Dear Just Food Supporters,

One night in 1994, in a drab downtown office building, Kathy Lawrence convened representatives from various organizations working in food. She wanted to find a solution to what she saw as two separate but related issues. Regional farmers were struggling financially and lacked access to markets. And, in a state blessed with agricultural abundance, many New Yorkers still did not have access to fresh, nutritious food. Together we began to craft a vision for uniting what Kathy called a “uniquely elegant set of issues”: agriculture, the environment, hunger, food systems, and social justice.

For two decades, Just Food has worked to rebuild our local food system. We do this by helping New Yorkers to launch and sustain a network of community-driven healthy food sources—including CSAs, community gardens, urban farms, and farmers’ markets; by training them to teach their neighbors growing, cooking, and food preservation skills; and by advocating for a more just food system.

The terms organic, local, and—incredibly—even CSA are being coopted by companies who see dollar signs in the growing number of people concerned with where their food is coming from and how it affects their health. Luckily, the nonprofit and public sectors are also entering the dialogue. Social service agencies, community development corporations, and housing authorities are recognizing the critical role that access to healthy food plays in building not just physical health but community resilience and financial well-being.

Just Food is proud to have been a driving force in the evolution of this conversation in New York City and beyond. As we reflect on these accomplishments, we are also considering the challenges that lie ahead and weighing what role we can and should play in the coming years.

Equity was the underlying theme of our 2015 and 2016 annual conferences. Internally, we have begun a series of conversations around racial and economic equity and how these issues play out in our field and in our own organization. These conversations are challenging and sometimes painful. But we believe that this process will help us build a stronger and more adaptive organization that addresses the needs of the historically marginalized New York City communities with whom we partner. As the conversation around equity and the food system evolves, Just Food intends to be at the forefront.

In health and harvest,

Joan Dye Gussow
Just Food Board Member
Staff
Jasmine Nielsen, Executive Director
Gregory Anderson, Urban Agriculture Manager
Amy Blankstein, Development Director
Robin Burger, Events Manager
Angela Davis, Food Education Manager
Nadia Johnson, Policy and Advocacy Director/
Farmers’ Market Network Manager
Sonya Kharas, Farm-to-Pantry Manager
Paula Lukats, Program Director
Kaitlin McCafferty, Development Assistant

Board of Directors
Luis Garden Acosta
John Ameroso
Sarita Daftary
Matt McFarlane
Joan Gussow
David Moody
Bret Sanford-Chung
Karen Washington

Advisory Council
Kathy Lawrence
Abu Talib
MISSION

Just Food supports community leaders in their efforts to advocate for and increase access to healthy, locally-grown food, especially in underserved NYC neighborhoods.

We provide training and resources to community members so they can:

- Launch projects like farmers’ markets and community supported agriculture (CSA) groups.
- Educate their neighbors in fundamental cooking and urban farming skills.
- Advocate to make their corner of NYC a healthier place to live and eat.

VISION

Just Food believes that a socially just, environmentally sustainable, and healthy food system is essential. We envision a future in which empowered communities lead the charge to improve the health of their neighborhoods and good food is universally accessible. By training and supporting New Yorkers to start community-led projects, we’ve been advancing this vision since 1995.

IMPACT

In 2015 alone, Just Food helped nearly a quarter million New Yorkers to access fresh, sustainably-grown food in their own neighborhood.
Just Food Conference 2015

On March 15th, more than 800 advocates, educators, and community leaders attended Just Food’s annual conference, which was held in partnership with the Laurie M. Tisch Center for Food, Education & Policy at Teachers College, Columbia University.

Participants chose from an array of sessions on community food projects, equity, food justice, and advocacy. During morning Food Talks, four food movement leaders shared their stories, ideas, and perspectives on food-related topics. Speakers included Yonnette Fleming from Hattie Carthan Herban Farm & Markets, Just Food’s own Jasmine Nielsen, Diana Robinson from Food Chain Workers Alliance, and Ben Towill from The Fat Radish. Our keynote speaker, Food First Executive Director Eric Holt-Giménez, spoke about dismantling racism in the food system.
access

Just Food works hand in hand with community leaders to bring fresh, local food to their neighborhoods by providing training and resources to help them launch projects like farmers’ markets and community supported agriculture (CSA) groups.

CSA Just Food pioneered the CSA movement in New York City. CSA gives city residents direct access to high quality, fresh produce grown locally by purchasing a “share” of vegetables from a regional farmer. CSA members pay for an entire season of produce upfront. This early bulk payment enables farmers to plan for the season, purchase new seed, make equipment repairs, and pay for other expenses early in the year.

In 1995, the city had just one CSA. Today, Just Food’s network of 129 CSAs provides fresh fruits and vegetables to more than 51,000 New Yorkers of all income levels, while ensuring that local farmers thrive.

Just Food works to make CSA accessible through Just Share, an initiative that lowers the price of CSA membership by matching payments made with Supplemental Nutrition Assistance Program (SNAP) benefits (a.k.a. food stamps). In 2015, Just Food subsidized CSA shares for nearly 300 New Yorkers.

MARKETS Just Food’s network of 27 community-led farmers’ markets serve as community hubs and, in 2015, provided 108,000 New Yorkers with access to fresh food grown by urban and regional farmers. Over 70% of purchases at these markets are made using public nutrition benefits.

PANTRIES Just Food’s Farm-to-Food Pantry program connects local farms with emergency food providers in order to bring fresh, local produce to food pantries throughout the city. The program is funded by the New York State Department of Health’s Hunger Prevention and Nutrition Assistance Program (HPNAP) and is managed in partnership with the United Way of New York City. Each season, Just Food organizes farm trips that allow pantry clients and staff to connect with their farmer, learn about where their vegetables come from, and enjoy a day in the countryside.

In 2015, Just Food partnered with eight regional farmers and 48 emergency food programs in all five boroughs to deliver more than 260,000 pounds of fresh vegetables to the city’s most vulnerable residents.
Come to any pick-up, and you’ll see kids playing in the courtyard, people exchanging recipes. It is much more than a way to get your vegetables.

For members of Crown Heights Farm Share, CSA is more than just a way to access fresh, local food from Sang Lee Farms.

Crown Heights Farm Share has created a strong sense of community among its members through bake sales, cooking demonstrations, and other initiatives. The pick-up site is located in the dining hall of Georgia’s Place, a residence for formerly homeless adults. The CSA has worked hard to integrate the residents with the broader community by involving them in the CSA.

“Several years back, the neighborhood was starting to gentrify, and our CSA only had maybe 10 members of color out of almost 200 members. This did not reflect the population of Crown Heights,” says Core Group Member Terri White.

According to Terri, their Ambassador and Affordable Share Program has succeeded in diversifying the population of the CSA and in ensuring that it includes people of all income levels. Crown Heights Farm Share is also one of 14 CSAs that benefits from Just Food’s Just Share program, which provides funds to subsidize the cost of CSA membership.

Crown Heights Farm Share Ambassadors are low-income community members who are either current or prospective members of the CSA. They do outreach in the neighborhood to spread the word about the CSA and its flexible payment options to other low-income Crown Heights residents.

According to Terri, the result was a 65% increase in sign-ups. “We even have a waitlist of close to 100 low-income families who want to join the CSA,” she says.

In return for their outreach work, Ambassadors receive a free or subsidized CSA share.

“Healthy food in this neighborhood can be very, very expensive. It’s hard to find affordable quality produce, and eating healthy becomes a choice,” Ambassador Phoenix Brooks says about options for good food in Crown Heights. “The CSA has exposed my family to vegetables we never would have known about, and I am very vocal about that.”

“The Farm Share has really brought back a sense of community,” Phoenix adds. “You get to know the other members, and the residents of Georgia’s Place, they’re great too. We are losing that as the neighborhood changes, but the CSA helps us focus on the importance of community.”
education

A learner-centered approach to education is the foundation of Just Food’s work within New York City communities. Just Food employs popular education methods in its programming, from workshops and cooking demonstrations to one-on-one technical assistance. Through our Training of Trainers series, community educators explore learner-centered teaching and hands-on, participatory learning techniques; gain an understanding of various styles of learning; and have the opportunity to practice planning, designing, and leading effective workshops.

Community educators trained by Just Food use these skills to share their agricultural, culinary, and advocacy expertise with their neighbors and to build the strength of their community-led food projects.

URBAN AGRICULTURE

Just Food empowers New Yorkers to grow food for themselves and their communities. We train community gardeners and urban farmers to teach sustainable growing practices. In 2015, these peer educators led 41 workshops for nearly 500 of their neighbors. Workshops included garden planning and season extension, healthy soils, composting, integrated pest management, and traditional food preservation techniques.

COOKING

Just Food empowers New Yorkers to cook with fresh, local produce. We train community members to teach simple techniques for creating healthy and delicious meals. Once trained, our Community Chefs lead interactive cooking demonstrations that educate and inspire New Yorkers to get into the kitchen.
ADVOCACY TRAINING
WITH JUST FOOD

“Whether you’re running a farmers’ market, CSA, school or community garden, urban farm, food pantry, social enterprise, or food cooperative, advocacy skills are important assets to support and advance your project and to change the larger policy landscape in which healthy food is treated as a privilege of a few, instead of a right for all,” says Nadia Johnson, Just Food’s Policy and Advocacy Director.

As part of Just Food’s work to support community-led solutions to food inequities in New York City neighborhoods, Just Food offers advocacy workshops and trainings to our network of community food project leaders.

In December, Just Food’s Food Justice Advocacy workshop included community gardeners, farmers’ market managers, and staff from community-based organizations. Participants explored what food justice means to them, inequities in the food system, what advocacy from the bottom-up looks like, and the connections and differences between food security, food justice, and food sovereignty.

Just Food’s learner-centered approach to training means that participants learn from each other, everyone’s experience is shared and respected, and relationships are built. At the end of the workshop, participants left with new information around food justice and the role advocacy plays in the work, tools to integrate this knowledge in their community food projects, and a new network of advocates to share challenges and successes.
ADVOCACY Just Food advocates for a more just and sustainable food system. We lead campaigns, participate in coalitions, work with elected officials and government agencies, and train New Yorkers to advocate on behalf of their communities. Our annual conference draws more than 700 food and social justice advocates.

FEE-FOR-SERVICE Just Food offers training and technical assistance on a fee-for-service basis to a broad range of organizations seeking to increase access to healthy food and to build the leadership and education capacity of community members. In 2015, Just Food provided trainings, urban agriculture workshops, and cooking demonstrations for organizations including the Fortune Society, New York Restoration Project, the New York City Parks Department GreenThumb Program, and Cypress Hills Local Development Corporation.

TRAINING OF TRAINERS Through the Training of Trainers Workshop Series, community educators gain facilitation and leadership skills. This dynamic course explores popular education methods, emphasizing the concepts of learner-centered and hands-on, participatory learning. Participants explore various styles of learning, and practice planning, designing, and leading an effective workshop.

ADVOCACY Just Food’s Advocacy Training builds the capacity of community members to lead advocacy and grassroots campaigns on farm and food issues that impact their community. Participants explore social justice and equity issues in the food system, government and food policy, advocacy basics, grassroots campaign strategies, community outreach and organizing, and techniques to facilitate participatory workshops and campaigns.

URBAN AGRICULTURE Just Food’s community educators lead workshops on a wide range of urban agriculture topics, including garden planning and season extension, healthy soils, composting, integrated pest management, and traditional food preservation techniques.

FARMERS’ MARKET TRAINING PROGRAM Just Food provides training for community and school groups to help them plan, develop, and launch community-run farmers’ markets.

FOOD EDUCATION Just Food provides hands-on training to teach community members how to conduct cooking demonstrations that engage New Yorkers in a dialogue about food; provide simple, healthy recipes; and encourage families to incorporate more fresh, local food into their diets.
The amounts have been taken from the financial statements for the year ended December 31, 2015, which have been audited by Adeptus Partners, LLC, Certified Public Accountants. The latest financial report has been filed with the NYS OAG, Charities Bureau, 120 Broadway, New York, NY 10271. A copy may be obtained from Just Food, 114 West 47th Street, Suite C1-35, New York, NY 10036.

**financials Fiscal Year 2015**

**Revenue**

- Government Grants: $330,577 (28%)
- Special Events: $297,777 (25%)
- Foundation Grants: $215,780 (18%)
- Individual Donations: $159,433 (14%)
- Earned Income: $99,939 (9%)
- Corporations: $64,897 (6%)

**Total Revenue**: $1,168,403

**Expenses**

- Program Services: $873,222 (73%)
- Fundraising Costs: $187,157 (16%)
- Management & General: $127,276 (11%)

**Total Expenses**: $1,187,655
Let Us Eat Local  On October 5th at the Metropolitan Pavilion, the eighth annual Let Us Eat Local benefit brought 70 of New York City’s greatest chefs, breweries, wineries, distilleries, and urban farms together to celebrate Just Food’s mission and highlight the region’s bounty of local, seasonal food. Participating restaurants included Gramercy Tavern, Blue Hill, ABC Cocina, Riverpark, Telepan, and many other farm-to-table leaders.

Eat Up  On November 15th, Board Chair Melissa Kasper Shapiro hosted Eat Up: Elevating Kids’ Nutrition at Temple Israel of the City of New York. With the help of Just Food community partners and sponsors, parents and kids gained hands-on experience from seed to plate, learned how to make delicious and nutritious kid-approved meals, and swapped ideas for raising lifelong healthy eaters.

CSA Smackdown  Just Food hosted the fourth annual CSA Smackdown, a citywide cooking competition for Just Food’s CSA Network, at the Bell House in Brooklyn on January 20, 2016. An all-star panel of judges including Andrea Beaman, nationally recognized TV Host, holistic health counselor, and author; Sawdayah Brownlee of The Youth Farm at the High School for Public Service; Anne Saxelby of Saxelby’s Cheesemongers; and Matt Eisenman from WhistlePig Rye Whiskey vetted entries from Yorkville, Katchkie Farm, Grand Street, Sunset Park, and Mid-Island/ South Shore CSAs.
$100,000+
The Durst Organization
New York State Department of Health, Hunger Prevention & Nutrition Assistance Program
USDA Farmers Market Promotion Program
USDA Local Food Promotion Program

$50,000-$99,999
Fund for Public Health in New York

$25,000-$49,999
Helena Durst
Johnson Family Foundation
Mental Insight Foundation
Newman’s Own Foundation

$10,000-$24,999
The Lily Auchincloss Foundation
Bank of America
Brenda Berry
Alison Cayne
Clayton, Dubilier & Rice
Laura and David Cohen
Himan Brown Charitable Trust
The Hyde and Watson Foundation
Marlot Foundation
Ragovin Ventures
Melissa Kasper Shapiro and Stephen Shapiro
Towards Sustainability Foundation

$5,000-$9,999
Arnow Family Fund
Chester Kitchens Family Foundation
Deboevoise & Plimpton LLP
First Republic Bank
Great Performances
Jim and Patty Rouse Foundation
Laurie M. Tisch Illumination Fund
Shelley Levine and Larry Schwartz
David Moody
Liz Neumark and Chaim Wachsberger
Frederic C. Rich
Upgrade Services
Vitamix
Whole Foods Market
Wild Geese Foundation
Jillian and J.L. Zrebiec

$2,000-$4,999
Bloomberg
The Brooklyn Kitchen
Clif Bar Family Foundation
Cooper & Cooper Real Estate
Charlotte Ford
Alexandra Goellet
TERRA Chips
Rita Gail Johnson
Matthew McFarlane and Jennifer Nadeau
The Meehan Family
Monique Newmark
Raffaella Pierson and Eric Francois Reserve
Robins Kaplan LLP
Charitable Foundation

$1,000-$1,999
Erica Adelberg and Russell Bogin
Anne and Andrew Baker
Orla Beggs
Bonnie Bergstein
Elizabeth Yockey and Jared Brothers
Katherine Buck and Kevin Preloger
Christopher Davis
Clif Bar
Betsy and Andrew Fippinger
Frank Pace, Jr. Foundation
Amanda and Glen Fuhrman
Ylat and Bradley Gendell
Jillian Griffiths
Joan Dye Gussow, Ed.D.
Sonja Hyon and Eric Lin
Amy Johannes
Meir Katz
Kathy Lawrence
National Cooperative Bank
Organic Valley
Jeff Ragovin and Kurt Giehl
Haven’s Kitchen
Rosenbluth Family Foundation
John Selvey
Jen and Marc Shapiro
Carole Sleeper
Joanie Taylor and Drew Salmon
Molly Turner
Kim Williams
Williams Miller Family Foundation

$250-$499
Elisia Abrams
Deborah and Ron Adler
Tara Agroskin
Jeanette Almeida
Kathi and Peter Arnow
Edwina Barbin
Jeannie Rose and Nate Barksdale
Chad Beguelin
Kristine Benefield
Zoe and Jon Bernstein
Patricia Blanchet
Susan Boyle and Benton Brown
Alan and Nancy Brown
Karin and Richard Burger
Lem Byers and Derek Kuhl
Sanddeep Chaimani
Nicholas Cohen
Cosimo, Inc.
Alexander Crisses
Daria and Joseph De Sena
Cora Delgado
Jeremiah Doyle
Egg Restaurant
Amanda and Jonathan Elian
Danielle Engelhardt
Adiel and Stephanie Eshkenazi
Anthony Fassio
Caroline Gertler
Jennifer Goggin and Pavan Surapaneni
Joel Goldman
Thomas and Elizabeth Goss
Samantha and Sanford Heffner
Amanda Hesser
Julie Jacobs
Julia and Reuel Jordan
Tara Lipton
Michelle Lee
Nicole and Boris Katz
Richard Katz
Sinead Keegan
Justine Keithline
Alice Kim
Danielle and Kevin Koplin
Genevieve Lynch
Heather Masciotti
Sara Matthews
Leigh Mennoff
Lara Metz
Stephanie Middleberg
Emily Millen
Scott Miller
Annie Mulgrew
Adrian Noriega
Ninokio Okano
Maureen O’Connor
Kristin Pederson and Peter Zalewski
Rhonda Pirvulescu
Bonnie Poon
Kathleen Randall and Richard Ray
Nicole Roberts
Jeff Rosenblum
Vivian Rosenthal
Lara Ross
Martha Rowen
Michael Sadi
Mike Sbabo
Mark Seigel
Anjali Shah
Beth Shapiro
Philip Shipman
Calixte Stamp
Mark Sullivan
Hannah Swett
Kendall Thornton
Susan Thomson
Craig Treitler
Rochelle Udell-Turshen
Kevin and Katherine Van Lenten
Ruth Walker
Karen Washington
Rebecca Wind
Debbie Wong
Carly and Robert Volloco

$100-$249
Daniel Abatemarco
Jennifer Abrams
Onika Abraham
Hamite Arief
Daniel Arnow
Lorinda Ash
Holley Atkinson
Celia Baldwin
Eva Ball
Joseph Bavuso
Andrea Beaman
Margie Becker-Lewin
Jacqueline Berger and Mike Warner
Caroline and Peter Berley
Warren Bernstein
Giovanni Bertagnolli
Amy Blankstein
Marci Bleichman
Renata Blumberg
Chris and Lisa Bradley
Muriel Calo
Chris Cashen and Kathryn Smith
Christina Cataldo
Tania Chebli
Karina Chiddo
Michael and Cynthia Chovan-Dalton
Donna Coallier
Keith Cohen
Kristin Cohen
Lynn Cole
Margaret Conte and Paul Wasserman
Molly Culver
Peter Culver
Sarita Daftary
Helen Dames
Mark Danis
Leila Darabi
John Davidowitz
Jane Davis
Kathi and Peter Arnow
Margaret and Mark Davis
James Dervir
Ilena Derman
Annemarie DesLauriers
and Brian Krumrei
Courtney DiMauro
Marc and Heather Dombrowa
Elizabeth Dowd
Margaret Doyle
Charlotte Druckman
Gillonne d’Origny
Laura Ehrlich
Farm at Miller’s Crossing
Richard Foster
Trina Foster
Risha Foukles
Lauren Franco
Beth Fredrick
Jill Frey
Amanda Fuller
Emilia Fuchsberg
Patricia Garbutt
Luis Garden Acosta
Paul and Eliah Gardner
Kerry Gendron

$250-$499
Elisia Abrams
Deborah and Ron Adler
Tara Agroskin
Jeanette Almeida
Kathi and Peter Arnow
Edwina Barbin
Jeannie Rose and Nate Barksdale
Chad Beguelin
Kristine Benefield
Zoe and Jon Bernstein
Patricia Blanchet
Susan Boyle and Benton Brown
Alan and Nancy Brown
Karin and Richard Burger
Lem Byers and Derek Kuhl
Sanddeep Chaimani
Nicholas Cohen
Cosimo, Inc.
Alexander Crisses
Daria and Joseph De Sena
Cora Delgado
Jeremiah Doyle
Egg Restaurant
Amanda and Jonathan Elian
Danielle Engelhardt
Adiel and Stephanie Eshkenazi
Anthony Fassio
Caroline Gertler
Jennifer Goggin and Pavan Surapaneni
Joel Goldman
Thomas and Elizabeth Goss
Samantha and Sanford Heffner
Amanda Hesser
Julie Jacobs
Julia and Reuel Jordan
Tara Lipton
Michelle Lee
Nicole and Boris Katz
Richard Katz
Sinead Keegan
Justine Keithline
Alice Kim
Danielle and Kevin Koplin
Genevieve Lynch
Heather Masciotti
Sara Matthews
Leigh Mennoff
Lara Metz
Stephanie Middleberg
Emily Millen
Scott Miller
Annie Mulgrew
Adrian Noriega
Ninokio Okano
Maureen O’Connor
Kristin Pederson and Peter Zalewski
Rhonda Pirvulescu
Bonnie Poon
Kathleen Randall and Richard Ray
Nicole Roberts
Jeff Rosenblum
Vivian Rosenthal
Lara Ross
Martha Rowen
Michael Sadi
Mike Sbabo
Mark Seigel
Anjali Shah
Beth Shapiro
Philip Shipman
Calixte Stamp
Mark Sullivan
Hannah Swett
Kendall Thornton
Susan Thomson
Craig Treitler
Rochelle Udell-Turshen
Kevin and Katherine Van Lenten
Ruth Walker
Karen Washington
Rebecca Wind
Debbie Wong
Carly and Robert Volloco

$100-$249
Daniel Abatemarco
Jennifer Abrams
Onika Abraham
Hamite Arief
Daniel Arnow
Lorinda Ash
Holley Atkinson
Celia Baldwin
Eva Ball
Joseph Bavuso
Andrea Beaman
Margie Becker-Lewin
Jacqueline Berger and Mike Warner
Caroline and Peter Berley
Warren Bernstein
Giovanni Bertagnolli
Amy Blankstein
Marci Bleichman
Renata Blumberg
Chris and Lisa Bradley
Muriel Calo
Chris Cashen and Kathryn Smith
Christina Cataldo
Tania Chebli
Karina Chiddo
Michael and Cynthia Chovan-Dalton
Donna Coallier
Keith Cohen
Kristin Cohen
Lynn Cole
Margaret Conte and Paul Wasserman
Molly Culver
Peter Culver
Sarita Daftary
Helen Dames
Mark Danis
Leila Darabi
John Davidowitz
Jane Davis
Margie and Mark Davis
James Dervir
Ilena Derman
Annemarie DesLauriers
and Brian Krumrei
Courtney DiMauro
Marc and Heather Dombrowa
Elizabeth Dowd
Margaret Doyle
Charlotte Druckman
Gillonne d’Origny
Laura Ehrlich
Farm at Miller’s Crossing
Richard Foster
Trina Foster
Risha Foukles
Lauren Franco
Beth Fredrick
Jill Frey
Amanda Fuller
Emilia Fuchsberg
Patricia Garbutt
Luis Garden Acosta
Paul and Eliah Gardner
Kerry Gendron
IN-KIND SUPPORTERS
A&B American Style
AB Strategies
abc cocina
Almond
Aloha
Anolon
Araien and Samantha Lotti
Asia Society
Aureole
Back Forty West
Back to the Roots
Bare Snacks
BD Hotels
Bedell Cellars
Beth’s Farm Kitchen
Black Tree BK
Bloomer Creek Vineyard
BLT Restaurants
Blue Hill
Blue Island Oyster Company
Blue Marble Organic Ice Cream
Blue Water Grill
BluePrint
Bobbi Brown
Bread Alone
Bret Sanford-Chung
Breuckelen Distilling
Brewhery Ommegang
Brooklyn Boulders
Brooklyn Brew Shop
Brooklyn Roasting Company
Brooklyn Winery
Butter
Butter & Scotch
Campbell Cheese & Grocery
Candle 79
Casa Mono
Cathy Erway
Catskill Provisions
Cauvien Cookies
Channing Daughters Winery
Charlie Palmer Steakhouse
Cheese Grotto
City Row
Clean Plates
Cliffon Dry
Common Good
Cosme
Creatures of Comfort
Crock & Jar
Crown Finish Caves
Crown Maple
Crunch
Da Silvano
David Beahm Experiences
David Cohen
Dayle Breault-Hagag, Goddess of Skin
dell’anima
Dirt Candy
Dizzy’s Club Coca Cola
Eagle Street Rooftop Farm
Eat Real Food
Eddie Borgo
Eden Foods
Edible Manhattan & Brooklyn
Egg Restaurant
Einat Admony
El Colmado Butchery
EMILY
Eminence Road Farm Winery
Equal Exchange
ESCA
Exhibit C.
Exo
Fat Witch Bakery
Fire Roasted Catering
Fishkill Farms
Fleisher’s Craft Butchery
Food Matters NYC
Food52
FOODMatch
Founders Entertainment
Four & Twenty Blackbirds
Four Sigma Foods
Fox Run Vineyards
Franny’s Restaurant
Freds at Barneys
Fresh Hamptons
Fruit Bliss
GoMacro
Gramercy Tavern
Grand Army
Grand Banks
Grazi’ Angus
Great Performances
Greenpoint Trading Co.
Gurney’s Montauk
Hail Merry
Hamptons Brine
Haven’s Kitchen
Hawthorne Valley
Herrmann J. Wiemer Vineyard
Hill Country Barbecue Market
Hot Bread Kitchen
Hu Kitchen
Hundred Acres
Il Buco Alimentari & Vineria
Ileana Makri
In Pursuit of Tea
Ishta Yoga
Island Creek Oysters
Jimmy’s No. 43
Juice Press
June De Young
Justin’s
KeiSo Beer Company
KGBody
Kings County Distillery
Kombucha Brooklyn
L&B Oyster Co.
La Mer
Lady & Butler
L’Apicio
Little Park
Louisa Shafia
Lucy’s Whey
Macari Vineyards
Mamma Chia
Maple Hill Creamery
Mas (Farmhouse) / Almanac
Matt McFarlane and Jennifer Nadeau
Matt’s Munchies
McKay Williamson LLC
Microplane
Middleberg Nutrition
Montauk Shellfish Company
Monument Lane
Mother-In-Law Kimchi
MySuperFoods
Nafi Nature Addicts
Nahmias et Fils
Nature’s Path
New York Distilling Company
Nightingale 9
Nobletree Coffee
Northern Spy Food Co.
Nourish Kitchen + Table
Nourish Snacks
Organic Avenue
Organic Valley
Orwasher’s
Owle’s Brew
Owney’s Rum //
The Noble Experiment NYC
Peeled Snacks
Perilla
Perry St.
Poppys’ Catering
Port Morris Distillery
prAna
Prime Meats
Print
Provenance Meals
Queens Courage Gin
Raaka Chocolates
Ravines Wine Cellars
Red Hook Winery
Red Jacket Orchards
Reserve
Riverpark
Rudie’s
RootedNY
Rouge Tomate
Runa
Sakara Life
Sarah Owens
Saxelby Cheesemongers
Schmaltz Brewing Company
Seed Savers Exchange
SerendipiTEA
Shinn Estate Vineyards
Sixpoint Brewery
Small World Food
SmartPants
Sundays
SWERVE Fitness
Telepan
Ten Speed Press
TERRA Chips
The Brooklyn Kitchen
The Cleaver Co. & The Green Table
The Fat Radish
The Gefilateria
The Shade Store
Uncouth Vermouth
Van Brunt Stillhouse
Vermont Creamery
Victoria Amory & Co.
Vitamix
Warby Parker
Wassail
Weleda
WhistlePig Rye Whiskey
Whole Foods Market
Wine Enthusiast
Wölffer Estate Vineyard
Wine Enthusiast
WUSTHOF
Yelp
YogaWorks
