



OlivewoodTM
Gardens & Learning Center

ANNUAL IMPACT REPORT

2022 / 2023



OLIVEWOOD'S RECIPE FOR IMPACT

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A MESSAGE FROM OLIVEWOOD

We are proud to share our annual Impact Report, which highlights our growth, learnings, and impact.



**7,041 children
3,122 adults
served**

We grew our staff team, completed our first full year of school garden-based lessons serving **4,711 students**, and developed a **new high school internship**. We graduated our **25th generation of Cooking for Salud** and our **450th Kitchenista**. We hosted **35 college interns - a record number** - and continued to provide fresh produce for local residents through our weekly produce stand.

We continued to grow our new 'north garden' space and deepened our partnerships with fellow community-based organizations like Mundo Gardens, the Environmental Health Coalition, San Diego Food System Alliance, A Reason to Survive, Ocean Connectors, Institute for Public Strategies, and the Fleet Science Center - **strengthening our collective impact in the South Bay and San Diego ecosystems**.

As our team and programs grew, we added **quarterly staff reflection days to best navigate inter-team connections through different generations and cultures**, finding the best communication channels in a hybrid workforce across multiple locations and programs. We navigated the economic realities in a region now considered the most expensive in the country,

and created space together as we collectively deal with the lingering impacts of the pandemic amidst ongoing social injustices in our community and across the world. We hosted board and staff trainings to deepen our understanding of community centric fundraising, spent time with other local organizations focused on advocacy work, and participated in community clean-ups!

As we enter into a new year, we reflect on our learnings from the past year and appreciate an incredible team and community that makes our work at Olivewood possible. We are excited about the amazing things to come in the new year and beyond. **We remain committed to championing health equity and food and environmental justice, to growing food for families facing nutrition insecurity, educating youth and adults in environmental and nutrition science, building job and leadership skills, and creating a community of support and love.** Thank you for being on this journey with us. **We look forward to continuing to nourish ourselves and our community together!**

With gratitude,
The Olivewood Team



OUR MISSION

To inspire youth and adults to be healthy and active citizens through organic gardening, environmental stewardship, and nutrition education.

OUR VALUES

- **Equity:** Inclusive and culturally responsive, we are committed to acting with respect, openness, and a desire to understand, value, and support our community.
- **Community:** Olivewood welcomes all residents of National City, south San Diego and beyond. Our kitchen and garden are inclusive to all, and reflect the warmth of the community we serve.
- **Health:** Olivewood's programs are centered in wellness and health. We serve as a resource for people looking to live a healthier lifestyle.
- **Integrity:** Guided by honesty, loyalty, and a commitment to confidentiality, Olivewood is responsive and respectful to the needs of all our program participants, guests, volunteers, supporters, and staff. We pride ourselves in doing what we say we are going to do and creating a safe space for our community.
- **Transformation:** Using innovative and data-driven approaches, Olivewood's activities create deep, impactful, and sustainable change

OUR JUSTICE, EQUITY, DIVERSITY, & INCLUSION GOALS

Goal 1: Develop and adapt JEDI-based and integrated structures, policies, procedures, and best practices across the organization.

Goal 2: Ensure board and staff have the ability to effectively guide, support, and advance Olivewood's mission using a JEDI lens.

Goal 3: Create an Olivewood culture of inclusion with staff, board, partners & the community through trust-building, connectedness, and place-making.

OLIVEWOOD'S FY2024 TEAM

Staff

Jacqueline Ante*, Kitchenista Outreach Coordinator

Jeni Barajas, Director of Youth Programs

Yolanda Bernal*, Administrative Coordinator

Ellyse Briand*, Events & Culinary Program Specialist

Patty Corona*, Director of Kitchenista Engagement & Cooking for Salud

Angelica Gastelum*, Communications & Marketing Manager

Claire Groebner, Associate Director

Morgan Harris, Youth Nutrition Education Specialist

Sabrina Heimer, School-Based Environmental Education Specialist

Monica Lim*, Kitchenista Program Coordinator

Rocina Lizarraga*, Garden Support Specialist & Transit Project Coordinator

Maya Markillie, School-Based Environmental Education Specialist

Alex Montoya, Development Coordinator

Jen Nation, Executive Director

Paola Orjuela, Accounting Coordinator

Mandy Padilla, Environmental Education Specialist

Kelsey Pennington, Youth Program Coordinator

Isaac Ramos, Garden Support Specialist

Jorge Robledo, Facilities Maintenance Specialist

Octavio Rodriguez, Garden Support Staff

Sarah Suarez, Volunteer Coordinator

Adan Teposte, Garden Support Specialist

Leonard Vargas, Director of Gardens & Facilities

Alyssa Zurita, School Garden Specialist

Board

Ari Beer, Energy Risk Manager, San Diego Gas & Electric

Rita De La Fuente – Board Vice Chair, Communications & PR Consultant

Angela Elo-Rivera – Board Secretary, Media Communications Specialist, UCSD T. Denny Sanford Institute of Empathy and Compassion

Sabrina Falquier Montgrain, MD, CCMS, DipABLM – Board Chair, Culinary Medicine Physician, Consultant, Sensations Salud, LLC, Founder & CEO

Daisy Gordon Crompton – Board Secretary, Manager, San Diego City-County Reinvestment Task Force, San Diego Housing Commission

Esperanza Guerrero*, Former Restaurant Owner

Stephanie Jensen – Board Treasurer, Realtor, Keller Williams

Teresa Palzkill, Home Economist, Retired School Administrator

Marisa Aurora Quiroz, President & CEO, International Community Foundation

Blanca Meléndrez, Executive Director, UCSD Center for Community Health Altman Clinical and Translational Research Institute

Garry Rollins, Community Connector, Tech Consultant

Evelyn Wiggins, Attorney, Littler Mendelson

FIELD TRIPS & SCHOOL GARDEN LESSONS



Our Children's Field Trip Program and School Garden Lessons provide hands-on and experiential learning for elementary school youth. Through our nearly 14-year partnership with National School District, we provide year-round school garden lessons and field trips for students. We partner with other schools to provide field trips for students throughout the County.

- **587+ pounds** harvested from school gardens!
- **4,711 NSD students** served
- Additional **732 kids & 100 adults** served through field trips

National School District (NSD) School Garden Lessons

We provided a three-lesson school garden program for all **4,711 NSD students grades TK-6th grade**. Lessons highlight seasonality, are tied to Next Generation Science, Common Core Curriculum, and CA Health standards; and cover topics such as plant parts and life cycles, ecosystems, renewable and nonrenewable resources, composting, the nutrients needed for a healthy body and mind, 'eating the rainbow', and more!

"I cook at home now because of Olivewood!" - 4th NSD Student

Summer Camp

28 NSD elementary students participated in a 4-week summer camp with a theme of Earth, Sea and Sky. This camp was a partnership with two other National City nonprofits - ARTS and Ocean Connectors - and featured hands-on activities centered on environmental exploration, garden science, creative art and ocean and climate science.



Field Trip Program

700 NSD 4th graders came three times during the 2022 - '23 school year for hands-on garden and nutrition activities. Students prepared seasonal veggie tacos, happy rice, and happy quesadillas in the kitchen. They learned about growing food, recycling and composting, resource use, pollination and fruit reproduction, and the digestive system. We also hosted another **31 field trips for classrooms from throughout San Diego**.

Get a taste for the Field Trip Program with this Happy Rice recipe!



"You all could read about these things in a text book, but how wonderful is it that you get to learn about them using hands-on activities in this outdoor space?" - Ricardo Sandoval, 6th grade teacher at Kimball Elementary

CHILDREN'S & FAMILY PROGRAMS

This year we served **2,200 children & adults** through these programs including:
194 Chefcitos & Garden Explorers
34 Family Gardeners
110 children & adults attending private programs

*"Those are my tomatoes that I planted with Miss Mandy."
- Roberto*



Chefcitos & Garden Explorers

Garden Explorers are encouraged to get excited about garden science and all the things that help our gardens thrive. **Returning students are able to see the progress of the plants they put into the ground.**

Participating in Chefcitos, children in grades K-6th learn new recipes, practice and gain confidence in their new kitchen skills (chopping, dicing, mixing, cooking, working with a team, etc.) and learn to be adventurous eaters. **By mixing up the recipes each month, returning students are always able to try something new, whether that's a new fruit or vegetable, or a new skill!** Students make connections between the garden and the kitchen, first harvesting fruits or veggies in the garden, and then preparing what they've harvested in the kitchen!



Family Programs

Olivewood's family programs provide monthly opportunities for families to learn about our programs, build healthy habits together, and spend time in nature. Our family programming includes:

- **Talls & Smalls:** once per month, serves children 2-5 and a guardian with garden exploration, story time, fresh snacks, and garden art. **We served 102 Talls and 102 Smalls this year.**
- **Open Gardens:** provides monthly opportunities for families to spend time in the gardens and take a tour to learn about our programs
- **Day of Play: annual free community event, serving nearly 500 children and adults** through hands-on activities focusing on the garden, nutrition, physical fitness, art, science, and more. Local partner organizations participate to share resources and activities for families.
- **Healthy Haunted Garden:** a fun, free community event on Halloween. We spook the garden and provide healthy snacks and toys as 'treats' for visiting families. **1,000 children and families came through the gardens at this event!**

HIGH SCHOOL PROGRAMS

Our High School Leadership Programs have been designed and enhanced through student input, with a focus on hands-on experiences, work-readiness skills, leadership development, civic engagement, and wellness. This year, we were able to provide a stipend for all students as recognition for their participation and contributions to Olivewood.



"It was cool hearing first-hand experiences people had with climate change. It puts the work we're doing into perspective that hits home."

Youth Community Leadership Program

Through our new Youth Community Leadership Program, students learned about food systems, local community issues, and civic engagement. We partnered with A Reason to Survive (ARTS) to facilitate a youth-led placemaking design process. **Students were able to interact first-hand with community members, hearing stories and understanding ways they can participate in their community.** Two cohorts of 26 students total, one completed in early 2023, and the second taking place in the fall, will come together, take this community input, and implement it in a project build.



Sustainable Urban Agriculture Entrepreneurship Academy

In the second year as an 'Entrepreneurship Academy', our 20-week Sustainable Urban Agriculture program teaches high school students basic agricultural production skills including propagation from seed and cutting, preparing and maintaining beds, pest management, and irrigation. Students learn to plan for and lead a pop-up plant sale and Olivewood's annual Spring Plant Sale. **This year students raised over \$2,000 by selling the plants they grew during the internship.**

Urban Ag: 11 students
YCLP: 15 students
G2K: 24 students
Project Interns: 3

Garden 2 Kitchen

Designed and piloted in 2018 by an Olivewood volunteer for her Master's Capstone project, and in partnership with high school students, the Garden 2 Kitchen internship completed its sixth year in 2023. The program has been honed over the years with student feedback and educator input and now provides a **10-week program that culminates in students planning and preparing a menu item at Olivewood's annual Seedling Soirée.**

"This program highlighted key issues in my own community and how to solve these issues, starting in my own household"



*"At the beginning of my second semester of my junior year, I was offered an opportunity to become a paid intern at Olivewood Gardens in their Garden 2 Kitchen program. At first, I had only seen it as a way to get paid, but I quickly realized it was so much more than that. Living in a food desert that is a very heavily low-income area makes organic goods much more inaccessible to us, which is where the gardening aspect of the internship came in. They had taught us how to properly **grow and maintain goods in a garden**. We were taught how to create a fertile area and be able to use the area to plant our own beans and see them grow week after week. The kitchen portion of the program was excellent too as it enabled us to be able to see **how we can take things that we had just grown in the garden and put them in plant-based meals**.*

*Being in a low-income area, **affordable healthy food options aren't as accessible** as places such as McDonalds, Popeye's, and Jack in the Box. Being in the kitchen taught us skills in a kitchen such as different cutting techniques, proper binding agents such as dijon mustard for oil and water, and how to make bread from scratch. Being a part of this internship also allowed me to be able to interact with a variety of people, such as a chef that works in a Michelin Star restaurant, who had explained to us that even he had started from the bottom, working his way to the top or even the Kitchenista women, who actively address the rapidly growing problem of obesity and diabetes in the community.*

***I will forever be thankful for my participation in this program as it was able to highlight key issues in my own community and how to solve these issues, starting in my own household.** In the future, I look to return and educate people, not just students, but anyone willing to listen and take a part in helping this community."*

- Landon, G2K participant, college entrance essay response

Try out this Garden 2 Kitchen favorite - Fava Bean Potato Salad - from our own staff member, Ellyse!



COOKING FOR SALUD



'I have become more motivated to become involved in the cooking process with my family.'
- Kitchenista Aldo

Cooking for Salud

Enjoy Chia Seed Pudding - one of our Cooking for Salud classics from Chef Joe Pastry



During the 2022 - 23 year, we facilitated four Cooking for Salud generations, **graduating our 25th Generation of Kitchenistas and 450th Kitchenista.** We partnered with Fallbrook Union School District to provide a customized Cooking for Salud program for their school staff and parents.

This sought after program continues to provide high quality nutrition and meal preparation education, and confidence-building to adults in our community. We partner with local chefs, our Board Chair & culinary medicine physician, and Kitchenista alumni to share their expertise and experiences.

Cooking for Salud

Recipe

- 8-week program
- Led by Kitchenista alumni
- Guest Professional Chefs
- Culinary Medicine Physician
- World Class Curriculum
- Hands-On Learning
- Safe Space to Learn
- Graduation Celebration
- Kitchenista Community



THE KITCHENISTAS



The Mission of the Olivewood Kitchenistas is to **'share what we have learned with the people we love'**. Kitchenistas take that to heart, and this year was no exception. From leading nutrition presentations in the community to participating in panels and more, the Kitchenistas are well respected health leaders and advocates.

The Kitchenistas

With over 450 Kitchenistas, our year was packed with activities, training, and programs for our Olivewood Kitchenista community.

2022 - 2023 Programming included:

- Monthly Meetings with a variety of topics and speakers providing resources and expertise,
- Kitchenista-to-Kitchenista classes with Kitchenistas sharing a recipe or skill and practicing facilitation,
- Weekly Knitting Club or 'Club de Tejido'
- Bi-weekly Kitchenista Compost Masters preparing and turning the Kitchenista community compost.
- Year-round public speaking and leadership trainings.

- 100+ Kitchenista participants
- 175 parents & 500 youth served through NSD presentations

Kitchenista leaders were trained in and facilitated **10 nutrition presentations and healthy cooking demonstrations for parents at all 10 National School District schools**, and developed and provided nutrition lessons for NSD students - an exciting new development and collaboration between our Youth and Kitchenista Program Teams.

Kitchenistas also participated in 'The Kitchenista' documentary screenings, panels, and food demos throughout the community including the MIT Sloan Club of San Diego, the National City Library, and the Food as Medicine Global Conference. **Kitchenistas reached over 225 community members through panel discussions and food demos.**



'From my experience with agricultural volunteering, I got to know Olivewood Gardens. My favorite Kitchenista memory was being part of the Seedling Soirée. I love being part of this group of ladies who inspired me to implement this experience into the community. I feel so good knowing that I'm part of the Kitchenistas.

Thank you.'

- Generation #21 Kitchenista, Tanya

ADULT PROGRAMS & SPECIAL EVENTS

Olivewood's fee-based monthly adult cooking classes, quarterly dinners (or brunch), special events, and private adult programs provide opportunities for community members from throughout the County to **visit the gardens, practice new skills, enjoy delicious food, and build community.**

Adult Cooking Classes & Dinners

During the 2022 - 23 year, our adult cooking classes and dinners included a Zero Waste Dinner which showcased ways to decrease food waste by transforming meals, a 'Celebrating Culturas with the Kitchenistas' event in partnership with Maker's Mark, our annual Valentine's Day Class & Dinner with Chef Christina Ng, Grilled Pizza Class, a Mole-Making Class led by Kitchenistas Isabel and Sorina, and more.

This year we also started to build out new revenue generating programs through private events, partnerships, and team wellness programs. We collaborated with Edible San Diego, KPBS, and other organizations to create meaningful, farm-to-table experiences.



- 1,175 adults served through private programs
- 180 adults participated in monthly cooking classes and dinners

Holiday Bazaar

We hosted our third annual Holiday Bazaar featuring local artisans, Kitchenista entrepreneurs, and Olivewood-grown plants. **Twenty-six vendors, including 19 Kitchenistas**, hosted booths offering a variety of hand-made products.

Seedling Soirée

In its second year back in person after two years of virtual events, the Seedling Soirée is back and bigger than ever! **We had 270 guests, with about 50% returning guests and 50% new guests to the Gardens.** This year boasted 14 food stations and featured local Chefs, Kitchenistas, Garden 2 Kitchen and Nutrition Education Interns; and 8 drink purveyors. We had fun activities like make-your-own-garden-crown, a silent and live auction, and 'Tree of Life' display from Kitchenistas. We raised nearly \$110k to support our programs.

FOOD ACCESS & NUTRITION SECURITY



As one of Olivewood's pillars of impact, we continue to address Food Access in our community. **National City is an area of 'food apartheid' where historic policy, systems, and environmental decisions have led to limited access to fresh food.** We partner with Mundo Gardens, the Environmental Health Coalition, BrightSide Produce, and National School District to increase accessibility to locally grown fruits and vegetables.

Weekly Donation-Based Produce Stand

Olivewood continues to provide our popular weekly donation-based produce stand. We serve between 10-20 families every week with seasonal fruits, vegetables, and herbs. **Over the past year we've provided over 3,200 pounds of produce through the produce stand.**

Paradise Creek Family Garden

Olivewood continues to provide fiscal sponsorship for Paradise Creek Family Garden and **partner with Mundo Gardens to operate this community garden in Westside National City.** We collaborate with Mundo, the Environmental Health Coalition, Community HousingWorks, and the City of National City to ensure community members have access to this space to grow their own food. We provide monthly garden lessons, garden support, and continue to seek resources to uplift this garden - now two years in operation.

6,000 pounds of
fruits, vegetables, and
herbs grown for our
programs!

Corner Store & School Distribution

In partnership with BrightSide Produce, Olivewood provides weekly harvests of fruits and vegetables for 13 corner stores in National City. This year we grew cilantro, serranos, and cabbage. We also provided snap peas for National School District school meals. **Over 1,300 pounds of Olivewood-grown produce** was distributed to the community through these avenues.



FOOD & ENVIRONMENTAL JUSTICE ADVOCACY

Olivewood Gardens continues to be a strong advocate for health equity and food and environmental justice in our community. Through leadership development with high school students and Kitchenistas, we support resident engagement in advocacy efforts. Through collaboration, we participate in and facilitate working groups focused on social justice, and advocate in our community.



National City Healthy Culturas Coalition

In its second year, Olivewood co-facilitates the National City Healthy Culturas Coalition in partnership with Mundo Gardens. Consisting of local community members, Environmental Health Coalition Promotoras, nonprofit representatives, and city officials - the Coalition is focused on **advocating for improvements in access to fresh and locally grown food, urban agriculture and land use, nutrition in schools, and community involvement in local decision making.** The Coalition met monthly throughout the year to build out our mission, priorities, and community, engaging 53 community members.



SANDAG Social Equity Working Group

Olivewood has participated as member of the San Diego Association of Governments (SANDAG) Social Equity Working Group for six years, providing input on the County's Regional Transit Plan to ensure social equity is at the forefront of the development of our transit system and communities that have been historically left out of planning decisions are included in the process. Throughout the year we participated in monthly Working Group meetings and Community Based Organization meetings, facilitated several outreach opportunities and focus groups, and **supported efforts such as the Youth Opportunity Pass which provides free public transit to all youth under 18.**

San Diego Food System Alliance Stewardship Committee

Olivewood participates in the San Diego Food System Alliance Stewardship Committee, providing year-round input and guidance on the Food Vision 2030 priorities and programs. **This Vision centers around the goals of Cultivating Justice, Fighting Climate Change, and Building Resilience.** Olivewood's programs play a role in our regional efforts to achieve these food system goals, and we are a part of a network of organizations, institutions, businesses, and individuals with interrelated missions that collaborate as part of a larger ecosystem of impact.

“As a Kitchenista graduate, now garden support staff and coordinator of the social equity project for several years, I realized that many of our community’s issues are impacted due to the social determinants of health”



*“As a Kitchenista graduate, now garden support staff and coordinator of the social equity project for several years, I realized that many of our community's issues are impacted due to the social determinants of health: corner stores saturated with sugary drinks, convenience of fast foods outlets, distance of fresh produce stores, little access to amenities, safety, and cost of good food choices and little to no stores with organic foods. National City does not have many stores with good produce and transportation is costly to commute. **Our hard working families are severely impacted by poor air quality, saturation of fast foods, unsafe environments, and financial uncertainty.**”*

*This year, in partnership with SANDAG and the Global Policy Leadership Academy, we participated in an Anti-Displacement study. **A focus group of Kitchenistas provided input and discussed the importance of feeling emotionally safe when you have a stable home, issues like rent policies of landlords, cost of living, excessive and abusive charges from property owners, high cost of homes, and unaffordable 'affordable' housing negatively impacting the well being of our families.** The focus groups expressed how happy they were to be considered in this strategic input opportunity and that their input was valued. 22 Kitchenistas were in the focus group and findings of the study will be presented to the SANDAG Board of Directors in November 2023.”*

- Rocina Lizarraga, Olivewood Kitchenista and Staff Member



INTERNSHIP PROGRAM

Through our robust internship program, we provide semester-long and customized internship opportunities for local college and high school students in areas including Garden Support, Nutrition Education, Sustainable Urban Agriculture, Outdoor Education, and Communications & Marketing. **An all-time-high - 35 interns - gained job experiences at Olivewood while supporting our various programs this year!**



This year, several Olivewood interns and volunteers developed and led special projects to move forward our mission and improve our programming. These included:

- **The Giving Box** - developed by a former High Tech High Intern for his senior project, the Giving Box is a space for community to share and access non-perishable goods.
- **Produce Stand Recipes** - developed by a Dietetic Intern, these recipes are placed weekly at our donation-based produce stand to help families find tasty, nutritious, and creative ways to use the fruits and vegetables available.
- **Food Policy Research** - spearheaded by a Dietetic Intern, this project was to research and compile ordinances and policies that have been successfully enacted by cities related to healthy food access and urban agriculture. The project will help to inform the efforts of the National City Healthy Culturas Coalition in championing a health local food system!

"From the gentle breeze during the fall evenings to the vibrant plants flourishing during the summer, Olivewood has my heart! I've learned so, so much during my volunteer and internship experiences, which I am extremely grateful for. From paper pots to trying kumquats and planting fava beans, these experiences have substantially shaped how I view the world around me, as well as what I want to apply my knowledge and expertise for in the future. I love learning, and Olivewood opened up so many doors for me outside of school and exposed me to new passions like cooking and environmentalism that I will be eternally grateful for."

- Gokul, Intern



COMMUNITY OF SUPPORT

Our diverse, multi-faceted, love-filled, generous community of supporters are pillars of Olivewood's impact. Whether giving gifts of time, talent, treasure, or all the above - our supporters - YOU - are integral to our collective impact. As an organization that embraces and values the principles of Community-Centric Fundraising, we understand that we need all of us, in the many different ways and capacities we are able to give, to create a healthful, nourished, and joyful community.

Our donors include supporters who have given since Olivewood's inception, Roots for Health monthly giving program members, annual Seedling Soirée attendees, and more - community members passionate about health, nutrition, the environment, leadership, and community.

- Donors
 - 225 Individual Donors
 - 59 Foundation, Corporate & Government Donors
 - 298 Fee-Based Program Supporters
 - Total Gifts: \$2,467,874



From weekly volunteers who support our Field Trips and School-Based lessons, to Kitchenistas supporting Cooking for Salud, to garden maintenance volunteers, to special events and volunteer groups - **volunteers share time and talent to advance our collective mission.**

- Volunteers
 - Program Volunteers: 68
 - Garden Volunteers: 31
 - Event Volunteers: 203
 - Committee Volunteers: 25
 - Interns: 35
 - Hours Donated: 6550+



Capital Campaign

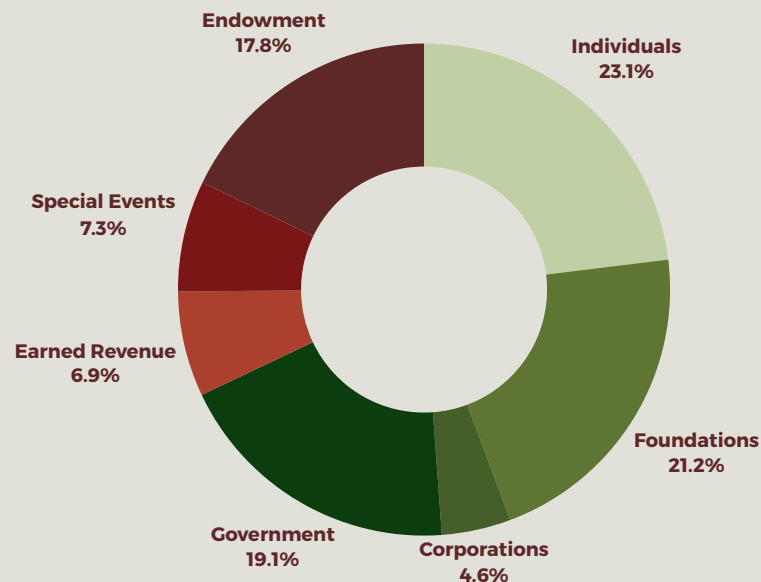
In March 2023, we kicked off our \$4 million dollar Cultivating the Future Campaign for phases 1 and 2. Thanks to a very generous gift from Alumbra Innovations Foundation and Builder's Initiative we will be able to **match up to \$1 million towards the campaign!**



FINANCE

	Without donor restrictions	With donor restrictions	Total Revenue
Operating Activities:			
Support & revenues			
Gifts & Support	\$590,217	\$1,594,556	\$2,184,773
Special Events	\$100,578		\$100,578
Program Fees	\$1,998	\$164,105	\$166,103
Facility Use	\$16,420		\$16,420
Net assets released from restrictions	\$1,240,393	-1,240,393	
Total operating support & revenues	\$1,949,606	\$518,268	\$2,467,874
Expenses			
Program Services	\$1,365,684		\$1,365,684
Management & General	\$125,676		\$125,676
Fundraising	\$104,931		\$104,931
Total program & supporting services	\$1,596,291		\$1,596,291
Cost of direct benefits to donors	\$62,644		\$62,644
Total operating expenses	\$1,658,935		\$1,658,935
<u>Non-Operating Activities</u>			
Investment income, net	\$1,068		\$1,068
Realized & unrealized gain, net	\$4,652		\$4,652
Total non-operating activities	\$5,720		\$5,720
Change in net assets	\$296,391	\$518,268	\$814,659
Net assets at beginning of year	\$1,080,680	\$3,228,098	\$4,308,778
Net assets at end of year	\$1,377,071	\$3,746,366	\$5,123,467

ASSETS	2023	2022
Cash & cash equivalents	\$2,268,748	\$1,575,081
Accounts receivable	\$112,470	\$165,179
Deposits & prepaid expenses	\$5,835	\$2,319
Investments	\$305,720	
Property & equipment	\$2,738,197	\$2,771,702
Total assets	\$5,430,970	\$4,514,281
LIABILITIES & NET ASSETS		
Liabilities		
Accounts payable & accrued expenses	\$157,533	\$55,503
Economic Injury Disaster Loan	\$150,000	\$150,000
Total Liabilities	\$307,533	\$205,503
Net assets		
Without donor restriction	\$1,377,071	\$1,080,680
With donor restriction	\$3,746,366	\$3,228,098
Total net assets	\$5,123,437	\$4,308,778
Total liabilities & net assets	\$5,430,970	\$4,514,281



LOOKING AHEAD

Strategic Plan

In 2018, the Olivewood team worked to create our first strategic plan which provided a roadmap for our work through 2023. **We have dug back in to take what we've learned, how we've grown, and how our impact has evolved to create a new plan through 2028.** Our focus on food and environmental education, access, and advocacy has deepened, and over the next few years our team will continue to provide high impact programs, create meaningful and deep partnerships, and ensure our staff, board and volunteers have the tools and resources to be successful. All of this work will be done with an equity lens and a growth mindset.



Property Improvements & Enhancements

In March of 2023 we shared our vision and designs for property improvements to grow our facility. **These improvements will include a new commercial teaching kitchen, larger greenhouse and production buildings, 100 new fruit trees, a gathering space for International Community Foundation, and a new welcome garden to greet guests.** With these improvements we will be able to grow more food, increase accessibility of our property, develop new revenue generating programs, and also offer leadership and entrepreneurship opportunities to our Kitchenistas and high school students.

Staff and Board Capacity Building

As our staff and board continue to grow and evolve, we value the importance of creating time to pause, reflect, and explore. Our internal team and organizational work creates the foundation for all of our programs and activities, and sets the tone for what we can accomplish together. We will continue to plan quarterly staff reflection days and ongoing opportunities where our team can come together for training, teambuilding, and community service. Our board remains committed to governing our organization from a place of equity, and guiding and supporting our team through our new strategic plan and strategy. **We are all committed to building in time to deepen our relationships with our programs, each other, and our community.**





THANK YOU!

We are grateful for your support and for being a part of the Olivewood family! We **need all of us** to create a community where everyone is truly nourished and able to thrive.

Together we are a loving and supportive community, we strive for collective action, we encourage each other to grow, and we are committed to health equity.



Stay Connected



[instagram.com/olivewoodgardens](https://www.instagram.com/olivewoodgardens)



[facebook.com/olivewoodgardens](https://www.facebook.com/olivewoodgardens)



[linkedin.com/company/olivewood-gardens-learning-center](https://www.linkedin.com/company/olivewood-gardens-learning-center)

Upcoming Events:

[olivewoodgardens.org/
upcoming-events](https://olivewoodgardens.org/upcoming-events)



Schedule A Visit or Plan Your Team Building Activity:

info@olivewoodgardens.org

Build Community with Us

Cultivate: Stay up-to-date on all things Olivewood through social media and our e-newsletter!

Grow: Share with others about Olivewood and invite them to visit with you!

Harvest: Join us for a program or event!

Nurture: Share your time, talent, and/or treasure!

Donate Today

[olivewoodgardens.org/
donate](https://olivewoodgardens.org/donate)



Support Olivewood's Cultivating the Future Campaign

[olivewoodgardens.org/cultiv
ating-the-future-campaign/](https://olivewoodgardens.org/cultivating-the-future-campaign/)



Make a Gift of Stocks

Contact Claire:
claire@olivewoodgardens.org