



2013 ANNUAL REPORT



WHY CONNECT KIDS WITH HEALTHY FOOD FROM SEED TO TABLE?

It's a great way to learn

Gardens are excellent settings for teaching math, sciences, social studies, nutrition, fitness, language arts, and more!

It's important

In a time of obesity, diabetes, food insecurity, and climate change—raising kids who think carefully about their daily food choices really matters!

It's fun

We haven't yet met a child who isn't delighted to pull a beet out of the ground, eat the delicious soup she helped cook, or gently cradle a newborn turkey in her hands.

Gardens grow good people

Patience, teamwork, care for living things, and community...these are among the most important things growing in our gardens.



*Alderwood Elementary
students enjoy freshly
picked finger salads
they grew themselves*

FROM THE EXECUTIVE DIRECTOR

If I had a magic wand, every child in our community would have easy access to healthy, delicious food every day.

Every school would have a garden where every student was regularly engaged in studying science, nutrition, math, geography and history. There would be a designated garden teacher, whose job would be to connect the garden with classroom curricular goals.

A cooking cart would roll from classroom to classroom, and while children were learning math and literacy skills by following a recipe, they would also learn to prepare simple, healthy, affordable meals.

Schools would smell delicious. Lunch would be yummy and there would be enough time for kids to enjoy it. The cafeteria, like the garden, would be a vibrant learning space, with student created Food Art on the walls. Food maps, farmer biographies, and child-crafted odes to vegetables would help students make connections between classroom learning and the important work of nourishing our bodies.

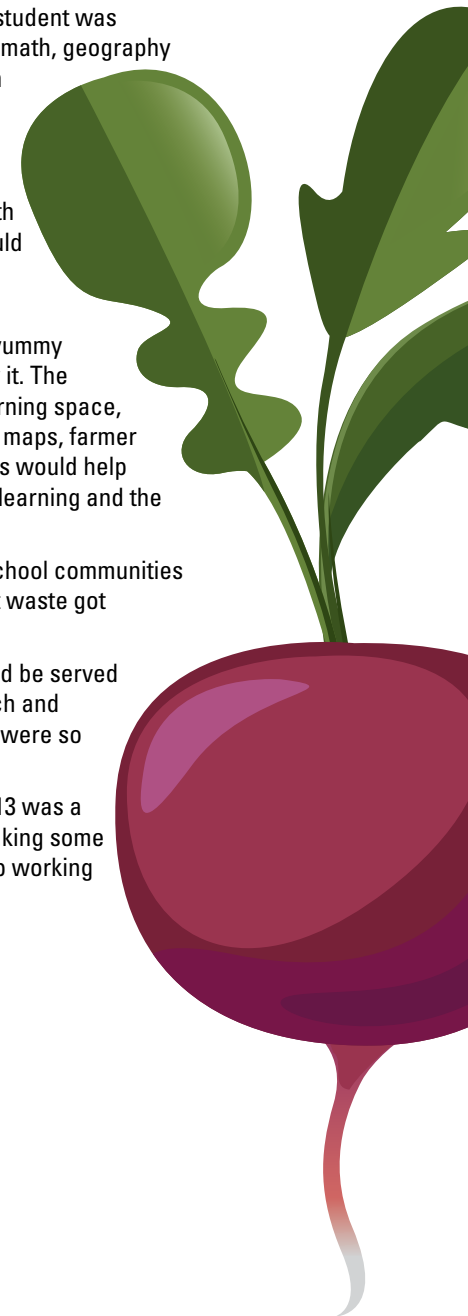
Every child would understand composting and school communities would invest the time and care to make sure that waste got sorted appropriately.

The vegetables grown in the school garden would be served in the cafeteria, and kids would gobble up spinach and chard because it tasted good, and because they were so proud to be the ones who grew it.

We haven't found our magic wand... yet! But 2013 was a year when Common Threads moved closer to making some of these wishes come true. We can't wait to keep working toward these goals in 2014.

Thank you for your support!

Laura Plaut,
Executive Director



COMMON THREADS

2013 Accomplishments

Cooked and gardened with over
3,200 children in 13 school gardens
and our at Bobbibrook Farm site

Established new school gardens
at Sunnyland and Carl Cozier Elementary Schools

Collaborated with Bellingham School District Food
Service staff to establish policies that now allow
school-garden-grown food
to be served in school cafeterias

**Launched pilot winter programming at four
schools**, so that even when it's cold and dark,
kids are cooking, starting seeds, and learning
about healthy food.

Expanded our summer program offerings
to include Camp Pasta

**Continued partnerships with
community organizations**
such as the Max Higbee Center
and Rebound of Whatcom County
to make sure that our community's most
**vulnerable youth get the best food
education we have to offer.**



13 School
Learning
Gardens
100+ Volunteers
3,200 Kids



Results from a recent survey of teachers participating in Common Threads School Garden Collective showed:

92%

of teachers agree or strongly agree that school gardens help build a sense of community within the school

91%

of teachers agree or strongly agree that their students show an increased interest in gardening

84%

of teachers agree or strongly agree that their students show a greater interest in how food is grown

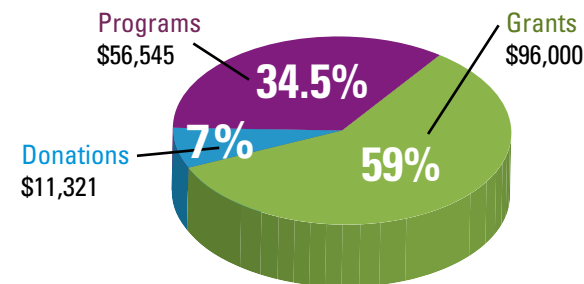
82%

of teachers agree or strongly agree that their students express a greater interest in trying new fruits and vegetables since becoming involved in the garden

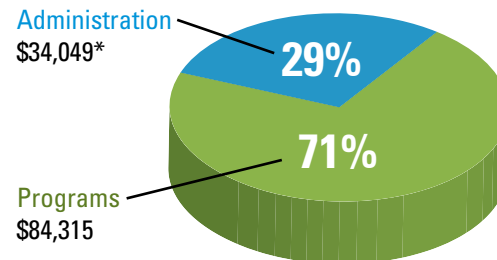
COMMON THREADS BY THE NUMBERS 2013

INCOME:

Grants.....	\$96,000
Programs	\$56,545
Donations	\$11,321



Administration
\$34,049*



EXPENSES:

Programs	\$84,315
Administration ...	\$34,049*

**our overhead costs are high as a percentage of overall expenses largely because our programs are so substantially supported by volunteers and Americorps leadership*



THANK YOU

INDIVIDUALS

Eden Alexander
Jean Andresen
Ted Askew
Amy and Bryan Berreth
Kara Black
John Blethen
Katherine Brigham
Karen-Margrethe Bruun
Laura Cabrera
Brittyn Cantrell
Christos Christoforos
Justin Clary
Cactus and Laurel Cook
Carolyn Cutler
Rebecca Cutler
Meagan Dawson
April and Carlos De Montiel
Julie DeFoer
Kerry Dolan
Mariah Elkes
Julie Evangelista
Charlie and Donna Freeman
Sylvia Graham
Gillian Grambo
Diana Gruman
Suzannah Gusukama
Carla Hasche
Emily Barnett Highleyman
Eric Jensen
Sara Jentz
Ronalee and Leigh Kincaid
Alexandra King
Dale and Kelly Krause
Jean Kroll
Fred and Beverly Larsen
Theresa and Jeff
Lewis-Van der Vlugt
Lynette Machinski
Kirke and Jim Mahy Hestad
Lorisa and Jim Marshall
Scott Mauermann
Paula McCandlis

Chris McClanahan
Megan McGeowin
Brenda Miller
Charles Nelson
Charles Onion
Rebecca Orloff
Patricia Otto
Suzanne Paola
Beth Parker
Frank and Linda Plaut
Laura Plaut
Plaut Nathan Family
Tom and Johanna Plaut
Steve Price
Jeanne Reese
Richard and Helen Scholtz
Ted and Nancy Seifert
Steve Senge
Carolyn Sipes
Susan Sloan
Mardi Solomon and Gene Myers
Cynthia St. Claire
Jessica Steele
Colleen Thumlert
Heather and Joe Tiszai Hoats
Galen Tritt
Elizabeth and Keith Tyne
Bobbi Vollendorff
Tim Wahl
Tom Wake
Chris Webb
Laura Weight
Ruth Plaut Weinreb
Kim Weil
Robert Weinstein
Lindsey Wells
Susan West
Steve and Kathie Wilson

BUSINESSES

Annie's Homegrown
Bellewood Acres
Bellingham Farmers Market
Book Fare Cafe
Builders Alliance
Ciao Thyme
City of Bellingham
Dewey Griffin
Drizzle
Doug Landsem Architects
Erin Baker Breakfast Cookies
Fourth Corner Slow Food
good eye design
Great Harvest Bread Company
Home Depot
Joe's Garden
Mallards Ice Cream
Re-Store
Scratch and Peck Feed
Spicer Media
Starbucks
Sunseed Farm
The Table
Uprising Seeds
Village Books
Woods Coffee
Zervas Law

FOUNDATIONS

3M Foundation
Alcoa Foundation
Ciel Foundation
Charis Fund
Elizabeth A. Lynn Foundation
Fairhaven Gives Back
General Mills Foundation
The Glaser Foundation
Harrington-Schiff Foundation
Lucky Seven Foundation
The Mary Redman Foundation
Norcliffe Foundation

River Styx Foundation
Whatcom Community
Foundation—Sustainable
Whatcom Fund
Whole Kids Foundation

VOLUNTEERS

Leta Ames
Mursidin Amiruddin
Kayla Andres
Jean Andresen
Kristi Batham
Sarah Bolton
Alex Brede
Alex Burrows
Alasia Canares
Bobby Canares
Emily Carlson
Katie Chugg
Molly Cutler
Addie Cutler
Michelle Dannehy
Julie DeFoer
Sue Duggot
Celia Duncan
Charlie and Donna Freeman
Asheton Gilbertson
Ashleigh Ginder
Jenny Godwin
Amy Grafstron
Kari Hardin
Amanda Hebert
Asia Hirsch
Tanner Humphries
Paul Kearsley
Jessica King
Dale Krause
Alice Lazzar-Atwood
James Leder
Frederick Livingston
Scott Mauermann
Tara Mazza

BOARD MEMBERS:

Scott Mauermann, President
Owner, Laurel Landscaping

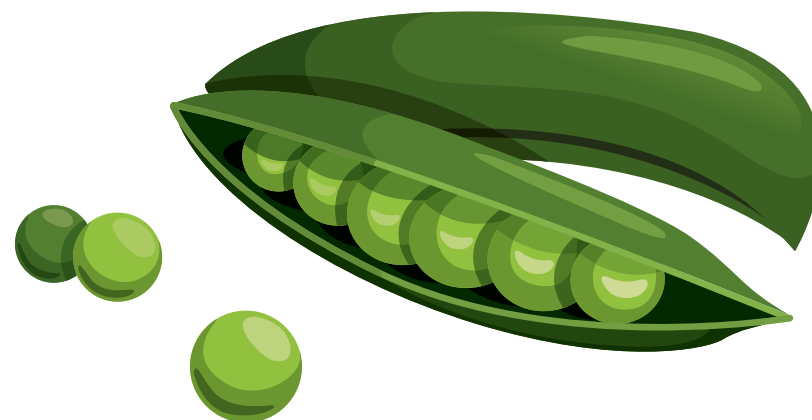
Lisa Samuel, Vice President
Partner, NourishRDs

Alex Brede, Secretary
Teacher, Bellingham School District

Jennifer Wright, Treasurer
CPA, Metcalf Hodges

Charles Onion
*Academic/Career Advisor,
Bellingham Technical College*

Dale Krause
*Construction Project Manager,
Western Washington University*



MAKE A DONATION THAT CONNECTS LOCAL KIDS WITH HEALTHY FOOD



CHOOSE YOUR LEVEL OF TAX-DEDUCTIBLE GIFT:

\$10

Helps supply our garden and kitchen with tools for little hands

\$25

Supports spring and fall school-based garden education for one child

\$50

Supports a full year of school-based food education for one child

\$125

Gives one need-based scholarship to Farm Camp where children learn to cook, garden and care for farm animals

\$500

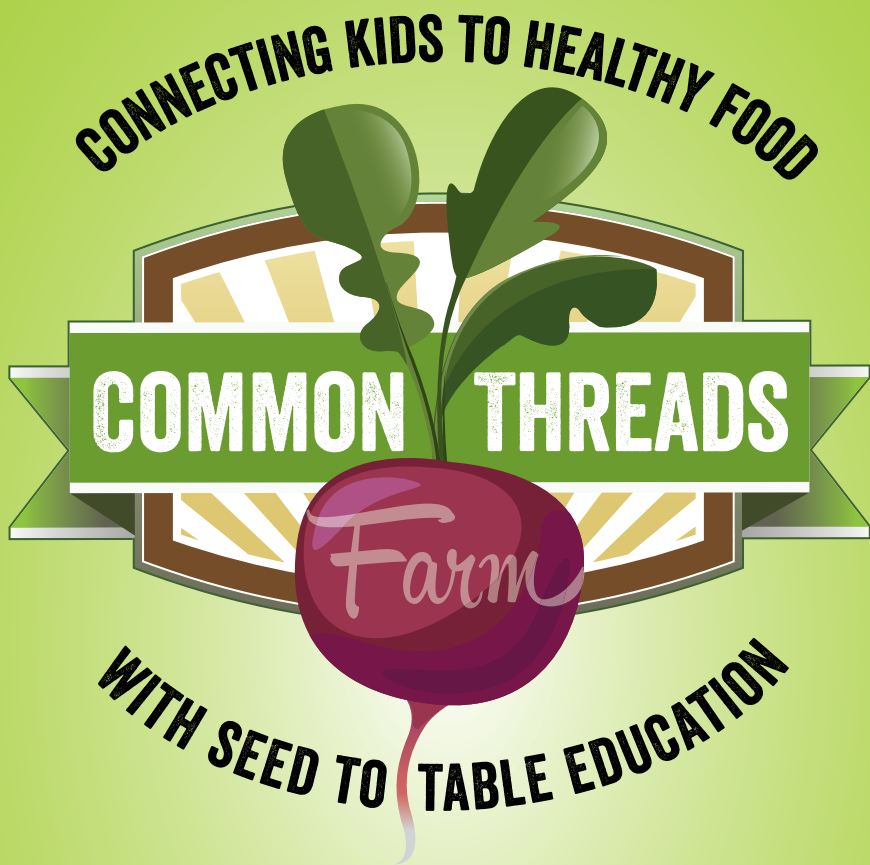
Supports a full day of cooking and gardening-based education for up to 25 needs-based youth

Donate [here](https://CommonThreadsFarm.org) at **CommonThreadsFarm.org**

Common Threads Farm is a 501(c)3 nonprofit

THANK YOU FOR HELPING GROW GOOD FOOD & GOOD PEOPLE!





Common Threads connects kids to healthy food in the garden, in the kitchen, and at the table. We want kids to grow up making food choices that are good for their bodies, communities, and environment.

Join us!

info@commonthreadsfarm.org

360-927-1590

www.commonthreadsfarm.org