



GROW. SHARE. PREPARE.



SUSTAINABLE FOOD CENTER

Annual Report for July 1, 2017 - June 30, 2018

A LETTER FROM OUR LEADERSHIP

Thank you for your participation in our food system! If you eat food, and we know that you do, you are taking part in an important food movement. You are voting with your fork every single day and helping determine if Austin and Central Texas has a healthy, vibrant local food system. It's the local part that we're interested in, and we hope that you are too.

Any time you grow food sustainably in your backyard or community garden, buy or sell food from a local farmer or food producer, or cook nutritious meals for your school or your family using produce grown or purchased locally, you are ensuring that our physical, economic, environmental and cultural health thrives! Our community is experiencing many challenges, like rapid growth and displacement, farmland loss, and affordability. With these challenges come opportunities to address hunger, health and regenerative agriculture - all issues that are nonpartisan and that affect every single one of us collectively.

We hope you enjoy our annual report and discover why Sustainable Food Center is the organization making a difference. We rely on the inherent leadership that exists in our communities and ensure that food access and environmental stewardship are front and center in our fight toward a just, sustainable food system. On behalf of the volunteers, staff, and board of directors, thank you for being our partner in these efforts. We look forward to another successful year together!



Ronda Rutledge
Executive Director

Colin Wallis
FY 17-18 Board Chair

GROW LOCAL

PROVIDES:

Food Gardening Education

that is free, affordable, and bilingual.

Free Gardening Resources

to school and community gardens, and low-income individuals through Spread the Harvest.

Community and School Garden Training & Support

to help leaders learn how to plan and sustain their gardens. Our School Garden Classroom Training helps teachers learn how to use the school garden as a teaching tool.

Teaching Garden Field Trips

THIS YEAR:

568 lbs. of produce were harvested in the SFC Teaching Garden.

132 individuals learned how to garden in a free Intro to Food Gardening class.

91% of field trip students report an increase in knowledge of how food is grown.

31,122

individuals received free garden resources through Spread the Harvest



40

Austin-area schools attended School Garden Trainings



"My neighbors have been inspired to also start yard gardens and our community is more beautiful and healthy because of this program - Thank you!"

- Spread the Harvest participant

FARM DIRECT

PROVIDES:

Support for Local Agriculture

by building relationships with local farmers and ranchers, and providing them with opportunities to sell their products to local residents.

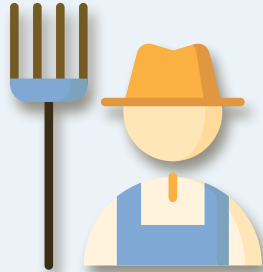
Access to Healthy, Local Food

by providing Central Texans with opportunities to purchase local food through weekly SFC Farmers' Markets and Farm to Work projects. Farm to Work connects farmers with worksites, so employees can order a basket of local produce each week, and have it delivered to work.

THIS YEAR:

We led a collaborative study examining our community's need for a local food aggregation and distribution service, that would assist local farmers who are interested in selling to large-scale wholesale buyers.

We saw a **36% growth** in sales at our SFC Farmers' Market Downtown and Sunset Valley locations, combined.



1.95M

*earned by local
farmers, ranchers, and
artisans combined at
SFC Farmers' Markets*



10,767

*baskets of produce sold
through Farm to Work
across 45 worksites*



"It's a very powerful vendor community here. We all support each other, help each other, learn from each other."

- SFC Farmers' Market Farmer

THE HAPPY KITCHEN

PROVIDES:

Free Nutrition Education

by providing 24 six-week cooking and nutrition class series, taught in both English and Spanish, by 47 peer facilitators, with 5 new facilitators trained this year.

Fundamental Cooking Skills

by offering affordable cooking classes to the general public, focused on healthy eating and seasonal food.

THIS YEAR:

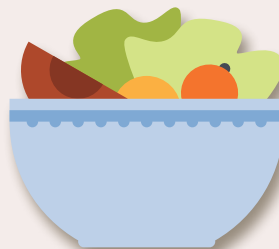
We continued to meet demand by expanding outside of Austin's core and hosting our free six-week series in Pflugerville, Elgin, and Kyle.

392 individuals learned new skills through our 34 public classes this year.

21 private groups, totalling 341 people, came to SFC to have a team building experience where they learned recipes from our cookbook.

497

individuals gained new nutrition and cooking knowledge through a free six-week class series



90%

of series participants report an increase in fruit and vegetable consumption



"If my two boys asked for seconds you know it was a good recipe. We had the leftovers for this evening's dinner. Thank you HAPPY KITCHEN INSTRUCTORS!!"

- Class participant, free 6-week series

FOOD ACCESS

PROVIDES:

Food Access Programming

through the acceptance of Supplemental Nutrition Assistance Program, Women, Infants and Children, and Farmers' Market Nutrition Program benefits at SFC Farmers' Markets and Farm Stands. These benefits are DOUBLED through SFC Double Dollars.

Community Outreach

by coordinating community engagement efforts and advancing projects that make healthy food more accessible to all Austin-area residents.

THIS YEAR:

We successfully piloted the first-ever "Triple WIC Day" at our markets where WIC clients can triple their benefits. We grew from 9 customers to 60 in just the first two months.

7 Farm Stands were run in partnership with the City of Austin "Fresh For Less" program, for a total of **\$12,849 in sales.**



\$204,938

worth of local, healthy produce was sold through food access programs

91%

of individuals say they would continue to shop at the farmers' markets because of the availability of food assistance programs



"I am very grateful for the Double Dollars program. It helps me extend what little resources I have for food and makes it possible to get more fresh fruits and vegetables. Thank you so very much for this program!"

- SFC Double Dollars participant

POLICY & ADVOCACY

Farm Bill Advocacy

SFC staff attended the National Sustainable Agriculture Coalition's (NSAC) winter meeting in January 2018 to solidify NSAC's 2018 Farm Bill Platform. As a result of the SFC and NSAC advocacy work, the Senate version of the Farm Bill included a consolidated and improved Local Agriculture and Marketing Program. SFC staff also advocated for this while visiting Texas House Agriculture Committee Members Chairman Mike Conaway, Jodey Arrington and Filemon Vela.

Local Policy Advocacy

Austin Public Health (APH) is in the process of adopting two priorities we advocated for.

1. Farmers no longer need original copies of APH permits, meaning that they can sell at multiple markets in Austin simultaneously under the same permit. This will save vendors in SFC's network thousands of dollars a year in permit fees.
2. APH is building an online application/renewal platform.

School District Policy Support

Our Grow Local staff helped to develop Austin Independent School District's first-ever Sustainability Master Plan, which includes policy goals for healthy food consumption, food systems professional development training, and food systems curriculum.



CONDENSED AUDITED FINANCIALS

JULY 1, 2017 - JUNE 30, 2018

REVENUE

Foundation Grants	1,342,743	47.3%
Contributions	244,701	8.6%
Federal, State & Local Contracts	446,658	15.8%
Contributed Goods & Services	261,466	9.2%
Program Service Fees	309,925	10.9%
Fundraising Events	186,871	6.6%
Rentals & Other Revenue	43,420	1.5%

Total Revenue	2,835,784	100.0%
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EXPENSES

Program Services		
Farm Direct	1,127,404	37.2%
The Happy Kitchen/ <i>LaCocina Alegre</i> ®	379,197	12.5%
Grow Local	450,207	14.9%
Food Access	588,864	19.4%
Management & General	274,844	9.1%
Fundraising	207,819	6.9%

Total Expenses	3,028,335	100.0%
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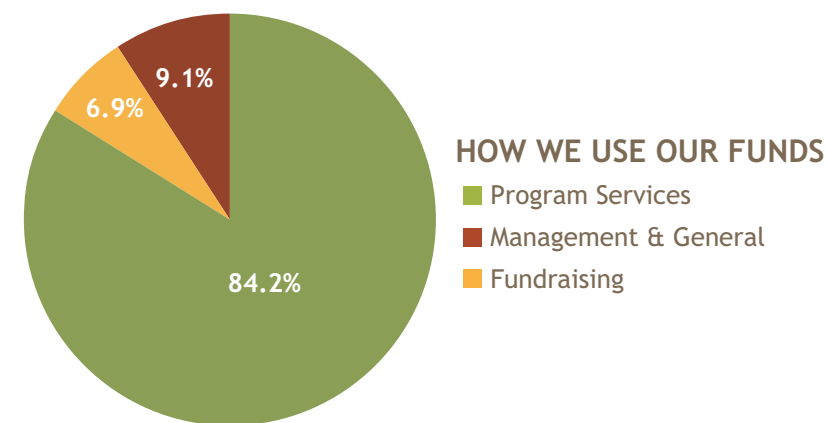
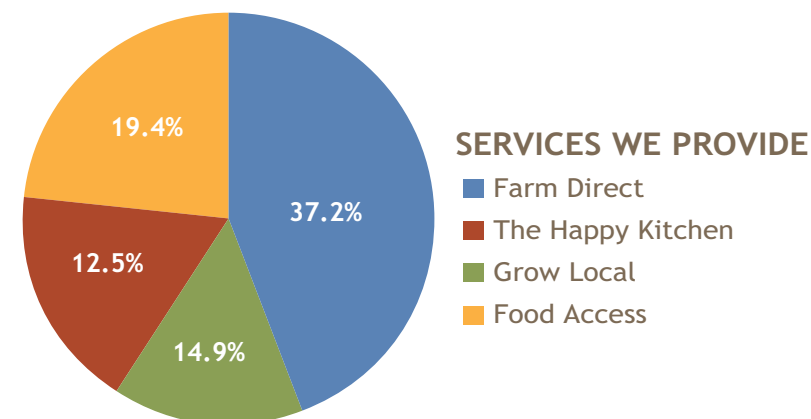
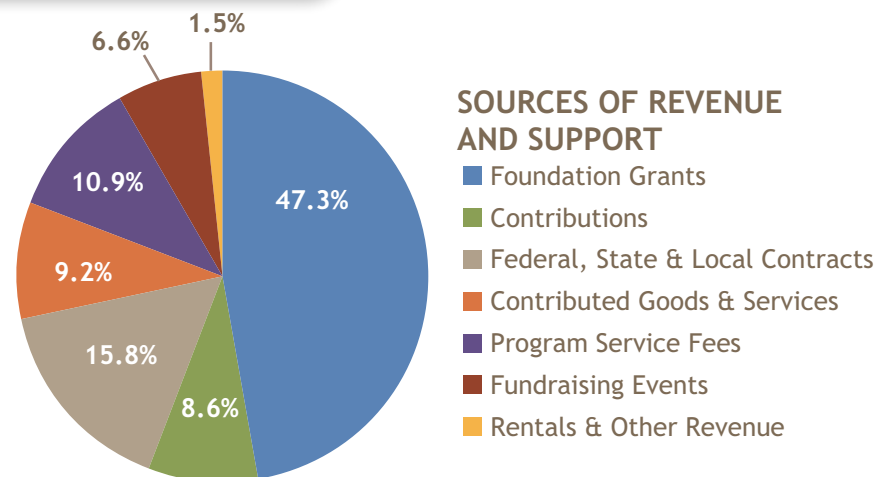
CHANGES IN NET ASSETS

Total Revenue	2,835,784
Total Expenses	3,028,335
Change in Net Assets from Operations	(192,551)
Net Assets, Beginning of Fiscal Year	4,717,471

Net Assets, End of Fiscal Year	4,524,920
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In fiscal year FY18, Sustainable Food Center charged 6.9% for fundraising and 9.1% for management and general.

The full financial statements, audited by Gindler, Chappel, Morrison & Co., P.C., are available upon request by calling 512-220-1089.





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