



SPICE

— FIELD KITCHEN —



Annual Report 2021

REVOLUTIONARY food engagement



Dear SFK Stakeholders,

We are proud to present this year's annual report. 2021 presented some amazing opportunities for growth and expansion: we were able to grow our team by hiring a Community Food Systems Educator and expand our operations thanks to four generous grant opportunities and donations from dedicated individuals like you. We have forged new strategic partnerships with area schools and community organizations, and we will continue that growth through 2022 and beyond.

Because of your amazing support we found ourselves in a position not only to endure this pandemic, but to thrive in it. Our ability to meet students and families where they are, whether in-person or remotely, continues to make us unique in our educational offerings. We know 2022 will present new challenges; we are ready to see them as opportunities and face them with confidence and curiosity. We have the right team and the right tools to navigate the coming year, and with the generous support of our community, we are ready and excited to Grow it Forward.

Steven Baker

Chief Operating Officer

Spice Field Kitchen



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OUR TEAM

Staff:

Chief Operating Officer- Steven Baker
Community Food Systems Educator- Emily Cass

Board Members:

Anne Juster
Lisa Matuzny
Morgan Connor
Christine Hockman
Jennifer Howard
Sue Moore
Andy Saltzman
Ben Bebenroth

Meet the new members of our staff + board:

Emily Cass (Community Food Systems Educator) was born and raised in the small town of Athens, Ohio. She graduated from Ohio University in 2020 where she studied food and nutrition sciences. During her time at OU, she enjoyed volunteering with local community food initiatives. Emily's passion for nutrition education comes from personal experience growing up in an under-resourced community in Southeastern Ohio. She believes that equitable access to local nutritious food is a vital component to create a healthier and happier community. Emily has enjoyed her first 4 months here at Spice learning more about gardening, education, and various processes in farm-to-school programming. Her favorite thing about this new position is being able to spend time outside at Spice Acres in Cuyahoga Valley National Park. There are many upcoming expansion opportunities at Spice Field Kitchen and she is excited to see where this organization will grow.

Lisa Matuszny (Board Member) was born and raised in Strongsville, Ohio. She went to the University of Akron, where she earned an accounting degree. She is a shareholder at Hobe & Lucas CPAs, where she has spent her entire career. Lisa's passion for healthy eating and nutrition started about 20 years ago when she developed digestive issues, largely stemming from



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her single, unhealthy lifestyle. She met a Doctor of Osteopathic Medicine who taught her the importance of eating well. She has been passionate about local farming since she first joined a Community Supported Agriculture (CSA) group many years back- when few people knew what a CSA was. She is excited to be involved with Spice Field Kitchen as they carry out their mission to connect people, especially kids, to healthy food.

Christine Hockman (Board Member) is a Certified High Performance Coach, Mindset Coach, Curator of Curiosity, Nature-inspired Innovator, Health Nut and Mompreneur. With her coaching business One Degree Shifts, Christine empowers creative leaders and entrepreneurs to shift from burning out to vibrant so they can unleash their full potential and make a bigger positive impact. She spent 13 years in leadership roles across public service and nonprofit sectors, along with gaining diverse work experiences and training in startups, marketing, innovation and sustainability. She's personally passionate about using food as medicine and has transformed her health through nutrition and lifestyle changes. Christine is now on a mission to empower people and organizations to thrive (plus turn more kids into veggie-loving little humans), which is why she's so passionate about Spice Field Kitchen.

2021 HIGHLIGHTS

Hybrid Programming: 2021 saw us continue to provide a hybrid of virtual and in-person programming for our partners. By March we were able to return to in-person sessions while still providing ingredient bags for “Family Night” cooking demos that allowed us to engage whole families where they live, via Zoom.

Fun+Friend-raising: Spring of 2021 began our first recurring donation campaign. October we were able to have our first in person ever! What a successful Friendraising event that included a raffle, pumpkin picking, STEM activities and the return of the burrito stand. We were thrilled to see incredible participation from our program partners and our community. We look forward to hosting another event like this again in 2022.



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GRANT OPPORTUNITIES

USDA: Partnering with Feed Our Future leadership team SFK spearheaded a grant opportunity we called, “Local Lessons for Growing Minds”. This online content is designed to complement the Local Lunch Takeover project developed by Feed Our Future. This online content will be available to all schools and community organizations starting in spring 2022.

RemotEdx: This grant opportunity was provided by the State of Ohio early in 2021 to provide support for schools and organizations pivoting as a result of COVID. These grant funds reimburse organizations like ours that are providing engaging in-person and remote programming.

Martha Holden Jennings Foundation: MHJF has generously provided funds for our 3rd year of programming through our partnership with Pleasant Valley Elementary School. This support has helped us grow our reach and impact in the Parma City School District. Our program, “Understanding Our Community Food System”, includes school garden development, 10 in-class lessons and 2 field trips to our 13-acre farm, Spice Acres, in the Cuyahoga Valley National Park for STEM grades 1-3. We plan to extend this programming for STEM grade 4 for ‘22-23.

Truist Foundation: The Truist Foundation is committed to serving our communities with humanity and grace. Through direct grants to nonprofit organizations like ours, Truist gives our communities the opportunity to succeed. This grant opportunity provided funds to expand our mobile kitchen and garden programs through the purchase of a brand-new Dodge Promaster van. We will continue to use these funds to purchase a trailer and more supplies to support our growth and impact in the community.



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OVERVIEW OF PROGRAMMING

Tremont Montessori: We began the partnership with Tremont Montessori with virtual lessons for their Children's House (Pre-K + Kindergarten). We provided 3 engaging lessons and a family night that included ingredient bags for students and families to join in their kitchen to make oatmeal, pancakes, soup, soft pretzels and banana caterpillars! We look forward to continuing our partnership into 2022 and beyond.

Pleasant Valley Elementary (Parma City Schools): We continued to expand our "Understanding our Community Food System" program into Grade 3. This means our STEM 3 students are now in their 3rd year of this program. Hopefully, this will be our first full year of programming largely uninterrupted by COVID...fingers crossed.

Welsh Academy of St. Ignatius: We continued our second year of fall programming with Welsh Academy of St Ignatius students. This included a field trip for the 6th grade boys and hosting their affinity classes twice a week from August through October at Spice Acres, our 13- acre farm in the Cuyahoga Valley National Park. This was an amazing opportunity for SFK to help students participate in our food system and gain culinary and agricultural experience.

Strongsville High School: In coordination with the amazing ASAP team at SHS led by Mr. Edmonds, we were able to expand our impact by building 5 raised beds on-site at the high school that allowed SFK to provide programming opportunities growing, planting and cooking with ingredients the students chose, planned, sprouted, planted, nurtured and harvested.

Urban Squash Cleveland: Squash Health continued to grow with students at Urban Squash Cleveland through remote and in-person programming. Highlights of this year were cooking demos and garden lessons, and planting veggies and herbs that they sprouted in trays under grow lights in their classroom at USC. The students were able to transplant the veggies and flowers they sprouted in their garden or at home.

BY THE NUMBERS

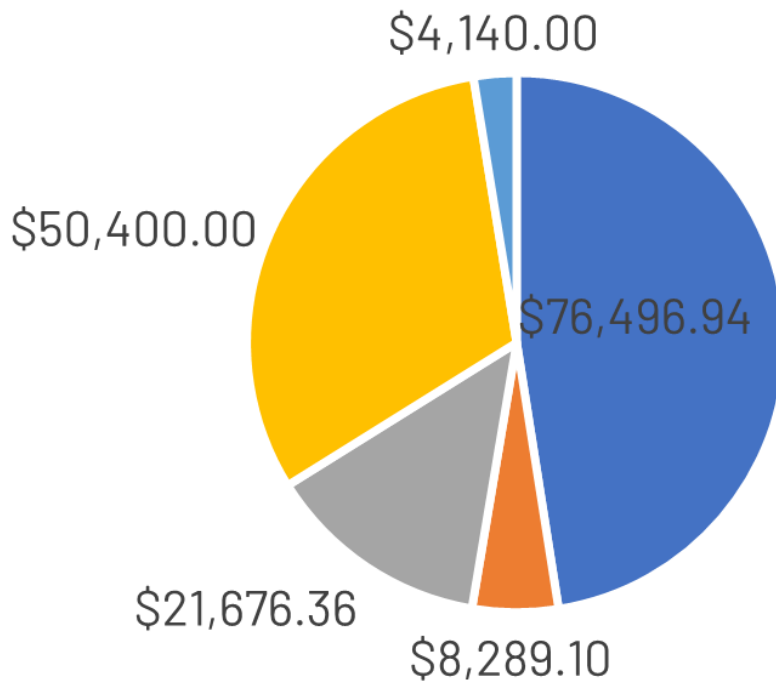
- Number of students impacted: 2295
- Cost of programming per student: \$25 per year
- Partner schools/organizations: 10
- *66% of students in our partner schools + organizations are eligible for free or reduced lunch.*



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2021 Total Income = \$161,002



- Direct Public Support
- Government Grants
- Program Income
- Foundation Grants
- Other Income

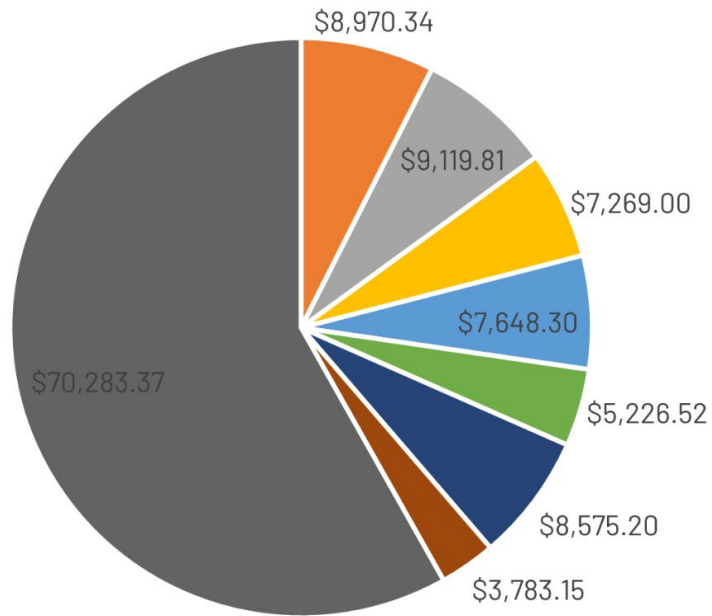


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2021 Total Expenses = \$120,876



- Contract Services
- Program Expenses
- Facilities and Equipment
- Van Expenses
- Total Fees
- Professional Fees
- Operations
- Payroll Expenses



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2021 DONORS

\$0-49

DeAnne Kenny
Cole Pesses
Amanda Barrett
Patricia Chmura
Mary Marks
Rachel Hronek
Matthew Beshara
Hannah Belsito
Emmanuel Baako
Betsy McCormack
Juliana Blanch
Kyle Kovach
Monica Lacks
Zach Clarke
Amanda Poropat
Catherine Joslyn
Brooke Peppard
Nancy Shoop

Shelby Gerl
Lisa Kay
Susan Moore
Courtney Sobieski
Teri Hockman
Emily Richardson
Judith Lakatos Brown
Robert Ennis
Marie Thompson
Allison Elizabeth
Paula Schmelter
Koszarek
Cinnamon Cifani
Tracy Durury
Jennifer Jean

\$50-99

Louisa Sizemore
Erika Loucka
Thomas Gill
Steven Baker
Louis Elsaesser
Barbara Bennett
Jennifer Howard
Pamela Bebenroth
Carolyn Helderman
Kelly Denk
Barbra Hallal
Cass Family
Lisa Eve
Gloria Fornasiero
Matuszny
Dave Richardson
Ron Baker Jr.
Sami Gougler George

Kevin R. Klein
Teresa Iles
Kristine Elizabeth
Robin Kay
Dawn Benge Gillard

\$100-249

Richard Levitz
Eaton
Jane Barber
Sharon & Neal
Meropol
Maryanne Lipaj
Justin Conway
Faye Verner
Carol Weinberg
Charlene Guzzo
Erick Carter



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	\$250-499	\$500-999	\$1000-4999
Malou Gustavsson-Monago			
Anne Unverzagt	Pat Rubin	Dale Mokaren	Janet Platko
Bill Malley	Teresa Smith	Scott Peters	Paul + Christine Pahoresky
Bianca Motley Broom	Pamela Theo	Christine Lobas	Lisa Matuszny
Lisa Vahey	Brenda Yost	Kristine Bryan	Alex Intihar
Christina Smelko	Joanne Kim		\$5000+
Seth Orbach	Shirley LeViseur- in memory of son, Kurt		Anne Juster
Tammy Wise	Angela Strach-Gotthardt		Linda + Dave Bebenroth
Bredna Yost	John Cothall		Andy Saltzman
Anne Pombier	Laura Pulliam		Shelly + Mark Saltzman
Aaron Shaffer	Jessica & A.D. Naik		Claudia Bjerre
Jennifer Pannell	Melissa Campbell		Andrea Senich
Leslie Coleman	Jonida Morelli		Bill Conway
Kate Pingeon	Morgan Barber		The Impact Group
Elizabeth Andjeski	Morgan Connor		
Christine Hockman	Jessica Edmonds		
Stephanie Boka			
Susanne Gabli			
Tracy Drury			
Nordson Corporation			



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