LETTER FROM THE EXECUTIVE DIRECTOR

Greetings, Good Food People.

Thank you for your patience. This annual report contains information on 2017 and 2018—both were action-packed years. Also, thank you for taking the time to learn about what Nourish has been up to.

In 2017, a funding source closed for Nourish due to a shift in funding structure. In turn, many sites contributed financially to continue with our services. We were honored they believe in Nourish, and that the healthy snacks, and good-food education and experiences we've been delivering are making a solid impact with their audiences.

Around the same time, we learned that a partnership grant from the USDA Community Food Systems was awarded to Sheboygan Area School District (SASD). This grant allowed Nourish to develop similar materials to offer more schools, organizations, and beyond, such as:

- School Garden Guidance: Nourish staff can assist a “School Garden Team” with planning, implementing and maintaining school gardens
- School Garden Education: Our staff can assist teachers and provide education using the School Garden educational videos and curriculum.

Near the end of 2017, Nourish Board of Directors and staff explored growth opportunities, which included assessing a significant donation offer from Dick and Kris Bemis—13 acres of land and a renovated barn, known as the historic Miley Barn in Sheboygan Falls. After much discussion and thought, we determined that although it was a large asset to accept, we could significantly increase our impact on the community and eventually become a good-food destination for Sheboygan and beyond.

So, we began the journey of accepting the beautiful Miley Barn. We knew we had to roll up our sleeves and get to work by organizing a capital campaign to complete a commercial kitchen and education classrooms.

Nourish moved in to the Miley Barn last August, and our supporting organization, Miley Farm, Inc. officially accepted the donation in December 2018.

In addition to the major changes, in 2018 we said hello to our Office Manager (now the Operations Manager), Nicole Hansen. We said goodbye to Jacob Lambrecht, our Urban Farm Manager and Culinary Coordinator (and poet) after three years of dedicated service and impact.

We are excited about the future, to say the least. In 2019, we turn 10 years old and we are settling into our first owned space, where we’ve enjoyed the warm welcome received from the City of Sheboygan Falls.

Sincerely,

Heather Cleveland
Executive Director
2019 marks the 10-year anniversary of Nourish. I am amazed at what Nourish has grown into from its formation by a group of passionate volunteers sitting around a kitchen table in 2009! The same reasons that drove a small group to launch Nourish still exist today. Health issues—particularly in our youth, resulting from poor nutrition and food choices driven by lack of food knowledge and lack of access to healthy foods—continue to be a major issue in our community. The continued demand for solutions and services to help address these issues are what drive our programming in schools and throughout the community. Nourish continues to be the community good-food leader and resource for individuals, families, school districts, nonprofits and companies in this county.

With that in mind, I had shared our strategic objectives in my 2016 letter:

1. Focusing and refining our programs to maximize the impact on our community while being financially efficient
2. Building staff and board capacity to deliver those programs
3. Creating the required systems and structures to ensure that we have the financial resources to deliver those programs

I am proud to share that we have exceeded our expectations for all three objectives which has allowed us to significantly increase our programming and impact.

I am doubly proud that we have done this while working with Dick and Kris Bemis to explore and ultimately accept their generous donation of the restored historic Miley Barn situated on 13 acres in Sheboygan Falls. This is now Nourish’s new home, with future additions in the works that will allow us to dramatically increase our programming and provide a wonderful good-food hub for Sheboygan County.

Thanks to you and your commitment to Nourish and good food, we are making a difference by building a healthier and stronger community.

Sincerely,

Paul Bartelt
Board President

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**LETTER FROM THE BOARD PRESIDENT**

**PHYSICAL EDUCATION PROGRAM GRANT**

In 2017, Nourish activated the first of the three-year Physical Education Program grant (PEP) with our partner, Sheboygan Area School District (SASD). This was an incredible opportunity, as the grant was only one of 16 awarded to school districts across the country. Nourish worked with the SASD nutrition team two years prior to write the grant, which would be used to create a nutrition curriculum and infrastructure to provide good-food education in local elementary schools, to K-5 grades.

Nourish works closely with SASD physical elementary education teachers about how best to develop the curriculum and materials, measure the impact and support existing programming.

**FIRST YEAR: 2017**

- Baseline data was gathered from 3rd and 5th graders at SASD elementary and middle schools in the spring semester of 2017 regarding food consumption habits and experiences involving food outside of school, such as at home or at a local farm or garden. In total, 643 students from 10 of the 12 elementary schools participated in the survey. This Good Food survey will occur annually to identify trends or changes in food habits over the course of the PEP grant.
- The USDA MyPlate curriculum was provided to all classes, grades K-5, in the district.
- Meetings with kindergarten and 5th grade teachers took place to introduce the curriculum and to get feedback for supplemental nutrition education.
- Nourish staff taught a lesson on seeds and farming from the USDA MyPlate curriculum to all interested SASD kindergarten classes.
- Nourish staff developed nutrition education to supplement key lessons from the district’s newly adopted science curriculum.
- Nourish staff also met with all SASD elementary school physical education instructors and began developing nutrition education for use in physical education classes.
- To extend the PEP grant to high school students, Nourish arranged seven field trips that allowed 300 students from North and South high schools to visit a local farm or food production facility. Nourish staff also provided 14 good-food education presentations to botany, culinary, fitness, and chemistry classes.

**SECOND YEAR: 2018**

- With a SASD Registered Dietitian and feedback from 4th-grade students at Sheridan and Longfellow elementary, Nourish developed six nutrition education flyers and 10 nutrition education videos. A body image poster was also created, collaborating with Mental Health America.
- The USDA MyPlate signage was displayed in school cafeterias to help students recall the nutrition education as they made their school lunch selections.
- The second annual Good Food survey was distributed to all SASD 3rd and 5th grade classes to collect additional baseline data regarding food habits and experiences. In total, 815 students from 11 of the 12 elementary schools invited participated in the survey.
- Two Nourish staff members attended the Edible Schoolyard Project Training, learning how to integrate education on various school subjects into school gardens and cooking classes.
- Another year of middle school outreach took place, with Nourish staff meeting with health teachers to plan how best to enhance existing nutrition education.
- Seven nutrition/garden presentations were shared at North and South high schools and students took two field trips to local food producers.


**Harvest of the Month**

**IN 2017:**
Nourish expanded its Harvest of the Month into all 13 Sheboygan area elementary schools (up from eight in 2016). This is an educational resource about food items that are seasonally appropriate and can be locally sourced. This resource engages elementary-aged students in the lunchroom and during events after school. On average, the produce purchased from grocery stores travels 1,500 miles from the field before it hits our table. Our goal with these Harvest of the Month materials is to educate about items that can be sourced from a neighboring farmer throughout the year to get the freshest, most flavorful and nutritious food. Harvest of the Month education meets academic standards in areas of nutrition, math, and science. (NOTE: Take a peek at these materials at NourishFarms.org. You can download these same tools to help promote nutrition wellness in your home, business, and elsewhere in the community).

As part of executing the PEP grant, Harvest of the Month education materials were developed into a three-year rotation of various in-season and seasonally appropriate crops, yielding a total of 36 Harvest of the Month sets that students will be exposed to from K-5 grades. Work is currently being done to translate the materials into Spanish.

**IN 2018:**
Nourish created a 10-lesson garden curriculum called Life in the Garden by developing complementary educational videos to enrich the lessons and also meet the diverse needs in each classroom. Nourish was welcomed into Jefferson’s summer school to pilot lesson materials in the garden space. One-hour classes ran Mondays-Thursdays. Every Thursday, the students walked to Nourish’s Educational Urban Farm to review what they learned that week in their own garden space so that they could apply their knowledge to a larger scale. Students were able to taste test different crops throughout the summer and were able to take a field trip to the local Farmers Market to see what foods could be grown in their backyards. The final curriculum product included posters, flash cards and a magnetic garden kit that allows students to design their own garden beds.

**SNACK PROGRAM**

The Snack Program is delivered to elementary schools in Sheboygan and Plymouth, the Sheboygan Boys & Girls Club and the Salvation Army. Nourish partners with local companies such as HSA Bank of Sheboygan, which allows their interested employees to volunteer by preparing the snacks with our staff prior to being delivered to the sites. According to data gathered through Public Health in Sheboygan in 2017, it was reported that 19% of children, classified as 0-17 years of age, consumed two or less of the recommended five cups of fruits and vegetables per day.* Additionally, only 48% of children were reported to consume the recommended five cups of fruits and vegetables per day. With our school and community partners, we collectively aim to help students get the USDA recommended five cups of fresh produce daily and grow their appreciation and desire to do so on their own.

Funding for the Snack Program is provided by community organizations, grants, federal reimbursement, schools, local donations, and money raised from our Good Food Party. Nourish has established a 36-month curriculum, rotating a Harvest of the Month item that serves many purposes beyond feeding these students. This plan allows farmers to forecast produce needs, schools to plan nutrition lessons and anticipate programming needs; students to identify seasonal patterns; and Nourish and school staff to fine-tune education and recipes to feature each month.

**IN 2017:**
- A healthy snack—created with the Harvest of the Month item—was served to 365 students across eight sites once a week, for 35 weeks of the school year.
- One exception is Jefferson Elementary, which has expanded the Snack Program and other farm-to-school activities to three days, with the help of the USDA.

**IN 2018:**
- 425 students served weekly, with education and a Harvest of the Month dish.
- About 14,500 total healthy snacks served.
- Additional measurement ratings were implemented, asking students to rank on a 1-5 scale, how much they liked the item they sampled.

The Snack Program not only targets behavior changes in the students: it works to change systems in the sites serving these healthy snacks. For example, as sites start to grow gardens, staff gain interest in Farm-to-School and School Garden activities. Nourish also works to change the community as a whole by engaging businesses, such as HSA Bank of Sheboygan. Over 35 weeks, HSA provides four volunteers for two hours weekly to support Nourish in serving locally sourced, freshly prepared snacks.

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SNACK-TIVITY

Snack-tivity is a physical activity offered alongside the Nourish Snack Program, exposing the students to an expert instructor in an activity that may not be accessible to students outside of school. The program was piloted at the Sheboygan Boys and Girls Club in December of 2016.

IN 2017:
- Nourish Snack-tivity provided a class on Muay Thai Kickboxing, followed by a six-week session of soccer at the Sheboygan Boys & Girls Club.
- Following the two sessions there, Snack-tivity branched out and offered a six-week yoga course at Longfellow Elementary School in Fall of 2017.
- Snack-tivity had over 40 individual participants from the Sheboygan Boys and Girls Club and 25 participants from Longfellow Elementary.

IN 2018:
- Expanded to five additional sites in Sheboygan and Plymouth: Salvation Army, Jefferson, Horizon, Parkview and Fairview elementary schools.
- Ten professional instructors taught 75 total sessions to students in subjects such as yoga, kickboxing, Tai Chi, Pilates and line dancing.

SCHOOL GARDENS

IN 2017:
Nourish developed a School Garden curriculum consisting of 10 lesson plans for each grade to be implemented at Jefferson Elementary. This complements the greenhouse that was installed in spring of 2018. The curriculum is designed to coincide with science standards and provides in-class and garden-class activities for learning.

IN 2018:
Nourish created a Garden Guidance package for Jefferson Elementary teachers to help them integrate the curriculum into their existing science, math, health and other subjects. In the fall, Nourish worked with the newly formed Jefferson Garden Club to dig up sweet potatoes, plant garlic bulbs, seed radishes, harvest brussels sprouts, and raise funds for the Club’s t-shirts via a caramel apple sale. The school’s Garden Club consists of 20 students (ranging from K-5th grade) who help care for the garden space.

SUMMER LUNCH

Nourish delivers its programs with a socioecological model in mind, meaning that individuals can only change habits or behaviors if they have new or greater opportunities from their surroundings such as peers, businesses, schools, family, local ordinances, federal policy, etc. Nourish works with the Sheboygan Area School District to utilize federal dollars and opportunities to continue providing students healthy food choices beyond the school year and into the summer at six different sites.

This partnership starts by using locally sourced produce from AJ Produce so students have fresh and local produce in their salad bars. The produce featured was cucumber, kohlrabi, tomatoes, strawberries, snap peas and green beans.

Students are encouraged to try the featured items by Nourish volunteers who use pictures, plants, stickers, and an upbeat attitude to make the featured lunch item exciting. When students are reminded to make healthy choices as they are trying food, they take, and eat, more of it.

IN 2017:
- 10 site volunteers (from HBA Bank of Sheboygan) educated 800 students weekly
- 4,800 lunches prepared and served by SASD over the six-week program at six sites

IN 2018:
- Sheboygan Area School District continued to serve the Harvest of the Week during the Summer Lunch program. Educational materials and stickers were provided to educate and encourage students to try the fresh produce.

BREAKFAST OF CHAMPIONS

Nourish was asked by the SASD Wellness Department to provide its teachers throughout the district with “appreciation breakfasts” onsite over the course of the school year. With a focus on wholesome food choices and which foods are available locally. Nourish delivered breakfast to 11 sites in 2017 and to nine locations in 2018. Ranging from 25 to over 75 people per site, Nourish served breakfast to over 400 SASD teachers and staff each in 2017 and 2018.
NOURISH FARMS, INC. (NOURISH) WAS FOUNDED by Carol Christensen. The idea started with a farmers market salad served at the Salvation Army in 2008. Guests at the meal came up for seconds and thirds of the salad that Carol and her family were helping serve. Near the end of the meal, a guest gave Carol a thank-you note written on a napkin. The note thanked Carol for the fresh salad and noted that fresh food was a treat for people in need. Carol later saw that napkin hanging in her daughter’s bedroom. Shortly after that, Carol came up with the concept of the “Farm-to-Table Tour.” She reached out to several local farmers including Peter and Bernadette Seeley from Springdale Farms, Jake and Heather Lambrecht from Garden of Weedin’, and Stephanie Bartel from Old Plank Farm. Carol also recruited other organizers including Chef Mike Zeller who was in between gigs and was happy to be part of the initiative.

Initially, Carol thought Nourish could be a chapter of another national organization, but that national organization did not yet exist. With that, Sheboygan County Interfaith Organization (SCIO), which also hosted the Sheboygan and Plymouth Farmers Markets, took the program in. The next program to emerge was After-School Snack. Nourish learned that after-school programs either offered no snack or overly processed food. Nourish began to offer a fresh, seasonal, homemade snack to former Washington Elementary School and Boys & Girls Club Stayer Center.

Soon after that, it was realized that the Sheboygan Area School District did not take advantage of federal funds to assist with lunches during Summer School. United Way, Early Learning Center, Boys & Girls Club, and Nourish took the lead and began packing bag lunches for the students—serving hundreds of students and youth in the community each day during the 5-6 week Summer School session. Nourish provided the farm-fresh component of the Summer School Lunch—using produce from the partner farms established through the Farm-to-Table Tours.

With support from United Way of Sheboygan County, Nourish hired a Director as its first employee and continued to be a program under SCIO. Between 2011 and 2013, Nourish increased community outreach with cooking demonstrations and samples at the Sheboygan Farmers Market.

Initially, Nourish was hosted at the Boys & Girls Club. Nourish began Masonic Lodge 72 in 2014 as its new home, which enabled a larger kitchen for meals and more space for workshops. In the fall of 2015, Nourish moved into the historic Miley Barn, donated to Nourish by Dick and Kris Bemis. In addition to increased programming, Nourish now has new revenue opportunities and enhanced abilities to make Sheboygan County a healthier community, where people make more wholesome food choices and have better access to local, good food.

### Timeline: a decade of Nourish Farms, Inc.

#### 2009

- Nourish was founded by Carol Christensen.

#### 2010

- Nourish hired a School Garden Educator.

#### 2011

- Nourish hired a Program Coordinator and two part-time Urban Farm Managers to develop and oversee a two-acre property previously a restaurant, so the major components for a commercial kitchen were already in place to help Nourish be more efficient in preparing its food and snacks for schools and other organizations.

#### 2012

- SCIO hired a Food Justice Director to oversee the Nourish programs and the Farmers Market.

#### 2013

- SASD was awarded the USDA Farm-to-School Grant.

#### 2014

- With programs gaining demand in the schools and community, it became clear that Nourish was ready to become its own nonprofit organization.

#### 2015

- Nourish separated from SCIO and United Way became Nourish’s fiscal agent. Nourish graciously accepted donated space from Jake’s Cafe during this transition time. Jake’s Cafe allowed Nourish to meet people in the community and increase awareness about its mission.

#### 2016

- Sheboygan Area School District (SASD) was awarded the Carol M. White Physical Education Program (PESP) Grant (3-year grant). SASD contracted with Nourish to develop and implement nutrition education through the elementary school science classes and to acquire guest speakers and field trips for the high schools. To support the grant work, in January 2017, Nourish hired an Education Coordinator to develop and manage the program.

#### 2017

- SASD was awarded the USDA Farm-to-School Grant.

#### 2018

- That brings us to today. Program expansion is on the horizon, along with a permanent space at the historic Milely Barn, donated to Nourish by Dick and Kris Bemis. In addition to increased programming, Nourish now has new revenue opportunities and enhanced abilities to make Sheboygan County a healthier community, where people make more wholesome food choices and have better access to local, good food.
COMMUNITY DINNERS
Nourish introduced Community Dinners as a way to offer local residents an experience where any community member from any background could gather with others and share a meal created with seasonal, local, healthy ingredients. Each three-course dinner had a theme (St. Patrick’s Day, Latino Night, Native American Night, etc.), often prepared by a local chef, with assistance from Nourish volunteers. Nourish staff opened each meal with a short presentation or teachable moment with guests.

Nourish held 12 Community Dinners at its rental location on 13th Street and Georgia Avenue each month in 2017, but only four dinners in 2018 after Nourish moved to its new home at the Miley Barn in Sheboygan Falls. Once a community kitchen is built at the barn, Nourish plans to return its Community Dinners, hopefully by 2020.

IN 2017
• Twelve monthly dinners fed 240 community members who gathered to share a meal with others from Sheboygan County.

IN 2018
• Four dinners were held, serving a total of 152 community members. Demand was increasing, as three of the four dinners sold out.
• Examples of local food served included: Grass-fed beef from Century Farms, trout from Plymouth Springs and fresh produce from the Nourish Educational Urban Farm.

SHEBOYGAN HOUSING AUTHORITY
Nourish also worked with the Sheboygan Housing Authority to offer Community Dinners at adult residential locations in Sheboygan. Nourish engaged those residents with board games, cooking demonstrations, garden-based education and more. Nourish supported residents who wanted to start gardens at the Tamarack House, and also worked with volunteers from the Sheboygan Housing Authority who wanted more hands-on experience at the Educational Urban Farm near RCS.

IN 2017
• Between January and August, Nourish engaged 50 people through two dinners a month.
• More than 175 meals were prepared and shared with residents.
• Nourish helped start gardens at their housing sites to empower residents to try more fresh produce by giving access to where they live.

FARM-TO-TABLE TOURS
In 2017, Nourish hosted 43 individual participants over 11 Farm-to-Table tours at three of our partner farms: Springdale Farms (Plymouth), Old Plank Farm (Plymouth) and Perennial Farms (Waldo). Several participants returned for multiple tour experiences.

After the farm tour, groups of between 12 and 30 people worked alongside the farmer and Nourish volunteers to harvest seasonal produce. The participants then met with a local chef (at community organizations such as Salvation Army or Bridgeway House) to prepare a meal using the produce harvested at the farm. Together, they created a meal that featured a fresh salad, a main entrée, dessert and beverage, that were later served to the shelter clients. Farm-to-Table Tours were put on hold in 2018 due to Nourish moving to its new location at the Miley Barn in Sheboygan Falls, where no kitchen currently exists.

2017 HIGHLIGHTS
• 11 tours and meals completed
• 43 different people participated
• 5 volunteers and 2 interns helped with tours
• 5 different chefs engaged
Nourish maintains a two-acre urban farm across from RCS Empowers on Geele Avenue in Sheboygan, which is home to vegetable gardens, a small orchard, perennials, two bee hives, and a large pollinator flower bed. This small farm allowed us to grow and harvest a variety of food to serve in our farm-to-school and farm-to-community programs, while also serving as a site to host a variety of workshops on gardening, pollination, soil health, composting, etc.

**IN 2017**

- Over 1,200 pounds of food were harvested and served to nearly 1,000 people involved in the Nourish Snack Programs, Summer Lunches, Community Dinners, Nourish events, and other community activities.
- Sheboygan South High School’s greenhouse again served as the starting point for many of our seedlings. Nourish kept this farm cared for with the help of 252 volunteers from groups such as RCS, Johnson Financial, Sargento, Sheboygan North High School, United Way, Kohler High, South High and LTC, as well as individuals from tour groups and walk-ons during open volunteer hours.
- Intern Brandi Bohlman and Katie Scharenbroch joined us part-time to assist with farming basics. Brandi later joined the Nourish staff full-time as our Farm-to-School Educator.

**IN 2018**

- More than 1,700 pounds of produce were harvested, and either processed and stored for use in upcoming programs or donated to the community.
- Thanks to funding provided by Kohler Co., Nourish hosted two part-time internships: Cheryl Weyker and Meg Olson. They worked under the supervision of Farm Manager Jake Lambrecht.
- Nourish is looking forward to building up a new Educational Urban Farm at the Miley Barn in Sheboygan Falls. Our new home at Miley is on 13 acres, including our renovated Miley Barn. In 2019 and the coming years, we will plant and maintain vegetable gardens, our existing orchard, perennials, pollinator beds, and more.

**GOOD FOOD PARTY**

**IN 2017**

- Good Food Champion
  Nourish Farms established its first annual Good Food Champion Award during its annual Good Food Party. The inaugural award went to Judi Smith, Nutrition Coordinator for the Sheboygan Area School District (SASD). From the classroom to the lunchroom and beyond the school, Judi Smith made a large impact in Sheboygan.

**Sponsors**

**GREENHOUSE SPONSORS**
- Bemis Manufacturing Company
- Paul and Beth Bartelt
- Prevea Health
- Windway Capital Corp.

**SPROUT TABLE SPONSORS**
- Huberty CPAs
- Katherine Ribiich
- Sheboygan Area School District

**IN 2018**

- Good Food Champion
  Our 2018 Good Food Party Champion Award went to Peter and Bernadette Seely of Springdale Farm, who celebrated 30 years of producing local, nourishing food.

**Sponsors**

**EMPOWERING SPONSORS**
- Johnsonville
- Kees, Inc.
- Masters Gallery Foods Inc.

**SUSTAINABILITY TABLE SPONSORS**
- Lauren Adel Klich
- Quasius Construction, Inc
- The North Point Group at Morgan Stanley
- Timothy Sieger Thrivensi Financial
- Vollrath Co.
- Windway Capital Corp.
- Bea Miley and John Coblenz

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- Windway Capital Corp.
- Bea Miley and John Coblenz
OUR NEW HOME

MILEY BARN

The beautifully renovated Miley Barn, with 13 acres of property, is the new permanent home of our Nourish Good Food Education Center and our Educational Farm. This historic farm was originally a dairy farm owned by Alfred and Marjorie Miley. The first floor is now the Nourish office, while the second floor Loft serves as our meeting and event space.

The surrounding acres will be transformed into our new Educational Farm, to include vegetable gardens, existing and expanded orchards, prairie areas, perennials, bee hives, pollinator flower beds, and more as we continue to grow. In 2019, Nourish will break ground on our future kitchen addition and continue to develop our new farm site.

LOFT

Nourish is accepting reservations through the end of 2020 in the new, rustic Miley Barn loft. Events such as meetings, weddings, corporate dinners, fundraisers, and other events are welcomed.

Looking to schedule a tour or book an event?

Contact our Operations Manager, Nicole Hansen, at nicole@nourishfarms.org or by phone at 920-550-2020.

Current 2019 Individual and Organization Nourish Members will receive one loft rental at 10% off. Local non-profit organizations are also eligible for one event rental at 10% off.

FINANCIAL SUMMARY

2017

Total Income: $337,286
Total Expense: $351,776
Net Fixed & Liquid Assets Less Liabilities:
Beginning of 2017: $211,130
End of 2017: $196,640

2018

Total Income: $434,286
Total Expense: $477,201
Net Fixed & Liquid Assets Less Liabilities:
Beginning of 2018: $196,640
End of 2018: $1,063,513

In addition, Nourish is raising funds for a kitchen at Miley Barn. There was $911,019 revenues raised and total expenditures of $1,231,353 for the project through the end of 2018. Additionally, $20,600 of fixed assets are included in net fixed assets.

Learn more about loft rental pricing and policies at www.nourishfarms.org/pricing-and-rental-information
2017 CONTRIBUTIONS

MONETARY DONATIONS

ORGANIZATIONS
Altrusia Club of Sheboygan
Catherine B. B Shayer Family Foundation
First Congregational UCC
Johnsonville Sausage
Kohler Company Stewardship
Kohler Foundation
Kohler Hospitality & Real Estate Group
Meitita and Joan Pick Charitable Trust
Perennial Farms LLC
Saxon Homestead Farm
Three Sheeps Brewing Company

TRUST
United Way of Sheboygan County
Yoga on the Lake

INDIVIDUALS
Austen Bemis
Jason and Heidi Bemis
Jon and Dana Bemis
Richard and Kristin Bemis
Wendy Bemis
Erik Bemis
Evan Bemis
Finn Ryan
Kevan Kent Caldwell
Ian Crocker
Jeff Gibson
Laura Hartman
Kenny and Vesla Hoschen
Fred J. de la Cota
Daniel Knoedler
Steven and Catherine Larson
David Larson
Kristin Larson
Nick and Julie Leonhard
Lisa Lohmann
Julia Leo-Buchholz
Joel and Luise Lubbers
Benjamin Lubbers
Ryan Lubbers
John Katie Miller
Jennifer Murray
Linda Ottensman
Roy Furrung

2018 CONTRIBUTIONS

Jeffrey Rammer Freye
James Schreiber
Steve Schreiber
Thomas Schreiber
Karlo Scott
Michael and Mary Sellinger
Michael and Nichola Shayer-Suprick
Philip and Martha Steinbrucker
Michael Vonshinkel
Ann and Gary Vandergem
Rachel Wood

MEMBERSHIPS

ORGANIZATIONS
Beagle & Associates, LLC
Better Life Chiropractic and Wellness
First Congregational UCC
Just Kids Dental
Lake Orchard Aquaponics

INDIVIDUALS
Mark and Laura Becherer
Daniel and Nancy Buhr
Brian and Jessica Childs
Jerry and Lori Dearing
Louise Engel
David and Cheryl Glaas
Amy Giffin
Carrie and Charles Green
Kimberly Keller
Mike and Pam Langan
Geralyn Leannah
Carrie Caselton Lowe
Mike and Deb Matoska
Fat and Mitchel Mugan
Kirk Ossar
Darren and Elise Opal
Jon and Carol Rost
Joe Sheehan
Margaret Treager
Greg Zach

MONETARY DONATIONS

ORGANIZATIONS
8th Street Ale Haus
Alliant Energy Foundation
Catherine B. Shayer Family Foundation
Catholic Women’s Charity Club
Cleveland State Bank
F. K. Bemis Family Foundation
First Congregational UCC
Frank G. and Frieda K. Brots Family Foundation
H.S.A. Bank
Herman Miller Cares
Kohler Company Stewardship
Merkel Foundation
Sargento Foods
Bartor Foundation
Sheboygan County Beekeepers Association
Society Insurance
Thrivent Financial
Trust
United Way of Sheboygan County

INDIVIDUALS
Paul and Beth Bartelt
Ellie Bemis
Lisa Brotz
Pamela Butler Channel
Scott Cleveland
Mason and Molly Crosby
Bret Dreyer
Louise and Paula Gentzle
Adelle Kooten
Daniel Knoedler
Edward and Laura Krawitt
Mike and Pam Langan
Michael and Stephanie Larson
Edward and Jacque McKevey
Whitney Morales
Shelby Myers
Darren and Elise Opel
Jeffrey Rammer Freye
Dave and Sandy Sacher
Dan and Terri Saxe
Dr. Charles Schievogt and Linda Adams
Paul and Lorraine Schroeder
Ron and Mari Hanczyk
Walter Vollrath
Charles Teager
Lusse Teager
Greg Zach

IN-KIND DONATIONS

ORGANIZATIONS
Alchemy Salon
Benas Manufacturing Company
Chateau De Pere
Dinners with Class
Drury Farms
Golden Bear Farm
Healthy Lving Acupuncture
Kohler Gardener
Lake Orchard Aquaponics
Marten-trillings True Value
Milwaukee Pils
Noct
Old Plank Farm
Perennial Farms LLC
RCS Empowers, Inc.
Sacred Earth Farm
Sailing Education Association of Sheboygan
Sargento Foods
Saxon Creamery

INDIVIDUALS
Bill Curry
Adam Defibe
Brian and Kelly Karth
Ken Kuo
Steve Schmidt
Phillip and Martha Steinbrucker
Mary Tauscheck
Jackie Zolp

MONETARY DONATIONS

ORGANIZATIONS
3 Sheeps Brewing Company
52 Stafford
8th Street Ale Haus
Boman Automotive
Chiro-Health Chiropractic Care Center
Christopher Farm & Gardens
City Sweet Honey
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Special thanks to Dick and Kris Bemis for their generosity above and beyond in-kind donation of the Milay Barn and 13 acres of property, for Nourish's first permanent home.
VISION
To help create a healthy community through food security.

MISSION
By providing equitable access to hands-on education and connections to local, sustainable food systems,
Nourish empowers the community to make wholesome food choices.

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