

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

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www.commonthreadsfarm.org

# **YOUR SUPPORT IS** CHANGING WHAT KIDS EAT!

Thanks to your support, Common Threads winter cooking program grew in 2015!

Over 3000 kids in 14 schools enthusiastically prepared and devoured Super Kale Salad, Rainbow Roots, Apple Cabbage Crunch and Veggie Sushi. (check out Common Threads' website for the recipes! CommonThreadsFarm.org)

Many families wrote to tell us that when their kids came home triumphantly waving new recipes in their hands, they got their families excited about healthy eating too!



"So the kids came home with this recipe and we finally made it this Friday.... And three times since then!

They LOVE it, especially Noah. And they can make the whole thing themselves.... Our son has eaten more fresh veggies this weekend than in the last couple months!"

—Francesca, Birchwood Elementary Parent



COMMON THREADS

"This 2nd grader has officially taken over as salad maker in our house! Thanks to her experience cooking in the classroom, she is loving being a part of meal preparation at home."

-Meredith, Geneva Elementary Parent

2015 GRATITUDE REPORT

My first grader came home raving about this salad.... We went shopping and made it together! He was so excited and I've never seen him eat cabbage



This salad is the result of cooking class in elementary schools. My first grader came home raving about this salad they made. We went shapping



"Lily came home raving about something they made in her garden cooking class at school. She hates beets, but loves them prepared in Rainbow Roots! Hooray for gardens at —Stephanie.

Whatcom Middle School Parent

## WANT TO COOK UP HEALTHY FOOD **EDUCATION FOR EVERY CHILD?**

Here's a Recipe:

**Food Educators** 

**Start** with a strong base of community support (That's YOU!) Add 79 Committed Volunteers willing to contribute over 3,100 hours

of service, (more supervising hands, eyes, and brains = a deeper learning experience for every child). Sprinkle liberally with the passion and devotion of six AmeriCorps

Mix in the energy of the staff and parents at 17 partner schools who are committed to having their 3,960 students grow, prepare, and eat

healthy food on school grounds during the school day. Say Thank You to the sun, the rain, and the soil that makes growing good food possible.

We hope you'll agree... This fabulous combination tastes delicious! Thanks to all of our generous 2015 program supporters!



# YOUR SUPPORT IS CHANGING HOW **TEACHERS THINK ABOUT TEACHING** SCIENCE.

Bellingham Public school teachers and Common Threads Food Educators spent a day looking at how to most effectively teach science in the garden. As Whitney Cohen, our trainer from LifeLab observed: "We would never consider teaching computer science without computers, so why do we try to teach earth and life science without earth and life?"



## **BECAUSE OF YOUR SUPPORT, FOOD EDUCATION IS BECOMING A NORMAL, EXPECTED, AND EMBRACED PART OF** THE SCHOOL DAY.



Nikki enjoys a tomato that tastes all the better because she helped it grow!





for Super Kale Salad. Passionate young educators + your support = LOTS of kids falling in love with healthy food!

The Common Threads 2015-16 AmeriCorps team harvesting kale

# **COMMON THREADS' NEW SUMMER HOME**

In 2015, Common Threads summer camp programs moved to the Outback Farm on the Western Washington University Campus. as.wwu.edu/outback/garden/

The WWU Outback Farm is 5 acres of magical space right in the heart of

Bellingham. Easy access for parents and the chance to build even stronger relationships with WWU student interns and volunteers makes this the ideal summer home for Common Threads programs. Thank you Western Washington University for hosting Common Threads!





## THREADS NOW HOSTS A TEAM OF SIX AMERICORPS FOOD EDUCATORS. A day in the life of a Common Threads AmeriCorps Food Educator: My name is Angela Feng, and I am an Americorps Food Educator

THANKS TO YOUR SUPPORT, COMMON

serving with Common Threads Farm. I teach garden and food education at various elementary schools in the Bellingham School District.

One night, I was invited to attend an open house night at one my schools, Happy Valley Elementary. At first, I felt anxious about this opportunity. I imagined myself standing outside in the garden, all by

my lonesome, surrounded by darkness. I thought to myself, "No one is going to come out to the garden..." Imagine my surprise when I arrived at the garden, only to find families already exploring. One child pulled her mother to a plant and pointed excitedly, "Look mom! You can eat that flower!"

I swooped in immediately. "No, it's ok! I'm the garden educator, and that is an edible flower!" Clearly thrilled, the child watched as her mom reluctantly put a purple

flower into her mouth. She chewed slowly. "Hey, this isn't bad!"

Her mother shook her head, "Honey, let's not touch that."

garden. "Come on! We have to look at the garden!" They shouted, pointing out all of the plants and vegetables I had showed them. One child was eating kale with her hands behind her back, as though she

Behind me, there were even more children pulling their parents to the

was a goat. I smiled, and realized that I wasn't standing in the garden all by my lonesome. I was standing in the garden, surrounded by children who were falling in love with healthy eating, excitedly sharing their new

love with their families.



for so many kids to fall in love with healthy food!

Washington Service Corps for giving the opportunity



### **INDIVIDUALS** Tom and Johanna Plaut **BUSINESSES** Suzanne & Matt Plaut-Nathan John Blethen (in honor of Jason Saltzman) Acme Farms and Kitchen **Ruth Plaut Weinreb** Aslan Brewing Company Alex Brede and Megan McGinty (in memory of Johanna Plaut) Bellewood Acres Nicole Brown Laura Rogers

Amy and Eric Saltzman

Mardi Solomon and Gene

Anne and Richard Stickel

Richard and Angela Taylor

Carey and Shane Treadway

Hannah and Brad Stone

Charlotte Tennessen

Carolyn Thomas

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Sarah Murphy-Kangas

Linda and Frank Plaut

Liam Wright Chloe Wright Shirley King Dale and Kelly Krause Sarah and Glenn Lane Brambleberry Soap Making Beth Larsen Supplies

Jennifer Wright Julia Wright BUSINESS **SPONSORS** 

### **Bellingham Community Food** Coop

Binyon Vision Center Ciao Thyme City of Bellingham elSage Designs Drizzle Olive Oil and Vinegar

**Tasting Room** Flying B Ranch

Goat Mountain Pizza Good Food Jobs **Great Harvest Bread Company Grow Northwest** 

Growsource Haggen Historic Fairhaven Association Joe's Gardens Mount Bakery Organic Vallev

Pizza'zza ReStore Season's Gleanings **Smith Gardens** Starbucks Coffee Superfeet Terra Organic and Natural Foods Terra Verde Garden

The Table/Bellingham Pasta Co.

Threshold Documents

**Uprising Seeds** 

Village Books

Wild Ginger

ValPak

WECU

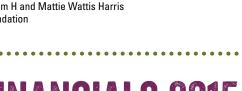
#### Ciel Foundation Discuren Charitable Foundation Eleanor and Henry Jansen Foundation

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**FOUNDATIONS** 

General Mills Foundation New Belgium Brewing Seattle Foundation Taco Time Foundation Whatcom Community Foundation— Sustainable Whatcom Fund Whole Kids Foundation William H and Mattie Wattis Harris

Foundation



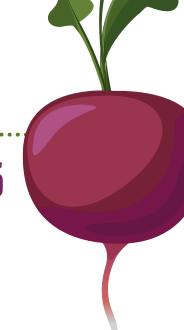
# **FINANCIALS 2015**

**INCOME:** Grants.....\$125,433

**EXPENSES:** 

Program: 89%.....\$133,435

Capacity: 11%.....\$15,288



Donations ......\$11,605 Fee for service...\$63,245