Our Mission

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. Our vision is a food system where agricultural producers can earn a fair profit while caring for the land and their workers, where fresh produce is affordable and accessible to everyone, and where children and adults are nourished by a connection to the land and to their community.

We aspire to be innovators who can create the needed changes in our food system for the benefit of farmers and communities regionally and nationally. We believe that change happens out of deep community engagement, and we work broadly and holistically to address the needs of our Hudson Valley community through interconnected programs and initiatives. We do this through collaborative partnerships with other nonprofits, businesses, public institutions, schools and individuals.

Common Ground is a 501(c)3 nonprofit located on 9 acres of historic farmland leased from the Stony Kill Foundation in Wappingers Falls, NY. By keeping farmland active in this rapidly developing region, residents continue to be connected to their food and to the health of the land that nourishes them.

Common Ground is a member of the NOFA-NY Farmers Pledge program, which reflects our commitment to growing food sustainably without chemicals, treating our workers with dignity and showing respect and care for our land. We do not use chemical fertilizers, pesticides or herbicides, and we protect our ecosystem by maintaining biodiversity in our plantings. We limit unnecessary soil disturbances and tillage in order to build a healthy soil environment for microbes. Each year we build soil health by planting a cover crop in all of our fields for at least part of our season, and about half of our acreage remains in cover crop for the full growing season to build organic matter. The results of these practices are apparent in the increasing productivity of our fields and the high quality of the vegetables we bring to our markets and food access partners.

Our Work

Common Ground’s three main branches work together to address food access and education on the farm, in schools and in cities. Our method reflects our belief in the multifaceted approach needed to address food insecurity in the 21st century.

FARM
The farm is the heart of Common Ground. We grow a diverse array of vegetables on our nine acres, offer year-round programs for children and adults, welcome visitors and volunteers alike to work and enjoy the land.

EDUCATION
Educational programming on the farm connects children and adults to food, creating opportunities for people to harvest vegetables with their own hands, learn cooking skills, and interact with our local food system. Education on the farm changes our relationship with the food we eat, with our own bodies, and with the land on which we live.

MARKETS
Our markets provide Common Ground with urban hubs within the cities of Beacon and Newburgh, NY. Common Ground operates popular and bustling weekend markets with food access programs, as well as two mobile markets that bring affordable produce to low-income communities.
Dear Friend,

When Common Ground shifted its focus in 2012 from a CSA model to a mission-driven farm focused on food access and education, we started with food donations to soup kitchens and food pantries. While this program continues to bring nutritious food to food-insecure families, we are now digging deeper—with an aim of building a network of long-term sustainable strategies to contribute to meaningful food systems change.

Our markets have become a critical component of our food access work. We are committed to weaving affordability into all of our farmers’ markets by accepting all food benefits and matching their value with our Greens4Greens program, a community-funded incentive program for fresh fruits and vegetables. The mobile markets that we run in partnership with Green Teen Beacon and as pop-ups in Newburgh offer highly discounted produce delivered directly to low income neighborhoods. In 2018 we supported the growth of the Downing Park Farmers’ Market in Newburgh, helping it to become a vibrant, self-sustaining component of our market initiatives. We are also working to ensure that the markets we run financially support Hudson Valley farmers, enabling them to grow and sell their products within their own region.

Our Farm to School initiative establishes connections between the Beacon and Newburgh school districts and local farmers and distributors, enabling school sales to become a viable part of local farmers’ business models. At the same time, we worked with the district’s food service staff to provide training in scratch cooking, develop recipes for plant-forward entrees, and to grow excitement towards Farm to School programming. We established school-based strategies for food access, with our Thanksgiving BackPack shares, which helped us develop plans for taking on a weekly BackPack program for Beacon’s most vulnerable kids.

In 2018 we worked to ensure that all of our education programs are accessible to everyone in our community. We reached students in the Beacon City School District from Pre-K through 8th grade through our school and farm-based programs. This year scholarships were offered for all of our fee-based programs, including Farm Camp, Preschool on the Farm, and our adult workshop series Community Textiles.

Each year we become better at efficiently using our farm land, maximizing productivity, increasing our skills and knowledge, and growing better soils which has allowed us to increase our community impact. With plans underway to address critical infrastructure needs in 2019, our ability to create change within our local food system will continue to grow.

We thank all of our supporters for making 2018 a transformative year for Common Ground and for the communities that we serve.

Sincerely,

Sarah Simon
Farm Director

Sember Weinman
Education Director
SARAH SIMON
Farm Director
Sarah oversees Common Ground’s vegetable production, land stewardship, farm staff, food justice programs and community partnerships. She started farming in Maine at an animal and vegetable CSA farm and was then drawn to Beacon, NY by the mission and values of Common Ground. Over her time here she has launched the Beacon Farmers’ Market as a Common Ground enterprise, expanded the Greens for Greens food benefit matching program, and led our expansion to the City of Newburgh in 2017. Sarah holds a B.A. from Princeton University, where she studied French and Portuguese and managed the student garden.

SEMBER WEINMAN
Education Director
Sember oversees educational programming, including Farm to School, our popular Preschool on the Farm series, birthday parties, adult workshops, and Farm Camp. She has grown all educational programs, including Farm Camp, which is now a seven-week program that supports 48 children each week. She built Common Ground’s Farm to School programming from its inception, reaching almost 3,000 children in 2018. Prior to her work at the farm, she was the education coordinator at Lehman College Art Gallery, and oversaw programming that reached 17,000 people a year. She is a certified K-12 art teacher, and taught middle school art in the Bronx. She holds an MFA in painting from Pratt Institute and a B.A. double major in environmental studies and studio art from Oberlin College.

DIANA DIMURO
Administrative Manager
Diana joined Common Ground Farm in 2018 as its Administrative Manager. Diana’s love of the outdoors led her to become an AmeriCorps volunteer with American Conservation Experience, a conservation corps based in the Southwest and California. After living out west for several years, she returned to her native Hudson Valley, where she worked for a fine gardening design and landscape firm, and later for the nonprofit Walkway Over the Hudson as office manager. Diana recently participated in a one year intensive Horticultural program at Stonecrop Gardens in Cold Spring, NY. Wishing to get back into nonprofit mission-driven work, Diana joined the team at Common Ground Farm, working as Administrative Manager and on the farm crew.

FARM CREW
André Luiz Domingues
Chelsea Schiffer
Diana DiMuro
Jesse Stacken
Jessica Shay

FARM CAMP INSTRUCTORS
Nancy Arias
Samantha Doviak
Jenna Finger
Sonya Key
Pam Koebert Diebboll
Anne Pina
Laura Sansone

FARM CAMP COUNSELORS
Jessica Jelliffe
Katelyn Lipton
Nina Merritt
Sarah M Olsen
Lauren Salvay
Elisa Santiago
Caty Vilato
SARA SYLVESTER

Farmers’ Market Manager (through August 2018)

Sara manages the Beacon Farmers’ Market and Newburgh’s Downing Park Farmers’ Market. She also oversees the fundraising and distribution of the Greens4Greens program. Originally from Long Island, Sara relocated to Beacon in 2008 where she ingrained herself in a collaborative community that has fostered her many creative endeavours. With a BFA in textile design and weaving, Sara first worked as a designer and stylist for a high-end home furnishings textile company before deciding to start her own business as an upholsterer in 2013. In addition to her work with Common Ground, she works as a freelance textile artist. Sara is passionate about the beautiful Hudson Valley and supporting its small farms and vibrant businesses.

PALOMA WAKE

Farmers’ Market Manager (from September 2018)

Paloma began as the Beacon Farmers’ Market Manager in the fall of 2018 and is excited to be carrying on the Market’s long legacy in her new home town. The previous summer she ran the Hudson Valley Shakespeare Festival’s community engagement programs, including a fully staged production of Rip Van Winkle with a 43 person cast of professional and amateur art makers. Paloma has a background in special events, producing for BAM, Signature Theatre, Jessica Lang Dance, and The Center at West Park, among others. She recently completed the Good Work Institute’s Fellowship Program. She is excited to expand upon the Market’s cultural offerings while continuing to support our Hudson Valley farmers and bringing healthy, accessible, food options to Beacon every Sunday.

LORI-BETH VILLALOBOS

Downing Park Farm Stand Manager

Lori first got involved in the farming sector serving as an AmeriCorps member at a federally qualified health center in Westchester County, where she was a liaison for healthcare services and assisted customers with SNAP benefits at a local Farmer’s Market. She also volunteered at a local preschool and community garden collaborative. Through these experiences, Lori has witnessed barriers towards good health such as a lack of education and access to healthy foods. Lori hopes to address health inequity and have an impact in the community by making the healthier choice the easier choice!

SONYA JOY KEY

Farm to School Chef

Sonya is an experienced resource for creative, delicious recipes that showcase wholesome natural foods. Drawing from multicultural traditional wisdom and professional expertise, Chef Key’s inclusive culinary approach unites diverse dietary needs and tastes at the same table. She offers health-supportive gourmet event catering and works on the kitchen team of Fresh Company at The Garrison Institute retreat center. She also leads empowering, hands-on cooking classes, gardening skills, and nature education for public school youth by partnering with Green Teen, CGF, Poughkeepsie Farm Project, and Wild Earth.
On Thursday, September 27th Common Ground Farm held its Harvest Gala at The Roundhouse at Beacon Falls. The evening was a celebration of local and sustainable farming, supporting our efforts to expand food access throughout the Hudson Valley. Guests were able to meet Common Ground Farm staff and board members, eat delicious Hudson Valley food prepared by Chef John Cumming and staff, (including produce directly from our farm) and drinks provided by Hudson Valley Brewery, Drink More Good and Denning’s Point Distillery. Guests also enjoyed musical performances by the Judith Tulloch Band, a Common Ground video by Spinach World Multi Media and participated in a silent auction that featured prizes including: hot air balloon rides, passes to Dia:Beacon, an electric bicycle and a beautiful necklace from King + Curated.

During the Gala, Common Ground Staff thanked Ben Giardullo for his invaluable work as Board President and welcomed their new Board President, Megan Wiley.

"It is a true honor to be a part of an organization that gives directly back to the community in powerful ways. I am inspired by the tireless effort and diligent work Common Ground does to fully support equal food access for all, as well as providing agricultural education so that future generations are able to make informed choices on where their food comes from.

-Megan Wiley, 2018 Common Ground Farm Board President"
Event Sponsors: The Roundhouse, Chef John Cumming, Hudson Todd, LLC

Table Sponsors: Alex Reese & Alison Spear, Justin & Jessica Conway, All Sport Health & Fitness, Herb Redl Properties and SallyeAnder

Ticket Sponsors: Tyler Dennis, Paul Ellis Consulting, Carol Marquand & Stan Freilich, Jamie Pabst and Tom Lee

Silent Auction Sponsors: Carole Penner, Blue Sky Balloons, King + Curated, Dia: Beacon, Trader Joe’s, Lamb’s Hill and Chef Alicia Liu

THANK YOU:

Food & Beverage: Angry Orchard, Denning’s Point Distillery, Drink More Good and Hudson Valley Brewery.

Flowers: Diana Mae Flowers

Video: Spinach World Multi Media

Photography: Meghan Spiro Photography

Music: Judith Tulloch Band

Lighting: LNJ Tech
2018 FARM ACCOMPLISHMENTS

We are creating a better food system by bringing affordable fresh produce to children in the public schools, food deserts and farmers’ markets. Over half of our farm’s produce is donated or sold below market rate as we expand the local food movement to reach all communities and make fresh, healthy food available to all.

In 2018, Common Ground:

- Donated 4,830 pounds to partner soup kitchens and food pantries each week, from the end of May until Thanksgiving
- Distributed 2,600 pounds through mobile markets in Beacon and Newburgh at discounted prices
- Provided 700 pounds of fresh produce to children in Beacon City School District cafeterias through our pilot Farm to School produce procurement program
- Distributed 1,800 pounds through food access programs at farmers’ markets
FARM STAFF HIGHLIGHT: JESSICA SHAY

- Hometown: Bethlehem, MD
- Role at Common Ground: First I was an intern, then I became the U-Pick Manager
- How many years have you been involved with CGF? Four
- What drew you to the organization? Powerful women and powerful vegetables
- What is your favorite part about working at Common Ground? Deep roots in the community
- What is your favorite vegetable to grow and eat? Tomatoes (Staple) Lima Beans (So delicious and so fun!)
SPRING PLANT SALE

Every year Common Ground grows hundreds of seedlings for our annual Plant Sale. In addition to the ever-popular heirloom tomatoes and herbs for sale to home gardeners, Common Ground grows plants to donate to community and school gardens in Beacon. We appreciate the community support that allows us to donate plant starts every year! This past year, our plants were also available from May until September at the new One Nature Nursery on Main Street in Beacon, and Farm Director, Sarah Simon led a class on four season gardening at the nursery.

OPENING OF THE FIELDS

On April 15th, friends of the farm joined us for a contemplative walk through the early spring fields. Both hope and uncertainty shape the beginning of the growing season on the farm. The traces of last year’s labor have faded, winter has claimed what was once green and lush, and the farm is just beginning to wake up again. This was an opportunity to appreciate the potential abundance of the fields as well to reflect upon the changes and uncertainty inherent in nature.

Farm Director, Sarah Simon shared all of the hard work that goes on behind the scenes at this time of year, from repairing the deer fence, to seeding in the greenhouse, to preparing the soil for planting. We were also honored to be joined by the leaders and congregations of the religious organizations that operate our partner food pantries and soup kitchens. This walk was an opportunity to deepen the partnership between the farm and our food access partners, and to focus on the connection between our food justice mission and the ethical commitments that engage many religious communities with the issue of poverty. We also learned from the faith leaders about the teachings and blessings that guide their perspective on food, farming and nature.

Guests included: Rabbi Brent Chaim Spodek of Beacon Hebrew Alliance, Lt. Leilani Rodríguez-Alarcón of Salvation Army, Pastor Ben Larson-Wolbrink of First Presbyterian Church, and Pastor Bill Dandreano of Salem Tabernacle.
KITCHEN SINK DINNER

The Kitchen Sink, a popular farm-to-table restaurant in Beacon, hosted Common Ground Farm and supporters for a very special dinner on the summer solstice. Chef and owner, Brian Arno, prepared a five-course meal using fresh Common Ground produce, including: beets, pea shoots, summer squash, basil and parsley. One of the meal's highlights was a delicately fried Common Ground zucchini blossom stuffed with cheese.

HELP US REBUILD

On May 15th, 2018, a macroburst blew through Common Ground Farm, smashing sheds, toppling trees and destroying the high tunnel that we built in 2016. Natural disasters are challenging for all farms. At Common Ground, the loss of our high tunnel diminished our ability to grow year-round, which would have prevented us from providing fresh food for the food pantries, soup kitchens and the Beacon City School District during the off season.

It was remarkable to see the incredible community response after sharing our story. Volunteers arrived on the farm to help clean up after the storm, we received kind messages online from people across the country, and our community showed up to support the farm at our evening fundraising event hosted by Hudson Valley Brewery. Thanks to community support, we were able to achieve our goal of raising $15,000. These funds, along with conservation funds for high tunnels, foundations and grants, allowed us to complete our new high tunnel in November 2018!

We are so grateful for the community that has made this possible!
For many years the farm has used sustainable and organic growing practices on the farm, and maintained a local distribution route. Now, however, the focus on sustainability will extend to our vehicles, allowing us to get produce to the community with a minimal carbon footprint. - Farm Director Sarah Simon

Common Ground Farm celebrated the launch of our new mobile farmers’ market vehicle in 2018. The new vehicle is used to bring fresh produce into the community at farmers’ markets in Beacon and Newburgh, mobile markets which reach low-income communities with affordable produce, and pop-up markets at local schools and churches. Support for the new vehicle came from the Green Mountain Energy Sun Club, a non-profit that funds sustainability projects across the country.

In addition to a beautiful exterior design and window produce display, the new vehicle features solar panels which power a produce cooler, cooktops, a freezer and other appliances which allow the farm to keep produce fresh, transport a wide variety of product including frozen out-of-season items, and offer cooking and food preservation demonstrations at market sites. The vehicle will be converted to run on vegetable oil. Common Ground Farm sells produce to many local restaurants, and will pick up their used fryer oil while out on deliveries in order to power the vehicle.

Common Ground celebrated the launch of our new vehicle at special markets and events, selling produce from the farm as well as offering cooking demonstrations from local chefs, nutrition education, or sustainable food preservation classes:

- **Tomato Festival at the Beacon Farmers’ Market in Beacon** - Sunday August 19th
- **Healthy Orange Market in Newburgh** - Tuesday September 4th
- **Pop-up Market at the Calvary Presbyterian Church in Newburgh** - Tuesday September 4th
- **Common Greens Mobile Market** - Wednesday September 5th at Community Health Center Beacon and Forrestal Heights Beacon
- **Sun & Earth Festival** - Saturday September 8th
- **Spirit of Beacon Day** - Sunday September 30th
- **Crop Shop** - A partnership with Hudson Valley Seed - Chef Key led cooking demonstrations at a series of after-school farm stand events at Beacon elementary schools promoting Farm to School month throughout October.
We had a fantastic time at our first ever Sun & Earth Farm & Food Festival held on September 8th, where we celebrated the launch of our new veggie oil powered van! Thanks to the support of Green Mountain Energy’s Sun Club, our new vehicle features solar panels on the roof, which power a produce cooler and other appliances, allowing us to keep produce fresh, transport a wide variety of products, including frozen out-of-season items, and offer cooking and food preservation demonstrations at market sites.

During the festival, we participated in yoga on the farm with Valerie Shively from beBhakti Yoga and Cristina Roy from Beacon of Light Wellness Center, enjoyed musical performances by SBH3, Caprice Rouge and the Miller Brothers, tasted delicious food from Stock Up, Beacon Pantry and Samosa Shack, created harvest crafts, witnessed Chef Demos from Nicholas Leiss and Sonya Joy Key with tasty samples using our own grown produce, and helped responsibly process waste with Zero to Go! Thank you to Green Mountain Energy’s Sun Club, Stony Kill Farm, Health Quest, Tuthilltown Spirits and our community for their donations, help and support.
Common Ground offers hands-on, farm-based education programs for adults and children of all ages, and provides financial support to ensure access to people of all incomes. This year we were able to reach 4500 people in our community through our education programs that include Farm Camp, Farm to School programming, Group Visits to the farm, Preschool on the Farm, Adult Workshops, and Birthday Parties.

FARM CAMP
At Farm Camp, kids learn through collaboration, exploration, imagination, discovery, and creation. Children engage directly with farmland and the natural world and make their own culinary, scientific, and artistic creations with their own hands. Campers spend time in the garden, at the pond, in the field, in the barn, and along our nature trails. Kids develop new skills, make new friends, and grow an appreciation for the beauty and complexity of the natural environment within which we live.

In 2018, we offered seven weeks of programming, with a different food, nature, or farming theme each week, in addition to our eight week program for Counselors in Training. Each year demand for our programs intensifies, and we were full for our sessions for 3-4 year olds and 5-6 year olds within six days of opening registration.
In 2018, Farm Camp welcomed a variety of guest instructors, including Laura Sansone of Textile Lab who led a community indigo dip and piloted an after camp program called Cultivate Your Clothing, where campers dyed and spun wool, and then learned how to knit and weave to make clothing items to take home. Farm Camp also welcomed Stephen Soltish, Stony Kill Foundation intern, who taught several sessions on beekeeping, and Hayden Stebbins, who taught campers about native plants. Common Ground was invited to participate in Keys to Beacon, a community arts-initiative that engages local organizations and artists to decorate pianos and place them around Beacon. Campers sanded, primed, and decorated the piano, and then took turns playing for their parents at our weekly family share!

Thanks to the continued support of the Dyson Foundation, we were able to offer 26 full scholarship slots to 19 low-income children, including one Counselor in Training, plus 13 sliding scale scholarships in 2018.
2018 EDUCATION PROGRAMS

ADULT WORKSHOPS
Common Ground collaborated with community partners Textile Lab and Beetle and Fred to offer Community Textiles, a series of workshops that supported community engagement in our local textile system. Participants learned how to make dye from flowers harvested from the farm, mend their old clothes, and used naturally dyed wool to make their own holiday ornaments. Scholarships were offered for each workshop to ensure that anyone in our community could participate, regardless of income. This project was made possible with funds from the Decentralization Program, a regrant program of the New York State Council on the Arts with the support of Governor Andrew Cuomo and the New York State Legislature and administered by Arts Mid-Hudson.

PRESCHOOL ON THE FARM
Preschool on the Farm is an opportunity for young children ages two to four years old and their adult caregivers to explore nature, food, and farming together through our one-hour workshops designed just for them. Preschool on the farm ran as a 16 session series in the spring. In the fall, we ran two sessions each week for the 12 week series, due to increasing demand. With support from United Way of the Dutchess-Orange Region, we also instituted a scholarship program for Preschool on the Farm, so that everyone with young children living in our community can participate, regardless of income.
FARM TO SCHOOL

Over the past six years, Common Ground has worked in collaboration with the Beacon City School District to provide educational programming to elementary students that include farm visits, Chef in the Classroom, Farmer in the Classroom, and a collaborative cafeteria mural project for 5th graders.

In 2018, Common Ground participated with the Beacon team in the Northeast Farm to School Institute, a year long program that kicked off with a three day retreat at Shelburne Farms in Vermont and included funding from the American Farmland Trust. Through this program, a Farm to School Initiative focused on Rombout Middle School was developed. Rombout Middle School has created a Farm to School Committee for participating teachers at Rombout, teachers have begun to integrate Farm to School in the curricula, and students have had the opportunity to join a garden or cooking club after school. This year, with support from United Way of the Dutchess-Orange Region, Common Ground began working with the food service staff to increase the number of plant-forward, scratch-made entrees offered in the school district. Chef Sonya Key worked in partnership with food service director Karen Pagano to develop four new recipes for the district’s menu. On November 6th, Common Ground provided a Professional Development session for the district’s cooks and cook managers, where they learned organizational skills, knife skills, and teambuilding skills while preparing new dishes that were taste-tested by the school staff and by Rombout students. One of the dishes piloted that day, an asian chicken noodle bowl, was wildly popular among students and was added to the monthly menu mix.

Common Ground is committed to supporting food engagement among students by increasing food access for everyone in the school-based community. Common Ground partners with Hudson Valley Seed to offer Crop Shop, an after-school farm stand, where families can buy fresh produce while students learn how to operate a market. Common Ground led a collaborative effort together with the administrative staff at South Avenue and JV Forrestal Elementary, the schools’ PTA and PTSO, and Fishkill Farms, MX Morningstar Farm, and Dagele Farm, to provide a Thanksgiving distribution of fresh produce and a grocery store gift card to 25 food-insecure students. This effort was supported with a Holiday Helping Hands Grant from United Way of the Dutchess-Orange Region and the Poughkeepsie Journal.

In 2018 700 pounds of Common Ground produce was eaten by children in school cafeterias through our Farm to School produce procurement program, including lettuce for salads, vegetables for the monthly taste tests, and fresh veggies for the free Summer Feeding Program. In 2017 Common Ground became a client of the Pace University Law Food and Beverage Clinic, and in 2018 we worked together to create a Farm to School Legal Toolkit, a workbook for farmers interested in selling their crops to local schools.
BEACON FARMERS’ MARKET

Under the stewardship of Common Ground Farm, the Beacon Farms’ Market has adopted Common Ground Farm’s mission to feed and engage the Beacon community, support local farms and businesses, and create a more just food system since 2016. In that spirit the Market has moved back to Veterans Place, its original home when the Market first began, right off of Main Street.

The Market continued to pursue the Food Justice component of its mission in 2018. Our community fundraisers raised $4,308 to distribute through our Greens4Greens program, doubling the value of food benefits for fresh fruits and vegetables at our Beacon and Newburgh markets. The SNAP program continued to grow this year with an increase of 30% this year, which is an increase of more than 250% over the last two year since the Market moved to Main Street.

The Outdoor season featured 34 vendors and more than 15 guest vendors who experienced an average sales increase of 15% from 2017. The market also offered a variety of educational and community activities to keep customers engaged. Market troubadour Ian Moore slipped in a few fiddling steps here and there as well which was happily received by many families.

The Indoor Winter Market celebrated its third year with our partners at the Beacon VFW Hall, which allowed us to serve the Beacon community year round.

Special Thanks 2018 Beacon Farmers Market Committee Members:
Helanna Bratman, Green Teens, CCDC
Diana DiMuro, Jessica Jelliffe, Beth Poague, Mark Price, Director of Parks and Recreation, City of Beacon
Sarah Simon, Co-Director, Common Ground Farm, former Beacon Farmers Market Manager, Sara Sylvester, Beacon Farmers Market Manager, Chip Schwartz, Susan Wisniewski

DOWNING PARK FARM STAND

In 2018 Common Ground Farm crossed the Newburgh-Beacon bridge on Tuesdays and Saturdays to bring fresh, delicious produce to the City of Newburgh. On Tuesdays members of the farm team attended the Healthy Orange Farmers’ Market on Broadway, and then traveled to the South Street corridor for a weekly farmstand at Calvary Presbyterian Church in partnership with the Newburgh Urban Farm and Food Initiative. For the second year, Common Ground also organized the Saturday Downing Park Farmers’ Market, led by market manager Lori Villalobos.
Greens4Greens is a food benefit incentive program that began at the Beacon Farmers’ Market in 2016, matching eligible NYS funded food benefits dollar for dollar with $4 Greens4Greens checks to double participant purchasing power at the markets, making the farmers’ market more accessible to a wider base of consumers while reimbursing our farm vendors. The program has been completely community funded through contributions made by local businesses, as well as the ‘Soup4Greens’ and ‘G4G Summer Potluck’ fundraiser events. Increased community funding in 2017 allowed for the program to run throughout the winter market season as well as the summer, and in 2018, we were able to extend the program to the Downing Park Farm Stand in Newburgh.

In 2018 we raised a total of $4,308 for our Greens 4 Greens program with the majority of it raised at our Soup 4 Greens fundraising event!

We received soup donations from 31 volunteers and businesses, delicious baguettes donated from All You Knead, and supply donations from Quinn’s Rest N’ Rant. Thank you to all of our cooks and supporters, including:

Sarah Salem, Karen George & Fareground, Shannon Brandt, Jennifer Claire, Kristan Flynn, Elise Derevjanik, Jason Craig & Jessica Jelliffe, Robyn Wood, Kate Macaluso, Eileen Shepard, Brian PJ Cronin, Matt & Emily Clifton aka Nerds with Knives, Katrin Bjork & Modern WIFESTYLE, Chip Schwartz, Jackie Hesse, Sember Weinman, Cristobal Ortiz & Mole Mole Restaurant, Philomena Kiernan, Melissa Spafford, Air Nonken, Laura Haupt, Jamie Wilkinson, Laura Currier, Emily Zempel, Fishkill Farms, Diana DiMuro, Mike Burdge, Jennifer Rawlison, Jenny & Harish.

In addition to soup, Virginia Piazza organized donations from ceramics students at the Garrison Art Center and seven other potters, who donated a total of 52 beautiful hand-thrown bowls to be sold in support of Greens 4 Greens. Thank you:

Megan Daly, Lesley Reich, Blair Patterson, Lisa Knaus, Liberty Valence, Ilana Freidman, Chris Sanders, Virginia Piazza and Garrison Art Center.

This community supported event relies heavily on the help of invaluable volunteers, including: the Common Ground Farmers’ Market Committee, Green Teens of Beacon and our amazing Culinary Institute of America intern, Jamie Wilkinson. Thank you to:

Helanna Bratman, Beth Poague, Chip Schwartz, Jessica Jelliffe, Susan Wisniewski, Mark Price, Philomena Kiernan, Amber Grant, Ben Giardullo, Diana DiMuro, Sarah Simon, Winnie Sylvester, Patrick Sylvester, Emily Sylvester and our Market Manager, Sara Sylvester.
# 2018 FINANCIALS

## OPERATING BUDGET

**January - December 2018**

### INCOME
- Donations (Corporate and Individual) $59,100.49
- Education $132,073.82
- Farm $107,359.70
- Farmers’ Markets $49,777.23
- Fundraisers $27,407.61
- Grant Funding $111,822.49
- One Nature Rental Income $6400.00
- Interest $196.00
**TOTAL INCOME** $494,137.34

### EXPENSES
- Management Personnel $164,397.71
- Education $57,832.89
- Farm $51,188.08
- Markets $11,615.55
- Fundraising $9,562.11
- Operational $41,516.90
- Grant Expenses $53,566.85
**TOTAL EXPENSES** $389,680.09

**NET INCOME** $104,457.02

For more information visit: www.commongroundfarm.org
OUR DONORS & PARTNERS

FOUNDATIONS & GRANTS
Ann and Abe Effron Donor Advised Fund of the Community Foundations of the Hudson Valley
Arts Mid-Hudson
Clif Bar Family Foundation
Community Grants Fund of Dutchess County of the Community Foundations of the Hudson Valley
Doris Duke Charitable Foundation
Dyson Foundation
Farm Fresh Food Grant of the Community Foundations of the Hudson Valley
Green Mountain Energy Sun Club
Hannaford Charitable Foundation
Hudson Valley Federal Credit Union
Laura Goldman Chasin Family Fund
Natural Resources Conservation Service of USDA
Ralph E. Ogden Foundation
Stewart’s Shops
TD Charitable Foundation - TD Bank
Teaching the Hudson Valley, a project of the National Park Service
United Way of the Dutchess-Orange Region

CORPORATE DONORS
All Sport Health & Fitness
Beacon Natural Market
Beacon Pantry
beBhakti Yoga Center
Berg + Moss Architects
Calvary Presbyterian Church
Community Health Center Beacon
Costcos Wholesale Executive Match
Drink More Good
Forrestal Heights Beacon
Glywood Center
Green Mountain Energy
Health Quest
Healthy Orange Market
Herb Redi Properties
Hudson Todd, LLC
Hudson Valley Brewery
IBM Executive Match
King + Curated | The Curated NY Kitchen Sink Restaurant
Network for Good
NYS Department of Environmental Conservation
Sally Ander
Samosa Shack
Stack Up
The Roundhouse at Beacon Falls
Tuthilltown Spirits

$1000+
Justin & Jessica Conway
Alexander Reese & Alison Spear
Carol Marquand & Stan Freilich
Megan & Ryan Wiley
Linda Cantwell
Beacon Natural Market
Josh Rutner
Juanita & Earl Weinman
Liz Neumark
Sheila Prentice Rauch
Pamela Koeber-Diebold

$500-$999
Joel Brandstrom
Laura Wilson & Mark Menting
Ben Giardullo & Kundi Glasson
Alan & Diana Simon
Brian Delikat, Independence Home Mortgage Corporation
Adam & Erin Murphy Doan
Edward Benavente
Gloria and Bob Fox
Heidi and Richard Rieger
Mr. and Mrs. William E. Conway
Susan Davidson

$250-$499
Claire Tiley & Stephen Scapparelli
Lauren Dellolio & James Walton-Fuentes
Alisha Alibinder
Arabella Stickels & Matthew Perkins
Hana Ramat
Jamie Pabst & Tom Lee
Kerry Hannifan
Paul Ellis Consulting
Anne E. Impellizzeri
Megan & Ryan Wiley
Linda Cantwell
Beacon Natural Market
Josh Rutner
Juanita & Earl Weinman
Liz Neumark
Sheila Prentice Rauch
Pamela Koeber-Diebold

$100-$249
Rosangela Oliveira
Anne Conway Juster & Joseph Juster
Anne Juster
Bard College
Dr. Adam McBride
Elizabeth Lindy
Eric Baxter, RL Baxter Building Corp
Eric Santaniello
Fjord Vineyards
Galen Wilson & Casey Farmer
Janet Crawshaw
Lars & Marit Kalleslie
Martin Fowler
Meredith & Paul Laubin
Paul Feeney
René Harris
Tyler Dennis, Alewife Farm
Jodie Staton
Erin Murphy
Karen Pagano
Danielle Yeaple
William Irwin
Elizabeth Flynn
Charles Ramat
Jennifer Kellar
Michael Sperling
Nancy Berner
Philemona Kiernan
Sarah Burns Feyl
Shelly Blumenthal
Yukie Schmitz
Obercreek Brewing Company
Jessica & Jerry Sherman
Aron Seligini
Alan & Rosemary Thomas
Beacon Boys, Inc.
Belle & Blake T. Newton, III
Blair Patterson
Catherine Cottitta
David Schwartz
Elke & Neal Marsh
Hudson Beach Glass
Jaime DeMarco
Laura & Larry Monin
Lauren Adelman
Linsey Gatto
Lisa Brett-Chapin & Greg Chapin
Michael Lashutka
Neal & Emily Marsh
Nicole Santomero
Patricia & Anthony Lassiter
Shari DeMarco
St. Andrew’s Church
Whit Lake
Yvonne & Richard Thurston

$1-$99
Dean Michiesi
Mariasia Kaczunski
Anne Carbone
Dennis Edson
Jennifer & Stephen Clair
Keith Paulsen
Marie Edwards
Helanna Bratman
Matt Peter Clifton
Robert & Barbara Koffsky
Amelie Vigeant & Evan Merkhoffer
Diane Kucharzyk
Ellen Grogan
Greg & Helen Zuman
Jilly Reynolds
Linda Kimmel
Miryán Kenet
Alison Spodek
Anna West
Beacon Arts Community Association, Inc.
Carl Campbell
Christian Stadler
dave & Carolyn Llewellyn
Elizabeth Robinson
Emily Tyler
Gregory & Florence Joan Freeman
Hops Hollow Farm
Iniss Kim
Jackie O’Brien
Laura Haupt
Laurea Kaufman
Lawrence & Marla Martin
Lily Piyathaisere
Margaret & Robert Janelli
Mary Ellen Czesak
Nancy Goodman
Nita Sutton & Neil Alexander Fosman
Ramachandra Divkarunari & Abby Gleason
Redemptoristine Nuns of NY
Sarah Stein
Sarah Salem
St. Lydia Lojo Cruz
Erin & John Giunta
Sarah Dimarco
Heather Vigeant
Amelia Corona
Lois & James Johnson
Nadine Revheim
Linda Albright
Prudence Posner
Martin Courtney
Jennifer McCrery
Andrea Moreau
Anne Vitiello
Carolyn Sherony
Danielle Levolt
David Sampiner
Deanna Siginsky & Michael Morenoff
Jean Huang
Jean-Marc Supervile Sokov
Jeanette Sayago
Jennifer MacQueen
Jeremy Bretholtz
Katy Bell Benney & Buddy Benney
Kimberly James
LeeAnn Fontenoe Soto
Lori Merhiage
Margaret Favretti
Margaret Yocono-Haines
Michael Schiffer
Paloma Wake
Sarah From
Stephanie Sherony
Steven Kidder
Amanda Futch
Beth Mostonasky
Denise Eve
Erin Stewart
Eve Morgenstien
Jane Hammer
Jason Craig
Jean Brennan
Jinny & Robert Goff
Lisa Marie Martinez
Lynda McPartlan
Marienek Cochius
Rebekah Azzarello
Sara Sylvester
Sarah & Brian Mencher
Stacey Lynch Adnams
Toni Hacker
Virginia Piazza
Isha Weerasinghe
Laura Cypress
Patricia Murphy
Uriel Lotero
Alexa Beckham
Benjamin Cox
Erik Brown
Rihan Timm
Penny Harrison
Sarah MacDougall
Elizabeth Sweeney
Vitalah Gayle Simon
Sasha Stim-Fogel
Air Nonken Rhodes
Natalie Russak
Sam Adels
Faye Leone

COMMUNITY PARTNERS & SUPPORTORS
Accoupent Pack N’Ship
All You Knead Bakery
Ambria Michelle
American Legion/VFW
BCSD Wellness Committee
Beacon City School District
Beacon Community Kitchen
Beacon Music Factory
Beacon Nutrition Advisory Committee of Dutchess County
Beacon of Light Wellness Center
Beacon Pantry
Beacon Pilates
Beacon Recreation Department
Beef & Field
Binnacle Books
Blue Sky Balloons
Caffe Macchiato
Caprice Rouge
Chef Nicholas Leis
Chef Sandy McKeel
Chef Sonya Joy Key
City of Beacon
City of Newburgh
Colorant
Cornell Cooperative Extension of Dutchess County
Darkside Records
Dennings Point Distillery
Dia. Beacon
Diana Mae Flowers
Dolly’s Restaurant
Downing Park Planning Committee
Dutchess Outreach
Ella’s Bellas
First Presbyterian Wappingers
Food Pantry
Fiskill Farms
Fiskill Food Pantry
Fresh Company
Gate House Realty
Gleaning the Hudson Valley
Green Teen Beacon Community
Gardening Program
Grey Printing
Highland Current
Homespun Foods
Hudson Hills Montessori
Hudson Valley Harvest
Hudson Valley Seed
Judith Tullock Band
Lamb’s Hill
LNJ Tech
Meghan Spiro Photography
Miller Brothers
Mountain Tops Outfitters
National Young Farmers’ Coalition
New Vision Church of Deliverance
Obercreek Farm
One Nature LLC
Poulnow Peep Journal
Quinns’s Rest N’ Rant
Rabe & Co.
Reservoir
Salvation Army Beacon
Samosa Shack
SBN1A
Sphinx World Multi Media
St. Andrew and St. Luke Episcopal Church of Beacon
Stony Brook Foundation
Stony Kill Foundation
Textile Lab
Thundercut
Trax Espresso Bar & Coffee Roasters
Valley Table
Virginia Piazza Pottery
Wee Play Project
Wholesome Wave
Zero to Go
Zion Episcopal Church Food Pantry