Common Ground Farm is a farm project that serves our community as an educational model for people of all ages to learn how foods grow, how to raise ecologically sound crops without chemical fertilizers, herbicides, and pesticides, and how to keep farmland healthy for generations to come. As a working farm, we strive to interpret anew the agricultural experience and tradition that is a precious part of our nation’s heritage.

www.commongroundfarm.org / admin@commongroundfarm.org
Looking forward: The New Farm Crew

**Susan Paykin**  
**New Farm Manager in 2015**  
Susan Paykin is excited to join Common Ground Farm as the Farm Manager. Originally from New Jersey, Susan previously worked on farms in the Hudson Valley, the East End of Long Island, and Tuscany, Italy. She was drawn to Common Ground for its commitment to social justice and the opportunity to work closely with and for the local community. Susan lives in Beacon and holds a B.A. from Brandeis University.

**Erika Brenner**  
Erika Brenner is an experienced farmer with a diverse farming background. She is committed to food justice and building a more equitable food system. Her favorite squash is the kabocha.

**Sarah Simon**  
After studying literature and dance in college and teaching for a year, Sarah Simon followed her heart to a vegetable farm in Maine, and after that first season was drawn to Beacon by the mission and values of Common Ground. She already loves being part of this wonderful town and organization, and looks forward to the season. She also enjoys drinking coffee, reading, and exploring nearby hikes and lakes.

**Matt Dami**
SUSTAINABILITY & FOOD JUSTICE

2014 was another successful season building our food access programs. We are now delivering vegetables each week during the season to St. Andrew's Food Pantry, Fishkill Food Pantry, and the Salvation Army Soup Kitchen. We completed our sixth season of the Common Greens Mobile Market, run in partnership with Cornell Cooperative Extension's Green Teen Community Gardening Program, bringing fresh produce to low-income neighborhoods in the City of Beacon in our signature green Market Bus. To further expand access to our produce, we are certified to accept all food & nutrition benefit programs at our markets, including SNAP/EBT, WIC, and FMNP coupons for seniors and low-income families.

The farm is looking ahead to the 2015 season with the goal of strengthening its infrastructure and production systems, as well as expanding its food access initiatives and education programs. Our new farm manager will develop a plan for soil health and sustainable, diversified vegetable production. With a new farm crew of two full-season apprentices, one summer apprentice, and one high school intern, we are bringing young people into the Hudson Valley farm landscape, giving them the tools to develop as growers and food justice advocates. We plan to construct a new high tunnel to extend our growing season on both ends of the season, allowing us to deliver more fresh produce to food pantries and soup kitchens. Building on the successes of 2014's inaugural U-Pick CSA, which gives community members the opportunity to learn about and harvest their own food from the farm, we will open up this program to more families, and extend the number of weeks and vegetables available for harvest.

“My goal is to develop a long-term plan for Common Ground to responsibly farm its land for generations to come. In doing this, I hope that we can continue to grow good food for our community, donating much of it to people in need and using it to teach children (and adults) about nature, nutrition and the joy of farming. I envision Common Ground as being an educational and interactive farm, where there are great hands-on learning opportunities for farm apprentices, students, families and other visitors.”

- Susan Paykin, Farm Manager

3247 Pounds of produce donated to food access programs

3 Food pantries and soup kitchens supported

42 Mobile Market neighborhood deliveries

700 Approximate number of families supported
EDUCATION
making food and farm-based education accessible to all children and adults

Our education programs have continued to grow in their impact and popularity, highlighted by our Summer Farm Camp, Farm to School Programs, and workshops on the farm.

Our five-week Farm Camp is an opportunity for over 100 children between the ages of 3 and 12 to explore our relationship to food and to nature through hands-on experiments, movement, games, and art. In 2015 we will be offering six weeks of camp, with slots for 48 campers each week, and will introduce a new Scholarship Program for low-income families.

Our Farm to School Programs provide rich food-based education for our local elementary schools. The in-school programs include chef-in-the classroom visits, where students work with a local chef to create a dish using a seasonal vegetable; we also collaborate with Hudson Valley Seed and the Beacon Food Services Director where we coordinate a vegetable of the month taste test. Additionally, many local elementary schools take educational field trips to our farm, where kids get their hands dirty harvesting fresh vegetables and can be seen excitedly eating lettuces, tomatoes, carrots, turnips, and many other vegetables.

Our Preschool on the Farm Program continues to grow, providing the opportunity for parents and caregivers to spend an adventurous hour together with their little ones and learn about life on the farm and in nature through movement, stories, walks, and art.

We also continue to offer a variety of DIY workshops for adults, including beekeeping, raising chickens, and gardening for beginners.

“Food education helps kids to understand how to make choices to support themselves and the world in a healthy way, and it’s becoming more and more important for our children to learn how to be stewards of the land.”

- Sember Weinman, Education Director

<table>
<thead>
<tr>
<th>169</th>
<th>675</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kids served through the Farm Camp</td>
<td>Kids served through the Farm to School Programs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>306</th>
<th>1308</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kids visited the farm for the Preschool Program</td>
<td>Total children and adult attendance for all education programs</td>
</tr>
</tbody>
</table>
### Development

**our operating budget and grant funding**

<table>
<thead>
<tr>
<th>Income</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donations &amp; Sponsors</td>
<td>$42,214</td>
</tr>
<tr>
<td>Education Programs</td>
<td>$46,230</td>
</tr>
<tr>
<td>Farm Income</td>
<td>$31,575</td>
</tr>
<tr>
<td>Fundraisers</td>
<td>$31,739</td>
</tr>
<tr>
<td>Grants</td>
<td>$36,900</td>
</tr>
<tr>
<td>Interest Income</td>
<td>$2,004</td>
</tr>
<tr>
<td><strong>Total Income</strong></td>
<td><strong>$190,662</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Expenses</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Advertising</td>
<td>$334</td>
</tr>
<tr>
<td>Contract Services</td>
<td>$24,730</td>
</tr>
<tr>
<td>Depreciation Expense</td>
<td>2,454</td>
</tr>
<tr>
<td>Education Materials</td>
<td>$10,257</td>
</tr>
<tr>
<td>Facilities</td>
<td>$9,170</td>
</tr>
<tr>
<td>Fiscal Sponsorship: HV Seed &amp; Fareground</td>
<td>$28,217</td>
</tr>
<tr>
<td>Farm Expenses</td>
<td>$17,136</td>
</tr>
<tr>
<td>Farm Sales &amp; Transportation Expenses</td>
<td>$1,320</td>
</tr>
<tr>
<td>Fundraiser Expenses</td>
<td>$6,615</td>
</tr>
<tr>
<td>Insurance Expenses</td>
<td>$6,261</td>
</tr>
<tr>
<td>Memberships, Training, Conferences</td>
<td>2,109</td>
</tr>
<tr>
<td>Office/Administrative</td>
<td>$9,928</td>
</tr>
<tr>
<td>Other Expenses</td>
<td>$51</td>
</tr>
<tr>
<td><strong>Total Payroll, Expenses, Taxes, &amp; Fees</strong></td>
<td><strong>$73,258</strong></td>
</tr>
<tr>
<td><strong>Total Expenses</strong></td>
<td><strong>$191,840</strong></td>
</tr>
<tr>
<td><strong>Net Income</strong></td>
<td><strong>-$1,178</strong></td>
</tr>
</tbody>
</table>
OUR DONORS & PARTNERS
the generous community members who make our work possible

$1,000+
Stan Freilich & Carol Marquand
Carl H. Loewenson Jr. & Susan E. Brune
Erin Matson
Mark Jay Menting & Laura Jean Wilson
Nicolas Page
Alex Reese

$500–$999
Janice Burns
Steven Feyl & Sarah Burns Feyl
Benjamin Giardullo
Paul & Meredith Laubin
Sheila Prentice Rauch
Melanie Sherony
Brent & Alison Spodek
Juanita Weinman

$250–$499
Ed Benavente & Betsy Swanson
Tom & Nancy Berner
Wayne Bunker
Becky Gordon
John Kelly & Zoe Markwalter
Dimitrios Misetzis & Catherine Cottitta
Liz Rauch
Alan and Rosemary Thomas
Annie Walker

$100–$249
Daniel Aubry
Jacquelyn Bucelot-Mills
Scott & Mary Ellen Czesak
Brian Difeo
Richard & Anna Marie Feyl
Irvine & Elizabeth Flinn
Penny Hahn
Lars and Margaret Kulkeisid
Marian McEvoy
Liz Neumark
Blake T. & Belle Newton III
Fredrick & Ann Osborn III
Matthew & Arabella Perks
Joseph & Katherine Plummer
Nadine Revheim
Chrstal Rodriguez & Joanne Staton
Sue Rossi
Jill Rowe

$25–$99
Ori Alon & Ana Joanes
Michael Arginsky
Lee Balter
Andrea Berg
Sara Blackwell
John Blesso
Tanja Bos
Helanna G. Bratman
Cynthia Cohen
Heather Crowley
Sarah Cunningham
Jennifer DiGregorio
Rama Divakaruni & Abby Gleason
Emma Highland
Mary L. Hoffman

Betty Holman
Catherine Hotchkiss
Catherine Hurt
Dr. & Mrs. James M. Johnson
Michael Kreh
Andrew Lehto & Jill Rubin
Brian & Sarah Mencher
Douglas Ornstein
Dania Pfeiffer
Mark & Stephanie Roland
Michelle Stolfi
Nita Sutton
Gregory & Lindsay Waddell
Kathy Winstead

Grantors
Community Foundations of the Hudson Valley
United Way
IBM
Obercreek Farm

Additional Support
AEA Consulting
Artisan Wine Shop
Beacon Bite
Beacon Bread Co.
Beacon Digital Camera
Beacon Music Factory
Beacon Pantry
Beacon Pilates
Chronogram
Dogwood
Drink More Good
Ella’s Bellas
Emil Alzamora
Fishkill Farms
Fresh Company
Glynnwood
Homespun Foods
Hudson Valley Compass
Hudson Valley Harvest
LNJ Tech
Michael Zelehoski
Newburgh Brewing Co.
One Nature LLC
Open Space
Peekskill Brewery
People’s Bicycle
Poppy’s Burgers
Quinn’s
Rabe & Co.
Rethink Local
Rexhill
Roosevelt Vet on Hudson
Roundhouse
Scribbleheads
Sovereign Cider
Steve Rossi Sculpture
Tas Kafe
The Hop
Tito Santana’s
Valley Table
Yorkers Brewing Co.
Zero to Go
Zora Dora’s