Common Ground Farm’s mission is to serve our community as a model for food justice and education for people of all ages and incomes.
Sarah Simon  
Farmers’ Market Manager
In 2016, Common Ground took over management of the Beacon Farmers’ Market, with Sarah Simon adding the role of market manager to her work on the farm. After studying literature and dance in college and teaching for a year, she 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 has loved being part of this wonderful town and organization, and looks forward to building up the market as a place of vibrant local commerce and community in the upcoming year.

Susan Paykin  
Farm Manager
Susan oversees Common Ground Farm’s land, crop production, distribution, farm crew, food justice programs, and farm partnerships. She is committed to reforming the modern food system through sustainable agriculture and working to ensure all people have access to healthful foods.

Susan joined Common Ground in 2015 after spending three seasons working and learning on farms in New York and Italy. She completed the farm apprenticeship at Glynwood in Cold Spring, NY where she received training and experience in vegetable production, farm planning, and financial management. Prior to farming, Susan worked on social and environmental justice public policy issues at a Washington, D.C. non-profit. She holds a B.A. from Brandeis University.

Kundi Glasson  
Administrative Manager & Director Of Events
Kundi joined Common Ground in 2016 as Administrative Manager. Kundi has lived and worked in the Hudson Valley for over a decade, and is dedicated to helping others through her multifaceted background. Over the last two years she has supported Common Ground Farm as volunteer Chair of Events, as well as working locally as a licensed real estate salesperson for Gate House Realty. She has recently volunteered for the Beacon Soup Kitchen, and was also the former President of Wee Play Community Project.

Sember Weinman  
Education Director
Sember oversees educational programs for Common Ground Farm including: Preschool on the Farm, Farm Camp, adult workshops, and Farm to School programming. Her programming is rooted in her deep interest in supporting sustainable, local food systems. She believes that these food systems must be accessible to all and she is passionate about creating change to make this happen. Sember moved with her family to Beacon in 2011 and was thrilled to become Common Ground Farm’s Education Director where she could directly influence positive food choices in kids, in addition to helping people of all ages foster connections to the earth and become more self-sufficient.

“Common Ground Farm is a working model for healthy food access and farm-based education programs in the Hudson Valley. We have amazing farmers and talented program educators. The farm is looking better than ever. And we’re donating more food to more places and people, and our education programs are reaching more children and adults than ever before.”

- Benjamin Giardullo, Board President

www.commongroundfarm.org / admin@commongroundfarm.org
SUSTAINABLE AGRICULTURE
The Common Ground farm crew is committed to sustainable agriculture, following organic growing practices in pursuit of long-term soil health and preservation.

In 2016 the farm grew 3 acres of diversified vegetables. Most fieldwork is done by hand, ensuring quality outcomes to our food pantry and market customers, as well as comprehensive hands-on training for the farm apprentices and volunteers of all ages. The crew also collaborated closely with our education programs, leading field tours for visiting school groups as well as weekly activities with Farm Camp.

FOOD DONATIONS
In 2016 we were able to increase our food donations to 4 ½ tons!

The 9,000 pounds donated was roughly 55% of our total harvest, and was equal to more than $30,000 of freshly harvested, organically grown vegetables for food pantries, soup kitchens, and schools. We also expanded food donations and partnerships with 12 food pantries and food security programs in Beacon, Newburgh, Poughkeepsie, Fishkill, Wappingers Falls, Middletown, and more.

COMMON GREENS
In addition to direct donations to food pantries and soup kitchens, a central program of the farm's food justice mission is the Common Greens Mobile Market in the City of Beacon.

The Common Greens Mobile Market is a partnership between the Green Teen Community Gardening Program of Cornell Cooperative Extension and Common Ground Farm. The Mobile Market delivers fresh produce, grown at the farm and in the Green Teen community gardens, to low-income neighbourhoods in the City of Beacon. All produce is priced affordably, at least 50% cheaper than market retail value. The Mobile Market also serves as a job skills training platform for the youth in the Green Teen Program. The teens are trained by our farmers in market retail display and set up, customer service, and financial transactions, and are given additional responsibility throughout the season in regard to managing the market stops.

Common Ground's Greens 4 Greens Program doubles the value of a customer's food assistance benefits (SNAP/EBT, FNSP, WIC) used to purchase produce at the market. For every $4 spent, the customer receives a $4 coupon for more fruits or vegetables at farm stands and markets. With 50% of all market revenue coming from food assistance, the success of the Greens 4 Greens program demonstrated that those individuals and families receiving food assistance were eager for more ways of accessing fresh, healthy foods. In 2016, we were able to manage and expand food access at the Beacon Farmers' Market, making SNAP/EBT benefits accepted throughout the market, and growing the Greens 4 Greens nutrition incentive program to provide low-income families with over $3,000 of produce from local farms.

The Common Greens Mobile Market travels to low-income neighborhoods in Beacon in its iconic repurposed green school bus.
PRESCHOOL ON THE FARM

We provided hands-on education programs for 3,400 children at the farm including group visits and Preschool on the Farm, a one-hour program for toddlers ages 2 to 4 and their parents or caregivers. Each week explored a different theme through movement, storytelling, hands-on and sensory exploration, and art. This program offered young children opportunities to do things for themselves, interact with nature, and try fresh food.

BEACON FARMERS’ MARKET

2016 launched Common Ground Farm’s management of the Beacon Farmers’ Market, fulfilling a new market mission of feeding and engaging the Beacon community, supporting local farms and businesses, and creating a more just food system.

As steward of the market, Common Ground was able to grow the size and diversity of the market from 12 to 23 weekly vendors, accepting SNAP/EBT, WIC, FMNP and offering NY Fresh Connect Checks to customers (a 40% bonus on SNAP/EBT at farmers’ markets). We also coordinated the expansion of our Greens 4 Greens program to double the amount of fresh fruits and vegetables offered to our customers receiving food benefits.

We coordinated weekly live music performances and free educational events, and communicated with customers, facilitated vendor community, and ensured smooth market operations. After rebranding the market with a new logo and materials, Common Ground worked to expand publicity and outreach in 2016 to grow the customer base of the market, as well as improve outreach to low-income communities by tabling and poster at the Beacon Health Center and SNAP offices. Finally, after a 2015 hiatus, we re-launched the winter indoor market in a new location on Main Street in Beacon.

FARM TO SCHOOL

Common Ground Farm partners with the Beacon City School District to provide high quality food-based educational programming that encourages and enables children to make healthy choices. In 2016, our Farm to School programming expanded to 2,600 children, helping them learn to love vegetables with chef and farmer visits in the classrooms, and field-to-fork visits to the farm.

U-PICK

In 2016 our U-Pick Program grew to 45 members coming to the farm for 12 weeks over the summer to harvest their own share of vegetables. We received overwhelmingly positive feedback in end-of-season surveys from our members.

We continued to offer a U-Pick share to our Farm Camp scholarship recipients, ensuring that these campers received both a meaningful educational experience on the farm and fresh vegetables to take home to cook and eat with their families.

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FARM CAMP

In 2016 Farm Camp offered experiential nature and food based learning for 346 children. Summer camp is an opportunity for 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 2016 we also piloted a Counselor-in-Training Program, to provide opportunities to youth between ages 13 and 17, we extended before and after care to all campers, and increased the number of weeks of summer camp available.

In 2016, we provided Summer Camp Scholarships to 27 low-income families, giving them the opportunity to participate at our camp, including meals, before and after care, a travel stipend and a U-Pick vegetable share.

DEVELOPMENT
our operating budget and grant funding

Income
- Donations & Sponsors $21,951
- Education Programs $71,353
- Farm Income $44,732
- Fundraisers $32,578
- Grants $50,800
- Interest Income $254
- Rental Income $1,000
Total Income $222,668

Expenses
- Advertising $841
- Contract Services $17,421
- Depreciation Expense $2,626
- Education Materials $5,117
- Facilities $7,837
- Fiscal Sponsorship: Fareground $17,756
- Farm Expenses $16,221
- Farm Sales & Transportation Expenses $2,694
- Fundraiser Expenses $10,822
- Insurance Expenses $6,283
- Memberships, Training, Conferences $300
- Office/Administrative $7,965
- Other Expenses $1,471
Total Payroll $112,736
Total Expenses $210,090
Net Operating Income $12,578
OUR DONORS & PARTNERS
the generous community members who make our work possible

$1,000+
Alexander Reese & Alison Spear
Benjamin Giardullo
Carol Marquand & Stan Freilich
christa Rodriguez & Jodie Staton
erin matson
Mark Jay Menting & Laura Jean Wilson
Melanie Sherony

Laura Hamilton

S500–$999
Beth Poague
Deborah Mcmanus
Dominic & monica Sherony
Ed benavente & Betsy swanson
Krystal Ford
Kundi Glasson
Meredith & Paul Laubin
Rachel Saunders
sheila Prentice Rauch
Steven & Sarah burns feyl
Wayne Bunker

S250–$499
Becky Gordon
John Lekic
Juanita Weinman
Judah & Michele Kraushaar
Matthew & Arabella Perks
Mel ying so & Tim Buzinski
Paul Ellis
Pete Augello
Ronna & James Lichtenberg
Ross Reek
Sallie Austin-Gonzales
Schuyler Weinberger
Scott Beale
Stacy Dedring
Toby Dunne & Eileen sheppard

S100–$249
Alan & Rosemary Thomas
Alan & Rosemary Thomas
Allen alter
Andrea Berg
Annie Walker
belle & Blake T. Newton III
Clare Cosslett & Marc Kemeny
Danielle Williams
Dennis edson
Elizabeth Lindy
Eugene & Nora Hamond-Gallardo
Gregory johnston
Hana Ratam
Helen Zuman
Jacquelyn Bucelot-Mills
James Howlett
James Walton
Jennifer Shoemaker
Joe & Denise Giardullo
John Forman
John Kelly & Zoe Markwalter
John vallo
Joseph carbone
Ken & Robin lamont swensw
Lanny Paykin
Lars & Margaret kulleseid
Laura Hamilton
lily Zand

Mark roland
Mary Ellen & Scott Czesak
Nadine Revheim
Naomi freeman
Penny Hahn
Peter & Mhairi koepe
Rachel Ishofsky
Robert Janelli
Sarah Burns fey.
Stephanie Fisher-Meyer
Steve Rossi
Warwick Steer & Linda Daubert
William richardson
Yukie Schmitz

S$99
Abby Gleason & Rama Divakaruni
Alexandra Malan
Alison anhoine
Alison fornes
Amy viani
Ana Joanes & Ori Alon
Anastasia Rizik
Anna Sullivan
April Farley
Ashley Holmes
Bertha Cruz
Bonnie Leitheuser
Brian Mencher
brittany Melo
candace Lanza
candace Sullivan
Carl Campbell
Carol & Thomas Cramer
Christian Wootston
Corinne McKenna
Cynthia Cohen
Deborah Tejada
Diane Volk Sommer
Dr. & Mrs. James M. Johnson
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Elizabeth Casasnovas-Calderon
Gail Fisher
Garrett Duquesne
Greg & Joan freeman
Gregory scrucca
Heather knox
Ingrid Luedtke
Irina & Aryeh Siegel
Janet Cross
Janice burns
Jenn Giachinta
Jennifer & Joshrutner
Jessica Brown
Jesse Meyer
Joan and Kenneth Brenner
Joan Brenner
John Butler
John Giunta
Jonathan Bickoff
Jonathan Miles
Justin Riccobono
Kai Van Der Putten
Karen Quiana
Kate Roselyn
Katherine Key
Kelly Ellenwood
Kendal Kirkland
Kit Burke-Smith
Kristen vancott

Kristin Leitheuser
Lai Chan
Laureen Swarwick
Linda Fraley
Linda Pratt
Lindsay Siegel
Maggie Dickinson
Marc Kemeny
Marcia Frahman
Margaret Ross
Marie Edwards
Markucci
Matthew Ryle
Melissa Dunn
Melissa Tatge
Nancy Koeber
Nelson Savino-Caraballo
Nicholas Page
Nicole Brickman
Nicole Meyer
Nicole Porto
Nita Sutton
Pamela Castalino
Pamela Koeber-Diebball
Pat Quiana
Paula King
Pavlina Tcherneva
Peggy Ross
Reeya Banerjee
Renee Harris
Richard & Anna Marie Feyl
Richard Kearnery
Richard Markwalter
Ronald Warhola
Roxanne Meyer
Ryan rettmann
Sarah L. Hahn
Sarah From
Sarah Womer
Scott tillitt
Sean Stewart
Sheila DuPell
Sommer Hixon
Stacie MErrill
Stephanie Varrichio
Sue Rossi
Susan Butler
Susan Stauber
Todd Leonardo
Tonya Brubaker
Verplanck Garden Club
Wael Hassan

Grants & Financial Support
Community Foundations of the Hudson Valley
Dyson Foundation
ibm
obercreek Farm

Additional Support
All You Knead Bakery
Artisan Wine
Army Hockey
Barb’s Butchery
Beacon Bite
Beacon Bread Co.
Beacon Pantry
Beacon Pilates
Beahive
Blushery
Boscobel
Brooklyn Oyster
Burlock Interior Design
Chatham Brewing Co.
Chelsea Green Publishing
Chronogram
Cucina
Diana Mae Flowers
Drink More Good
Echo
Elia’s Bellas
Feng Shui Design
Fishkill Farms
Francesco Mastalia
Gatehouse Realty
Glynwood
Gold’s Gym
Harry’s Hot Sandwiches
Hawthorne Valley Farm
Helen Zuman
Homespun Foods
Hudson Hills Academy
Hudson Valley Community Acupuncture
Hudson Valley Harvest
Jessica Wickham
Keith Decent
Le Express Bistro
LNJ Tech
Loliware
Marbled Meat Shop
Mercato
Millhouse Brewing Co.
Mohonk Mountain House
Museum of Natural History
Nectar Imports
Newburgh Brewing Co.
Nomad Yoga
North River Hops & Brewing
Oliver Kita
one Nature LLC
Open Space
Orange Pediatric
Paul Ellis Consulting
Peekskill Brewery
People’s Bicycle
Pergamena
Poppys Burgers
Randolph School
rethink Local
Roosevelt Vet on Hudson
SallyAnder
Serevan
Sloop Brewing Co.
Snowdance Farm
Sovereign Cider
Storm King Arts Center
Tas Kafe
The Garrison
thundercut
Tito santana’s
Two Way Brewing Co.
Valley Table
Virginia Piazzza Pottery
Westwind Orchard
Zero to Go
Zora Dora’s