



SUSTAINABLE FOOD CENTER

Annual Report for July 1, 2010 - June 30, 2011



GROW.SHARE.PREPARE.

A MOVEMENT. A MISSION. A CAUSE AFFECTING US ALL.

A few months ago at dinner with several moms and their children, one of the moms took my daughter by the hand and said to me, “I’m going to get her some ice cream, because the only thing you feed her is vegetables from the farmers’ market.” While I spend most Saturday mornings chasing my daughter from booth to booth at the market, that is not an entirely true statement, but I do think it is quite an achievement as a mother who has become increasingly conscious of what I feed my family. When I joined the board five years ago, I could not have predicted the emergence of so many national food-related movements, but the increasing awareness of how our food systems and policies affect our health, our environment and our society has allowed our organization to grow and thrive throughout 2011.

We recently received funding to expand our East-side farm stands into a market where participants can use their Women, Infants and Children (WIC) benefits as well as the Supplemental Nutrition Assistance Program (formerly food stamps) to purchase fresh produce, receiving a one-to-one match on the dollar through a unique incentive project. We’re so fortunate to have strong partnerships with entities such as the USDA, TDA, the Michael & Susan Dell Foundation and St. David’s Foundation. The grant partners of the St. David’s Foundation Healthy Living initiative attended a meeting which began with all of the agencies being asked to briefly talk about some important initiative for the future of their organization. Every agency spoke of a partnership that they had with SFC and how excited they were about their particular project and the expertise of our staff. Our focus on strategic partnerships with other nonprofits in Central Texas, and participation by our incredibly knowledgeable staff in advocacy and policy-focused organizations, has allowed us to expand our influence and impact in the community. SFC serves over 300,000 people annually.



Ronda Rutledge
Executive Director

Sara Bohn
SFC Board President

One major focus in 2011 and into 2012 continues to be the largest venture this organization has ever undertaken – the construction of a permanent home for our programs, which will include a community teaching garden, a commercial kitchen and our staff headquarters. Our dedicated staff, board and committee members, volunteers, donors, and funding partners ensure that our programs are successful while we prepare for this new phase in our operations. We are fortunate to have a mission that is relevant to the current awareness of where our food comes from and how it affects our bodies and our planet. We continue to explore how our future headquarters can be utilized to have the largest impact on our food community and welcome all of the challenges and successes to come in 2012.

Sara C. Bohn
Sara Bohn
SFC Board President



A LETTER FROM OUR LEADERSHIP



CULTIVATING HEALTHY COMMUNITIES AND SUSTAINABLE FOOD CENTER’S SYSTEMS APPROACH TO FOOD

Sustainable Food Center’s Cultivating Healthy Communities initiative creates systems-level change within Austin-area communities by fortifying the grassroots momentum started by Sprouting Healthy Kids and our targeted-neighborhood intervention, Sprouting Healthy Communities. A systems change, or shift from our conventional food system towards a sustainable community food system is enabled by institutional structures, environmental features, and public policies that support community involvement. Below are our accomplishments related to food-systems change:

INSTITUTIONAL STRUCTURES

- SFC expanded Farm to School to 15 Austin ISD campuses plus the KIPP Austin ISD.
- Community organizing efforts at schools created active wellness teams made up of parents, teachers, school staff, and community members with emphasis placed on inclusive representation and leadership development.
- SFC strengthened its relationship with regional grocery chain HEB by incorporating healthy cooking instruction into their community relations program.

ENVIRONMENTAL FEATURES

- An increased number of community and school gardens has enabled healthy, community-based food production and greater food access.
- SFC Farmers’ Markets, including Neighborhood Farm Markets, served as sources for fresh, local fruits and vegetables, operated in underserved areas and accepted SNAP and WIC benefits.

PUBLIC POLICY

- SFC worked with Austin ISD to develop a model promoting the establishment of food gardens on school grounds.
- SFC’s involvement in the Austin/Travis County Sustainable Food Policy Board helped to prioritize city water usage rules for food production during times of drought, streamline health department standards for farmers’ markets, develop policies that facilitate the creation and sustainability of community gardens, and create a city staff position to coordinate urban agriculture and community gardens.
- Staff participation in state and national policy conversations and networks have elevated the profile of sustainable food systems among policy partners and law makers.

ORGANIZATIONAL/INDIVIDUAL PARTICIPATION

- SFC provided opportunities in other regions for community-based organizations and school districts to replicate successful programming efforts.
- The percentage of participants actively engaged in 2+ food-systems activities facilitated by SFC (community and school gardens, farmers’ markets or other farm direct purchasing, healthy cooking classes) – our Grow, Share, Prepare food-systems model – has increased.
- Increased number of participants engaged in SFC-based activities has positively influenced the social norms related to healthy, sustainable eating.

This final point, that more individuals are growing, sharing, and preparing healthy, local food is the true realization of SFC’s organizational vision, and the expanded opportunities represent a continuing fulfillment of our mission to strengthen our local food system. The statistics from each of our programs follow.

BE PART OF OUR HEALTHY FUTURE

GROW LOCAL

Grow Local, SFC’s flagship program, plants the seeds for a food-secure community by empowering children and adults to grow their own food. SFC offers hands-on education on the nuts and bolts of sustainable food gardening through Basic Organic Gardening and Citizen Gardener courses, and provides free seeds, seedlings and compost to low income gardeners through the Spread the Harvest program. SFC trains leaders to start and sustain community and school gardens, which serve as vibrant spaces for learning, cooperation, and food production, through our Community Garden and School Garden Leadership trainings.

In 2010-2011, SFC provided education, resources, and assistance to over 150 groups starting community and school gardens throughout the Austin area. SFC also provides fiscal sponsorship for community garden groups which eliminates barriers in getting community gardens started. Advocacy work facilitated by the Grow Local program has resulted in new City ordinances (passed in February 2010) that streamline the process for starting community gardens on public and private land in Austin and provide increased City support.

SFC’s new Center will serve as a bustling urban agricultural hub where groups and individuals will learn experientially how to cultivate food and community in their backyards, schools, and neighborhoods. Our new Center will expand the Grow Local program’s capacity to encourage a local food system that nourishes our environment, economy and the lives of individuals and families throughout Central Texas.



Through Spread the Harvest, Grow Local provides free resources and education for people to grow food who might not otherwise have the opportunity to do so.

Adults and children served through the Spread the Harvest Program and Grow Local workshops and events: 6,158

Number of meal equivalents (garden fresh produce shared by gardeners; two meal equivalents fit into one plastic grocery store bag): 6,792

Number of schools served by Spread the Harvest during 2010-2011: 34

Number of children attending these schools: 13,560

Number of low-income children attending these schools: 10,477

Grow Local provided assistance to 150 community and school garden groups, providing neighborhoods with new spaces to grow nutritious, fresh produce for their families.

Grow Local presented 18 garden and leadership classes and trainings (3 in Spanish), with a total of 380 participants, empowering families with the knowledge and skills they need to grow their own food and lead community and school gardens.

As Spread the Harvest participants share both their harvest and news about this program with others in their community, they serve as ambassadors educating the wider community that we all have the opportunity to grow our own healthy, nutritious food.

The majority of Grow Local’s classes follow a train-the-trainer model, in which community members who are gardeners facilitate Basic Organic Gardening and Citizen Gardener classes. Upon completing the class, Citizen Gardener participants then carry out ten hours of volunteer service in the community to help others in growing their own food. Grow Local offers the only basic organic gardening workshops in Spanish in Central Texas.

“SFC is an incredible resource that has not only helped our school garden flourish (after languishing for years), but has also helped me as a home gardener to hone my own gardening skills. I have now helped three others start their own home gardens (and working on a fourth).”
– Spread the Harvest participant at Gullet Elementary

FARM DIRECT

The Farm Direct program demonstrates SFC’s core “seed to table” philosophy. By organizing weekly farmers’ markets, Farm Direct gives local growers direct access to urban residents seeking freshly harvested produce. Through direct marketing projects like Farm to Cafeteria, Farm to Work and our unique Farm to School initiative, Farm Direct connects local farmers with worksites, health agencies and schools to provide fresh produce and strengthen the local economy.

Farm Direct initiatives, including farm-to-school and SNAP (Supplemental Nutrition Assistance Program) card use at farmers’ markets, are model programs that have served as the basis for statewide policy change. Farm Direct affects positive change in the Austin community by involving farmers and consumers in a broad effort to promote reliable and nutritious local food sources while helping to sustain the environment.

In addition to being among the few farmers’ markets which accept SNAP and WIC (Women, Infant, and Children), the SFC Farmers’ Market is the largest certified growers-only farmers’ market in the state of Texas.

“Now we won’t find any bananas here, son, there are just peaches here now. Ripe peaches straight from the farm.”
– Father to his son at the market

“The visit to the farmers’ market was more fun than bowling!”
– Class participant from KIPP after a market tour

“We are so glad you are here!”
– Customers speaking to farmers (always overheard)

SFC FARMERS’ MARKET
SFC Farmers’ Market Downtown
• Customers: 148,876; 2,800 median
• Total sales: \$ 1,786,511

SFC Farmers’ Market at The Triangle
• Customers: 35,100; 590 median
• Total sales: \$420,702

SFC Farmers’ Market at Sunset Valley
• Customers: 63,520; 1,400 median
• Total sales: \$776,462

Total sales generated at SFC Farmers’ Market: \$2,983,675 for more than 65 local farmers and 50 small businesses centered on local foods.

Note: SFC began management of this third weekly market at the request of the farmers and in partnership with the City of Sunset Valley in April 2010. SFC will continue to run this Sunset Valley market in the parking lot of the Toney Burger Center, where it remains a prominent source of local food for city residents and south Austin.

NEIGHBORHOOD FARM MARKETS
• Operated 4 Neighborhood Farm Markets for 12 weeks at Northeast, St. Johns, Rosewood-Zaragosa, and Montopolis WIC Clinics.

• \$24,700 in total sales at Neighborhood Farm Markets.

WIC AND SNAP INFO
• Nearly 6,000 WIC customers.

• \$58,600 in WIC Farmers Market Nutrition Program sales, up 62% from last year!

• \$21,442 total SNAP (food stamp) purchases from 820 transactions, a sales increase of 50% from last year.

FARM TO CAFETERIA
• \$18,338 in total sales.
• 3 farmers involved consistently.
• Multiple institutions participating, including six locations at University of Texas, Seton and Brackenridge Hospitals, St. Edwards University, KIPP Austin schools, Meals on Wheels and More, and Wheatsville Food Co-op.

“We look forward to your deliveries and the ability to brag to our customers about the locally grown produce.”
– Thomas, Jester Center, University of Texas and Farm to Cafeteria customer

FARM TO WORK
• \$154,970 in sales.
• 1,720 unduplicated participants
• A total of 23 worksite partners in Austin and San Antonio.
• Four primary farmers, plus three additional, contributing farmers.

2010-11 Farm to Work partners are:

Applied Materials	General Land Office	Texas Historic Commission
Department of State Health Services	Blood and Tissue Center	Texas Water Commission
Austin State Hospital	City of Austin	Texas Water Development Board
Main Campus	Robert E. Johnson Building	Asuragen
Howard Lane	Sunset Commission	Tesoro Corporation (San Antonio)
San Antonio State Hospital	Texas Legislative Council	Department of Aging and Rehabilitation Services
Convio	Department of Family and Protective Services	
Comptroller of Public Accounts	Texas Department of Agriculture	
Dept of Information Resources	Texas Education Agency	

SPROUTING HEALTHY KIDS, FARM TO SCHOOL AND FOOD SYSTEMS EDUCATION

- 15 school-communities are participating in our Cultivating Healthy Communities Initiative, which includes Sprouting Healthy Kids programming, plus the organization of school wellness teams. These teams are taking leadership roles in implementing community gardens, school gardens, The Happy Kitchen/La Cocina Alegre™ cooking classes, and local food promotional events in schools. Our partnership with Marathon Kids helps us address both sides of the energy balance equation at our joint elementary schools.
- 10 schools are featuring locally grown foods in their cafeterias, and have hosted “Meet the Farmer” and “Local Veggie Sampling” activities and have organized field trips to local farms and markets.
- 9 schools have afterschool gardening and healthy cooking programs using SFC resources.

School partners in 2010-2011 are:

Andrews Elementary	Norman Elementary	Volma Overton Elementary	Garcia Middle	Ann Richards School for Young Women Leaders
Blanton Elementary	Pecan Springs Elementary	Walnut Creek Elementary	Pearce Middle	KIPP Austin School District
Graham Elementary	Pickle Elementary	Dobie Middle	Webb Middle	
Jordan Elementary	Reilly Elementary			

EXPANSION OF FARM TO SCHOOL IN AUSTIN

The collaborative work between Sustainable Food Center and its many partners on Farm to School has led to planned expansion of Farm to School in Austin to 36% of all AISD campuses in the 2011-12 school year, with a goal of reaching 100% of AISD schools within three years.



THE HAPPY KITCHEN/ LA COCINA ALEGRE™

The Happy Kitchen/*La Cocina Alegre*™ is a nationally recognized cooking and nutrition education program that fosters skills in food selection and preparation to prevent diet related disease. The Happy Kitchen (THK) teaches individuals and families how to shop for and prepare nutritious, seasonal, affordable meals.

The Happy Kitchen/*La Cocina Alegre*™ provides individuals, families and institutions with the resources needed to make lasting dietary and behavioral changes. Classes are taught by community-based Facilitators, thereby empowering communities to develop a culture of health and wellness.

There is great opportunity for additional future series tailored to populations with special dietary needs, and our new center will feature a testing and training facility designed to meet these challenges.

“These classes are giving me a foundation of nutritious eating that I never had before and that foundation is contributing to a new-found confidence in planning meals for my family. That feels great!”

– Angela, Happy Kitchen/*La Cocina Alegre*™ Client

FREE 6-WEEK SERIES

THK provides a six-week series of cooking and nutrition education classes lasting 1.5 hours each week. Classes are located in recreation centers, faith communities, schools and community centers and led by trained community facilitators.

- **Free 6-week series:** 13
- **Total class participants:** 279
- **Total additional adult family members represented, excluding class participants:** 466
- **Total low-income adults represented (participants and family members represented):** 211
- **Total children in households:** 271
- **Total low-income children:** 216

Behavior Change:

- 97% eat more fruits and vegetables.
- 94% choose more whole grain products.
- 88% choose lower-fat dairy products.
- 95% choose leaner sources of protein.
- 93% choose foods with less sodium.
- 95% use MyPyramid (The Happy Plate) as a guide to healthy eating.
- 95% use the Nutrition Facts Label to choose healthier foods.
- 97% trial new types of food.
- 91% use new cooking techniques.
- 100% intend to share knowledge gained in class with friends and family.



Ethnicity:

- **African American:** 14%
- **Latino:** 62%
- **Caucasian:** 20%
- **Asian:** 1%
- **Other:** 3%

Class Participant Numbers:

- **Total participants:** 279
- **Total graduates:** 163
- **Total completed surveys:** 192



EARNED INCOME 6-WEEK SERIES

THK offers a for-fee six-week series of cooking and nutrition education classes lasting 1.5 hours each. Classes are located at worksite wellness sites, private homes, faith communities and at community sites. Class participants pay for service to increase THK’s reach and to bolster earned income for THK.

- 2 series serving 34 people

COOKING DEMOS

Cooking demos are less than one hour; they showcase a healthy, culturally appropriate dish and necessary nutritional information. The demos aim to introduce the community to THK and SFC programs. They are offered for free.

- 8 cooking demos, serving 423 participants

FEE-BASED WORKSHOPS

Cooking workshops last 1-3 hours and focus on a type of dish or a type of food; they are much more in depth than cooking demonstrations. The workshops aim to introduce the community to THK and SFC programs as well as affect one or two eating/cooking/shopping behaviors.

- 10 workshops, serving 155 people

FACILITATOR TRAINING SERIES

Facilitator training increases the number of skilled community members who can effectively deliver the 6-week series of cooking and nutrition education classes. Trainees completed a training totaling 34 hours.

- 2 trainings (1 English, 1 Spanish)
- Number of new Facilitators: 37 Total (20 English speaking, 9 Spanish speaking, 8 bilingual)

FACILITATOR CONTINUING EDUCATION

A six-week continuing education series re-trains current facilitators to use updated curriculum and teaching materials.

- 2 trainings (1 in English, 1 in Spanish)
- 100% of active Facilitators completed training

MATERIALS DEVELOPMENT

THK creates and maintains current, relevant curriculum, cookbook and teaching aides.

- 3rd Edition of the THK Cookbook - Fresh, Seasonal Recipes printed. Each recipe in cookbook includes price per serving information, seasonality wheel and nutrition facts label
- New class curriculum completed and disseminated to all 55 Facilitators

VOLUNTEERS MEAN OUR SUCCESS

NUMBER OF PEOPLE WHO ATTENDED VOLUNTEER ORIENTATION

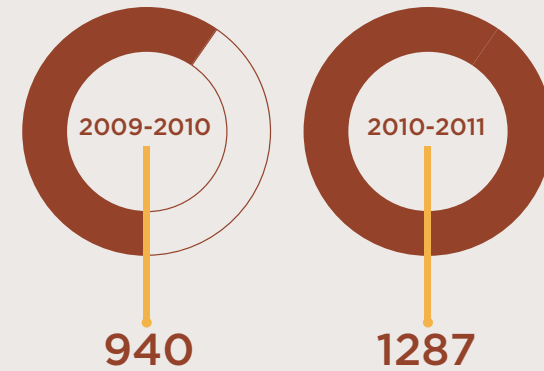


"Sustainable Food Center is a great place to get things done! Whether you love cooking, gardening, outreach, or policy there are always events that utilize everyone's talents."
— Sarah, SFC Volunteer



18
TOTAL
NUMBER
OF SFC
INTERNS

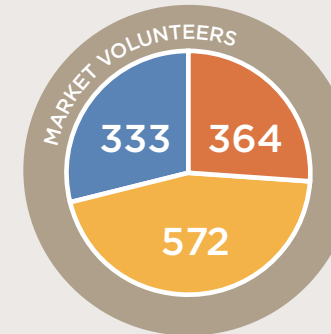
THE NUMBER OF VOLUNTEERS WHO RECEIVE THE "VOLUNTEER CALL" EACH WEEK.



ZERO WASTE INITIATIVE: LANDFILL DIVERTED

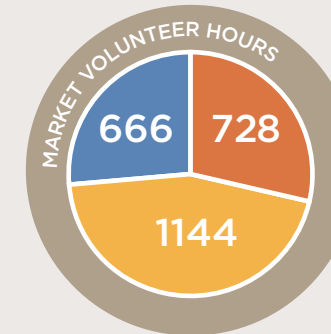


"I love volunteering with SFC because I get to meet and connect with people from all over the community - people that I wouldn't have met any other way. And there's usually something delicious and healthy to snack on!"
— Anna Lisa, SFC Volunteer



SFC FARMERS' MARKET VOLUNTEERS: 1269

- Total volunteers at The Triangle
- Total volunteers at Sunset Valley
- Total volunteers at Downtown



SFC FARMERS' MARKET VOLUNTEER HOURS 2538

- Total volunteer hours at The Triangle
- Total volunteer hours at Sunset Valley
- Total volunteer hours at Downtown



"I LOVE volunteering with SFC because it restores hope that together we can change how our food is grown, shared, and prepared. I can read an article or watch a documentary on how messed up our food system is and feel so discouraged, but then I go to the market and I feel genuinely optimistic that we can change things, one farmer/gardener/cook/volunteer/etc. at a time. Plus being around such like-hearted people is a lot of fun!"
— Dahlia, SFC Volunteer

FOOD POLICY AND ADVOCACY

Sustainable Food Center recognizes the importance of influencing public policy in support of healthy food systems and food access. SFC utilizes its connections within the community and its program experience to identify challenges and opportunities. Through our involvement with local, state, and federal policy partners, we are able to share this input and direct priorities towards our local goals. We also work within our local communities to share action alerts and other information, thereby helping mobilize our constituents to have an impact on policy decisions that affect our ability to grow, share, and prepare healthy, local food.

POLICY SUCCESSES

School District

- Farm to School set to expand to nearly 50 schools.
- Initial conversations about streamlined and transparent process for establishing more gardens on campuses.

City/County

- New ordinance permits establishment of community gardens on city-owned land.
- Amended health rules allowing sampling at farmers’ markets.

State

- Farm to School state coordinator position created, based on Multi-Agency Farm to School Task Force recommendations.
- Farmers’ market SNAP support from state agencies, a previous SFC legislative priority, is taken on by Texas Department of Agriculture.
- Farmers’ egg permit fees waived in City of Austin certified markets.
- Sampling permits and Special Event Temporary Establishment permits for education issued free (only one per market) to market organizers.
- Change in City of Austin policy to reduce multiple application fees to food/farmer vendors.

Federal

- SFC is researching the 2012 Farm Bill, will seek input from constituents, offer insight to its policy partners, and encourage community members to get involved in the process.

CURRENT POLICY PRIORITIES

School district

- Continued expansion of farm to school, increasing support for school gardens, and Sprouting Healthy Kids integration into district Coordinated School Health program.

City/County

- Healthier foods in city/county venues and events.

State

- Farm to School support, expansion of WIC benefits accepted at farmers’ markets.
- State Facilities Commission granting low or no fee parking use for farmers’ market.

Federal

- Farm Bill 2012, including support for local and healthy food systems, new and beginning farmers, low-income food access issues, and farmland conservation efforts.

STAFF ASSIGNED TO POLICY GROUPS

Ronda Rutledge, *Executive Director*

Texas Food Policy Roundtable, Basic Needs Coalition, Austin/Travis County Sustainable Food Policy Board, Rally for Real Food, Center for Public Policy Priorities

Andrew Smiley, *Farm Direct Projects Director*

Partnership for a Healthy Texas, AISD School Health Advisory Council, plus involvement with Farm and Ranch Freedom Alliance and Texans Care for Children

Jess Guffey, *Grow Local Co-Director*

Community Food Security Coalition policy committee, Children in Nature Collaborative, Austin School Garden Network

Sari Albornoz, *Grow Local Co-Director*

Coalition of Austin Community Gardens

Joy Casnovsky, *The Happy Kitchen/La Cocina Alegre™ Director*

American Public Health Association, Texas Public Health Coalition, Southern Sustainable Agriculture Working Group – policy committee

Susan Leibrock, *Community Relations Director*

American Community Gardening Association

Suzanne Santos, *Farmers’ Market Director*

SNAP outreach working group, Austin/Travis County Sustainable Food Policy Board, Republic Square Partners, State of Texas Task Force on Farmers’ Market for the Texas Food Establishment Rules





BUILDING OUR CENTER

OUR VISION FOR THE FUTURE: A PERMANENT HOME FOR SFC'S PROGRAMS

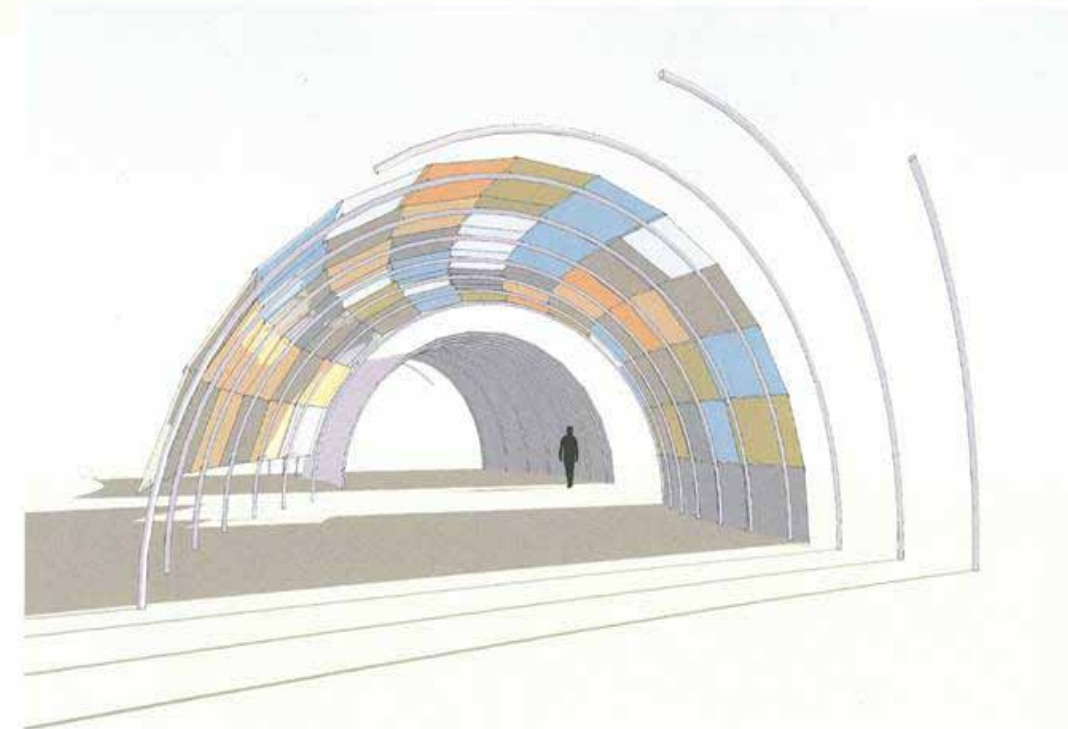
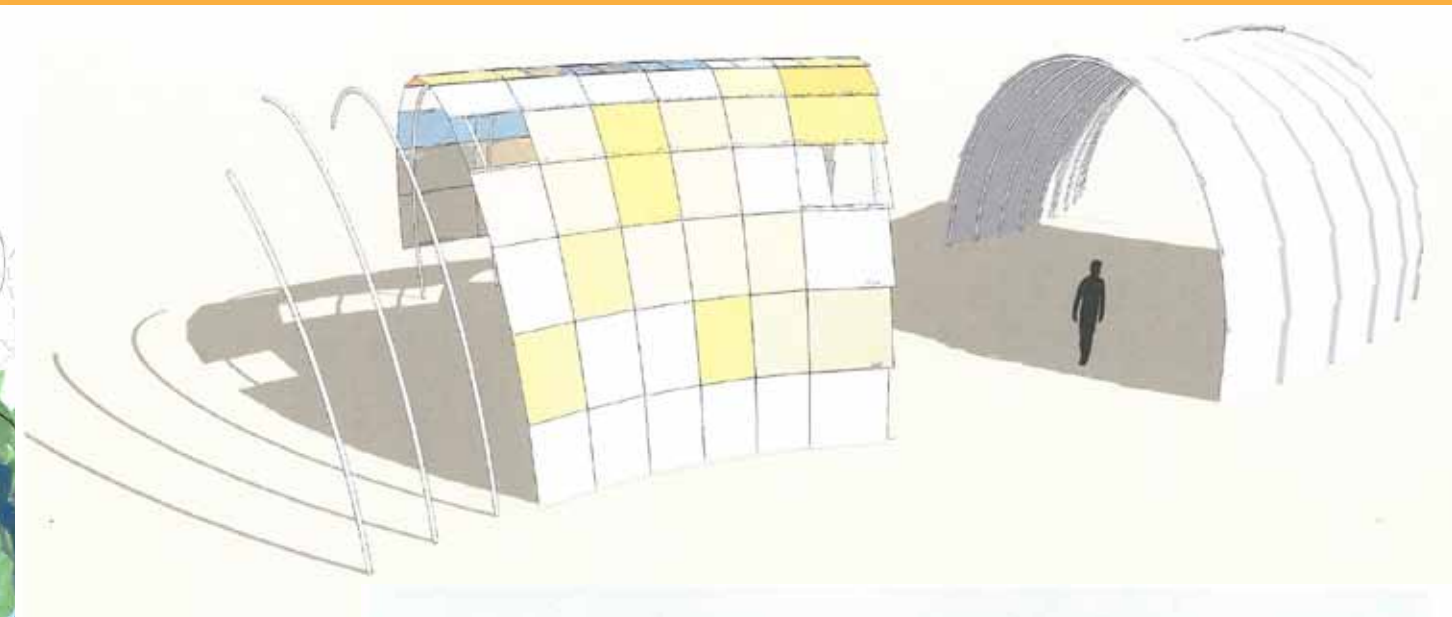
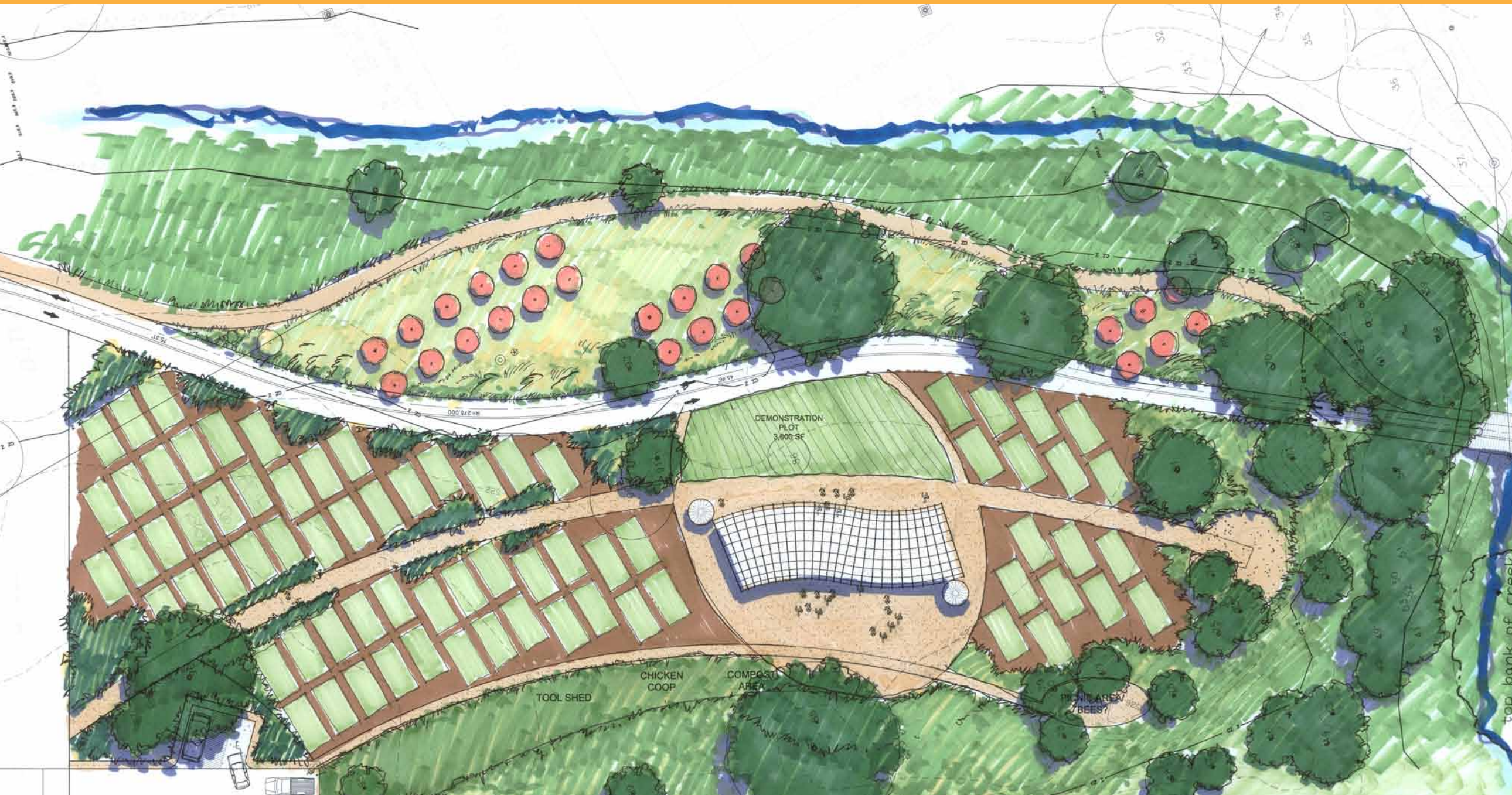
Tom and Lynn Meredith have made SFC a partner in their vision for the vibrant east side by presenting a gift of land and infrastructure in their mixed-use space currently under development by their foundation, MFI. This exciting project is coming to fruition under the leadership of Tom and Lynn Meredith's son, Will Meredith.

The new Sustainable Food Center will be centrally located in East Austin, immediately adjacent to Capital MetroRail's MLK station, just two stops from downtown. In addition, a connected bike route is planned next to the MLK Station, providing further access to our center and community garden. This space will serve as a destination point for families and individuals accessing services and participating in community activities.

Also housed at the site are PeopleFund, whose support for small businesses, affordable housing projects and training services is directly in line with SFC's goal to help people find lasting solutions to life's challenges, and nearby is a Foundation Communities housing site, which will provide numerous collaborative opportunities. Adjacent to SFC and PeopleFund will be the new home of Theatre Action Project, a team of professionally trained artists and educators working in partnership with schools and communities.

Directly across the metro rail line from our training facility will be a 2.3 acre community garden, with individual and communal food plots, a fruit tree orchard, a family picnic knoll, and covered teaching pavilion.

COMMUNITY GARDEN AND TEACHING PAVILION



CONDENSED AUDITED FINANCIAL INFORMATION
JULY 1, 2010 - JUNE 30, 2011

REVENUE

Capital Campaign	607,772	31%
Foundation Grants	462,134	23%
Program Service Fees	311,808	16%
State & Local Contracts	285,700	14%
Contributions	131,655	7%
Fundraising Events & Other Revenue	115,025	6%
Contributed Goods & Services	74,386	4%
Total Revenue	1,988,480	100%

EXPENSES AND CHANGES IN NET ASSETS

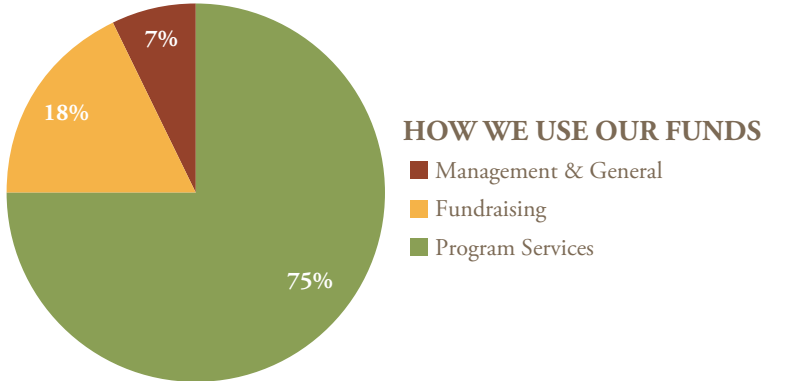
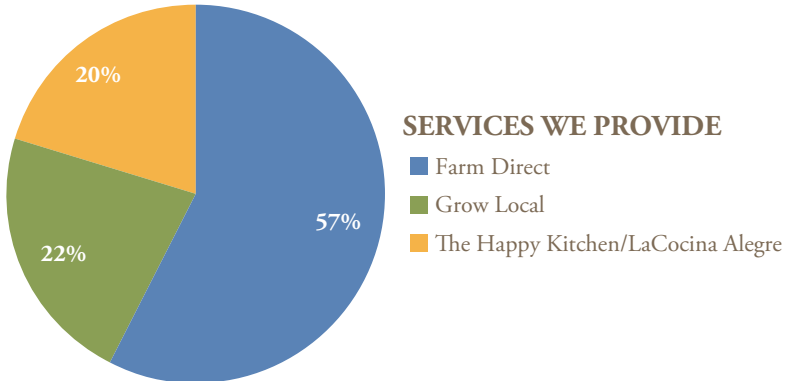
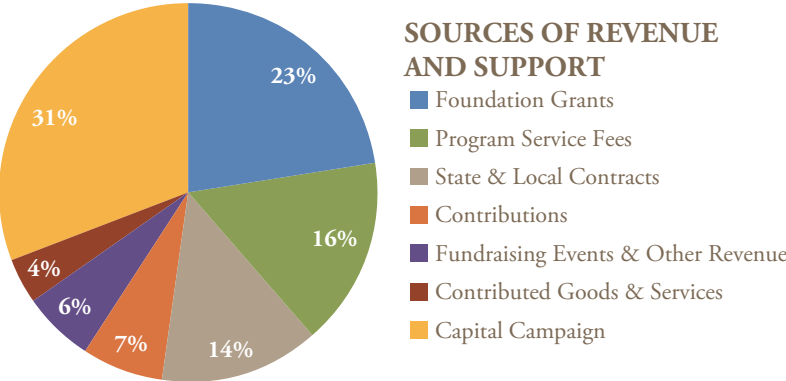
Program Services		
Farm Direct	643,797	57%
Grow Local	251,048	22%
The Happy Kitchen/LaCocina Alegre	225,482	20%
Total Program Services	1,120,327	100%
Fundraising	100,843	18%
Management & General	271,668	7%
Total Expenses	1,492,838	

Excess of Revenue over Expenses	495,642
Excess related to Unrestricted Funds	209,734
Excess related to Temporarily Restricted Funds	285,908

Total Revenue	1,988,480
Total Expenses	1,492,838
Increase in Net Assets	495,642
Other Changes in Net Assets	(12,080)
Net Assets, Beginning of Fiscal Year	642,657
Net Assets, End of Fiscal Year	1,126,219

In fiscal year 10-11, Sustainable Food Center charged 18.2% for fundraising and 6.7% for management and general.

The full financial statements, audited by Gindler, Chappel, Morrison & Co., P.C., are available upon request by calling 512-236-0074 x 112.



STAFF

Ronda Rutledge <i>Executive Director</i>	Cecil Winzer <i>SFC Farmers’ Market Manager - Downtown</i>
Susan Leibrock <i>Community Relations Director</i>	Matt Macioge <i>SFC Farmers’ Market Manager - Sunset Valley</i>
Angela Kraybill <i>Capital Campaign Director</i>	Atticus Rowe <i>SFC Farmers’ Market Coordinator - Sunset Valley</i>
Andrew Smiley <i>Farm Direct Projects Director</i>	Suzanne Santos <i>SFC Farmers’ Market Director</i>

BOARD OF DIRECTORS

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Vincent Ashwill , <i>Past President</i> <i>Waterloo Restaurant Group</i>	Mason Arnold <i>Greenling.com</i>
Robyn Lewis , <i>Treasurer</i> <i>Maxwell, Locke & Ritter LLP</i>	Laura Estes <i>H-E-B</i>
	Christine Fernandez <i>E.ON Climate & Renewables</i>

ADVISORY COUNCIL

Michael Ableman <i>Farmer/Author</i>	Richard Linklater <i>Filmmaker</i>
John-Michael Cortez <i>Capital Metro</i>	Will Meredith <i>MFI</i>
Honorable Lloyd Doggett <i>U.S. Congress</i>	Tom Philpott <i>Food Editor, Grist.org</i>
Jim Hightower <i>Author/Commentator</i>	Michael Pollen <i>Author/Professor</i>

Hunt Grundy <i>SFC Farmers’ Market Coordinator - Downtown</i>	Katy Levit <i>The Happy Kitchen/La Cocina Alegre™ Developer</i>	Leah Yngve <i>AmeriCorps VISTA</i>
Sari Albornoz <i>Grow Local Co-Director</i>	Adriana Prioleau <i>The Happy Kitchen/ La Cocina Alegre™ Coordinator</i>	Chelsea Rogers <i>AmeriCorps VISTA</i>
Jess Guffey <i>Grow Local Co-Director</i>	Debi Vanwey <i>Finance Director</i>	Liesel Schmidt <i>AmeriCorps VISTA</i>
Joy Casnovsky <i>The Happy Kitchen/ La Cocina Alegre™ Director</i>	Rebecca Saltsman <i>Volunteer Coordinator/ Development Associate</i>	Joshua Keppel <i>AmeriCorps VISTA</i>

Margaret Garcia <i>Praxair, Inc.</i>	Philip Keil <i>Furman+Keil Architects, PLLC</i>	Gita Mirchandani <i>Texas Dept. of State Health</i>
Lisa Goddard <i>Capital Area Food Bank of Texas</i>	Mary E. Kelly <i>Parula, LLC</i>	Stephen Straus <i>Entrepreneur</i>
Brian Gordon , <i>BOA Merrill Lynch</i>	Kevin Leahy <i>Knowledge Advocate</i>	David Vliet <i>CommUnityCare</i>
Ralph Hasson <i>Chair, Austin Board of Advisors for the Texas TriCities Chapter of NACD</i>	Anita Mennucci <i>Consultant</i>	Jessica Winslow <i>Austin Community College</i>
	Drew Miller <i>Kemp Smith LLP</i>	

Robin Rather <i>Collective Strength</i>	Eugene Sepulveda <i>Entrepreneurs Foundation</i>	Mark Winne <i>Community Food Security Coalition</i>
Anne Robertson <i>Healthy Child, Healthy World</i>	Foo Swasdee <i>Satay Restaurant</i>	
Dr. Eduardo Sanchez, M.D. <i>Blue Cross/Blue Shield of Texas</i>	Jennifer Vickers <i>Community Investment Corp.</i>	
Eric Schlosser <i>Author</i>	Alice Waters <i>Chez Panisse</i>	



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