

2022



Annual Report



## Staff

Audrey Tehan  
Executive Director,  
Founder

Helen Vaskevitch  
Operations Director

Hannah Joseph  
Programs Director

Michelle Giunta  
Sisters Farmers Market  
Manager

Farm Leadership Team  
Rubye Fangmeier  
Jenn Gardner  
Vivian Toll

Farm Team  
Carina Carr Stevenson  
Julie Peterson  
Annie Cohen  
Ava Jablonski  
Jackson Rheuben

Garden Educators  
Caroline Hager  
Julie Kehler  
Rachel O'Conner  
Margo Bruguier  
Lynne Whitbeck  
Natalie Akers

Kaci Rae Christopher  
SHS Greenhouse Educator

Soren Smith  
Market Helper

## Board of Directors

Jessica Callinan  
Board Chair

Fran Willis  
Vice Chair

Renee Mulligan  
Secretary

Tish Gowgiel  
Treasurer

Barb Schulz  
Board Member

Katy Yoder  
Board Member

# 2022 Overview

Seed to Table donated  
**\$94,980**  
worth of fresh veggies

our educators hosted  
**1,763**  
student visits

Our farm grew  
**67,482**  
pounds of produce

We collaborated  
with  
**12**  
community  
partners

Sisters Farmers Market  
welcomed  
**13,000**  
visitors



Seed to Table Oregon  
PO Box 1812  
Sisters, OR 97759  
seedtotableoregon.org  
Tax ID: 82-3795618



# Letter from the Executive Director



At ten years old I sat perched in the backyard of my parents' house in Sisters, looking out on the cattle pasture. I came to this spot sparked by tales from my grandmothers, how they tended their gardens with their grandmothers in Oklahoma and Eastern Oregon. Buckets of tomatoes, midnight potato beetle hunts, bean tendrils growing to the sky, the sun scorching as they weeded, running to grab lettuce to bring to the dinner table... the stories sparked my curiosity. And so I asked, "Mom, can we make a garden?"

I could sense a shared curiosity in her voice as a resounding yes came out, no hesitations. Within minutes we found a spot in the backyard for our first garden. This garden sits only 30 feet from the vegetable fields of what is now Seed to Table.

I'm sure my mom had no idea that her big yes would one day grow into Seed to Table, with vegetables taking over every corner of the former cattle pasture, with students exploring, their voices ringing out across the fields.

As of 2022, it has been 24 years since my mom and dad helped me start that garden. It's been nine years since Sisters School District and Sisters Science Club invited me to start a farm-to-school program. Much like my mom's swift response two decades prior, I answered with an unwavering yes. One garden bed, one middle school greenhouse, and 30 students made up Seed to Table's first year.

Now, as you'll see in these pages, Seed to Table serves hundreds of people with thousands of pounds of fresh local produce. The organization has only come this far with immense community support and dedicated staff—people who have experienced the profound impact of kids exploring their first freshly pulled carrot and the importance of access to fresh produce.

The year 2022 marked significant growth as we brought on a dedicated team of full-time farmers. After having partnered with Rogue Farm Corps through 2021 to offer annual internship programs, we saw that building a perennial team was essential to sustaining our ever-expanding operations. These farmers' knowledge and connections have become a touchstone, nurturing both the land and the community.

Within our community programs, Programs Director Hannah Joseph continued to weave new webs and connect threads between us and our food throughout the year. Our team members' invaluable contributions brought life to relationships, student inquiries, and so much food. They inspired me every day.

It was our third season of leading Sisters Farmers Market, as our community's encouragement inspired us to stretch our roots even further beyond the farm fence. Stewarding this central gathering place in the community is a great privilege to share with you every Sunday.

Looking ahead, we focus on sustaining the large and multifaceted ecosystem Seed to Table has become. Every day spent tending the land and engaging with the community fills me with gratitude and excitement for what's to come. The journey from the first garden plot behind my family's house to the current farm has been a remarkable one! I'm honored to tend this land and be part of this community.

**Audrey Tehan**  
Founder & Executive Director



## A Community-Driven Mission

Seed to Table is dedicated to collaborating with our community, working to provide equitable access to farm-based education and fresh, local foods that are in keeping with the preferences of those we serve.

### We bring our mission to life through three program areas:



#### EDUCATION

Providing hands-on, farm-based & in-school education for children & youth in grades K-12



#### FEEDING FAMILIES

Growing farm-fresh produce for families & individuals, distributed in collaboration with community partners



#### SISTERS FARMERS MARKET

Providing leadership, infrastructure, & management for a community hub & food access point

# Our Commitment to Equity

Seed to Table envisions a community where people of all races, religions, ages, sexual orientations, genders, abilities, geographies, and socioeconomic statuses have access to fresh produce and farm-based education. Our Board and staff are dedicated to growing and providing organic, fresh veggies that are nourishing, locally grown, and reflect the preferences of those we serve.

Seed to Table recognizes that within Central Oregon, systemic injustices such as racism, classism, ableism, ageism, and sexism perpetuate conditions that sustain poverty, cause hunger, and deny access to education and fresh produce essential to health and wellness. With this understanding, we commit to serving our community with dignity and value for each individual and their lived experiences.

We resolve to listen to and learn from our community. We will continue to educate ourselves on systems that sustain hunger and poverty and interrupt these systems where we can. We will work to increase access and stay rooted in the knowledge that our learning is never finished. We understand that we have and will undoubtedly make mistakes. When we do, we will learn from them and take action to do better.

“We try to eat healthy. Having access to local, fresh produce makes that easier. I’m grateful.”

—Mandee Seeley



## Participants in our Feeding Families program say:

- 96% noticed an increase in their health and wellness
- 90% say their children have access to and eat more veggies
- 70% experienced decreased barriers to eating locally grown produce

# Access to Fresh, Local Produce



Sisters resident Mandee Seeley was delighted when her son took part in Seed to Table’s education program, walking to the farm from Sisters Elementary. He especially loved the sweet, crisp carrots.

“They were fresh and dirty and straight out of the ground,” Mandee remembers. “My son ate most of them before he got home.”

Mandee and her family first came to know Seed to Table through local food banks. “We try to eat healthy,” she says. “Having access to local, fresh produce makes that easier. I’m grateful.”

Folks in Sisters appreciate having multiple ways to access fresh produce from Seed to Table: Sisters Farmers Market, schools, food pantries, and more. These days, the Seeleys especially like the produce share, which operates using a community-supported agriculture (CSA) model. Produce share customers select their preferred veggies in person every week in season.

“It’s always an event when you pick up your CSA at the farm,” Mandee enthuses. “You get to see your neighbors and meet the farmers. I just love the community-building and community wellness aspects of it.”

Seed to Table actively cultivates meaningful partnerships with food assistance programs. The organization also offers sliding scale fees for the produce share. As a result, the Seeley family and other local residents gain access to fresh, sustainably grown veggies affordably.

Mandee describes the cost for her family’s 2022 produce share as “a relatively low amount.” She liked that it came out in even payments on their EBT card.

SNAP/EBT, Farm Direct Food Vouchers, and Double Up Food Bucks are among the currencies accepted by Seed to Table—on the farm and throughout Sisters Farmers Market, which is led and managed by Seed to Table.

# Education is at the heart of Seed to Table.

We connect students with farm-grown veggies through hands-on exploration and engaged learning.

Through our dynamic community-based K-12 education programs, Seed to Table engages rural and underserved students and their families in farm- and community-based programming, totaling 1,763 student visits in 2022. Our programming focuses on building positive relationships with fresh foods while supporting academic, social, and emotional learning.

In 2022, we offered year-round programming in collaboration with Sisters School District and others. Programs included:

- Spring Field Trip series
- Fall Field Trip series
- LifeSkills class, weekly in season
- Winter cooking classes
- Greenhouse & sustainable agriculture
- Summer Farm Camp
- Summer enrichment
- Regional field trips for students from Redmond & Bend
- Volunteer days for family learning
- Kids Club, weekly at Sisters Farmers Market (June-September)



On-farm learning for **1,763** student visits

Summertime learning activities for **100** families each week

Sustainable Food Systems course for **30** high school students



*Kids harvest the veggies, then Hannah teaches them how to make a smoothie. Photo by Emily Green*

“This is plant paradise!”  
—2nd grader



## Breadth & Depth of Education

“I love connecting everything through food,” says Hannah Joseph. “I think we can all relate to food, so it’s a great focal point to then talk about all kinds of subjects.”

Hannah is Seed to Table’s Programs Director, and a familiar face to kids who come to the farm. A hands-on educator, she leads students through a large array of engaging, educational activities.

“There’s so many directions we can go, whether it’s about getting comfortable in the outdoors and welcoming all the critters, not being scared of the bees or the worms,” she explains. “Or learning about the science of plants, or about conservation and ecology.”

The breadth and depth of education that’s possible in the on-farm environment is rewarding for educators as well as students. Hannah especially enjoys working with Sisters Elementary School students, “where we see some of the same kids from second through fifth grade. By fifth grade, they can teach each other how to plant, and teach new students what the farm is like.”

“One of my favorite benefits of this sort of education is that it provides an alternative learning environment,” she says. “They’re totally learning things, whether they’re aware of it or not. Informal education at the farm—there’s less structure, it’s less rigid compared to a situation where you have to sit and listen. It’s exploratory.”

This engages students of various ages and levels of learning, including special education youth with diagnosed learning disabilities, Transitions and LifeSkills students, and general population students.

“There are different styles of learners. Here, kids can engage differently and thrive in a different environment,” she concludes. “That’s my favorite part.”

# Learning On the Farm

Hands-on learning is a new experience for some students. While they're digging in fragrant soil, tasting the leaves of growing plants, exploring worm bins, they may not realize how much knowledge they're absorbing. Here's what students gained on a typical day at Seed to Table in 2022, according to their classroom teachers:

"I appreciate the lessons that talk about the structure of plants and how they grow, and the connectedness of plants and animals in our ecosystem." —4th grade teacher

"Kids feel more connected to local, fresh, and healthy food choices." —4th grade teacher

"The connection between decomposers (worms) and soil improvement, the parts of a plant, the life cycle of a plant, the value of thoughtful farming techniques and respect for nature, what builds healthy soil, the appreciation for a wide variety of fresh vegetables." —3rd grade teacher

## It's Free.

Thanks to our funders, donors, and community partners, Seed to Table offers all our educational programming at no cost to families. Our programs weave together to support students' success and build a sense of belonging for students and for their families, too. Family involvement is fostered at every step, through field trips, summer learning programs, family volunteer days, and mentorship opportunities.

I feel my students have a far better understanding and appreciation of where their food comes from.

—4th grade teacher



I want to give a shoutout to the soil for being full of worms and for growing the seeds that become our food!

—3rd grader



# Sharing Food, Sharing Stories

"For this assignment, students share memories based on food. They reflect on their memory and then bring a recipe to share with the class.

They pick out ingredients they can grow in the greenhouse and garden beds. Later they harvest that, and we have a big Food Day, where everyone gets to make and share their recipes.

I ate so well! The kids made amazing stuff. One student grew arugula and made pizza topped with tons of it."

—Kaci Rae Christopher  
SHS Greenhouse Educator



*Above: Teens from Sisters High School sell their greenhouse-grown plant starts and hanging baskets with teacher Kaci Rae Christopher, on Opening Day 2022 at Sisters Farmers Market. Photo by Octave Zangs*



# Spotlight On the SHS Greenhouse

It was a good year for Sisters High School's state-of-the-art greenhouse. Hosting students from the Youth Transition Program, the greenhouse proved a welcoming place for transitional youth with learning disabilities, students with Individualized Education Plans (IEP), and teens from the general academic population to learn side by side.

The SHS greenhouse program has grown tremendously since Seed to Table founder Audrey Tehan was first invited to start the program, initially sparked by the Sisters Science Club in 2013. Seed to Table, originally backed by the Science Club, has provided hands-on labor, programming, and supplies for the greenhouse since it began.

The curriculum has evolved over the past nine years and is now carried forward by educator Kaci Rae Christopher. She teaches classes in the greenhouse and oversees outdoor growing areas. In 2022, the greenhouse was integral to multiple programs: the SHS Greenhouse and Sustainable Agriculture Class, the Transitions program, and the Garden Club.

Seed to Table sponsored Kaci Rae's flight to attend the Growing School Garden National Summit on garden education as well. There, she gave a presentation on the SHS greenhouse, detailing how students with disabilities gain soft skills and vocational education through farm- and garden-based learning.

"Seed to Table provides resources and funding for the program, they pay my stipend to teach, and they are so giving of their expertise," Kaci Rae says. Her students are invested in growing the plant starts and hanging baskets they sell for fundraisers at Sisters Farmers Market.

Also exciting was the worm bin Seed to Table incorporated into the greenhouse program. "Now the kids love and take care of it. Tending to plants and the worms gives them an opportunity to learn valuable skills: tending, time management, and self-advocacy."

"The kids that gravitate toward gardening here are just the sweetest," she says, her face lighting up. "They bring me joy."



# Feeding Families



The Feeding Families program provides fresh, local produce for families and individuals across a wide range of ages and income levels. We accomplish this through:

- 1 Growing veggies using sustainable methods on our four-acre farm in Sisters
- 2 Donating fresh produce to those experiencing barriers to access
- 3 Providing access to a weekly, CSA-style produce share on the farm
- 4 Selling our freshly harvested wares at Sisters Farmers Market
- 5 Distributing our fresh produce through partnerships with food pantries, schools, and other organizations

## Impact: the Feeding Families program

Food insecurity grew at rapid rates in Central Oregon and throughout the state as effects from the Covid pandemic rippled through the economy. During 2022, inflation further stunned the populace, as food prices rose dramatically—while many Covid relief programs ended. Food banks experienced great strain, trying to provide food for those who sought it. The rate of inflation for food came in at 11.4%, the highest since 1979.

Our Feeding Families program decreased the local population experiencing food insecurity by distributing 67,482 pounds of farm-fresh, Central Oregon-grown produce, free or on a sliding scale to over 700 people in 2022. Despite the challenges of Central Oregon's growing season, we provide this fresh food weekly for seven months out of each year. In 2022, we donated about \$95,000 worth of food (nearly 20,000 pounds).

Produce is distributed across community-based access points to connect underserved and low-income people with fresh produce grown at Seed to Table farm in ways that support their dignity, respect, and cultural preferences. These points of access have been determined based on collaboration with community partners. Through them, we aim to lower barriers many folks face to accessing fresh produce, such as cost and transportation.

By providing the essential resource of fresh food, Seed to Table hopes to enhance our participants' quality of life and make a significant impact on population health outcomes. Feeding Families increases participants' vegetable consumption by 15–25% and decreases food insecurity. Another positive outcome: taking part in Feeding Families programming increases our participants' sense of community and belonging.

An incredible way to balance our diet while supporting local. It helps keep us healthy and our community strong.

—2022 Produce Share member

92%  
of participants  
report eating more  
local vegetables

## Nurturing the Bounty

We grew 67,482 pounds of veggies in 2022—up 23% from the previous year! Of that, nearly 20,000 pounds was donated to people experiencing barriers to fresh food access.

How do we grow this bounty of food? Our team works their magic in greenhouses and in the fields. We learn what works through research, experimentation, and talking with other farmers facing similar growing conditions. From the short growing season to pests and smoke, we know how tough it can be to grow delicious crops here in Sisters.

Our team is 100% dedicated to organic and naturally grown practices. We use organic seeds and soil amendments, practice crop rotation, avoid monocropping, and plant cover crops to sequester carbon. We wash our veggies in fresh, clean Central Oregon water with no bleach or chlorine added. To diversify our four-acre ecosystem, we keep bee hives, create pollinator and beneficial insect habitats, and plant perennials, annuals, and flowers.

We also nurture human beings on the farm. We care deeply for the people who tend the farm, including their physical and emotional health. They in turn care for the plants, animals, soil, tools, and structures of the farm—and for the many students, visitors, produce share members, and volunteers who make Seed to Table what it is.





# Where is our produce distributed?

- Kiwanis Sisters Food Pantry
- Wellhouse Market
- Deschutes Public Library—Summer on the Go Program
- Family Kitchen hot meal program in Sisters
- Warm Springs Community Action Team
- High Desert Food and Farm Alliance
- NeighborImpact
- Family Access Network referrals
- Sisters Latinx Liaison/Sisters School District referrals
- Sisters Farmers Market
- Seed to Table Produce Share

**78%**  
of participants  
report increased  
connection to  
community



“Our families feel honored and cared for with quality produce, education, and genuine concern from Seed to Table staff.  
—Dawn Cooper, Family Access Network



Wellhouse Market  
Food Pantry



Shuwiyasha Project  
Warm Springs Community  
Action Team



Kiwanis Sisters  
Food Pantry



Biblioteca en Camino  
Deschutes Public Library



High Desert Food  
& Farm Alliance



Nutrition Services  
Sisters School District

# Produce Shares on the Farm

Our produce share is based on a model called Community Supported Agriculture or CSA. This concept was created in the 1960s by Booker T. Whatley, a Black horticulturist, agricultural professor, and advocate for farming practices that help sustain and rebuild the land.

In our CSA-style produce share, people pay in advance for a full season of naturally grown, fresh, local vegetables. Produce share members visit the farm once a week, where they select the foods they prefer, chat with neighbors and friends, and have conversations with our farmers.

Seed to Table offers a sliding scale model, enabling families and individuals to pay what best fits for their income and situation. SNAP/ EBT and other food assistance currencies are accepted and supported. Some produce share members choose to Pay It Forward, buying their share at a higher rate to support the Feeding Families program.

Our veggies are grown sustainably, within guidelines of organic practices by our hard-working team of farmers.



**96%**  
of participants report  
an increase in  
their health and  
wellness

“One of the top requested items across all Central Oregon NeighborImpact sites is fresh, garden grown vegetables.”

—Karly Sanders,  
NeighborImpact

**90%**  
of participants report  
their children have  
access to and eat  
more veggies



# Energizing the Board: Barb Schulz

As a science teacher, Barb Schulz once taught a high school unit about the energy required to produce, distribute, and package food. “Audrey’s idea of having a farm where students could just go get the food out of the ground and pick it—that was inspiring,” Barb says. “I had to get involved.”

She began volunteering for Seed to Table and became one of the first Board members. In 2013 she began working on the 501c3 paperwork and eventually served as Board Chair.

“It’s marvelous how the program has grown, not just growing good food and making it available to the community... but also educating the next generation about what is possible.” She describes the staff as “an amazing group of people.”

Barb enjoys volunteering at the information booth on Sunday mornings at Sisters Farmers Market. Seed to Table’s produce shares inspire her as well. “You just have to look at the number of CSA shares that Seed to Table sells, see how excited people are on Wednesdays to pick up their food, to know that it’s having a huge impact,” she says.

Audrey Tehan says, “Barb’s leadership and mentorship are inspiring—her experience and dedication to teaching and just fully experiencing life are completely energizing.”

In December 2022, Barb stepped down from the Board; she plans to keep volunteering. “I told Audrey, when I turn 80 I’m going to go off the Board,” she says. “We have five new wonderful Board members and the Board is very strong. It’s a program to be proud of.”



# 2022 at the Market

## Our Mission

Sisters Farmers Market is growing a vibrant community that connects Oregon farmers, ranchers, makers, and shoppers. The market provides access to fresh foods, locally made goods, and educational activities in a welcoming environment.



**13k**  
total  
visitors

**29**  
unique  
musicians

**61**  
volunteer  
shifts

## Kids Club

Every Sunday at the Market, kids receive a stamp on their Kids Club punch card—plus a new educational activity each week, provided by Seed to Table. Prizes are awarded throughout the season for completing activities. In the 2022 season we welcomed 154 Kids Club members!



**154**  
Kids Club  
members

**24**  
new SNAP  
participants

**17**  
nonprofits  
featured



# A Joyful, Small-Town Feeling

Fran Willis was director of marketing at Bank of the Cascades when she first dug her hands in the dirt at Seed to Table. "I would go out and volunteer, weed at the farm. I got to know the crew and the great energy that happens at the farm," she says.

Her role at the bank involved philanthropy, including support for innovative programs at Sisters School District—such as the science club's greenhouse, a project important in the evolution of Seed to Table.

"After I retired, I thought, where do I want to give back? Seed to Table just made sense for me," says Fran, who now sits on the organization's Board of Directors. "It was a local-focused, big-impact, great-people effort where I could do my part with a large network in the community."

Fran volunteers regularly at Sisters Farmers Market. "Having places to gather is such an incredibly vital part of community health," she says enthusiastically. "One of my favorite times at the Market is early in the season, when I get to see people that I haven't seen all winter."

She notes the "huge economic impact" of the farmers market on the Sisters area. "The vendors are local makers and farmers; it's an opportunity to put dollars back in the pockets of local businesses."

Creating access to fresh local food is important to the Market's leadership, who continue to improve its SNAP/EBT system and expand outreach. "We've asked many of the customers who use SNAP for their



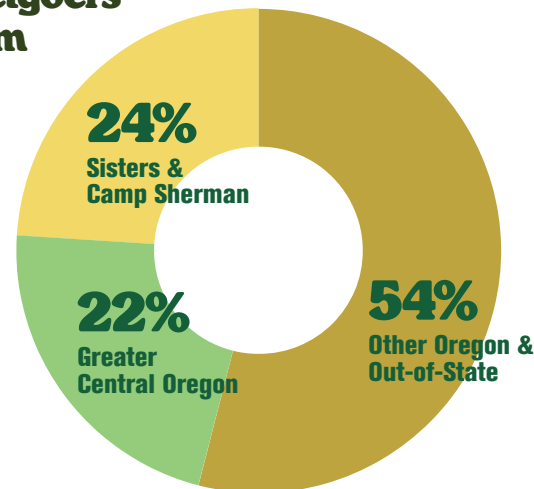
opinion," Fran elaborates. "We're working closely with FAN, Family Access Network."

Fran observes, "Sisters Farmers Market is a significant part of the Sisters brand of maintaining a small-town feel. I know that's important to so many of us, as we saw in the Visioning process," undertaken with the City and community partners.

She plans to keep volunteering with Seed to Table. "I get so much from being connected to all of those programs, particularly the staff, who are exceptional," Fran says. "The reward is seeing the joy people get from experiencing the farm and the farmers market."



## Our Marketgoers Came From



## SNAP & Double Up Food Bucks

Supplemental Nutrition Assistance Program (SNAP) is a government-funded program for purchasing food when income is low. It provides qualified households with benefits that they can use like cash at grocery stores and participating farmers markets. SNAP can help dramatically in making fresh food purchasing possible. Sisters Farmers Market is one of over 70 Oregon markets that accept SNAP benefits and other critical food assistance programs.



## Fur on Fir

In collaboration with select animal-loving vendors and nonprofit organizations, the Market community celebrated our four-legged friends during a special Fur on Fir day. Dogs and their humans had a great time.

"I feel excited to be part of the event with the other nonprofits," said Harmony Farms Sanctuary founder Robine Bots, who had a booth at the event. She called it "a fantastic collaboration of animal-loving people and local nonprofits getting together to share what they do."

Thanks to Michelle Giunta for the great program idea!



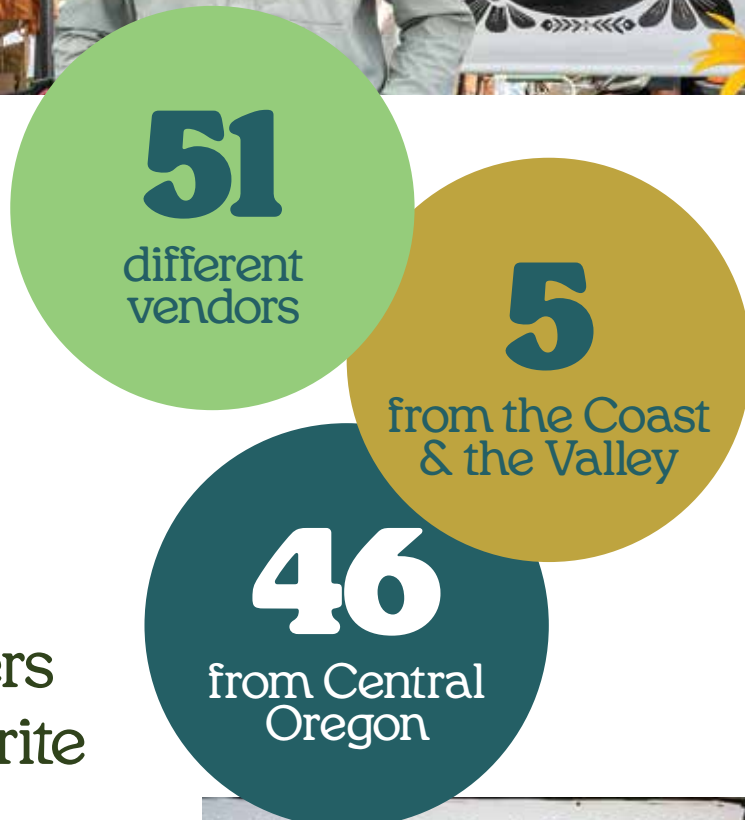
Sisters Farmers Market also participates in Double Up Food Bucks, a SNAP matching program. For every \$20 of SNAP dollars spent, DUFB provides another \$20, giving participants double the value for more locally grown fruits and veggies.

# Who Benefits from Farmers Markets?

It's not just vendors who benefit—the US Department of Agriculture reports that farmers markets provide concrete economic benefits and “a social event for entire communities... Businesses that surround farmers markets also benefit.”

Researchers identified a very strong (2x) multiplier effect of farmers market on local economies, thanks to direct, indirect, and induced economic ripples. Revenues earned by farmers market vendors are pumped back into the local economy at high rates compared to revenues earned by many other types of retailers.

Sisters Farmers Market's location at Fir Street Park attracts visitors who are driving westward on Sundays, back to the Valley from Central Oregon. In addition to local shoppers, the



“We love Sisters Farmers Market. This is our favorite in the whole of Central Oregon. It just feels like an old-fashioned farmers market. It’s a happy place.”

—Shelley Akers, vendor  
Bohemian Roastery



Market inspires hundreds of visitors each week to take a break from their journeys and spend a little time in town.

Many of these visitors start with the Market, then walk to local shops and restaurants. They often ask Market vendors and volunteers for ideas of where to shop, dine, and spend. Additionally, vendors themselves patronize local businesses.

For local residents, it's important to have a community gathering place with opportunities for nonprofits, educational activities, friendly vendors, and live music—and a consistent weekly access point for fresh, local foods.

The Market also acts as an incubator and community hub for small business. Makers, artists, and food producers count on farmers markets to meet their customers in person and sell their wares.

The City of Sisters benefits from the Market's direct and indirect economic activity, and receives revenue from park fees and vendor permits. The Market embodies multiple aspects of the City's stated Sisters Country Vision: all five elements of its Prosperous focus area, along with essential aspects of Connected, Resilient, and Livable categories.

We are excited to host a space for connecting with our neighbors and visitors, with no barriers to entry. The Market does not charge admission and we strive to ensure the market is accessible. Anyone is welcome to come down to Fir Street Park on Sundays, listen to music and play in the splash pad, free of charge.

Who benefits? Sisters Country benefits—locals and visitors alike.

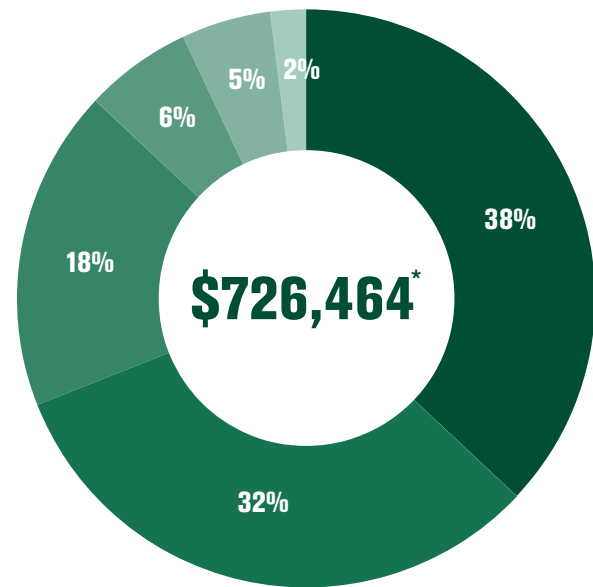


# 2022 Financials



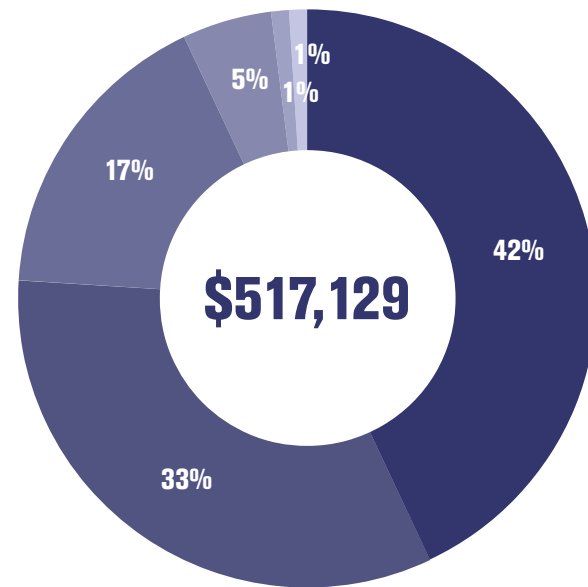
Seed to Table's programming is made possible by a diverse funding stream. Like the variety of plants we grow, the range of our donors, grantors, sponsors, and program revenues makes for a healthy, thriving ecosystem. Our expenses include supplies, salaries, outreach, and more. In the charts on the left, we categorize these expenses according to which of our three program areas the particular expense is serving. Funders wishing to view our financials in detail can reach out to Helen Vaskevitch via email to [office@seedtotablesisters.org](mailto:office@seedtotablesisters.org).

## Revenue



- **Community Donations**  
\$274,110
- **Grants**  
\$230,980
- **Feeding Families**  
\$127,896
- **Education Programs**  
\$43,745
- **Sisters Farmers Market**  
\$36,853
- **Events**  
\$12,879

## Expenses



- **Feeding Families**  
\$217,160
- **Education Programs**  
\$171,516
- **Sisters Farmers Market**  
\$89,922
- **Infrastructure Investment**  
\$26,151
- **Administrative**  
\$7,159
- **Professional Development & Consulting**  
\$5,221

## A Strong Sense of Gratitude

Katy Yoder joined the Seed to Table Board three years ago, after a decade's worth of nonprofit fundraising. The experience, she says, has provided her with "a broader understanding of the integral part our grantors play in our success."

The year 2022 saw Seed to Table's individual donors increase, as well as business sponsors and grantors. "That support allowed us to serve more people who may not otherwise have access to local produce fresh out of the fields," she explains.

"Feeding families, enriching understanding of agriculture, and overseeing the Sisters Farmers Market are all possible due to our fantastic staff, volunteers, and supporters. Saying I'm grateful barely covers my appreciation!" she enthuses.

As the farm and its programs grow and mature, Katy says, "I feel honored to help guide Seed to Table toward an even more flourishing future."



\* \$95,000 in 2022 revenue was restricted for significant infrastructure improvements in 2023 for refrigeration capacity projects. Remaining revenue was critical for building six months of operating reserves to support Seed to Table's financial sustainability.

Nonprofit Information: Seed to Table  
Full name: Seed to Table Oregon  
Nonprofit type: 501(c)(3)  
EIN: #82-3795618

GuideStar rating: Gold  
Charity Navigator: Four-Star Charity



Charity Navigator

Seed to Table Oregon

Rating Information



Great

This charity's score is 95%, earning it a Four-Star rating. If this organization aligns with your passions and values, you can give with confidence.

# Featured Funder: The Roundhouse Foundation

Growing deep roots in community has enabled Seed to Table to flourish since the beginning. Essential to that stability and growth has been the support of The Roundhouse Foundation.

Founder and Trustee Kathy Deggendorfer says, “We are concerned a lot about the environment and agriculture and food distribution systems. When you live in an area like Sisters you realize how difficult it is to actually raise food here—and how far are we from main distribution chains? It’s super important to have someone there who can educate us all.”

Kathy appreciates that Seed to Table’s programming is “cross-generational. They bring in kids, students, and adults. They teach everyone across the board about farming, gardening, and nutrition in our region.”

The Roundhouse Foundation’s support extends to Sisters Farmers Market, which Seed to Table took under its wing beginning in 2020. “I think the farmers market is critical to the whole concept of distribution and education,” says Kathy.

Sisters Farmers Market provides access to freshly grown local foods; it’s also a hub for local makers, artists, musicians, and the community at large. “The farmers market is culturally important,” Kathy emphasizes. “It’s a weekly cultural gathering that’s open to everyone. It’s a terrific thing.”

The Roundhouse Foundation provides support across all three of Seed to Table’s program areas: teaching kids, growing food in the harsh Central Oregon climate, and connecting community at Sisters Farmers Market.

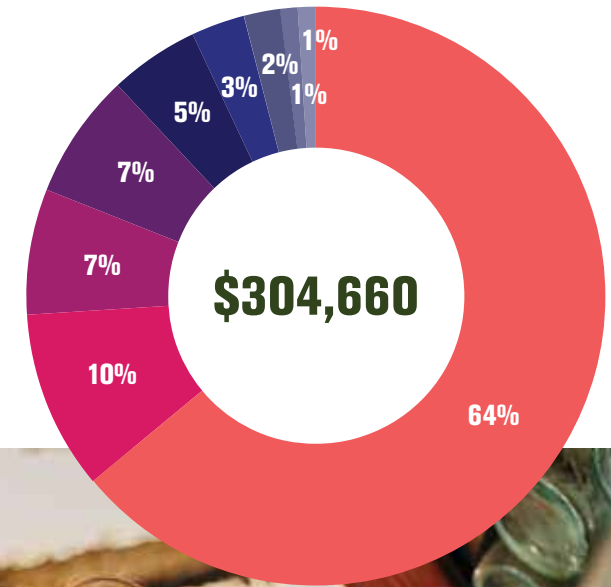


The Roundhouse Foundation is dedicated to supporting programs that inspire creativity, connect people with each other and their sense of place, and ensure sustainability for the long-term economic success of Oregon’s rural communities.

Additionally, the Foundation owns and operates Pine Meadow Ranch in Sisters, creating a space for artists, conservationists, farmers, ranchers, educators, and scientists to come together in an inspirational setting.

## 2022 Grants

- **Central Oregon Health Council**  
\$195,500
- **Roundhouse Foundation**  
\$30,000\*
- **Gray Family Foundation**  
\$20,000\*
- **Oregon Community Foundation**  
\$20,000\*
- **Autzen Foundation**  
\$14,600
- **Maybelle Clark MacDonald Fund**  
\$10,000
- **First Interstate Bank**  
\$7,500
- **Ford Family Foundation**  
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- **City of Sisters**  
\$2,060



\* Year 2022 disbursement amount from a larger, multi-year grant





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