



SUSTAINABLE FOOD CENTER

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Annual Report for July 1, 2018 - June 30, 2019

A LETTER FROM OUR LEADERSHIP

This year, our agency invested in outside consultation to help us address the critical issues of farmland loss, east Austin displacement and environmental degradation given Austin's explosive growth. As a result of this visioning process, and with input from a large number of our partners, we're pivoting to focus more upstream to deal with the systemic and policy issues surrounding farm viability and food access and education. We also have a reimagined set of core values and goals, as well as a renewed mission statement to **cultivate a just and regenerative food system so that people and the environment can thrive!**

This means re-homing some of our direct service work like for-fee food gardening and cooking classes, while still maintaining some gardening and cooking/nutrition education for our more marginalized populations. SFC's areas to develop going forward include more direct farmer support and expansion of food access. This annual report covers our work in the community from July 1, 2018 - June 30, 2019, ensuring that Central Texans can grow, share and prepare healthy, local food.

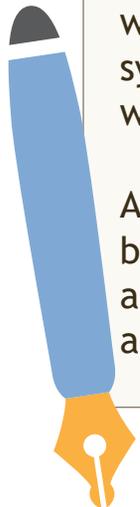
Founded almost 45 years ago with a primary goal to teach people to grow their own food, SFC honors our legacy programs that have shaped this organization and lead the way for many other agencies and projects to take seed and germinate. We are excited to have several partners who are leaning in during this transition. Our role is in service to the food system - we're entrusted to carry out our service in unity with strong partners who we'll work alongside to build a new vision for Central Texas.

As an executive director who has served this agency for over 13 years and a board chair who has volunteered with SFC for almost as long, we're excited about what's ahead for SFC and the Central Texas food shed. We want to bring all of you closer to this work as we embark on a bold new venture!



Ronda Rutledge,
Executive Director

Laura Estes,
Board Chair





Stonehill
CHRISTIAN ACADEMY

GROW LOCAL

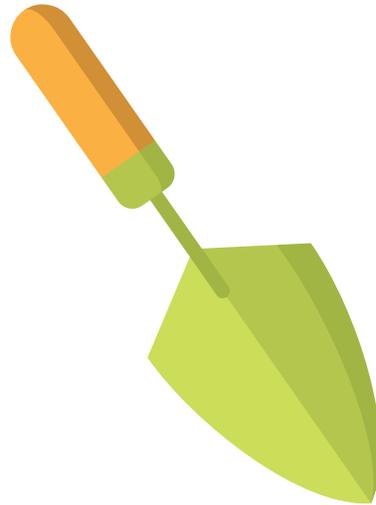
Grow Local improves community health by helping people gain skills, access space, and find resources to grow their own food. Both free and fee-based, our classes focused on sustainable gardening practices and challenges specific to gardening in Central Texas. Spread the Harvest reduced barriers to food gardening by providing free gardening materials, and we also provided support to Community and School gardens throughout the Austin area.

"I love to garden with my daughter, and this program has allowed me to connect with and teach her so much about plants, life cycles, and the beauty of growing your own food. I don't think our garden would be as abundant without access to the resources this program has shared with us. From seeds to soil and more, it has made it financially possible for us to make the most of our garden space."

- Spread the Harvest participant

34,902

individuals received free garden resources through Spread the Harvest



203

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



682

youth participated in 32 school year and summer field trips, including 3 Meet the Beekeeper Field Trips

49

Austin-area schools attended School Garden Trainings



FARM DIRECT

Farm Direct promotes local, sustainable food by supporting local growers and connecting them to resources and sales outlets. This direct connection between consumer and producer strengthens our local economy, provides environmental benefits and helps promote the culture of food. Our 2 weekly SFC Farmers' Markets are vibrant places that connect local farmers with shoppers to ensure local, healthy food gets on our plates at home.

"We love attending SFC Farmers' Market Downtown. It's one of the highlights of our week. We enjoy seeing our customers and meeting new people and we love catching up with fellow vendors. Out of the four markets we attend, SFC is our consistently top performing market and very much the reason our farm can exist the way it does today."
- Katherine, Hat and Heart Farm

4,645

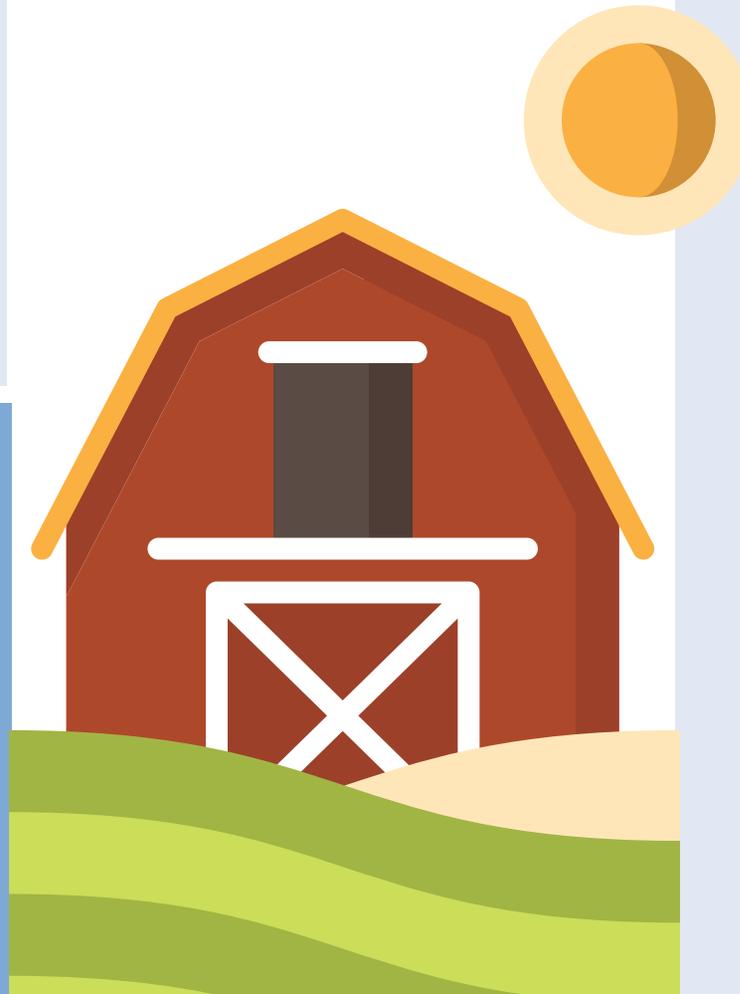
acres of diversified farmland in production thanks to our network of farmers

\$1.8mil

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

13,788

baskets of produce sold through Farm to Work across 40 worksites



sfc
SUSTAINABLE FOOD CENTER

sfc



THE HAPPY KITCHEN

The Happy Kitchen/*La Cocina Alegre*® offered cooking and nutrition education classes, teaching meals that are delicious, nutritious, seasonal and affordable, ensuring lasting dietary changes. Our six week cooking class series is offered for free - in English and Spanish - to participants in communities facing health disparities. We also offered public and private classes to the general public, increasing community knowledge of healthy cooking and nutrition.

“The facilitators are engaging, friendly, and welcoming. I love their stories about sharing food with their families and friends. I enjoy their enthusiasm for the class and the visuals for salt, fat, and sugar are encouraging me to eat healthier.”

- The Happy Kitchen free series participant



1350

individuals gained new nutrition and cooking knowledge through Happy Kitchen classes

30%

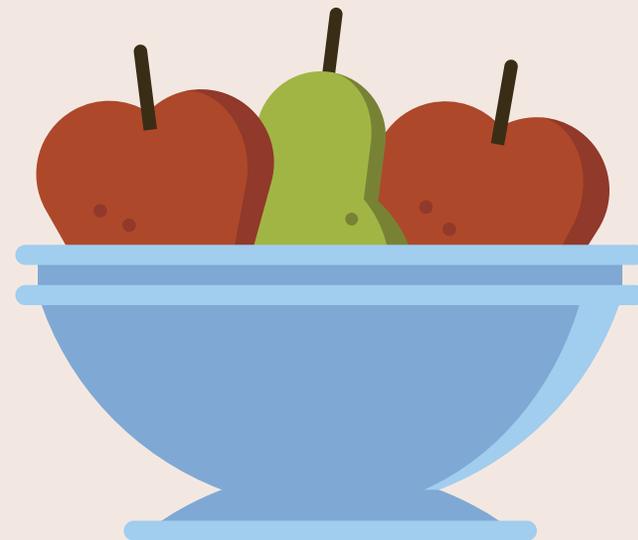
of food costs in classes was used to purchase local food, on average

88

public, private and free cooking classes were held, combined

94%

of participants report gaining knowledge and skills to make healthier choices



FOOD ACCESS

We provide food access programming through the acceptance of Lone Star/ SNAP (Supplemental Nutrition Assistance Program), WIC (Women, Infants and Children) and FMNP (Farmers' Market Nutrition Program) benefits at area Farmers' Markets, Farm Stands, and partner sites throughout Austin. These benefits are DOUBLED through SFC Double Dollars (now Double Up Food Bucks).

"Because [Double Dollars] gets my daughter and me outside and we can use our benefits and I know we're getting fresh, great quality fruits and veggies. Also when we do it on Saturday mornings, since I'm off Saturdays, I'm more motivated to cook and juice"

- Double Dollars participant

\$209,870

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



First

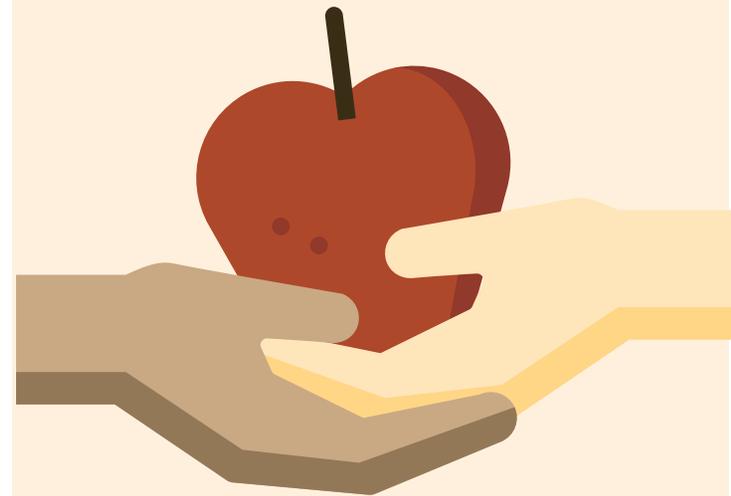
ever convening of SNAP incentive stakeholders in Texas was held

3,715

individuals benefited from food access programs

21

sites offered Double Dollars, including farmers' markets, farm stands, and mobile markets





TECCOLOTTI FARM
Established in TX since 1983

Line Mar 2015	3711000000	10000000
Amperon Hot Sweet Peppers 1/2 lb	1.50	1.50
English 1/2 lb	1.50	1.50
Hungarian Medium Hot	1.50	1.50



Hungarian
Medium
Hot

\$1
SFC

POLICY

This year was an exciting one on the policy front, both nationally and statewide.

In late 2018, Congress passed the 2018 Farm Bill. Working through the National Sustainable Agriculture Coalition for multiple years, we were thrilled to have many wins for sustainable agriculture in the new farm bill, including:

- Permanent baseline funding was secured for the Beginning Farmer and Rancher Development Program, Valued Added Producer Program, and the Farmers Market and Local Food Promotion Program.
- Funding was maintained for the Conservation Stewardship Program.

SFC was successful in advocating for multiple bills during the 86th Texas Legislature:



SB 932: FARMERS' MARKET PERMIT FEE CAP

Caps burdensome fees for farmers, ranchers and food artisans selling directly to consumers at farmers' markets.



SB 1832: SNAP INCENTIVE STUDY AND PILOT

Empowers Texas HHSC to study and pilot SNAP incentives in Texas.



SB 572: COTTAGE FOOD

Expands the current Cottage Food law to include more products that can be produced in a home kitchen and sold directly to consumers.

FINANCIAL DATA

JULY 1, 2018 - JUNE 30, 2019

REVENUE

Foundation Grants	763,638	31.3%
Contributions	397,861	16.3%
Federal, State & Local Contracts	303,581	12.4%
Contributed Goods & Services	220,456	9.0%
Program Service Fees	311,358	12.8%
Fundraising Events	256,672	10.5%
Rentals & Other Revenue	188,054	7.7%

Total Revenue 2,441,620 100.0%

EXPENSES

Program Services		
Farm Direct	823,315	31.7%
The Happy Kitchen/ <i>LaCocina Alegre</i> ®	341,650	13.1%
Grow Local	368,940	14.2%
Food Access	594,550	22.9%
Management & General	260,108	10.0%
Fundraising	211,100	8.1%

Total Expenses 2,599,663 100.0%

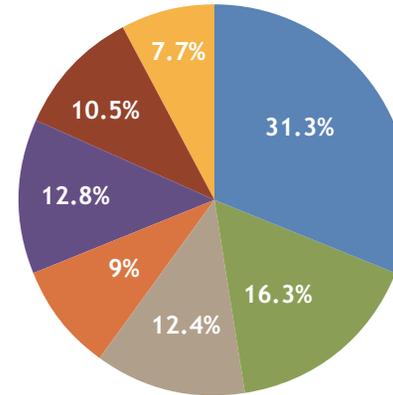
CHANGES IN NET ASSETS

Total Revenue	2,441,620
Total Expenses	2,599,663
Change in Net Assets from Operations	(158,043)
Net Assets, Beginning of Fiscal Year	4,524,920

Net Assets, End of Fiscal Year 4,366,877

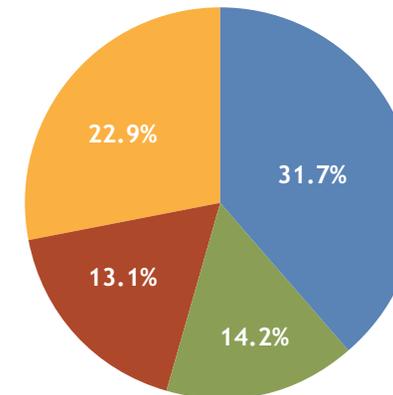
In fiscal year FY19, Sustainable Food Center charged 8.1% for fundraising and 10% for management and general.

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



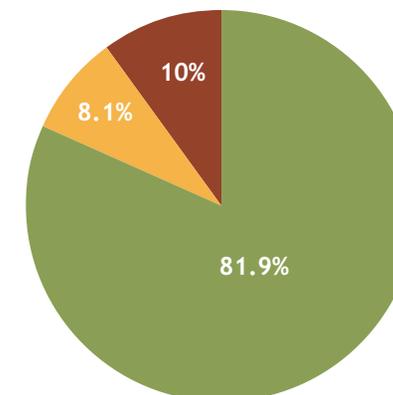
SOURCES OF REVENUE AND SUPPORT

- Foundation Grants
- Contributions
- Federal, State & Local Contracts
- Contributed Goods & Services
- Program Service Fees
- Fundraising Events
- Rentals & Other Revenue



SERVICES WE PROVIDE

- Farm Direct
- The Happy Kitchen
- Grow Local
- Food Access



HOW WE USE OUR FUNDS

- Program Services
- Management & General
- Fundraising



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