



# 2019 Annual Report

## Mission

Gallatin Valley Farm to School cultivates healthy kids, vibrant farms, and strong communities.

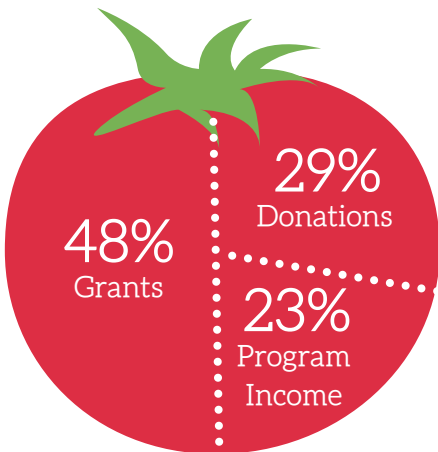
## Our Work

At Gallatin Valley Farm to School, we provide meaningful food, nutrition, and agriculture education in schools; integrate healthy, local food into school meal programs; and promote a vibrant local food economy through community partnerships.

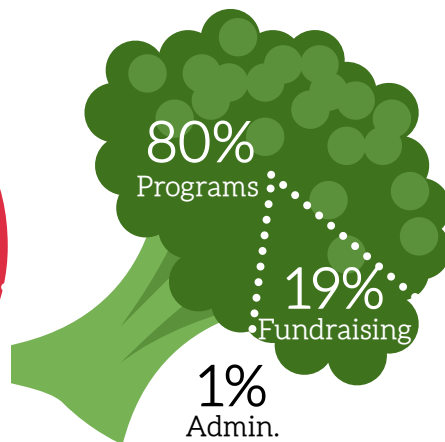
## Why Our Work is Critical

- 4 out of 5 children in the Gallatin Valley are not consuming the recommended servings of fresh fruits and vegetables
- For the first time in history, children are predicted to have shorter, less healthy lives than their parents, due in large part to an unhealthy diet and physical inactivity.

## 2019 Financials



Revenue  
\$268,880



Expenses  
\$227,977



# 2019 Program Impact

## Garden & Classroom

458 Lessons

2,287 Students and 9,410 Contacts

*On average, students tried 7 new foods for the first time during farm to school lessons*

*84% of students could list at least three foods grown in Montana*

*92% of students could explain at least one benefit of buying local food*

*100% of students reported that they know how to plant and take care of a vegetable garden*

## Bozone Ozone Bus (BOB)

108 Lessons; 1,613 Students

## Farm Field Trips

17 Field Trips; 716 Students

## Family Cooking Nights

25 Sessions; 540 Children and Parents

*Parents report eating more vegetables (75%) and that their kids are more involved in the kitchen (100%)*

## Summer Camps

6 Sessions; 86 Campers; 8 Youth Leaders

*64% of campers are now more likely to try new foods*

## Cafeteria Engagement

26 Cafeteria Taste Tests and gave out 4,655 samples to brave, adventurous tasters

Bozeman School District purchased 14,370 lbs of local food (so far) during the 2019-2020 school year

## What Our Students and Teachers are Saying

"Today, I learned what plants need to grow, how to compost, and how to buy local foods."  
- 5th grader at Anderson

"It was great - we all learned so much! The educators were well prepared and came in with all the supplies. The lessons were engaging and fun for everyone. It was the highlight of the week for us!"  
- Participating Teacher

"I've tried kale before and didn't like it, but I love the kale on BOB and now I want to eat it more!"  
- Kindergartener at Hawthorne



## Board of Directors

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## Staff Team

Phil Sarnoff, Executive Director  
Erin Jackson, Education Director  
Kate Emmerich, Associate Director  
Madi Mathiasen, FoodCorps Service Member  
Gilly Levy, BOB Program Coordinator  
Zoey Mahoney, Culinary Instructor