
- Cover cropping
- Intensive cropping
- Crop rotation
- Composting
- Mulching
- Certified Organic
I grew up in the suburbs, in an area and an era which placed low value on connecting to the land. Volunteering at the Sweet Beet Farm has been the antidote! The connections of earth, and growing, and nourishing, and caring all come together here.

- Nancy Jo, Sweet Beet Farm Volunteer

CELEBRATE
Our people and our farm infrastructure: we have solar powered irrigation, high tunnels, and rich soil to grow into the future.

REGENERATE
Real sustainability on the farm is compromised because we’re reliant on outside fertilizers and other inputs.

INTEGRATE
We're developing a composting system to close waste loops and create our own fertility.
SWEET BEET MARKET

Year-round access to local foods from 100+ partnering farmers, makers, and producers.

The market sources directly from hyper-local, local, and regional farmers and producers to provide consistent, year-round food access to the community. With recipes, source identification, and robust communications around how to make the most of local foods, it's also an epicenter for education, information sharing, and community building.

Food Purchases - Sweet Beet Market

- Vegetables: 24.5% of $84,033
- Fruits: 5.2% of $31,560
- Beverages: 6.0% of $35,361
- Baked Goods: 9.2% of $57,896
- Dairy: 10.3% of $80,025
- Meat: 16.9%

Purchases through Sweet Beet Market send money back into our local economy. This supports local farmers, food producers, food system workers, sustainable practices, and more to increase our region's food security and resiliency.

30% of food sales were fresh fruits & vegetables

$350K back to local farmers & food producers

4,200+ customers served
Map of 2022 local & regional vendors
We prioritize sourcing from NH Vendors

Kearsarge Food Hub
home of Sweet Beet

2022 NH Farmer & Producer Partners
CELEBRATE
We reached over 1000 more customers in 2022 than we did in 2021 with services at Sweet Beet.

REGENERATE
Consistently rising food costs make affordability and access to local food a greater challenge for our community.

INTEGRATE
A market refresh to help better display our products, and fine tuning our selection and offerings.

"Great food. Fresh, organic produce from local sources, an environmental and humanitarian focused organization"

~Alan, Sweet Beet Market customer
When we first opened Sweet Beet Café, we had a vision of lovingly prepared food with local, farm-fresh ingredients for our community. We believe it’s an essential link in the farm + market + kitchen connection that makes our local food system more integrated and resilient. As our newest program, we’re still learning how best to utilize the kitchen to serve the needs of our community and the KFH mission.

As of February 2023, the cafe closed temporarily as we continue to navigate which model works best for our team and in service to the community.

875+
Meals prepared for the Community FREEdge.

10
Community events hosted or catered.

Local sourcing & waste diversion
- Local & seasonal ingredients sourced from the same partners that stock Sweet Beet Market.
- Transforming less-than-perfect produce into nourishing meals.
CELEBRATE
The cafe brought people together to enjoy food and conversation, to share ideas, and to bring vibrancy to the space.

REGENERATE
We have work to do in building a model that is sustainable, impactful, and nourishing for our community.

INTEGRATE
We'll be gathering feedback to better understand how this program can best serve our community.

“These folks are obviously invested in the community and genuinely care. Real people doing really great stuff. Thank you for the great breakfast.”

~Cafe customer
FOOD PANTRIES SERVED WITH FOOD DONATIONS:
- Abenaki Helping
- Abenaki Food Pantry
- Bradford Food Pantry
- Henniker Food Pantry
- Hungry Owl at Keene State College
- Kearsarge Lake
- Sunapee Food Pantry
- Warner Food Pantry

18,275+ pounds of food donated in 2022

$2,280 in SNAP dollars & Granite State Market Match

500 Families supported through food donations

$4,265 in discounts to Veterans in Sweet Beet Market

Increase in food donations in 2022 represent more grocery items and prepared meals
3 KEY ELEMENTS MAKE OUR FOOD DONATIONS PROGRAM UNIQUE:

1. The vast majority of what is donated is **high quality, fresh produce**.
2. The majority of donated products are **purchased directly from farmers** or are otherwise recovered from local farms.
3. **We donate what our food security partners order**, allowing people more choice in the foods they consume.

"Thank you for the FREEdge. So helpful right now! We love you all for your kindness."

~FREEdge client

The community FREEdge - 24/7 food access supported by the farm + market + kitchen connection and community partnerships.

8,780+ items including produce, meals, and groceries were donated through the community FREEdge in 2022 -- a $26,650+ total value.

**CELEBRATE**

Keeping up with the growing demand for access to local foods for all neighbors, regardless of anyone's ability to pay.

**REGENERATE**

We'll seek innovative ways to increase food donations sustainably through, gleaning, food drives, and greater collaboration with our partners.
PROGRAMMING: EDUCATION

FARM-BASED EDUCATION

“Your work with Anna has been awesome! The educational material and experience has been fantastic quality :) Thank you for everything you do!”

~Rebecca Hemingway, ELO Coordinator
Kearsarge Regional High School

2022 was all about getting more learners of all ages to the farm. We added two new programs – one for third and fourth graders, and one for highschoolers – and formally opened up the farm for field trips and farm tours so that everyone can come and be a part of the magic of Sweet Beet Farm.

~Julie, KFH's Farm Education Coordinator

Extended Learning Opportunities & Internships
We established a partnership with Kearsarge Regional High School and began offering Extended Learning Opportunities (ELOs), which give high school students school credit for the hands-on learning they do on the farm.

Homeschool Programming
In 2022 we took action to address the need for more hands-on learning options for local homeschoolers. We hosted field trips and started planning our 2023 Farm + Forest Club!

Elementary School Programming
1st, 3rd, & 4th graders of Kearsarge Regional Elementary School work with Sweet Beet Farm educators to engage in curriculum-based, experiential learning at the farm throughout the year.

Field Trips and Farm Tours
We added offerings for field trips and farm tours. Everyone should have the chance to visit the farm! Learn more here.
Bradford's Third Graders have begun a project with Sweet Beet to teach students about the history of farming with particular attention on the Three Sisters and Abenaki farming methods. This project is such a wonderful way to connect to community and continue a relationship begun in First Grade.

~Lauren Duquette, Gr 3 teacher Kearsarge Regional Elementary School
COMMUNITY OF LEARNERS

Beyond our curriculum-based learning on the farm, we're committed to nurturing a community of lifelong learners: from farmer peer networks to home gardeners to eaters!

Tomato grafting workshop hosted by Sweet Beet Farmers, Pierre and Julie

2023 Farm Bill Listening Session in the community room at Sweet Beet

FEED Kearsarge Presents

VICTORY GARDEN TOOLKIT

Lessons from growing food in community.

By: Hanna Flanders & Andy Jeffery on behalf of FEED Kearsarge & Kearsarge Community Network

A guide to growing home & community gardens created with partners in 2022 to benefit home gardeners and community garden sites!

205 unique student learners visited Sweet Beet Farm

2,200 newsletter recipients receiving good food news

8,430 in our Social Media Community of Learners
Actively collaborating with community partners through shared initiatives is an integral part of our community building practices.

**ABENAKI SEEDS PROJECT**
Neighbors growing Abenaki heritage seeds to learn about Indigenous foodways and support Native food security
- **50 home and community gardens** signed up to grow plants from Abenaki seeds.
- **A comprehensive Grower’s Guide** distributed to all growers.
- Harvest tasting & educational event on Indigenous People’s Day,

**FEED KEARSARGE**
(Food Expansion, Education, Distribution)
Year three of this collaboration brought:
- **400 free seedlings distributed** to home and community garden sites.
- **Gleaning programs** rescued produce for distribution through food access channels.

**FOOD SYSTEM RESILIENCY FUND**
LEARNING COHORT & GIFTING CIRCLE
Year-long participatory grant making initiative
- Built relationships with **12 regional food system organizations**
- Emphasis on amplifying BIPOC voices
- Disrupting the status quo around who gets funding for food system projects.
On our Love Local Event:

"Kearsarge Food Hub's commitment to highlighting, and supporting, local producers of all types around the State of NH reinvigorated my participation in the local goods network. It reminded me that I am not alone. That we're all out there struggling together to make our communities more connected, and we're all stronger for it."

~Aaron Lichtenberg, Winni Woods Farm

CELEBRATE

We created and shared videos about five partnering farmers and makers to educate people about the challenges, joys, and future of local food and farming.

Watch the 2022 Love Local Videos

REGENERATE

We're learning how to be strategic about the community initiatives we engage in to prioritize those most in line with our mission and with the greatest impact.

INTEGRATE

We'll seek to strengthen farmer networks by participating in a Climate Farmer Cohort and hosting farmer storytelling events with Vital Communities.
INCOME & EXPENSES
KFH is committed to nurturing a multitude of funding streams to contribute to the financial viability of our charitable activities.

<table>
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<th>Total Revenue</th>
<th>2021</th>
<th>2022</th>
<th>Change</th>
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<tr>
<td>Direct Contributions</td>
<td>$302,261</td>
<td>$364,276</td>
<td>20.52%</td>
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<tr>
<td>Net Sales &amp; Services</td>
<td>$108,408</td>
<td>$166,391</td>
<td>53.49%</td>
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<tr>
<td>Grants</td>
<td>$22,448</td>
<td>$84,347</td>
<td>275.75%</td>
</tr>
<tr>
<td>Special Events</td>
<td>$1,124</td>
<td>$6,071</td>
<td>440.15%</td>
</tr>
<tr>
<td>Donated Goods &amp; Services</td>
<td>$18,400</td>
<td>$14,984</td>
<td>-18.57%</td>
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<tr>
<td>Other Income</td>
<td>$1,104</td>
<td>$1,716</td>
<td>55.42%</td>
</tr>
<tr>
<td><strong>Total Revenue</strong></td>
<td><strong>$435,345</strong></td>
<td><strong>$637,785</strong></td>
<td><strong>46.50%</strong></td>
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<th>Functional Expenses</th>
<th>2021</th>
<th>2022</th>
<th>Change</th>
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<tr>
<td>Programming</td>
<td>$286,061</td>
<td>$412,776</td>
<td>44%</td>
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<tr>
<td>Admin / General</td>
<td>$85,001</td>
<td>$106,131</td>
<td>25%</td>
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<tr>
<td>Fundraising</td>
<td>$45,568</td>
<td>$77,657</td>
<td>70%</td>
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<tr>
<td><strong>Total Expenses</strong></td>
<td><strong>$416,630</strong></td>
<td><strong>$596,564</strong></td>
<td><strong>43%</strong></td>
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INCOME & EXPENSES

INCOME

EXPENSES
INVESTING IN OUR PEOPLE

None of the work outlined in this report is possible without the incredible efforts that our teammates make every day. From a group of 6 volunteer co-founders to a paid staff of 20+ people, we have really come so far nearly 8 short years! As we continue to evolve, our aim is to develop a model nonprofit that is well-resourced, invests generously in its staff, and is grounded in resiliency and joy!

CELEBRATE

We implemented a staff meal program to feed our team through the café operations, expanded our staff, and increased pay rates significantly across the board.

REGENERATE

Current social and economic conditions, like increased cost of living and housing shortages, pose many challenges to recruiting and retaining staff. We have work to do in creating work opportunities that are competitive and fulfilling.

INTEGRATE

We will be doubling down on our efforts to nurture a cohesive, collaborative, and purposeful work environment for all team members.
In 2022, 190 monthly donors nourished KFH's mission. We are so thankful for this committed group of supporters and the energy and hope their recurring gifts generate.

Abenaki Trails Project
Allie Abbey
Bethany & Pete Albrecht
Jennifer Alford-Teaster
Sarah Amitay
Sarah Anderson
Michael Andrews
Patti Ann
Anne Appel
Peter Arnold
Susan Arnold
Lorna Austin
Janet Bauer
Janet Bavicchi
Marc Beauchemin
Susan Beauchemin
Ed Bender
Joslin Bennett
S Marek Bennett
Greg Berger
Alexander Bernhard
Xochiquetzal Berry
Kathleen Bigford
Gavin Bodkin
Lindsey Boisvert
Claire Boland
Larane Bradshaw
Sandra and Steve Bravo
Jessica Bray
Barbara Breitwieser
Connie & Bob Brookes
Karl Brooks
Ellie Brown
Suzanna Brown
Ellen Brownson
Deborah Bruss
Michael Bruss
Nathaniel Bruss
Al Byam
Quimby Cabin
Bob & Missy Carroll
Emily Cawley
Caitlyn Cawthron
David Chaim
Lauren Cole-Johnson
Carol Conforti-Adams
Samantha Cooper
Jackie Cowell
Leah Cummings
Chris Daniels
Caitlin Danielson
Padraic Dayton
Andy DeBergalis
Al Dekin
Margaret Dellert
Wendy Dennis
Karol Dermon
Leslie Dick
Joan Dickey
Julie Doherty
Maria Lourdes Donahoe
Emily Doyle
Lois-Anne Dupuis
Bryan Dwyer
Richard Dwyer
Michael Elmes
Elli & Eva Esperanza
Angelo Falcone
Chase and Charlotte Flanders
Hanna Flanders
Crispin Fletcher
Oliver Flynn
Steve & Dawn Forde
Alesha Forget
Kathleen Forgiel
Jessie Freeman
Christine Frost
Mary Fuller
Patty Furness
Gardens by Ruth
Deborah Gates
Richard Gates
Kaitlin George
Sherry Gould
Beth Greenawalt
Jason Grey
France Hahn
J M Haines
Joy Hammond
Hanover Co-op Food Stores
Scott Haralson
Veronica Harris
Andy Harte
John and Krista Haynes
Nico Hebert
Nancy Heckel
Ellen Hersh
Karen Hodges
Michele Horan
Lauren Howard
Lisa Howard
Mike & Jenny Howley
Cameron Huftalen
Jamie Hupfer
Jonathan Hureau
Dorothy & Andy Jeffrey
Michael Jensen
Deb Johnson
Emily Karmen
Sally Keating
Mary Keegan-Dayton
Marcia & Dick Keller
Eileen Kelly
Dabney Kelsey
Glen & Susan Kerkin
Caroline Kittredge
Alex Koby
Anne Kratz
Laurelyn Ksander
Amy Lamb
Natalie Lanocha
Cassandra Lashier
Karen LeMaire
Emerson Lennon
David Levine
Signe Linville
Julie Loosigian
Sandy Luckury
Elisha Luicha
Scott and Lisa Maclean
John Magee
Jeff Maguire
Tara Mahady-Coltey
Deborah and Harry
Mahar/Seidel
Leon Malan
Marie Maliauwco
Thorsten Mali
Sharon Marshall
Mary Marzelli
Scott McCaskill
Bradley Morrow
Susan & Don Moss
Benjamin Moyer
Patti Mullin
Anna Muncy
Justin Munroe
Paige Newman
Steve Newman
Robert O'Neil
Joan Packard
Amy Pagnani
Marina Paladino
Ryan Parsons
Elizabeth Peterson
Maggie Pickard
Kaylin Purple
Mary Raulston
William Reinsein
Lori Richer
Denise Rico
Monica Rico
Roberto Rico
Sandy Robinson
Bea Ross
Zelma Ross
Kit Ross
Beth Ruggieri
Pam Sanborn
Brian Scannell
David and Mary Jane Scott
Alicia Simoneau
Susan E. Smith
Frederick Stecker
Susie Stella
Maria Storm
Greg and Marilyn Swick
Judy Thackaberry
Lea Thomas
Kristina Thompson
Randy and Jill Thompson
Christian Van Kipp
Brianna Villandry
Phyllis Wadsworth
Debra Walker
Jaime Webb
Aviva Whelan
Diana Wieland
Persis Wirkkala
Harold Wright
Emily Wrubel

“The impact of the Food Hub is clear on a daily basis in the community! Thank you for your dedication and the heart in all you do!”

~ Monthly Donor
Every donation big and small is deeply appreciated and directly supports all KFH programs and services.

Please note that we have made every effort to ensure that this list is accurate and appears according to donor wishes. If there is an omission or error, please know that it is in no way intentional and accept our deepest apologies. Please contact Co-Executive Director France Hahn at france@kearsargefoodhub.org with any questions or concerns.
CORPORATE SPONSORS

Secondwind
Naughton & Son Recycling
Bar Harbor Bank & Trust
Village Sports

ORGANIZATIONS
Bradford Police Department
Captrust
Embrydery
Genuine Local
Hanover Cooperative Community Fund
Henniker House Bed & Breakfast Inn
Jake's Market & Deli
New England Grassroots Environment Fund
Old Hampshire Designs
Spring Ledge Farm
Sunapee Seasons LLC
Tuckaway Farm
Z&M Sheetmetal, Inc.

FOUNDATIONS
Allenby Charitable Fund
Dorr Family Foundation
Dorr Foundation
Eversource Energy Foundation, Inc
Howard Family Foundation
Joy & Michael Snyder Charitable Fund
Kittredge Family Charitable Fund
Muratoglu Orme Family Fund
NH Charitable Foundation
NH Charitable Foundation's Charles & Cynthia Kelsey Fund
NH Charitable Foundation's Tacoma Fund
Palmisano-Moore Family Charitable Gift Fund
Prospect Foundation
Sethness Family Foundation
Sherill Meise Family Trust
Tad & Nancy Jeffrey Fund
The David Tick & Kathleen Bollard Charitable Fund

LOVE LOCAL AUCTION DONORS
Abbot Hill Creamery of TWCF
Alicia Bergeron
Witching Hour Provisions
Ararat Forge
Back Roads Granola
Becky Sawyer
Blaswater Mustard Co
Wild Iris Hancrafts
David Ernster Ceramics
Elizabeth D. Gibbs
Erica Walker Jewelry
Evergreen Healing Arts
Feathered Friend Brewing Company
France Hahn
George Beaton
Hreebee Geesb
Homegrain Creations
J. Ann Eldridge
Jennifer Silvia Nutrition
Kearsarge Gore Farm
Kearsarge Woodworks
Local Harvest CSA
Main Street Bookends
Micro Mama's
Mt. Kearsarge Indian Museum
NOK Vino
Nourish Holistic Health & Nutrition
Oh Darling Photography
Pine Hill Ski Club
Quimby Cabin
Randy Fleury Honey
Sew There!
Short Creek Farm
Soul Source
Susan Reeder Moss
Sweet Beet Market
Sweet Beet Market + Cafe
Tara Mahady
The Healthy Porcupine
The Kitschy Wick
Twigs Firewood
Vegetable Ranch
Wayfarer Coffee
Roasters
Western Abenaki
Baskets by Sherry and Bob Gould
Winnipesaukee Woods Farm
Wood Thrush Farm
ACTIVE PARTNERS

Abenaki Helping Abenaki Pantry
Abenaki Trails Project
Bradford Elementary School, KRSD
Bradford Food Pantry
Colby-Sawyer College
Evergreen Healing Arts
Henniker Food Pantry
Hopkinton Historical Society
Kearsarge Community Network
Kearsarge Neighborhood Partners
Kearsarge Regional High School
KLS Food Pantry
Main Street Warner, Inc.
New London Hospital
NH Food Alliance
NH Food Hub Network
NOFA NH
Spring Ledge Farm
The Hungry Owl
Unless LLC
Vital Communities
Warner Connects
Warner Public Market

"As a nonprofit organization helping neighbors flourish, KNP coordinates volunteers to package and deliver produce from KFH to local food pantries on a weekly basis throughout the year. Each spring, FEED Kearsarge’s Tray it Forward initiative is our largest collaboration. We are honored to work beside the Kearsarge Food Hub, and applaud them for their commitment to education, ensuring community resilience, and promoting access to local food resources for all neighbors."

~Nancy Allenby,
Kearsarge Neighborhood Partners

PROJECTS WE SPONSORED

NH Eats Local Month
NH Food Alliance Statewide Gathering
Bradford Center Meetinghouse
NOFA-NH Winter Conference
NOFA-NH Share the Bounty
Project Sunapee
Thank you to our 80 volunteers from 2022! These folks show up and contribute their time, energy, and heart to help KFH operations sing with resonance and community connection!

Cody Anderson
Morgan Anderson
Peter Arnold
Eliot Austin
Tim Austin
Andrea Ávila
Ashleigh Barker
Carter Bascom
Garrett Bauer
Janet Bauer
Damon Bell
Matthew Bennett
Kathleen Bigford
Peter Blank
Sandra Bravo
Amanda Brendell
Erica Broman
Ellen Brownson
Pam Bruss
Laurie Buchar
Kecia Burns
Abby Castriotta
Nancy Jo Chabot
Anna Cook
Jenna Cook
Bo Cummings
Leah Cummings
Liv Cummings
Dani Deely
Waylon Deely
Joey Desaro
Ann Eldridge
Charlotte Flanders
Chase Flanders
Oliver Flynn
Elizabeth Forgiel
Dick Gates
Jorge Guerra
Kellianne Hamburg
Sarah Hansen
Krista Haynes
Harper Heath-Austin
Mike Heffernan
Karen Honan
Marty Hopkins
Mike James
Andy Jeffrey
Dorothy Jeffrey
Ben Jones
Zack Jones
Natalia Karaulova
Charlie Kelsey
Dabney Kelsey
Caroline Kittridge
Julie Loosigian
Lisa Loosigian
Tara Mahady
Leon Malan
Janet Miller Haines
Denise Mitchell
Peter Mitchell
Will Moss
Don Moss
Susan Moss
Patti Mullin
Jay Mutschler
Anna Phelan
Matt Phelan
Linda Porter
Alan Reetz
Denise Rico
Monica Rico
Laura Ryder
Sage Scott
Connor Shannon
Martin Sheerin
Maria Storm
Max Thompson
Lynn Zeltman
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Lilly Landes
Dustin Laverack
Shannon Osteen
Katlyn Paquet
Zoe Parys
Andy Post
Brianna Sink
Connor Snarski
Scott Sweatt
Jeff Volkers
Connor Winter
Jacob Baldasaro

Kaitlyn Blaisdell
Michael Brown
Anna Cook
Leo Esperanza
Hanna Flanders
France Hahn
Pierre Hahn
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Jake McCormack
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