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October 3, 2018

Dear Friends of Farm to Pantry,
We are in our peak harvesting
season and need your [support](#).

~ Because of you ~



Yes...

- **over** 350,000 pounds or 1.4 million servings of fruits and vegetables feeding hungry children, seniors and families. Nourishing our community and NOT going to waste.
- **over** 105 types of healthy produce picked, sorted, weighed, boxed and delivered by 100 plus volunteer gleaners at over 100 farms, orchards, and backyard gardens.
- **over** 22 community organizations served in Healdsburg, Geyserville, Windsor, Ukiah, and Santa Rosa.
- We have **added 6** low income housing complexes in Healdsburg this year with direct delivery.
- **reducing more than 350** metric tons of Green



Cultivating a Vision

At Farm to Pantry, we are strengthening our mission, cultivating community through healthy food, through cultivating a vision to reach those most in need within our community. In our county alone, 38% of our neighbors are impacted by food insecurity or lack access to healthy food because of limited resources (1), while approximately 37.6 million tons of food is wasted in the United States each year (2). Children are primarily impacted by hunger, met with realities for increased risks of stunted growth, obesity, and depression, as well as negative impacts on academic performance, attendance, and levels of hyperactivity in the classroom (3).

The solution lies in actively attending to those affected by food insecurity and poor nutrition in promoting sustainability in reducing food waste.

Join Farm to Pantry in serving our neighbors affected in reducing food insecurity and food waste throughout our county. Together we will

House Gases. That's equivalent to taking 76 cars off the road for one year!

Providing free nutritious healthy produce to our neighbors who are hungry and at risk

~ Fundraising Highlights ~

4th Annual Summer Supper



It's been a productive year -- here are a few highlights of what we've accomplished. This is our most impactful fundraising effort each year. Thanks to the generosity of Arista Winery, Ashley Mauritsen Events, Big John's Market, Rob Beattie (auctioneer) and our 200 guests. The annual evening fund raising effort enables Farm to Pantry to keep delivering more healthy produce to our neighbors at risk.



Olive Oil Release Event



Thank you to Geri and Andrew Biehl, the McMinn Family Farm, Dry Creek Olive Company for pressing and our volunteer of gleaners who harvested 1 ton of olives. With the generosity of the Biehls and Dry Creek Olive Pressing Company, fresh and delicious olive oil was highlighted at an evening event which raised funds for our programs in the schools and additional produce for the nonprofit programs we serve.



connect abundance to need, farmer to neighbor.



Gleaners and students at Preston Farm



Weekly delivery to Alliance Medical Group



Annual Walnut Glean with Healdsburg Elementary School Second Grade



Saturday October 6, 9:00am to 4:00pm it's our Annual Let's Preserve event in the HHS Culinary Kitchen email us to join in gleaning@farmtopantry.org

Grants



Thank you to the continued support from Healdsburg Forever, the City of Healdsburg, Rotary Noon, Rotary Sunrise and the Soroptimists. To help us sustain continued growth in our programs, the Clif Bar Family Foundation and the Landmark Family Foundation grants deepened our ability to reach into our community and throughout Sonoma.

~ Organizational Highlights ~

Welcoming New Board Members



Erika McGuire

As a prominent educator and community member, Farm to Pantry welcomes new Board Member, Erika McGuire. Currently serving as the Principal of Fitch Mountain Campus, Erika also actively helps in various community groups promoting sustainability and the mission of Farm to Pantry.



Michael Dimock

As a global leader and advocate for the transformation of food and farming systems, Farm to Pantry welcomes Michael Dimock to the Board. Currently serving as the President of Roots of Change, Michael shares a comprehensive perspective supporting models of change for food and farming.

~ Community Spotlight ~

Cultivating a Healthy Community

Alliance Medical Center

Agriculture is core to Healdsburg's history, and since its inception in 1971, Alliance Medical Center has been serving the community as the Affordable Healthcare Home. Originally serving farmworkers and their families, Alliance Medical Center provides quality medical, dental and specialty care for a diverse group of patients. Beyond the patient care through exams and procedures, Alliance Medical Center leads the way in empowering their



Kids on Campus gleaning and tasting melons at Healdsburg Senior Living Community



Multiple weekly deliveries to the Healdsburg Food Pantry 52 weeks a year



Front Porch Farm with Volunteers, Becoming Independent. gleaned zucchini and squash



Gleaning at Supervisor James Gore's home farm with volunteers and Becoming Independent



Distributing gleaned produce to Alliance Medical Center

patients to make healthy choices from the beginning. And this is the perfect relationship with Farm to Pantry.

During our weekly gleans, over 80 lbs. of fresh produce is delivered. Thanks to the generosity of valued Farm to Pantry gleaners Steve and Cyndie Pogue, a "Farmacy" Cart is parked in the lobby, displaying the fresh, healthy foods for all patients to have easy access to. And the relationship keeps growing with over 200 lbs of gleaned produce delivered each quarter with recipes and other ideas to distribute to the Alliance Medical Center clientele.

Connecting Abundance to Need, Farmer to Neighbor

Lou Preston

As a family-operated, organic and biodynamic property, Preston Farm and Winery is 125 acres nestled between a meandering salmon-spawning stream and a sleepy stretch of former wagon trail leading to town. Throughout the years, the land has evolved from an emphasis on wine to diversified crops including vineyards, vegetables, fruit and olive trees, grain, and pastured livestock. And with growing season, how does a farmer ensure any excess crops still provide value. This partnership with growers is the hallmark to Farm to Pantry's mission. Since our first gleaning at Preston Farm in 2008, our partnership began with a harvest of 50 lbs of pineapple guavas and continues to flourish. Lou and our growing network of farmers allow our volunteer group of gleaners to harvest and distribute their healthy food to those who don't readily have access. It's really a win-win, and we couldn't do it without all our partners.

~ Thank You ~

To the dedicated volunteers who give their time and energy to harvest and distribute fruits and vegetables that would have been plowed under or composted.

To the thoughtful farmers and backyard gardeners who give their extra produce so it nourishes our neighbors instead of going to waste.

To the generous donors who give as Farm to Pantry Perennials, to ensure that we continue to reach our undeserved community through healthy food and education.

To Shoot Blue Productions for our insightful new Farm to Pantry film. [Please watch.](#)



Gleaners volunteering for fire relief efforts at Redwood Empire Food Bank



Students Gleaning at Preston Farm and Winery

Support Farm to Pantry, serving our neighbors who are hungry

With your help we can do more, feed more people, share more excess nutritious produce and nourish our community. Please make a [donation](#) of any size to Farm to Pantry today and keep the healthy food going to our neighbors in need.

Perennial Giving

Please consider supporting us by becoming a Farm to Pantry Perennial.

Perennials commit to giving to our organization each year, which helps us budget into the future and ensure our sustainability. We want to be around to keep fresh local food in our food pantries for generations to come -- and we need your help!

CSA: \$2,500 annually

Thanks to a generous grant from Healdsburg Forever we have a new [website](#)! Please take a look and give us your feedback.

You may also make a [donation](#) through our website.

Or send your check to:

Farm to Pantry
PO BOX 191
Healdsburg, CA 95448

Or, if you are an American Express member and would like to give with points, go to [Members Give](#).

Thank You!

For more photos and information on upcoming events, visit our Facebook page at: facebook.com/farmtopantry

References

(1) CFPA, 2016; (2) EPA, 2018; (3) Burke, Martini, Çayır, Hartline-Grafton, & Meade, 2016; Cook & Frank, 2008; Huang & Vaughn, 2016; U.S. Department of Health and Human Services, 2018

Farmstead: \$1,000 annually
Fruit Orchard: \$500 annually
Backyard Garden: \$250 annually
Planter Box: \$100 annually
Herb Pot: \$50 annually

Please make your tax-deductible donation by visiting our website: www.FarmtoPantry.org, and help us glean the next 100 tons of produce!

Connie Newhall,
Executive Director
Dani Wilcox,
Program Director
Farm to Pantry Board
Gwen Garloff,
Program Assistant
Michelle Swain
Executive Assistant
**Farm to Pantry
Cultivating Community
through Healthy Food**
FarmtoPantry.org

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