We Acknowledge

Mountain Roots acknowledges, with respect, that the land on which we live and work is the traditional and ancestral homelands of the Ute Mountain Ute tribal nations, the original stewards of this land.

Our mission is to cultivate a resilient food system in the Gunnison Valley by enhancing healthy connections between food, earth, and community. We foster knowledge, teach skills, and provide opportunities that ensure access to affordable, nutritious, and sustainably produced food.
Dear friends,

When I co-founded Mountain Roots in 2010, our coffee shop group of kale enthusiasts had a big vision. It was a vision of resilience, health, equity, and abundance in the environment, in the economy, and in our society. We recognized that to create lasting change in our food system, it would take a community-wide, interdisciplinary effort. And, that we’d need to address multiple areas of the system simultaneously. We borrowed principles from permaculture design and applied them to the design of our programs and of the organization itself.

Now, the programs and projects of Mountain Roots are making community-wide, lasting impacts in the areas of education and culture, food production, food security, food economy, and food policy. Mountain Roots steps forward on a regular basis to join and to lead community collaborations, including public-private and cross-sector partnerships. A few of the highlights from 2022 include:

- A record number of businesses and individuals stepped up to support food relief efforts, so that hundreds of marginalized and vulnerable community members can receive fresh fruits and vegetables at their doorsteps, every week, year-round.
- Building bridges and relationships with members of our immigrant community led to the revitalization of one of our oldest community gardens.
- Transformative educational experiences deepen children’s understanding of the natural world, provide hands-on practice for sustainable living, and connect students with fresh, local food in school gardens as their classroom.
- Extending our growing season with the addition of a new high tunnel at Glacier Farm and improving water conservation with solar pumps and drip irrigation at the Community Farm.
- Bringing four recycled shipping container farms online to field-test hydroponic, controlled-climate growing systems as a feasible and desirable solution to growing food in our cold climate.

...and much more.

I’m so impressed by the incredible support we receive from our generous donors, business sponsors, schools, local government, and community partners. I believe that localizing our food system is one of the most impactful actions we can take to solve many of our global problems. By addressing as many links in the chain as we can, we are affecting systemic change and we are touching the lives of many people in myriad ways. Everyone eats - and so everyone can be a part of the solution. Enjoy these stories from the field that illustrate the impact you made in 2022.

With Gratitude,

Executive Director

Mountain Roots Food Project
Mountain Roots envisions a future of farming and food that is environmentally regenerative, economically viable, and socially just.

**WHAT WE DO**

**INFINITY GREENS**

Growing leafy greens and herbs in our shipping container hydroponic farms. This emerging technology could be a viable solution to the cold climate and short growing season in the Gunnison Valley, bringing year-round local produce to restaurants, retailers, CSA shares, and hunger relief efforts. Throughout 2023, you’ll be seeing Infinity Greens on the menus of local restaurants and available for purchase at a retail location near you.

**FARM TO SCHOOL**

Teaching environmental science and nutrition to young people and giving them hands-on experiences with growing food that teaches them how their food choices affect the health of their bodies, the health of the community, and the health of the environment.

**LOCAL FOOD ECONOMY**

Elevating the market for local food by creating and promoting delicious products using local ingredients. Developing infrastructure to support farmers, entrepreneurs, restaurants, and consumers in bringing more local food to market and keeping valuable dollars in our local economy.

**EVENTS**

Hosting a number of opportunities to engage, including Dig In Days, Open House, Feast in the Field, and Harvest Hoedown. Come learn, play, dig, harvest, and commune with local food all throughout the year.

**HEALTHY FUTURES**

Providing a bridge between college and career for individuals exploring careers in regenerative agriculture, environmental education, and food security, while expanding capacity for nonprofits in western Colorado.

**FOOD SECURITY**

Nourishing the underserved and marginalized members of our community with fresh produce, and amplifying community voices through education and opportunity.
Growing in the Garden

The Farm to School program connects kids to the land by teaching them how healthy food choices affect their bodies, the environment, and the community. In 2022, we focused on expanding our programming into Pre-K and High School, piloting new nutrition education units in Middle School, and making our programs more accessible and inclusive to all youth in the Valley.

Living Classrooms

We call the school gardens in Crested Butte and Gunnison “Living Classrooms” because they are a platform for kids to learn and grow. Students start seeds in the classroom in spring, plant the seedlings with parents, teachers, and volunteers at our spring Dig In Day, and care for the plants throughout the summer. Then, fall is harvest season in the two school gardens. Volunteers, parents, and a variety of classrooms harvest the organic vegetables, which go to the cafeteria, afterschool programs, and the weekly kids farm stand. In 2022, we grew 1,195 pounds of organic vegetables and got 1,115 kids digging in the garden!

Hands-on Environmental Science Lessons

In spring and fall, Mountain Roots’ team of educators visit Kindergarten through 5th grade classrooms and bring classes out to the garden. In total, 1,555 hours of hands-on, minds-on environmental science lessons are matched to grade-level academic standards, meaning garden time counts as class time. Kids set up and monitor weather stations, conduct experiments to learn about soils and parts of a plant, discover habitats and life cycles, and more.

Kids Cook!

We go way beyond the everyday ‘mac n cheese’ in these six-week, after-school cooking classes. Mountain Roots teaches kids how to cook delicious meals that are nutritious, organic, and locally sourced, using vegetables from school gardens and local farms. Each class starts with a nutrition lesson, then the kids dive into hands-on recipe preparation. At the end of each class, kids taste the delicious dishes they created. We offered three, 6-week classes in both Crested Butte and Gunnison - a total of 36 Kids Cook! classes - with a variety of themes and recipes, including “Fall Flavors,” “Warming Winter Meals,” and “Around the World.” We partnered with the Gunnison County Substance Abuse Prevention Program to offer Choice Pass Discounts to promote healthy lifestyles for teens.

Middle School Nutrition Education

New in 2022: To expand programming to 6th, 7th, and 8th graders, Program Director Lily Briggs worked with the district curriculum committee to design nutrition units that matched the newest academic standards in health.

High School Internships

New in 2022: Mountain Roots created two work-study summer internships for high schoolers who were interested in exploring careers in environmental education. Porter Donahue from Crested Butte and Mikayla O’Connell from Gunnison worked as assistant counselors in our youth summer camp programs. Mentored by our experienced staff of educators, high school students worked two days each week for the summer season and received a $1,000 scholarship in addition to school credit.

Summer Camps

Getting outdoors, staying active, connecting with friends, and sharing adventures in nature is just what kids are craving. In 2022 Mountain Roots ran a suite of 10 different Summer Camps. From Big Wide World - our most popular trip-based adventure camp, where kids explored rivers, forests, mountains, meadows, animal habitats, farms, and other outstanding natural places around the Gunnison Valley - to Backcountry Cooking where they learned to prepare tasty camp meals over an open fire, and Whimsicles - a food entrepreneur camp where kids made over 1,000 gourmet fruit popsicles - that they sold that they sold at the Crested Butte Farmers Market. Over the ten weeks of summer, we hosted 245 unique campers, 76% local kids and 24% visitors, and provided 5,398 hours of outdoor, nature-based fun.
Traditional financial charts show general operating and fundraising costs as pieces of the pie that do not contribute to programming, but these expenditures provide vital core mission support. Each of our programs is built around, supported by, and shares responsibility for this support. To better illustrate this, our graph of program expenses shows how these critical core mission support costs (a portion of total costs for each of our charitable programs) are treated. We have included these costs to provide a more accurate representation of our programming and financial health.

Programs are funded by grants, individual donations, business sponsorships, and fees for service. To learn more about our programs and sponsorship opportunities, please visit mountainrootsfoodproject.org.
AmeriCorps is a federally funded program that seeks to improve lives, strengthen communities, and foster civic engagement through service. Currently there are over 200,000 members serving nationally in a variety of different organizations and focus areas. Members who serve in AmeriCorps enrich their lives by helping others.

Mountain Roots Healthy Futures AmeriCorps places service members across rural Colorado to support programs working for an equitable, healthy future for all — through nutrition and environmental education, community and school gardens, and increased access to healthy food. Our members make a difference in local communities through their services at nine host site organizations. At Mountain Roots, AmeriCorps members have made an impressive impact in 2022.

**Host Sites 2022**
- Mountain Roots Food Project
- Community Alliance for Education & Hunger Relief
- Colorado Farm to Table
- Cloud City Conservation Center
- Delta County Farm to School
- Guidestone Colorado
- Highwater Farms
- Sustainable CB
- Valley Food Partnership

**Healthy Futures AmeriCorps Members 2022**
- Alaina Geib
- Angela Pike
- Andy Eaves
- Ava Gilbert
- Benita Carbone
- Caroline Beaton
- Caroline Dartnell
- Claire Furtwangler
- Ellen Steward
- Ema Muslic
- Emilie Sidelinger
- Emilya Ramsey
- Erinn Cutright
- Gavin Schmuckler
- Grace Longendyke
- Grace McVay
- Hannah Ballard
- Isabel Rosenstein
- Jordan Stewart
- Julia Jacobson
- Julia McAleer
- Miranda Vincent
- Nicole Heath
- Styx Hubbard
- Sam Kaufin
- Sarah O’Connell
- Sebastian Mayohn
- Shameen Richardson
- Teresa Tavina
- Tyler Blankestijn
- Victoria Liberato

**EVENTS**

**DIG IN DAYS**
Invigorating days of laughter, dirty hands, local food, and learning as we prepare our seven outdoor growing spaces for the season. This year, community volunteers came to Dig In with us in late May and early June.

**FEAST IN THE FIELD**
The premier farm-to-table fundraising event of the year honored Chef Daroo Zaba in 2022, and featured top chefs, local farmers, and regional producers. A lively auction with brilliant experiential packages, laughs, libations, and local food raised over $200,000 to support our charitable work.

**OPEN HOUSE**
Forty people visited and toured Glacier Farm in June, where they learned what’s new at Mountain Roots and what we’re excited about this season. We enjoyed cold drinks and tasty gourmet pizza made with garden produce and local meats and cheese in our traveling oven.

**FEAST IN THE FIELD**
A celebration of the harvest season in September at South Main, Gunnison. The night started with an appreciation dinner for all the volunteers that made this season possible and ended with the Big Stingy String Band kickin’ up a community square dancing hoedown under a starry sky.

**HARVEST HOEOWN**
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IN 2022, MOUNTAIN ROOTS FOOD PROJECT:

**Cultivated 9 growing spaces:**
- 2 in-ground farms
- 3 community gardens
- 2 school gardens
- Build Sow Grow greenhouse
- & 4 hydroponic container farms

**Grew 12,000 pounds** of organic produce

**Kept $120,000** in the local economy

**Hosted 245 unique campers** in our adventure-based summer camps

**Trained 8 beginning farmers** to launch their careers in regenerative organic farming

**Worked with 163 volunteers** helping local food efforts

**Hosted 245 unique campers** in our adventure-based summer camps

**Grew food and shared resources with 33 home and community gardeners** in the Gunni Grows! Gardener Network

**Packed 25,000 pounds** of nutrient-dense, fresh food into 3,975 Backyard Harvest boxes distributed at no cost to families in need

**Benefited from 1,117 volunteer hours**

**Awarded 12 scholarships** to kids learning about environmental education and local food

**Hosted 245 unique campers** in our adventure-based summer camps

**Led 5,398 hours of hands-on gardening education**

**Harvested 1,195 pounds of produce** from our two school gardens

**Created 7 jobs in Environmental Education**

**Touched 1,555 hours of school programming**

**Got 1,115 kids** digging in the garden

**Worked with 163 volunteers** helping local food efforts

**Created 7 jobs in Environmental Education**

**Got 1,115 kids** digging in the garden

**Trained 8 beginning farmers** to launch their careers in regenerative organic farming

**Awarded 12 scholarships** to kids learning about environmental education and local food

**Collaborated with local farms to bring 138 CSA shareholders** fresh and organic food throughout the summer

**Benefited from 1,117 volunteer hours**

**Collected 138 CSA shareholders** fresh and organic food throughout the summer

**Harvested 1,195 pounds of produce** from our two school gardens

**Hosted 245 unique campers** in our adventure-based summer camps

**Lead 5,398 hours of hands-on gardening education**

**Awarded 12 scholarships** to kids learning about environmental education and local food

**Survived 138 CSA shareholders** fresh and organic food throughout the summer

**Got 1,115 kids** digging in the garden

**Worked with 163 volunteers** helping local food efforts

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**Touched 1,555 hours of school programming**
(Top left) Flowers by Sundrop Flora waiting to be picked up by CSA shareholders (Top right) Home gardener harvesting raspberries while on Backyard Garden Bike Tours (Bottom left) Camper smiling at the Gunnison Living Classroom (Bottom right) A bounty of food harvested at Callicore Cottonwood Community Garden

(Left) Camper ready for adventure at the Gunnison Living Classroom (Middle) Freshly harvested onions ready to be packed into Backyard Harvest Boxes (Right) Cows at Parker Pastures (Bottom right) Two campers excited to explore the Gunnison Valley and learn about local food
Combining her 20-year history with Crested Butte, her passion for helping people in need, and a lifetime of loving local food, Trilby Carriker recently joined the Board of Directors. We asked Trilby to share a bit of her background and experience with you.

Generosity plays a stronger role in my life the older I get. I often wondered during my career how much Mountain Roots Food Project. Years before moving to Crested Butte, I started a tiny city garden with a goal of eating something out of it everyday. I would plant seeds and then check them five times a day to see if they had grown. I was like a little kid! Then, when I first discovered that very first Mountain Roots garden on Elk Avenue, I was impressed. I felt inspired by that garden and visited it regularly, finding peace and beauty in the little plot. I was into healthy eating and cooking and wanted to learn more. When Brian Pugh, the current Treasurer of the Board of Directors, asked me to join the finance committee at the beginning of 2022, I gave some thought and then was happy to accept. I soon learned how much Mountain Roots had grown in the 10 years since that first garden.

I was impressed that the Food Security team was feeding over 100 food insecure families every week, as providing hunger relief is one of my highest priorities. I went on to learn about the Farm to School programs and summer camps and how many hundreds of kids are impacted every day. Then I learned about Cooking Matters classes being offered to low-income households. In college, I learned about Cooking Matters while I was in the Big Sisters program, and both of the families I was involved with were experiencing food insecurity. It was hard to witness their hardships and even harder to see them fill their fridge with foods I knew weren't providing nutrition. Remembering that experience, I was impressed when I learned Mountain Roots not only taught families how to cook but how to make nutritious choices. It is also incredible to see Mountain Roots distribute hundreds of pounds of organic produce at no cost to so many families.

The more involved I am with Mountain Roots, the more passionate I become about their mission to cultivate a resilient food system in the Gunnison Valley by enhancing healthy connections between food, earth, and community. Becoming a fundraiser happened organically - I share my passion and others pick up on it. I don't feel like I'm asking for money so much as sharing my values and my experiences that align with them. I'm reminded of Greta Thunberg's quote: "You are never too small to make a difference!"

Making local food more accessible to all is at the core of the Mountain Roots mission, and I am thrilled with the current strategy to start a food hub in Gunnison as a way to accomplish this. Based on the 18 month feasibility study, we know that farmers are interested in selling their products, wholesale buyers want a single source to buy from, and retail customers would increase their purchase of local foods if they had a convenient place to do so. The resource of commercial kitchen space will create new products for us all to enjoy, boost local business and economic growth, while also connecting the Gunnison Valley to other food hubs throughout the region.

The Mountain Roots Food Hub is a win-win for producers, consumers, the economy, and the planet. That is, all of the beneficiaries of all of Mountain Roots programming.

My journey from donor to Board Member has been an easy one because I am so enlivened by the work that Mountain Roots does in service to so many. And since we’re growing so much, we need more people to lead the charge! Please reach out to me if you’d like to be involved in our work.

If people don’t have these basic needs covered, how can they begin to be contributing members of society?

Trilby Carriker
Board Member & Finance Committee

TRILBY CARRIKER
from donor to board member

2022 Annual Report Mountain Roots Food Project

2022

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"If people don't have these basic needs covered, how can they begin to be contributing members of society?"

2022 Annual Report Mountain Roots Food Project
Mountain Roots stewards three community gardens in Gunnison: the Giving Garden at Bill’s Park, The Sunshine Senior Garden at the Rec Center, and the recently renamed Cultivemos Cottonwood at 14th & Gothic. In 2022, AmeriCorps member Izzy Rosenstein bridged a gap with our immigrant community by connecting with Spanish-speaking and Cora immigrants. Ixchel Ibarra and Carolina Zeferino had heard about Mountain Roots for years, but it wasn’t until City of Gunnison translator and Immigrantes Unidos representative, Ricardo Esqueda, introduced the two to Izzy that they realized language would not be a barrier for them to get involved. Carolina moved to Gunnison in 2008 from Jesus Maria, Nayarit, Mexico, a community consisting largely of Cora Indigenous Mexicans. Carolina is very proud of her indigenous heritage, and shares that Cora people from her hometown are known for their expertise in raising sheep. In fact, her father first came to Gunnison in 1982 to work as a rancher, and that is what eventually brought Carolina to Colorado. Carolina loves being a part of the community garden because, Cultivemos Cottonwood brings me closer to my roots - ranching. Far from Mexico, this program offers the warmth of family and community and reminds me of home. It helps me remember farming as a child and living a country lifestyle.” She speaks about the regenerative growing techniques that she has learned and how she loves eating healthy food and spending time with others in the garden. She also shared how special it is for her to share the harvest with her friends and family.

For Ixchel, who moved to Gunnison from Acapulco, Mexico in 2008, gardening at Cultivemos Cottonwood has been an educational experience which started with zero knowledge about agriculture. Learning how to plant and grow food while building relationships at the community garden is what she enjoyed most last season. “I love having something to give back to my friends, something that helps them eat more healthy, whole foods.”

Jill and Lance Galvin are rockstar volunteers with Mountain Roots. On a weekly basis, they pack and distribute boxes of produce to households in need. When asked why they choose to dedicate so much time and energy to volunteering, Jill says, “We recognize that there are many challenges that families in the valley face, accessing affordable groceries is one of them. We enjoy and are honored to be working together to address just one small aspect of these many challenges. Delivering fresh produce from Backyard Harvest to families each week warms our hearts.

Honestly, most weeks it seems like we are blessed more than those we serve. Collaborating with the Mountain Roots team is also one of the joys that keeps us coming back each week.” Thank you Jill and Lance for your constant smiles and support.

Mountain Roots uses an innovative “common ground” model at all of our community gardens. Instead of individual rented beds, our gardeners come together to plan, tend, and harvest the entire garden. When the care and tending of the garden is shared, we can produce more food from the same space with less overall work, and most weeks it seems like we are blessed more than those we serve. Collaborating with the Mountain Roots team is also one of the joys that keeps us coming back each week. Thank you Jill and Lance for your constant smiles and support.

Jill and Carolina both love how inclusive the Gunnison community feels. They share a hope of welcoming the larger Hispanic community to Cultivemos Cottonwood and growing varieties of food that they love to eat such as green beans, tomatoes, tomatillos, hot peppers, cilantro, onions, and more! They are thrilled to learn gardening, go on to teach and share what they learn, and love it. Ixchel and Carolina experience what they call the “therapeutic” aspects of gardening and working with the soil.

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The world needs more farmers. NextGen | ReGen will train them. In 2023, Mountain Roots is launching our Beginning Farmer Training Program. Our inaugural cohort of six aspiring agrarians will have the opportunity to advance their careers in the field of regenerative agriculture. We welcome soil scientist and seasoned farmer Roni Pasi to lead this program. Roni will model and teach farming practices that restore soil and nourish local communities, both of which are essential to the wellbeing and resilience of a community. Graduates of the two-year program will have the knowledge, skills, and certifications to start their own farm, to manage a farm in a for-profit or non-profit setting, to continue their education and careers, and to contribute to the movement of small-scale farmers using regenerative agriculture as a solution to climate change.

Environmental and nutrition education for K-12 youth lays a foundation for lifelong health and well-being. Mountain Roots remains dedicated to supporting the school district in educating the whole child. Our educators will push into K-8 classrooms in spring and fall to deliver 1,020 hours of hands-on lessons every year. Our after-school programs and 10 different summer camp programs let kids go deeper into nature, science, farms, and food.

Graduate fellowships with the MEM program will advance research and development for food systems programs. High school students can earn a $1,000 scholarship for a summer internship within education or agriculture with us.

To elevate our team of changemakers, we’re investing in Employee Wellness initiatives and professional development for staff and providing housing for our 15 AmeriCorps service members.

Demand for local food is soaring, and so is the need for equitable access. Mountain Roots is building a Food Hub and Kitchen Incubator facility to connect the Gunnison Valley with other producers in the Southwest Colorado region. Construction is currently underway in the southern half of 405 W Tomichi Ave, neighboring the new home of the Gunnison Country Food Pantry. Entrepreneurs looking for certified kitchen space can find more information on our website.

Regional connections hold promise for larger systemic change. Concurrent with the creation of the Food Hub is the Southwest Colorado Hub-to-Node Connectivity Project which is a collaboration of five non-profits and five food hubs covering one quarter of the state that increases access to and availability of locally and regionally produced agricultural products.

That’s not all! We are constantly striving to build a more equitable and resilient food system in the Gunnison Valley. Be sure to stay up to date with the latest programs and visions for a healthier future by subscribing to our monthly e-newsletter on our website.
Donors

**$25,000+**
- Blake Hawk
- Jeff Herrmann

**$10,000+**
- Becca & Brian Stofac
- Jennifer Ash
- Kathy & Scott King
- Lenni and Bill Burke
- Lori and Ian Mason
- Mary and Jack Blake
- Venise & Larry Stuart

**$5,000 - $9,999**
- Cassie Pence & Tim Szurgot
- Laura & Ben McLoughlin
- Trilby Carriker & Dr. Z Miller

**$2,500 - 4,999**
- Andie Holman
- Anonymous Donor
- Anonymous Donor
- Bob Valentine
- Bonnie Priest
- Carol Ann May
- Cathy and Peter Dea
- Charla Brown & Rob Burnett
- Dina Ferrante
- Donald Humphreys
- Gary Huresky
- Holly Jurecko
- Ingrid Gebavi
- James & Anne Hildebrand
- Janice Savonen

**$1,000 - 2,499**
- Adrienne Edmunds-Weil & Michael Weil
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- Jim Watson
- Karen Jensen
- Kathy & James MacAllister
- Ellen & Jere Friedman
- Erin Graeter
- Gary Morgan
- Jeffrey Train
- Jennifer & Billy Marquart
- John Buchanan
- John Hayned
- Sally Spencer Wallace

**$500 - $999**
- Alison Fuchs
- Amy Nolan
- Benjamin Hansen
- Carol Roschig & Fred Sipp
- Erin Groser
- Oaria Morgan
- Sally Spencer Wallace

**$100 - $499**
- Alan Jacoby
- Amy & Matt Schwartz
- Amy Koutelas
- Ben Johnson
- Benovia
- Beverly Thomas
- Brian Brinson
- Cindy Feltus
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- Deb & Mike Callihan
- Deborah Wuttke & David Atkins
- Donald Humphreys
- Gary Huresky
- Holly Jurecko
- Ingrid Gebavi
- James & Anne Hildebrand
- Janet Hahn
- John Hayned
- Sally Spencer Wallace

**$50 - $99**
- Alena Fuchs
- Amy Nolan
- Ben Johnson
- Benovia
- Beverly Thomas
- Brian Brinson
- Cindy Feltus
- Colleen & Alan Hegeman
- Deb & Mike Callihan
- Deborah Wuttke & David Atkins
- Donald Humphreys
- Gary Huresky
- Holly Jurecko
- Ingrid Gebavi
- James & Anne Hildebrand
- Janet Hahn
- John Hayned
- Sally Spencer Wallace

**Under $50**
- Alena Fuchs
- Amy Nolan
- Ben Johnson
- Benovia
- Beverly Thomas
- Brian Brinson
- Cindy Feltus
- Colleen & Alan Hegeman
- Deb & Mike Callihan
- Deborah Wuttke & David Atkins
- Donald Humphreys
- Gary Huresky
- Holly Jurecko
- Ingrid Gebavi
- James & Anne Hildebrand
- Janet Hahn
- John Hayned
- Sally Spencer Wallace

**Young pioneers dancing around a oak roller round and round at Harvest Hoedown located at South Main Gunnison**
Farmer Jenn Dews carrying a crate of rainbow chard at Community Farm
in-kind contributors

Big B's Delicious Orchards
Bodega de Edgar
Buckel Family Wine
Chapwood Mercantile
City of Gunnison Parks & Rec
Coldharbour Institute
Cole and John Tolbert
Crested Butte Mountain Tea
Crested Butte Land Trust
Dana Zabz
David Geiger
Deerhammer Distillery
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Elevation Resort
Eleven
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Gunnison Valley Cattlewoman
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Bono Restaurant
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Buckel Family Wine
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Crested Butte Ace Hardware
Crested Butte Bank
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Crested Butte Farmers Market
Crested Butte Spirits
Crested Butte’s Personal Chefs
Created Yel Property Management
Double Shot Cyclery
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Favor The Kind
Finland Deli
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Gunnison County Times
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Irwin Backcountry Guides
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McGill’s
New Song Christian Fellowship
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Paradox Footwear
Pat’s Screen Printing
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Peak Property Management
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Retail Therapy
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The Bready
The Dispensary
Toad Property Management
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Triple Point Consulting

AmeriCorps service members Tyler Blankstein and Alaina Geibig passing boxes for Backyard Harvest.

in-kind contributors

Squaddancers having a blast at the end of season celebration, Harvest Hoedown.
Connect with us

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info@mountainrootsfoodproject.org

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Mailing: PO Box 323 Gunnison, CO 81230

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Peggy Schrammel - Events Chair
Kim Allen - Board Member
Lynn Froetscher - Board Member
Sidsel Robards - Board Member
Trilby Corricker - Board Member, Finance Committee Member

staff

Holly Conn - Executive Director
Rachel Branham - Development Director
Lyndie Kenlen - Healthy Futures Program Director
Lindsay Durant - Healthy Futures Program Coordinator
Lily Briggs - Farm to School Program Director
Molly Mazel - MDM Fellow, Local Food Distribution Coordinator
Bailey Burgess - Hydroponic Farm Manager
Peyton Foley - Food Security Program Manager
Jennifer Dews - Regenerative Agriculture Program Manager
Roni Pasi - Director of Regenerative Agriculture
Julia Sams - Marketing Content Creator & Graphic Designer
Brandon Hunter - Hydroponic Production Assistant

americorps service members

Alaina Geibig - Farm
Angela Fike - Food Security
Ashley Favor - Farm
Caroline Dornell - Farm
Claire Furtwangler - Farm
Ema Music - Education
Emilie Sideling - Education
Emilya Ramsey - Development
Erinn Cutright - Food Security
Gavin Schmuckler - Farm
Grace Langendyke - Education
Isabel Rosenstein - Food Security
Julia Jacobson - Education
Ryley Hubbard - Farm
Sloane Richardson - Farm
Tahsa Tasnia - Education
Tyler Blankstein - Food Security