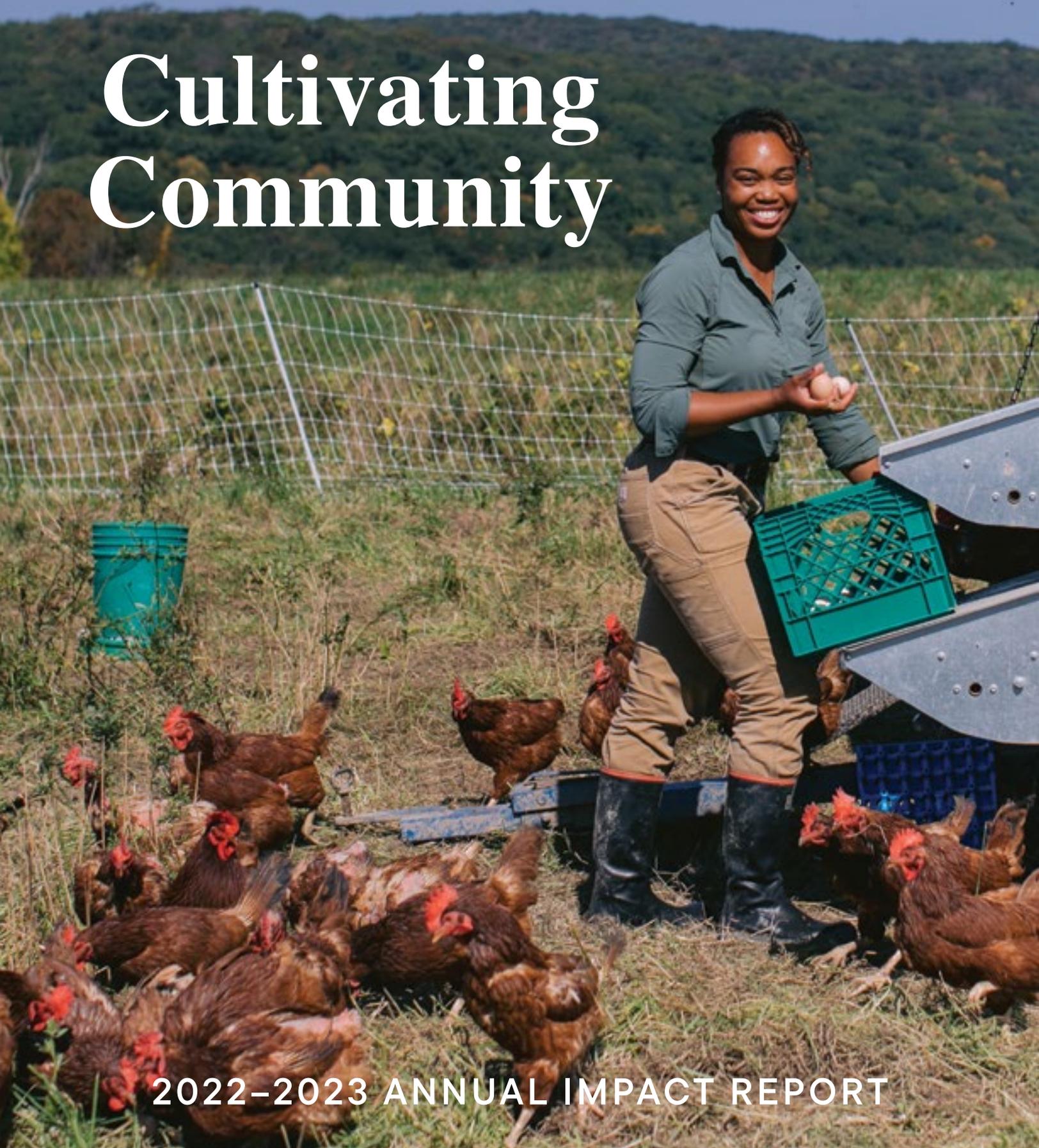




GLYNWOOD

Center for Regional Food and Farming

Cultivating Community



2022-2023 ANNUAL IMPACT REPORT

OUR EQUITY STATEMENT

AS AN ORGANIZATION, WE BELIEVE THAT GLYNWOOD HAS A ROLE TO PLAY IN ADDRESSING RACISM AND INEQUITY IN OUR COUNTRY'S FOOD SYSTEM.

WE RECOGNIZE THE INTERCONNECTED EFFECTS OF OPPRESSION AND ARE WORKING TO ADDRESS ITS IMMEDIATE HARMS WHILE IDENTIFYING AND DISMANTLING ITS ROOT CAUSES.



WE COMMIT OURSELVES TO ADVANCING

diversity, equity, inclusion & access

IN OUR ORGANIZATION, AND IN ALL OF OUR WORK, BY:

ACKNOWLEDGING

our unearned privileges and harm caused, regardless of intent

CREDITING

leadership and expertise of people from marginalized communities

LISTENING

to critique and addressing it in a timely way

SHARING

social, intellectual, and financial capital

SHOWING UP

to support and learn from organizations and movements led by people from marginalized communities

SPEAKING UP

in spaces dominated by whiteness and wealth for the necessity of diversifying who is present and who is holding power



Dear Friends,

As we continue to address the profound challenges within our food system, we want to express our gratitude to you, our community, for your unwavering support.

While the food system in our region represents nourishment and abundance, it is also fractured and fragile. It is a system that prioritizes profit over the well-being of our planet, contributing to environmental degradation and climate change. It's a system where small-scale farmers still struggle to survive. It's a system that allows too many people to go hungry while mountains of food go to waste. This is why, at Glynwood, we work hard to cultivate just and resilient food systems so that farmers, land, and communities thrive.

In the pages ahead, you will read stories that highlight our farm and food access partners, examples of how we use Glynwood's incredible property to gather changemakers and welcome our community, and efforts to reduce our fossil fuel footprint—including the construction of an innovative technology to grow food through the winter: a climate battery greenhouse. I am energized by the forward-thinking initiatives that our team works on every day, and I hope you find similar inspiration in these pages.

In February 2022, Glynwood's team and board unanimously approved the Glynwood Equity Statement (excerpted left). Writing this statement was a collaborative process, and we strive to hold ourselves accountable to the commitments in the statement and use them as guiding principles throughout our work.

Your support allows us to build and work with communities and promote regenerative practices that safeguard the future of our planet and ourselves. Together, we can forge a resilient, equitable, and sustainable food system that nourishes all.

Yours in Gratitude,

A handwritten signature in blue ink that reads "Kathleen Finlay".

Kathleen Finlay, President



Glynwood Farm Marketing & CSA Coordinator Ryan Stasolla delivering a box of meat to Jean McGee, Co-Founder and Board Member of Second Chance Foods, Credit: Eva Deitch



Volunteers at Second Chance Foods making potato leek soup with potatoes donated by Glynwood, Credit: Second Chance Foods



Glynwood's Commitment to Addressing Food Access and Supporting Farmers in the Hudson Valley: Spotlight on **Second Chance Foods**

While the Hudson Valley is a thriving agricultural region home to thousands of farms producing millions of pounds of food annually, many residents in both urban and rural communities struggle with food insecurity and lack access to fresh and nutritious food.

At Glynwood, we are committed to addressing food insecurity through three primary initiatives. The Food Sovereignty Fund purchases food grown by historically marginalized farmers and facilitates distribution to hunger relief partners. Our CSA is a SNAP initiative allows SNAP (Supplemental Nutrition Assistance Program) recipients to subscribe to a CSA at half price. The third initiative is Glynwood's own farm's donations to regional food pantries.

Glynwood provides approximately 30% of our farm products to community-led food access organizations—totaling 15,000 pounds of organic produce and 1,200 pounds of humanely raised meat. Last year, we donated 8,500 pounds of vegetables to Second Chance Foods, a nonprofit in Brewster, N.Y., helping ensure that food from our farm becomes nourishing meals for our neighbors who might otherwise not have access.

Recognizing that a staggering 35% of food produced in the United States goes to waste, Second Chance Foods' mission is "to elevate the health of people and the planet by recovering nutrient-dense food from local sources, and provide it to organizations that address hunger in order to break the cycle of wasted food and food insecurity."

"Access to nourishing food is a human right, but too often low-income people can only access heavily processed foods. Through Second Chance Foods' long-term partnership with Glynwood, we are able to provide beautiful, healthy produce grown by Glynwood to our most vulnerable neighbors. Together, Glynwood and Second Chance Foods connect healthy food to hungry people and make healthy eating the easy choice!"

— Martha Elder, Executive Director of Second Chance Foods

Second Chance Foods collects food from local sources destined to be otherwise wasted. Glynwood complements this food with approximately 200 pounds of fresh, organic produce straight from our farm each week. Second Chance, with a team of volunteers, turns that food into delicious prepared meals.

Second Chance Foods' innovative meals program provided nearly 74,000 prepared meals in 2022. Moreover, they donated 290,000 pounds of groceries to other hunger relief partners. The scale of their operation is remarkable and underscores the pervasive and ongoing need for food recovery programs—in the Hudson Valley and beyond.

The partnership between Second Chance Foods and Glynwood is a testament to the power of collaboration in addressing the hunger crisis, reducing food waste, and combating climate change—core issues for us all.



Community workday at Ever-Growing Family Farm, farmers from around the region are cultivating rice together, Credit: Glynwood

Cultivating Success in Partnership Through Glynwood’s Farm Business Incubator: Spotlight on Ever-Growing Family Farm

Glynwood’s Hudson Valley Farm Business Incubator program plays a pivotal role in seeding the next generation of farmers. For new farm entrepreneurs, the early years can be financially challenging; Glynwood’s Incubator offers tailored technical assistance and support services such as business planning, financial management, mentorship, marketing support, legal advice, and land access support. Since its inception in 2014, the Incubator has served over 20 farm businesses.

Rooted in tradition and driven by a deep commitment to community and sustainability, Incubator participant Ever-Growing Family Farm in Ulster Park, N.Y., is more than just a farm. Founded by Nfamara Badjie, his son Malick, his cousin Moustapha Diedhiou, and Dawn Hoyte, it is a testament to the power of family, heritage, vision, and perseverance.

Nfamara Badjie hails from a village of subsistence farmers in The Gambia in West Africa, where his tribe, the Jola, are master rice farmers. Drawing on a deep well of knowledge about traditional African rice-farming practices, he recognized the potential in the Hudson Valley for rice cultivation—plenty of water and clay-rich soil. Knowing the idea carried significant risks, Nfamara and Dawn took the leap anyway, purchasing property in Ulster Park in 2013 and transforming the land into a rice-producing farm. As the enterprise has grown, they’ve remained committed to traditional cultivation methods, including transplanting seedlings by hand and harvesting with sickles.

Dave Llewellyn, Glynwood’s Director of Farmer Training, describes a memorable community workday at Ever-Growing Family Farm with other farmers from around the Hudson Valley.

“The weather was beautiful, the work meditative. The group moved through the work quickly, admiring and learning about the multiple rice varieties in production from all corners of the globe... By mid-morning, Moustapha and friend Abibou began performing music—energizing poly-rhythmic drumming and singing that brought up the group’s energy and pace. Nfamara taught the group traditional songs of the Jola people in his native Gambia. The work day was a true circle of gratitude: Ever-Growing Family Farm expressed deep appreciation for the help, and the guests were thankful for the rich learning experience.”

Ever-Growing Family Farm welcomes students and enthusiasts for hands-on workshops in rice growing—promoting agricultural education while cultivating a sense of community around the importance of local food. As they grow seed stocks of heritage rice and broaden the range of rice varieties on the farm, they envision feeding a growing demand for this essential staple while preserving and sharing their cultural traditions.

Ever-Growing Family Farm joined Glynwood’s Incubator program in 2021, when, with several successful harvests already under their belts, they were eager to expand the business. Today, thanks to continued hard work and a boost from the Incubator, the farm is close to an intergenerational management transfer from Nfamara to his son, Malick.

Recently, Glynwood connected Malick and Nfamara with a non-farming landowner eager to welcome farmers onto her land. Glynwood helped facilitate a lease agreement for the larger parcel, and in 2023, Ever-Growing Family Farm saw their first harvest on the new land.



Climate Battery Greenhouse while being constructed—the underground network of pipes distributes the warm air captured above, Credit: Glynwood



Glynwood Vegetable Farmers Leah and Jarret harvest winter kale in the Climate Battery Greenhouse, Credit: Eva Deitch

Capturing Solar Heat with a Climate Battery

Farming during the ongoing climate crisis requires constantly re-evaluating and evolving our land management practices and production methods. Last year, this meant implementing an emerging technology in food production—an innovative greenhouse system.

At Glynwood, we use high tunnels to grow food through the winter and start early crops in the spring. While most of these structures are unheated, relying on the natural warmth from the sun, one is heated with propane for crops that need an additional boost. During the summer of 2022, we added another style to our lineup—a climate battery greenhouse. This innovative and surprisingly simple system creates a versatile indoor growing space year-round without relying on fossil fuel for heat.

The secret to this system lies in the space underneath the greenhouse, where a large matrix of perforated tubing is embedded in the soil. When the above-ground air inside the greenhouse heats up during the day (it can reach 80 degrees even in the winter!), thermostat-regulated intake fans move the warm air underground through the perforated tubing. The soil absorbs the warm air, which is stored there during the day and into the night—acting as a sort of “battery.” After dark, when the ambient temperature cools, the thermostat-triggered fans push the warmed air stored in the soil back into the high tunnel. The warm air from underground provides just enough heat to keep the crops alive and healthy, even during frigid winter nights.

The climate battery system is different from geothermal technology, which utilizes the internal thermal energy of the earth. While a climate battery does benefit from the relative stability of soil temperature and its ability to store heat, the ground itself does not serve as a heat source.

So far? Success! During the 2022-2023 winter, we grew an excellent crop of hardy winter vegetables, such as spinach and kale, in the climate battery. We also discovered that the climate battery was an asset for our tomato crop planted for the summer months. The frequency and intensity of heat waves have reduced the production of even heat-loving crops like tomatoes. Running the climate battery during hot summer days pulls 50-degree air from underground, cooling the high tunnel. With the help of the climate battery, we had our best tomato harvest this year.

As far as we know, Glynwood’s climate battery system is only the second in the Hudson Valley. The other was installed at Maple View Farm in Poughquag in 2021 by Kyle Nisonger, a former Glynwood incubator participant. We hope more farmers in the area experiment with climate battery systems; to that end, we’ve installed soil and air temperature sensors to collect data and will share information and best practices with other farmers as the network of climate battery owners grows.

We look forward to more experimentation and demonstrating innovative technologies at Glynwood to use solar energy as we develop and hone our climate resilience practices while growing nutritious and beautiful food.



Kathleen Finlay, Glynwood President, led a workshop at a retreat with the Volgenau Climate Initiative, Credit: Meredith Heuer



Zoraida Lopez-Diago, Glynwood Vice President of Development, Communications, and Strategic Partnerships, with Bonnie Lewkowicz, Program Manager of Access Northern CA at Bay Area Outreach & Recreation Program, speaking at the Land Trust Alliance Conference, Credit: Land Trust Alliance

Convening Changemakers in the Food Movement

The challenges and opportunities in regional food and regenerative agriculture are profoundly complex and ever-changing. At Glynwood, we host convenings to bring food and farm stakeholders together in person to spark collaboration, break down silos, create webs of support, articulate our unique and shared challenges through conversation and personal connection, and foster a trusted community of practitioners. By convening aligned leaders, we strengthen each other's work, complement each other's strategies, and find ways to join forces and support each other. Here, we highlight two examples from the past year.

PLANT + HARVEST: This gathering of women and genderqueer leaders in the food and farming sector from across the country focused on pressing issues, including resilient land management, regenerative practices, food access, national food and farm policies, and questions of diversity, equity, and inclusion. The group was majority Black, Indigenous, and other People of Color and included farmers, business owners, funders, nonprofit program leaders, organizers, and other changemakers, all invested in finding ways to support each other's important work.

“There are a lot of incredible women out there leading strong movements in sustainable agriculture—connecting, lifting them up and sharing resources is a key ingredient to see revolution and change.”

—2023 Plant + Harvest Participant

CRAFT: To supplement the education farm apprentices receive in the fields and the classroom, Glynwood supports and participates in the Collaborative Regional Alliance for Farmer Training (CRAFT), a model for sharing complementary farm training across a network of participating farms. Each year, Mid-Hudson CRAFT offers a series of about 15 farm visits designed to expose aspiring farmers to a variety of farming practices, provide opportunities to develop practical skills, and network with other farmers and apprentices from around the region.



A group of farmers meet during the Ag Pathways retreat hosted at Glynwood, Credit: Glynwood

Culinary Connections at the Variety Showcase

In October, Glynwood partnered with the Culinary Breeding Network to host the 2023 Variety Showcase, a one-of-a-kind event uniting plant breeders, seed growers, farmers, chefs, bakers, retailers, and all those who share a deep passion for the local food system. This year's event highlighted culinary grains, including wheat, rye, oats, barley, and corn. Nearly 200 attendees enjoyed 40+ tasting tables, each featuring a chef-prepared dish highlighting an important variety.

For example, Ujamaa Cooperative Farming Alliance and Utopian Seed Project partnered with Carrie Dashow and Suresh Pillai of Atina Foods and Jamie Swofford from Old North Farm to feature okra, collards, sorghum, and other crops of the African diaspora. K Greene from Hudson Valley Seed Company worked with Maresa Volante from Sweet Maresa's to highlight foodways that support Indigenous seed rematriation with the Akwesasne Seed Hub and the Lenape Center. Brigid Meints, Andrew Ross, and Jordyn Bunting from Oregon State University partnered with Nora Allen from Mel the Bakery to feature hullless barley and share their research breeding organic barley varieties. Suzanne Cupps, the former Chef de Cuisine of Untitled at the Whitney Museum, collaborated with Phillip Griffiths from Cornell University to showcase innovative varieties such as Rosé Cabbage and Unicorn Kale. Kenneth Wiss from Ken's Asian Taste collaborated with Myra Manning from Tokita Seed to present Negi with steamed egg. Mike Anthony from Gramercy Tavern collaborated with Mark Sorrells from Cornell University and Jessica Rutkoski and Jeremy Logroño from the University of Illinois to present Soft Wheat (Erismán flour and wheat berries).

The Variety Showcase was supported in part by two USDA-NIFA-OREI projects: Value-Added Grains for Local and Regional Food Systems, and Developing Multi-Use Naked Barley.



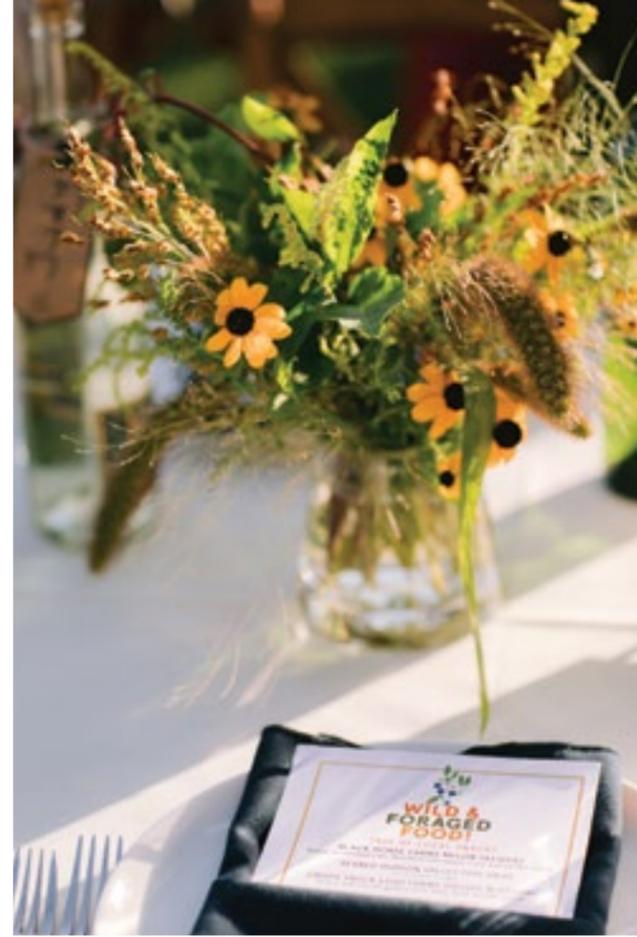
Kenneth Wiss from Ken's Asian Taste



Suzanne Cupps, chef at Lolás, and Maria Mott of Cornell University present on Brassica Varieties



June Russell, Glynwood Director of Regional Food Programs with Amber Lambke and Brian Lane and from Maine Grains



All Images from 2023 Glynwood Farm Dinners and Benefit Picnic

Welcoming the Public and Hosting Changemakers

We loved welcoming our community of supporters to the Glynwood campus for so many spectacular events this year. Our annual benefit picnic in June was a festive afternoon of games, music, a pie contest, and friendship. Our September auction was a record-shattering success, bringing more people to the event and raising more money for regional food and farm work than ever before.

Our farm dinners celebrate fun themes and honor leaders who are tenacious about building an equitable food system. Our August farm dinner focused on Wild & Foraged Food, highlighting the natural abundance found in wild spaces throughout the Hudson Valley, while our July dinner focused on flowers. Several farm dinners honored changemakers and trailblazers, including Karen Washington (a Glynwood ambassador!) and Olivia Watkins, who founded the Black Farmer Fund, and, in April, we honored Raj Patel, the global food activist and Glynwood ambassador. We're excited to continue the tradition in the coming years, welcoming guests from far and wide for more unforgettable experiences that uplift our shared commitment to equitable food systems.



Laura Chávez Silverman, of The Outside Institute, shared an abundance of wild food and medicine at our Wild & Foraged Farm Dinner



Erin Detrick and Liz Rauch of Signal Fire Bread at the Glynwood Home Bakers Meetup, Credit: Glynwood



Giada Soodellaro reads aloud from her book at a Farm Dinner, Credit: Farsai Chaikulngamdee



Karen Washington and Olivia Watkins, Co-Founders of the Black Farmer Fund, honorees at a Farm Dinner



Cider producers and cider industry professionals gathered for a cider sensory evaluations at Angry Orchard, Credit: Glynwood



New York State Senate majority leader Andrea Stewart-Cousins attends the grand opening of Fairview Greenburgh Farmers Market and Westchester CSA is SNAP distribution site, Credit: Glynwood



Meeting with Christine Hutchinson, Executive Director of Our Core, Credit: Glynwood

OUR MISSION:

Glynwood cultivates just and resilient food systems so that farmers, land, and communities thrive.

A SAMPLING OF OUR 2023 IMPACT:

FARMER TRAINING

Apprentices in the Hudson Valley Apprenticeship program match with a farm mentor, where their in-field learning and mentoring is supplemented with

- Antiracism & Equity
- Business & Financial Management
- Compassionate Communications
- Composting
- Cover Cropping
- Crop Rotation
- Farm Safety and First Aid
- Pest & Disease Management
- Soil Science & Testing
- Tractor Safety & Small Engines

60 hours of classroom-based instruction

on the following topics:

GRAINS & STAPLES

Our Grains and Staples program demonstrates the opportunity for farms to include grain and staple crops in farming systems, educates and connects food professionals, and generates enthusiasm for regionally produced grains and staples. There are over

130 collaborating organizations and businesses

working with Glynwood's Grains & Staples Program — this includes grain farmers, researchers, bakers, and retailers.

FOOD SOVEREIGNTY FUND

The Food Sovereignty Fund pays farmers in advance to produce culturally relevant food for local hunger relief organizations. All farms center the leadership of people who identify as BIPOC (Black, Indigenous, Person of Color), LGBTQ+, and women.

We partnered with

21 farms and 20 food access partners

this represents

90,000 lbs of food and \$300,000 in contracts

to farmers to produce food for hunger relief.

Glynwood also invested in three cold storage units that act as hubs where fresh food is aggregated and distributed.

CSA IS A SNAP

CSA is a SNAP enables weekly payments for SNAP customers and provides a 1:1 matching incentive in the form of a discount, effectively reducing the price of a weekly share of locally grown vegetables and fruit by half.

During the 2023 season

6 farms distributed
80 shares representing
1,400 weekly boxes

We have big plans to grow and bring local food to more SNAP customers throughout the region.

2024 PLANS!

10 farms will distribute
200 shares representing
4,400 boxes

2025 PLANS!

15 farms will distribute
360 shares representing
7,920 boxes



Lindsey Taylor shops in the farm store



Electric Vehicle Charging Stations



Farm Store Grand Opening and Ribbon Cutting



Improvements to our Campus

It was a busy year on the Glynwood campus. In addition to maintaining the 250-acre site—no small task in itself—we implemented several upgrades, including adding new electric vehicle charging stations, installing energy-efficient heat-pump systems in several buildings, and opening a new farm store showcasing food and farm products from over 80 regional producers.

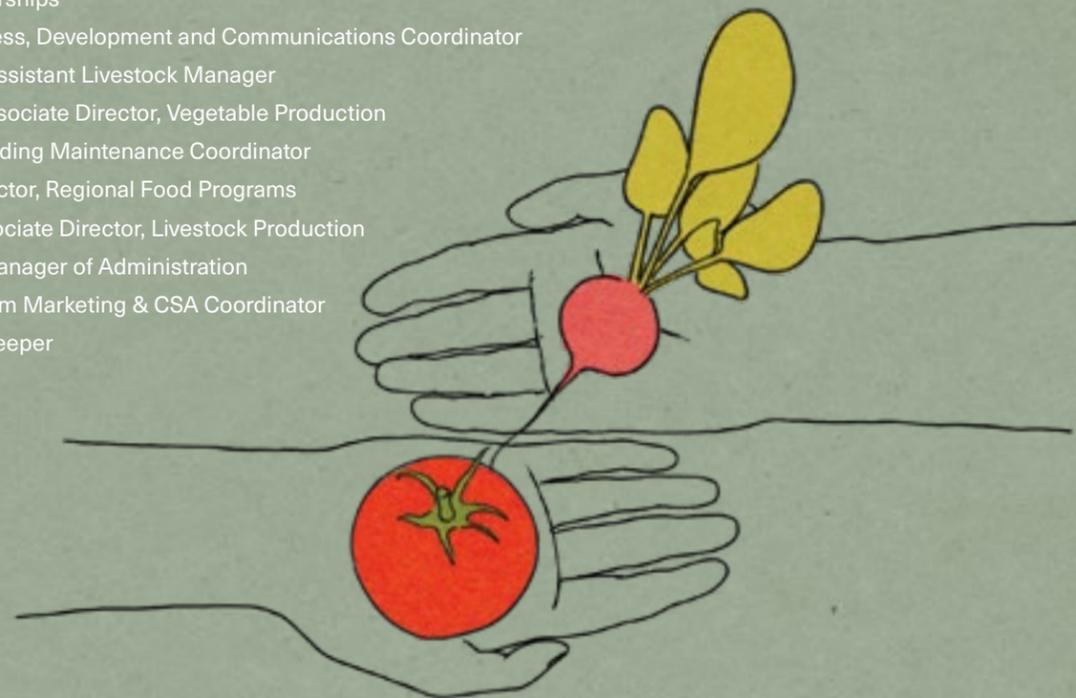
People of Glynwood

Team

Lindsey Andes, Events Assistant
 Kate Anstreicher, Manager, Regional Food Programs
 Matthew Ball, Agricultural Project Manager
 Maria Bonsanti, Guest Relations Coordinator
 Christina Chan, Farmer Training Program Coordinator
 Ryan Ciancanelli, Staff Accountant
 Mark Daisley, Chief Operating Officer/Chief Financial Officer
 Ashley Ferguson, Director of Social Events
 Kathleen Finlay, President
 Carmela Frattellone, Director of Human Resources & Accounting
 Leah Garrard, Assistant Vegetable Manager
 Jennifer Hayden, PhD, Director of Development
 Michelle Hughes, Associate Director, Regional Food Programs
 Steffen Hyder, Associate Director of Buildings, Infrastructure and Grounds
 Chris Jennings, Site Assistant
 Lauren Kaplan, Farmer Training Program Manager
 Brian Kissane, Site Assistant
 Suzy Konecky, Director of Development and Outreach
 Megan Larmer, Senior Director, Regional Food Programs
 Laura Lengnick, PhD, Director of Agriculture
 Hania Lincoln Lenderking, Livestock Farm Hand
 Dave Llewellyn, Director of Farmer Training
 Zoraida Lopez-Diago, Vice President of Communications, Development & Strategic Partnerships
 Megan McGuinness, Development and Communications Coordinator
 Maddie Morley, Assistant Livestock Manager
 Jarrett Nelson, Associate Director, Vegetable Production
 Michael Pleu, Building Maintenance Coordinator
 June Russell, Director, Regional Food Programs
 Nicole Scott, Associate Director, Livestock Production
 Michael Smith, Manager of Administration
 Ryan Stasolla, Farm Marketing & CSA Coordinator
 Kim Vargo, Bookkeeper

Board of Directors

Dr. Liat Applewhite
 G. Kirby Brown (Secretary)
 Anne Perkins Cabot (Director Emerita)
 Dr. Sezelle Gereau
 Stephen M. Haggerty
 Kanchan Koya
 Mark Michael
 Judith Mogul (Chair)
 D. Bryce O'Brien, II
 Linda Quella
 Alexander Reese
 Dan Shannon
 Jennifer P. Speers
 Paul N. Watterson Jr. (Vice Chair)
 Stirling Welch
 Victoria Wilson-Charles
 Christopher Zuehlsdorff (Treasurer)



Glynwood Center Financials

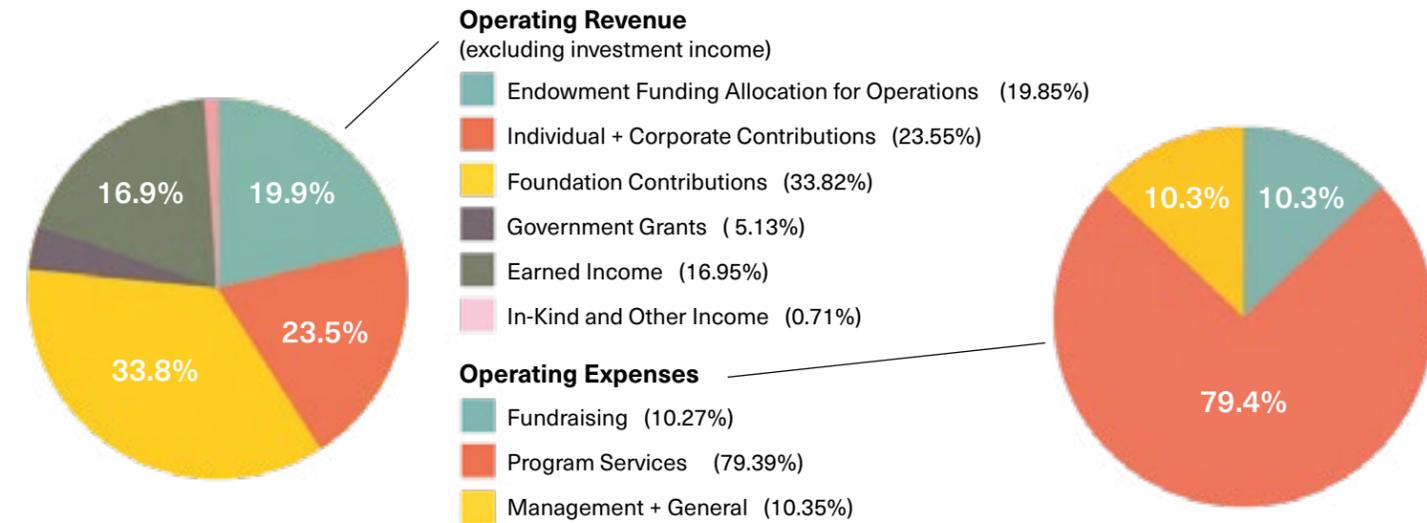
April 1, 2022–March 31, 2023

Glynwood continues to benefit from a strong financial foundation with robust Board oversight and tight team management.

While market conditions over the year caused Glynwood's endowments to fall, our long-term perspective allows us to weather these annual fluctuations. In addition, our Finance Committee is actively exploring ways to further align our portfolio with our mission through impact investing and asset screening.

Operating revenue and expenses grew over the past year as our work expanded and resonated with new funders. Earned income increased across the board, including Farm Sales, Fees for Service, and Glynwood's growing Agritourism offerings. In addition, we continued to invest in improvements to the property, which provides a home base on which to run Glynwood's programming.

This information has been prepared based on the draft FY23 financial statements. The Audited Financial Statements and related notes are available from Glynwood on request.



Consolidated Statement of Financial Position

Cash + Cash Equivalents	\$ 215,490
Investments + Endowment Funds	\$ 23,144,582
Other Current Assets	\$ 2,136,469
Leasehold Improvements & Equipment (Net)	\$ 4,040,081
Total Assets	\$ 29,536,622
Liabilities	\$ 896,151
Net Assets	\$ 28,640,471
Total Liabilities and Net Assets	\$ 29,536,622

Operating Revenue

Endowment Funding Allocation for Operations	\$ 1,239,677
Individual + Corporate Contributions	\$ 1,470,534
Foundation Contributions	\$ 2,112,110
Government Grants	\$ 320,181
Earned Income	\$ 1,058,545
In-Kind and Other Income	\$ 44,145
Total Operating Revenue	\$ 6,245,192

Operating Expenses

Fundraising	\$ 633,014
Program Services	\$ 4,893,927
Management + General	\$ 637,776
Total Operating Expenses	\$ 6,164,717

Thank you!

