“I am going to turn my sandbox at home into a garden so I can grow carrots, lettuce and broccoli”

— OAK BLuffs KINDERGARTEN STUDENT —
This school year has been our year of lucky sevens: it marks the seventh birthday of Island Grown Schools, the farm to school branch of Island Grown Initiative; we worked with more students than ever before in all seven public schools on Martha’s Vineyard; and we added a new preschool to our program, bringing the total number of preschools we work with to—that’s right—seven.

And though this year of sevens has indeed been filled with examples of good luck for our program, it is not luck but the dedication of the students, teachers, cafeteria directors, parents, school administrators and farmers we work with that has allowed IGS to grow to where it is today. We now support and maintain fourteen learning gardens, and are able to bring hands-on learning about agriculture, healthy eating, and the food system to more than 2,400 island kids—nearly every child on Martha’s Vineyard from 2-18 years old.

This year, we have seen students spark real change in our local food system, by learning about agriculture and asking grown-ups to serve them healthy food at school and at home, and also by pioneering new agricultural models themselves in their school gardens and classrooms.

Last fall we began integrating heirloom grains into our school gardens, starting with oats, winter wheat, maize and rice. These small grain plots have helped spark a local movement that is bringing grain—a basic part of any food system and, for thousands of years, a staple on this island—back to the community after being virtually absent for decades. Local grain production will create new income opportunities for island farmers, open a new world of healthy, locally grown foods to the community, and renew the island’s maize-growing heritage.

In conjunction with our grain work, we have deepened our focus on teaching children about seed saving. For the last hundred years or so, there has been a stark decline in the diversity of food crops. It is important to empower the next generation to learn the age-old practice of growing, saving, and sharing locally-adapted seed. This will help local farmers and gardeners grow healthier plants, support crop diversity, and renew an important skill. In addition to our school-based seed saving work, we are working with local and national resource people to launch a community seed library, support farm-based seed production, and host workshops on seed saving and sharing for the community.

By working with local children to transform their understanding about food and their capacity to influence the world around them, we not only help shape the future of the Vineyard, but are also developing a farm to school model that can support and inspire other communities.

Thank you for being a part of this movement for our children, our farmers, our community, and our environment. We can’t wait to see what we will grow together next.

NOLI TAYLOR
Island Grown Schools Program Leader
JUNE 2014
“Island Grown Schools has been instrumental in improving our overall nutrition program here at the Martha’s Vineyard Community Services Childcare Center. Children now plan, grow and harvest their own school vegetable garden; enjoy many new healthy foods during our breakfast, lunch and snack times; and even make soup and fresh breads for parent dinners. We are so grateful for their time and expertise!”

— Debbie Milne —
Director, Early Childhood Programs, MV Community Services
NEW PROJECTS
— of the —
2013-2014 School Year

“These kale flowers taste like lollipops!”

TISBURY SCHOOL KINDERGARTEN

March Anderson Brooks from First Light Child Development Center waters her school’s community gardening plot at Thimble Farms.

“The kale flowers taste like lollipops!”

TISBURY SCHOOL KINDERGARTEN
“I don’t even eat vegetables, but this asparagus is awesome!”
— MARTHA’S VINEYARD REGIONAL HIGH SCHOOL STUDENT —
Harvesting asparagus from the school garden.

HERITAGE GRAIN PROGRAM
With support and guidance from Glenn Roberts of Anson Mills, we brought heritage grains to IGS school gardens for the first time. We grew heirloom oats, wheat, rice, and maize with our students, and are helping spark a movement to bring grains back to gardens and farmland across the island.

SEED SAVING
At the end of April we organized the Martha’s Vineyard Seed Summit, a three and a half day training about seed breeding, seed saving, and seed sharing, with three of the country’s leaders in local seed systems. Joy Hought of Native Seeds/SEARCH Seed Schools, Rowen White of the Sierra Seed Cooperative, and Ken Greene of the Hudson Valley Seed Library led sessions for 50 community members, including IGS staff, farmers, school teachers, tribal members, and representatives from local non-profit conservation organizations. We are now strengthening our seed saving curriculum in the schools and helping found a community seed library and seed education program.

MY ENVIRONMENTAL EDUCATORS NETWORK
We formed a network of nine island non-profits that do environmental education for local students, to identify areas we could work together and support our shared goal of bringing environmental and place-based education to Vineyard children. We held the first two of what will be quarterly meetings together and began working on collaborative projects across organizations.

SHARING OUR MODEL
With the generous support of one of our donors, six IGS staff members were able to travel to Austin, Texas to participate in the National Farm to Cafeteria conference in April. Our team presented on a panel about the Harvest of the Month program to some of the 1,100 farm to school leaders from across the country.

ENGAGING WITH NATIONAL FOOD SYSTEMS LEADERS
We were able to bring some of the country’s greatest food systems thinkers to the island this year to share their knowledge with our IGS team and with the wider community: Gary Paul Nabhan, seed saver, writer, and cultural and food biodiversity preservation activist; Jessica B. Harris, scholar, author, and African American culinary historian (who is working on an island rice history research project with Charter School high school students); JD McLelland, filmmaker producing a new documentary, The Grain Divide, about the problems and possibilities that surround grain production; and Joy Hought, Rowen White, and Ken Greene, leaders in community seed systems work.

WAMPANOAG TRIBE
We are very thankful to be learning with the support of Linda Coombs, Director of the Aquinnah Cultural Center and former Associate Director of the Wampanoag Indigenous Program at Plimoth Plantation, and Kristina Hook-Leesie of the Wampanoag Tribe of Gay Head/Aquinnah, about long-standing island foodways, and about ways to help children think differently and more deeply about living in right relationship with the world around them.

ORGANIZATIONAL DEVELOPMENT
We expanded and developed the IGS Program Committee to help guide and support our work. We brought creative, skilled interns onto our team, to help them develop professional skills as farm to school educators and to help us deliver our programming. We expanded our base in all the schools, working with additional teachers, classrooms, and families, to deliver our mission to more island children.
“At Mass Farm to School we value tremendously the role our friends at Island Grown Schools play in advancing farm to school across the Commonwealth. Island Grown is truly at the forefront of the farm to school movement. Not only do their programs inspire young people on the Island to develop a love of growing and eating local foods, they serve as an innovator to inspire farm to school activity throughout the state.”

— SIMCA HORVITZ
Mass Farm to School Project
Second grader Rocco Imbrogno with a locally prepared seafood chowder and island grown green salad at the West Tisbury School.

“Yesterday I ate all of my vegetables and I could run faster and jump higher. Watch!”
— CHILMARK PRESCHOOL STUDENT —
### Edgar Town School

With a thriving K-8 farm-to-school program at The Edgartown School, teachers and IGS coordinators are integrating food and agriculture curriculum throughout elementary and middle school years. This year, second graders led the school plant sale and helped harvest and eat over 800 pounds of tomatoes from the garden. The 7th graders planted potatoes at the FARM Institute last school year, and harvested them this year to donate to the Edgartown Senior Center. And kindergarten teachers used the garden, farm and cafeteria to create a year-round focus on food and agriculture, with units like Sheep and Fiber, Birds on the Farm, Stone Soup, and Ducks and Chickens: Egg to the Farm and Back Again.

### Tisbury School

We added new beds to the elementary grades’ garden this year to make room to grow wheat, corn, rice and barley. With the support of school administrators, the middle school students helped build a new garden space, the “cafeteria garden,” where we will grow fresh produce for school meals while strengthening our fifth through eighth grade curriculum connections. Each month we held a raffle for students and school staff focused on the Harvest of the Month—winners, who entered their names by answering questions about the featured crop, won samples of that month’s harvest from a local farm. Tisbury 8th graders also pioneered a new IGS curricular unit: the Colonial Chopped Cooking Challenge, in which students competed to cook authentic colonial dishes with limited ingredients, with local celebrity chefs to advise.

### Charter School

Charter School high school students engaged with IGS programming in exciting new ways this year. Not only did they begin a research project with internationally renowned historian Jessica B. Harris—delving into the history of rice on Martha’s Vineyard in conjunction with our heirloom grain program—but they also ventured to the State House in Boston to talk with elected officials about agriculture and the importance of farm to school programs. Middle school students used the book *Seed Folks* as a focus in their English Language Arts classes, tying hands-on work in the school garden together with reading, writing, and reflection. The lower school took a leadership role in planting the garden and visited many local family farms throughout the year.

### Chilmark School

At the Chilmark School, students built a worm farm and a fairy garden, grew crops for their summer and fall community lunches, and learned about the complex connections among farms, people, and the natural world through creating farm food webs. We held our first after-school garden club in the spring. Throughout the summer, the school community will maintain a student-run farm stand in the garden to sell the summer’s harvest and help raise funds for garden supplies for next school year.

“Know what I want to be when I grow up? A farmer!” — Vineyard Montessori Preschool Student —

### Preschools

This year, we added a seventh preschool to our program, making it possible for us to bring garden-based learning and healthy food education to a total of 200 very young children. At this age level we focus on connecting with the families of the students, through Harvest of the Month programming, family soup nights, and cooking and gardening workshops. We also do a lot of cooking in the classrooms, focused around each month’s Harvest of the Month crop. Cooking with whole, seasonal foods at this age helps children develop healthy eating habits, improve fine and gross motor skills, and learn about using new tools. We made butter, sushi, bean dip, salsa, and much more with the preschoolers.

“Thanks to the wonderful gardening workshop my children and I went to with Island Grown Schools, we have installed a new raised bed garden at our home. The girls have already been out with their magnifying glasses studying the sprouts, leaves, and flowers.” — Angie Francis — Parent
OAK BLUFFS SCHOOL

At Oak Bluffs School we engaged with students from kindergarten through 8th grade. Every week, we worked with the kindergarten, first, and second grades. All three kindergarten classes hatched eggs from the Allen Farm while learning about life cycles and community. In the middle school, we began brewing our own compost tea while learning about the soil food web, and growing beautiful plants for our annual plant sale in May. The student-run plant sale raised over $1000 to support garden needs for next year.

“If you’re having friendship trouble, you should just shuck corn together.”

— CHARTER SCHOOL 6TH GRADER —

while shucking corn from the school garden.

MARThA’S VINEYARD REGIONAL HIGH SCHOOL

Last summer marked the third season of the Farm Project, our summer teen program in collaboration with the FARM Institute. Farm Project service members from MVHS helped care for all seven of our public school gardens, gleaned with the Island Grown Gleaning program, and did service work on island farms while learning about issues of food justice in our community. In both fall and spring we held garden fundraisers in partnership with local chefs and the Culinary Arts students. The guest chefs, Chris Fischer of the Beach Plum in the fall and Kevin Crowell of the Sweet Life Café and Détente Restaurant in the spring, mentored the students as they prepared delicious locally sourced dinners for the community.

West Tisbury School cafeteria.

“Gardening is one of my favorite times all week. Everyone loves to get outside, get dirty and see what’s happened out there. The kids are starting to realize that it’s easy and healthy to grow their own food and that they can even make money by selling the plants. We’ve had a lot of new curriculum ideas over the last few years, and gardening by far has made the most difference!”

— CHIP STORY —

2nd Grade Teacher, Edgartown School

WEST TISBURY SCHOOL

Harvest of the Month has become an ingrained and celebrated part of the West Tisbury School community. Each month, our IGS coordinator read books based on the featured crop to students in the school library, while the cafeteria staff integrated the Harvest of the Month into school lunches every week, and the West Tisbury town library even got involved, inviting us to read Harvest of the Month stories and lead parent/child cooking activities every month. Art classes made painted signs of the crops to hang in the cafeteria, and the West Tisbury town library even got involved, inviting us to read Harvest of the Month stories and lead cooking activities with children at story time. Other local foods were also celebrated in school throughout the year: the cafeteria served locally raised proteins such as heritage turkeys, fish and pork, and students prepared foods in the classroom using local ingredients, including churning butter in a workshop with the MV Museum. We were also able to work with middle school classes for the first time, engaging sixth graders with our Tortilla Factory curriculum and leading a special science elective in the school garden.

Chilmark 2nd grader Clara Athearn.
"Any organization interested in starting a Harvest of the Month campaign knows to check out what is going on with Island Grown Schools. From the beautiful artwork and website to the running of the program, Island Grown Schools is a model that many of us across the country emulate. In Connecticut, we are looking to Martha’s Vineyard for guidance as we formulate our own Harvest for Schools initiative."

— Michælle McCabe
Hartford Food System Food Policy Analyst

Chilmark School students plant the garden.
### IGS Income

**for the**

2013-2014 School Year

<table>
<thead>
<tr>
<th>Source</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Private Donors</td>
<td>$137,180</td>
</tr>
<tr>
<td>Public &amp; Private Foundations</td>
<td>$52,041</td>
</tr>
<tr>
<td>Earned Income</td>
<td>$15,211</td>
</tr>
<tr>
<td>Business Donors</td>
<td>$7,848</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$217,430</strong></td>
</tr>
</tbody>
</table>

### IGS Expenses

**for the**

2013-2014 School Year

<table>
<thead>
<tr>
<th>Source</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>School Gardens &amp; Curriculum</td>
<td>$132,801</td>
</tr>
<tr>
<td>Harvest of the Month</td>
<td>$26,535</td>
</tr>
<tr>
<td>Fund Development</td>
<td>$20,635</td>
</tr>
<tr>
<td>Sharing our Model</td>
<td>$20,489</td>
</tr>
<tr>
<td>Administration</td>
<td>$11,620</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>$217,430</strong></td>
</tr>
</tbody>
</table>
2013 to 2014
ISLAND GROWN SCHOOLS DONORS
OUR WORK WOULD NOT BE POSSIBLE WITHOUT
THE SUPPORT OF THESE GENEROUS DONORS

$5000+
Anonymous
Anonymous
Anonymous
Ann & Don Brown
Anson Mills, LLC
Delacour Family Foundation
Betsy & Jesse Fink Foundation
Massachusetts Department of Agricultural Resources
Martha's Vineyard Hospital
Leslie Williams & Jim Attwood

$1,000 to $4,999
Cardinal Brook Trust
Karen & David Davis
Edey Foundation
Jean Entine
Farm Neck Foundation
The Kesher Fund of the Cohen- Fruchtmann-Krieger Family, Inc
Iya Labanka & Wes Craven
Mass in Motion MV
Edgartown Board of Trade
MV Food and Wine Festival
Mary & Sherif Nada, in honor of Clarissa Allen and Mitch Posin
Amy Rugel & Dr. Peter Edward Norris
Susan & Jeffrey Parker
Mitzi Pratt & Flip Scipio
State Road Restaurant

$500 to $999
Elizabeth Bramhall
Dan & Nancy Cabot
Betty Cotton
Lloyd & Susan Feller
JoAnn & Jack Fruchtman
Irina & Lang Gerhard
Abigail & Tony Higgins
Julie & Miles Jaffe
Anne Luzzato & Gordon Litwin
Jean Lince
Pan & Don Ogilvie
Ruth & Alan Stein

Up to $499
7a Foods
Allen Farm
Laurence Binney & Marcy Klapper
Debra & Mitchell Block
Bari Boyer
Breezy Pines Farm
Chilmark General Store LLC
Anna Cotton
David Dandridge
Hara Dretaki & Keith McGuire
Robert Drobneck
Susan Falbe
Bonnie & Bob George
Anne Gould,
in honor of baby Bushey
Theodore & Sarah Howes
Maureen Kenney
Mary & Jackson Kenworthy
Max King
Patricia Knapp
David Lewis & Danica Kombol
Corinne Kurtz
Ann Lees
Paul & Linda Leonard
David & Kirsten McComber
Elizabeth Michael & David Tobias
MV Hebrew Center
Sally Pierce
Jessica Roddy
Ellen & Jim Rogers
Josh & Lindsey Scott
Barbara & Susan Silk
Moira & Reid Silva,
in honor of Carole Kenney
Julie & William Skinner
Noli & Isaac Taylor
Rebekah & Joshua Thomson
Jo Ann Weiner
Phil & Penny Weinstein
Tamara Weiss
Berta & Vern Welch
Barbans Welch
Suzanne Wesley
Pamela & Richard Zalheim
Lydia Zappacosta

In-Kind Donations
Allen Farm
Dan Athearn
Randi Baird Photography
The Beach Plum Restaurant
All & Sam Berlow
Beach Plum Restaurant
Beetlebung Farm
Blue Rock Design
James Boyle
Ashley Chase
Dave Chase
Tim Colon
Brendan Coogan
Cronig’s Market
Mark DeFeo
Detente
Down Island Farm
Edible Vineyard Magazine
Elizabeth Cecil Photography
Christian Elwell
FARM Institute
Chris Fischer
Flat Point Farm
The Font Bureau
The Good Farm
Ken Greene
The Grey Barn and Farm
Hayes Design Studios
Heather Gardens
Hudson Valley Seed Library
Joy Hought
Lynne Irons
Caitlin Jones
Kathie Olsen Consults
Lynne and Robert Kenney
Robert Lionette
JD McLelland
Menemsha Fish House
Mermaid Farm and Dairy
Morning Glory Farm
MV Organics
Gary Paul Nabhan
Native Earth Teaching Farm
North Tabor Farm
Norton Farm
Jack O’Malley
PEER Associates
Nevette Previd
Kay Rentzschler & Glenn Roberts
Heidi Sistare
State Road Restaurant
The Sweet Life Café
Tisbury Farm Market
Vineyard Gardens
West Tisbury Free Public Library
Whippoorwill Farm
Rowen White
Wise Owl Farm
**PROGRAM COMMITTEE**

We are deeply thankful to the members of our volunteer Program Committee for devoting their time, energy, and skills to supporting and helping guide the development of IGS.

- **Laury Binney**
  Educator, School Administrator

- **Kaila Allen-Posin**
  Curriculum Development and Oak Bluffs School & MVHRS Coordinator

- **Emily Dunker**
  Program Administrator & Preschool Coordinator

- **Meg Atearn**
  Chilmark School Assistant Coordinator

- **Claudia Ewing**
  Assistant Director Martha’s Vineyard Public Charter School

- **Debbie Jernegan**
  Head of School Vineyard Montessori School

- **Carol Kenney**
  PhD, The Science of Natural Health

- **Sarah McKay**
  Store Manager Cronig’s Market
  IGS Board President

- **Lindsey Scott**
  Executive Director MVYouth
  & Owner, Beetlebung Beef

- **Elissa Lash**
  Tisbury School Coordinator

- **Scott Goldin**
  Charter School Co-Coordinator

- **Sam Greene**
  Charter School Co-Coordinator

- **Claire Lafayette**
  Education Intern

- **Emily Palena**
  Education Intern

- **Sarah McKaay**
  Store Manager Cronig’s Market
  IGS Board President

- **Sarah McShane**
  Charter School Co-Coordinator

- **Elissa Lash**
  Tisbury School Coordinator

- **Scott Goldin**
  Charter School Co-Coordinator

- **Sam Greene**
  Charter School Co-Coordinator

- **Claire Lafayette**
  Education Intern

- **Emily Palena**
  Education Intern

**STAFF & INTERNS**

- **Noli Taylor**
  Program Leader

- **Kaila Allen-Posin**
  Curriculum Development and Oak Bluffs School & MVHRS Coordinator

- **Emily Dunker**
  Program Administrator & Preschool Coordinator

- **Meg Atearn**
  Chilmark School Assistant Coordinator

- **Erin Block**
  Program Evaluation Intern

- **Lizzy Bradley**
  Chilmark School Coordinator

- **Nicole Cabot**
  West Tisbury School Coordinator

- **Melinda Rabbitti Defeo**
  Edgartown School Coordinator

- **Robin Forte**
  Harvest of the Month
  Taste Test Coordinator

- **Laurie Dinney**
  Educator, School Administrator

- **Nell Cooogan**
  Development Director
  MV Community Services

- **Kevin Crowell**
  Chef/Owner Détente Restaurant
  & The Sweet Life Café

- **Claudia Ewing**
  Assistant Director Martha’s Vineyard
  Public Charter School

- **Debbie Jernegan**
  Head of School
  Vineyard Montessori School

- **Carol Kenney**
  PhD, The Science of Natural Health

- **Laury Binney**
  Educator, School Administrator

- **Nell Cooogan**
  Development Director
  MV Community Services

- **Kevin Crowell**
  Chef/Owner Détente Restaurant
  & The Sweet Life Café

- **Claudia Ewing**
  Assistant Director Martha’s Vineyard
  Public Charter School

Printing and design costs generously donated by an anonymous supporter.