



cooking
with kids[®]

2019-2020 Annual Report



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with kids®

Cooking with Kids educates and empowers children and families to make healthy food choices through hands-on learning with fresh, affordable foods.

Started in 1995, Cooking with Kids works in school classrooms and cafeterias, providing free-of-cost nutrition education to over 5,000 children in Northern New Mexico.

We offer training and support to educators around the state and nation, extending our reach to many more kids.

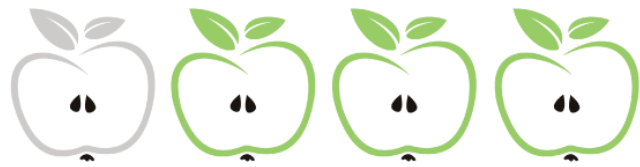
Local chefs and farmers share their passion and expertise with our students, helping us inspire the next generation of healthy eaters.

Research shows that Cooking with Kids works! When kids help make healthy foods, they are more likely to eat and enjoy them.

2019-2020 Annual Report

In 2019, New Mexico was ranked last in the nation for child well-being.

1 in every **4** children are living in poverty



25% of children live in homes without consistent access to adequate food.

Children living in poverty are especially at risk for diet-related chronic illness, particularly obesity and type II diabetes.

On average, children eat **2** of the **5** recommended daily servings of **fruits and vegetables**



Research shows that children need to be offered a new food a number of times before they accept it.

Fear of food waste presents an additional barrier to low-income families who want to offer healthy options to their kids.

1 in **3** eight-year-olds are overweight or obese



Processed foods that are high in calories and sugar are readily available and marketed to youth.

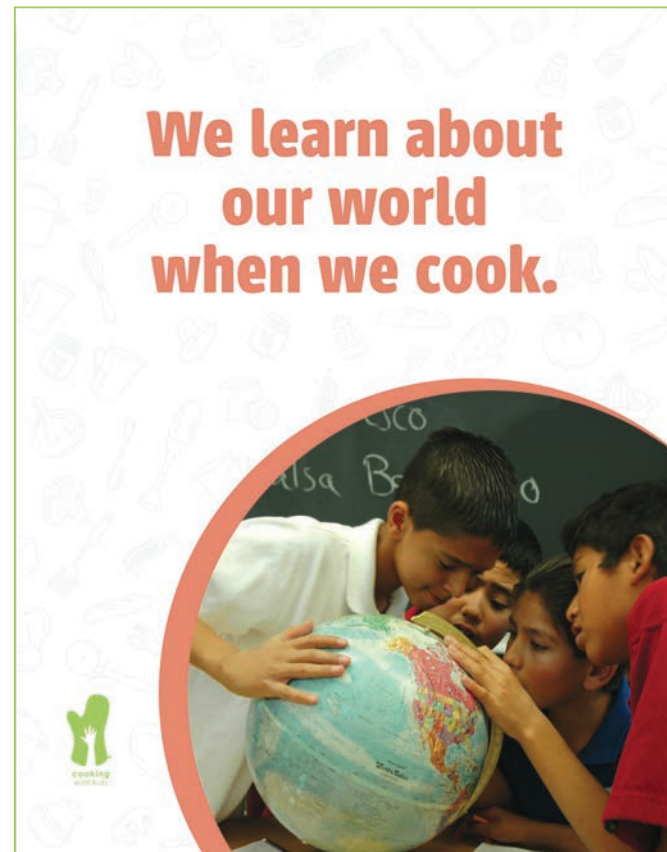
As children reach adulthood, obesity-related conditions are some of the leading causes of preventable, premature death, including heart disease, stroke, type II diabetes, and certain types of cancer.

Hands-on learning with real food has a place in every child's life.



We know kids will eat their veggies.

Providing nutrient-rich foods only works if kids choose to eat them. Our unique hands-on approach gets kids excited about eating healthy foods.



Our programs are free to families.

Cooking with Kids prioritizes programming in schools where 50% or more of students qualify for free or reduced-priced school meals.



Our programs reinforce academics.

Hands-on learning provides opportunities for students to practice essential literacy and math skills.



2019-2020 At a Glance

Our schools

1,455 Hands-on Nutrition Education Classes
in 19 schools in Rio Arriba and Santa Fe Counties
38 Lunchroom Tastings in 14 schools

Our students

5,379 students participated in Hands-on Nutrition
Education Classes in Rio Arriba and Santa Fe Counties.
Lunchroom Tastings impacted
an additional 455 students in Santa Fe.

Our families

Approximately 1,100+ family volunteers
At least 3,200+ volunteer hours



On the Menu

Cooking Classes

- Sunset Salsa (Sweet Pepper Salsa)
- Homemade Applesauce
- Fall Harvest Salad with Whole Wheat Croutons
- Llapingachos (Ecuadorian Potato Patties) with Red Chile Sauce and Green Salad with Creamy Lime Dressing
- Vegetable Paella, Green Salad with Lemony Dressing, and Mediterranean Flatbread
- East Asian Noodles and Coconut Rice Balls

Tasting Classes

- Apples
- Seeds
- Dried Fruit

Our kids cooked & tasted LOTS of local foods!

Apples (Cerrillos Red & Green, Fuji, Gala, Granny Smith, Hawkeye, Honey Crisp, Jonagold, Jonathan, Red & Golden Delicious, Winesap, York Imperial, & Crabapples) • Apricots • Beets
Cantaloupe • Green, Red, Napa, & Savoy Cabbage • Red & Yellow Cherries • Cilantro • Dill
Nantes, Orange, & Rainbow Carrots • English, Lemon, Persian, Slicer, & Mini Cucumbers
Fennel • Garlic • Hakurei Turnips • Honeydew & Honeyloupe • Lacinto & Red Russian Kale
Honey • Mild Mustard Greens (Pink Stem Mizuna, Mild Red Mustard, Purple & Green Tatsoi)
Baby Lettuces & Salad Mix • Daikon & Sunflower Sprouts • Sugar Snap, Snow Peas, & Sweet Peas
Green & Mini Lettuce Heads • Green & Red Butter Lettuce • Nectarines • Red & White Onions
Green Onions • Purple, Red, Yukon Gold, & Fingerling Potatoes • Red & Green Stem Spinach
Peaches • Red Heart, Yellow, & Purple Plums • Cherry, Sungold, Beefsteak, & Heirloom Tomatoes
Red, Orange, Yellow, Green, & Purple Bell Peppers • French, Red & Watermelon Radishes
Parsley • Pea Shoots • Spicy Peppers (Jalapeños, Poblanos, Yellow Hots, Padrons, & Shishitos)
Sweet Peppers (Baby Bells, Jimmy Nardelo, Sweet Italian Red, & Red Lipstick) • Watermelons
Mild Red Chile Powder • Summer Squash (Yellow, Zucchini, Paddy Pan, & NM Calabasa)



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Cooking with Kids: Rio Arriba

Cooking with Kids is working hard to create sustainable programming in Rio Arriba county. Since September 2016, we've established programming in seven schools and are making efforts to continue expansion!

Participating Schools

Abiquiu Elementary School
Alcalde Elementary School*
Dixon Elementary School
Hernandez Elementary School*
San Juan Elementary School
Ohkay Owingeh Community School*
Velarde Elementary School

*schools began programming in
January 2020

Cooking with Kids: Santa Fe

Started in 1995, Cooking with Kids has grown from an all-volunteer effort in two Santa Fe schools to an integral part of 13 Santa Fe school communities. We now have parent volunteers who participated in Cooking with Kids as children!

Participating Schools

Amy Biehl Community School at
Rancho Viejo
Aspen Community Magnet School
Carlos Gilbert Elementary School
César Chávez Community School
Chaparral Elementary School
El Camino Real Academy
Gonzales Community School
Kearny Elementary School
Nava Elementary School
Piñon Elementary School
Salazar Elementary School
Sweeney Elementary School
Turquoise Trail Charter School





Cooking with Kids: Farmers in the Schools

Our programs connect kids with farmers and locally grown produce from Northern New Mexico. Local farmers participate in Cooking with Kids classes and bring freshly harvested produce into school cafeterias. We also purchase local food for use in our classroom and cafeteria programs.

Collaborating Farms

Annie's Herbs, *Española*
Barr Star Family Gardens,
Los Lunas
Buckin' Bee Honey, *Santa Fe*
Carrasco Family Farm, *Belen*
Chispas Farm, *Albuquerque*
El Duende Farm, *Hernandez*
Evelyn's Farm, *Española*
Flora Fauna Farm, *Albuquerque*
Four Moons Farm, *Los Lunas*
Freshies Farm, *Velarde*
Gonzalez Farm,
Alcalde & Velarde
Green Tractor Farm, *La Cienega*
Ground Stone Farm, *Pojoaque*
Growing Opportunities, *Alcade*
Hernandez Farm, *Hernandez*
Livity Farm, *Tijeras*
Malandro Farm, *Abiquiu*
Mendez Produce, *El Guique*
Montoya's Orchard, *La Canova*
Mr. G's Organic Produce, *Jacona*
North Valley Organics,
Albuquerque

One Straw Farm, *Dixon*
Orozco Farm, *Española*
Rancho Chorrito Orchards,
Chimayo
Rancho La Jolla Farm, *Velarde*
RCJ Orchards, *Albuquerque*
Reunity Resources, *Santa Fe*
Rodriguez S+J Farm, *El Guique*
Romero Farms, *Dixon*
Schwebach Farms, *Moriarty*
Shy-Ky Farms,
Lemitar & Socorro
Silver Leaf Farm, *Corrales*
Simple Revolution Farm,
South Valley
Sungreen Living Foods,
Santa Fe
Tony's Farm, *Española*
Trujillo Orchards, *Chimayo*
Ts'uyya Farm, *South Valley*
Valencia Mill, *Jarales*
Vida Verde Farm, *Albuquerque*
Western Family Farms,
La Puebla

Guest Farmers

Lisa Anderson,
Malandro Farm, Abiquiu
Mary Dixon,
Green Tractor Farm,
La Cienega
Danny Farrar,
Rancho La Jolla Farm,
Velarde
Arella Hordyk,
Reunity Resources,
Santa Fe
Victoria Montoya,
Montoya's Orchard,
La Canova
Carlos Orozco,
Evelyn's Farm, Española
Clare Price,
Western Family Farms,
La Puebla
Nina Yozel-Epstein,
Squash Blossom, Santa Fe



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Cooking with Kids: Superchefs

Superchefs volunteer their time and talent in Cooking with Kids classes and school cafeterias, inspiring a new generation of chefs and healthy eaters.

Participating Superchefs

Shane Alexander, *El Farol*

Kai Autenrieth, *Four Seasons Resort Rancho Encantado*

James Campbell Caruso, *La Boca*

Noé Cano,
Santa Fe School of Cooking

Jerry Dakan, *SFCC Culinary Program*

Charles Dale, *Dalicious Concepts*

Evan Doughty,
Santa Fe Brewing Company

Jen Doughty,
Santa Fe School of Cooking

Rocky Durham,
Blue Heron at Sunrise Springs

Renee Fox, *Arable*

David Gaspar de Alba, *Oni*

Josh Gerwin, *Dr. Field Goods Kitchen*

Patrick Gharrity, *192 at The Blake*

Xavier Grenet, *L'Olivier*

Hue-Chan Karels, *Open Kitchen*

Jeff Kaplan, *Rowley Farmhouse Ales*

Tom Kerpon, *La Posada de Santa Fe*

Mark Kiffin, *The Compound*

Patrick Mares,
Santa Fe School of Cooking

Kim Müller, *B.O.T.H. Consulting*

Ahmed Obo, *Jambo Cafe*

Peter O'Brien, *Inn of the Anasazi*

Annamaria O'Brien, *Dolina*

Fernando Olea, *Sazón*

Kyle Pacheco, *Santa Fe School of Cooking*

Cristian Pontiggia, *Sassella*

Marc Quiñones, *Hotel Andaluz*

Martin Rios, *Restaurant Martín*

Fernando Ruiz,
Palace Prime Steak + Seafood

Sean Sinclair, *Kin at Castañeda*

Sancho Soeiro, *Dish n' Spoon Catering*

David Sundberg, *Harry's Roadhouse*

Johnny Vollertsen,
Las Cosas Cooking School

Kate Wheeler, *Savory Spice Shop*

Joseph Wrede, *Joseph's of Santa Fe*

Carlos Zozaya,
Food Tour New Mexico + Meow Wolf





Community Partnerships

- 21st Century Extended Day Learning
- Communities in Schools New Mexico
- Community Educators Network
- EPS & SFPS Student Nutrition Services
- Farm to Table New Mexico
- Los Alamos National Laboratory Foundation
- Museum of International Folk Art
- New Mexico Department of Health: Healthy Kids, Healthy Communities
- New Mexico Public Education Department
- Presbyterian Center for Community Health
- Santa Fe Farmers' Market & Santa Fe Farmers' Market Institute
- Moving Arts Española
- Santa Fe Botanical Garden

New Mexico's SNAP-Ed Network

Cooking with Kids receives funding from USDA's Supplemental Nutrition Assistance Program Education - SNAP-Ed. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income.

We are part of a larger state-wide network in New Mexico that includes the following SNAP-Ed agencies and organizations:

- New Mexico Human Services Department
- New Mexico State University Cooperative Extension Service
- New Mexico Department of Health
- University of New Mexico Prevention Research Center
- Kids Cook!
- Las Cruces Public Schools



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Ongoing Outreach

- Community cooking classes: Presbyterian Healthcare Services is continuing to partner with Cooking with Kids to provide free family cooking classes at their Santa Fe Medical Center Teaching Kitchen.
- For the last three years, the Museum of International Folk Art has provided supplies and trainings for students to create art projects that are culturally linked to a cooking unit. Projects included Middle Eastern “khamsas” or “good luck hands” and Japanese “koi nobori” or “fish kites”.
- Over the past year, educators and families from 36 states have downloaded resources from cookingwithkids.org, including fruit & vegetables tasting lessons and new downloadable cooking lessons.

New Initiatives

- FoodCorps: Cooking with Kids was honored to be named a FoodCorps Service Site in Rio Arriba County. We partnered this year with Dixon and Velarde school communities to provide hands-on nutrition and gardening education.
- Farm to School in Española Public Schools: Cooking with Kids helped EPS procure a competitive USDA Farm to School grant focused on planning and establishing a sustainable “Farm to Freezer” program.
- Los Alamos National Laboratory Foundation: Cooking with Kids is collaborating with LANL Foundation to develop a middle school Science of Cooking program. We piloted our first classes in March 2020, starting with a lesson on taste, flavor, and aroma.
- Santa Fe High School Culinary Arts program partnered with Cooking with Kids to provide tasting lessons and cooking demos at Nava Elementary School in Santa Fe. Classes were led by high school students and were a great success!
- Cooking with Kids collaborated with New Mexico Public Education Department’s Farm to School program to develop statewide cafeteria-based promotional and educational campaigns for New Mexico grown foods.
- This summer, thanks to funding from a Whole Kids Foundation grant, FoodCorps Service member Tania Marines has been working hard building a school garden at Velarde Elementary. This is FIRST school garden for Española Public Schools!
- Meow Wolf is in the finishing stages of producing a video about Cooking with Kids! We hope to share as part of our 25th anniversary launch in September 2020.



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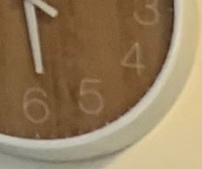


COVID-19 Response

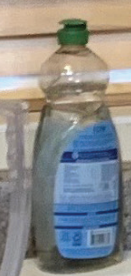
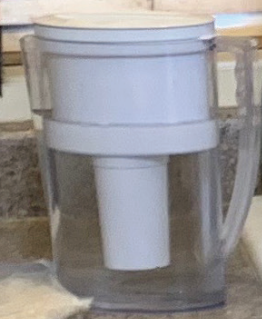
In mid-March 2020, all New Mexico schools were closed due to COVID-19, requiring Cooking with Kids to cease all in-person programming in schools.

With the words “hands-on nutrition education” written right in the Cooking with Kids’ mission, we sought new, virtual ways to support our families and teachers. Here are some of the highlights:

- **Online Recipes & Resources:**
We added additional recipe and free activity resources on cookingwithkids.org and shared recipes, resources, and ways to #supportlocal on Facebook & Instagram.
- **Online Family Cooking Nights:**
Educators led several school-hosted virtual cooking nights. Recipes were shared in advance, and kids were super excited to see THEIR cooking teacher!
- **Virtual Connections:**
Educators connected with their schools in a variety of other ways, including recipe photo cards, garden updates, and even cooking videos.
- **Creative Collaborations:**
In preparation for an April Salad Tasting, Cooking with Kids ordered more than 6,000 local Hakurei turnips from Carrasco Family Farm in February 2020. When schools closed, Cooking with Kids reached out to Santa Fe YouthWorks, a local organization that provides free dinners to Santa Fe public school kids. Together, we came up with the idea of making 100% locally-sourced salads that could be distributed as part of a YouthWorks dinner. To compliment the Hakurei turnips, Cooking with Kids coordinated with three additional local growers to provide butter lettuce, spinach, cucumbers, carrots, and mustard greens, which Santa Fe YouthWorks used to make 1,000 fresh, local salads that were distributed at school food pick-up sites!



CWVA



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There are many unknowns ahead of us. . .here's what we DO know:

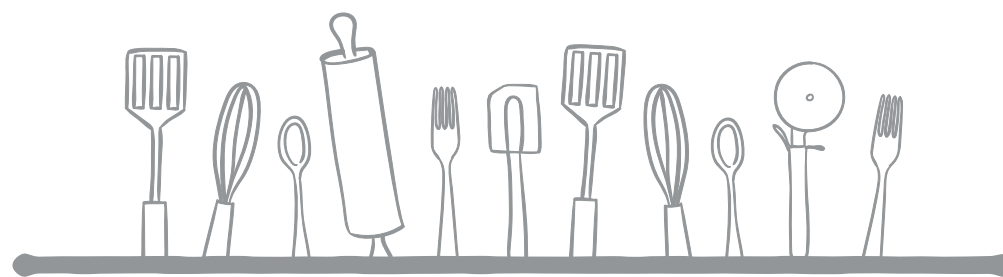
Since 1995, Cooking with Kids has nurtured generations of students through rich and unique nutrition education in public schools. The coming school year marks our 25th Anniversary!

Now, more than any time in Cooking with Kids' history, our communities are faced with unparalleled challenges. Our children need real solutions for a healthy future.

Cooking with Kids remains firmly rooted in our mission, deeply committed to the children and families we serve, and determined to raise the funds necessary to serve generations to come.

We will keep rolling.





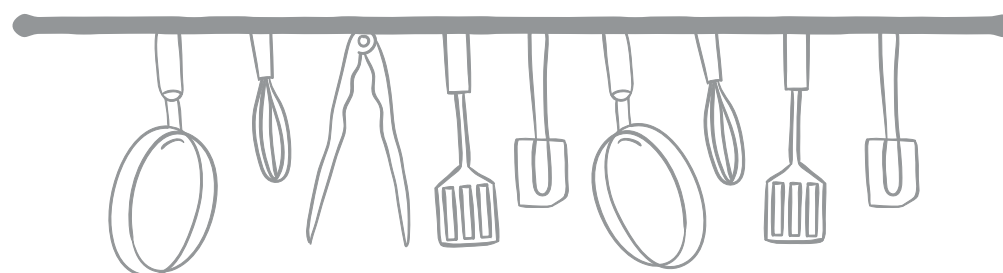
BE HELPFUL

BE A GOOD LISTENER

Cooking Class Voices

BE BRAVE

BE A CHEF

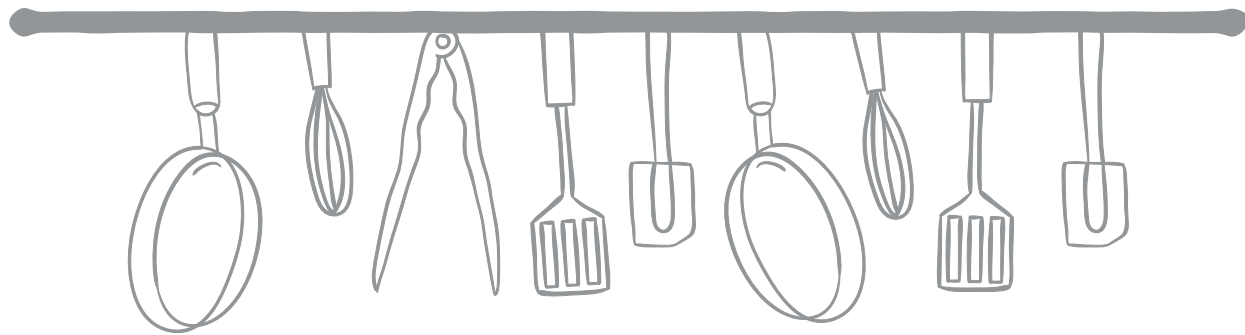




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BE HELPFUL

BE A GOOD LISTENER



“I like Cooking with Kids because it’s fun and it helps me cook at home with my mom, dad, and grandma.”

–Bria, age 11

“Cooking with Kids was an incredibly valuable part of this year. It provided some of our **richest learning experiences** as a class. It was a special way to connect parents with the students and **build a community**... I hope to see Cooking with Kids continue for as long as it can.”

–1st grade teacher

“The students look forward to it and **it’s a great way to get parents into the school**. My students also get to see what we’ve been learning about in a real-life setting. Especially once we got into fractions students kept showing me all the fractions they were seeing.”

–5th grade teacher

“This is a great class. Both my kids are **trying new things** and very **eager to help** in the kitchen.”

–Parent of Kindergarten student

“The students truly enjoyed this program this year. **This experience helped them learn and grow** more in every content level, as well as healthy choices of food they can create at home with their families. Thank you all for your hard work and dedication with this program. We truly appreciate you all!”

–3rd grade teacher

“I like Cooking with Kids because we have fun making different kinds of foods and trying them. I also like to make them at home and show other people how to make them.”

–Alexander, age 12



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I like Cooking with Kids because it helps me cook. I enjoy cooking with my mom and teaching her what I learned in class. Someday, I may want to become a chef.

–Jesse, age 12

“My kids are always excited when Cooking with Kids is coming up and love sharing with us what they made. They also **have more confidence in the kitchen.**”

–Parent of 3rd grade student

“I love to learn to make new, delicious foods! Many dishes I learn to make become my family’s favorites!

–Sydney, age 10

“I think my most fun thing was when **a kindergarten child saw a red bell pepper in his school lunch** and he said, “We had this with Ms. Tania!” **And he ate it!!!!** Something he would not have done had he not seen and tasted this in cooking class.”

–Kindergarten teacher

“I love how in the class **we learn about all different foods from around the world.** CWK is fun because it encourages us to try different healthier foods.”

–Laney, age 11

“I love how we get to try new and creative foods. It’s been such a good time making new foods.”

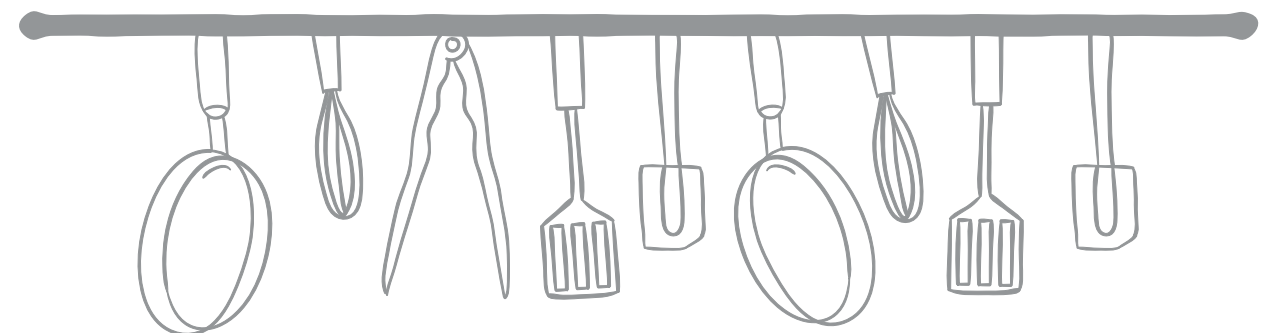
–Sarah, age 11

“Keep inspiring the kids with a variety of foods that are fruit and vegetable related. **They are more willing and open to try new foods** because of this exposure.”

–Parent of Kindergarten student

BE BRAVE

BE A CHEF





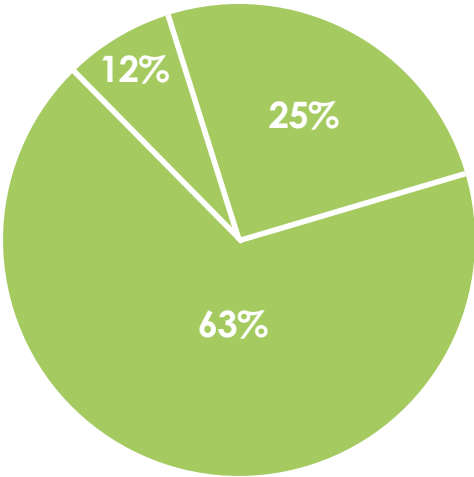
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Here's how we keep the fridge and pantry stocked.

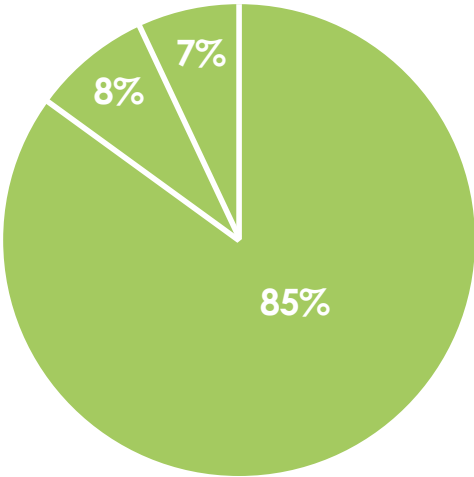
Income

- 63% Government & Foundation Grants
- 25% Donations & Events
- 12% Earned Income Sales & Services



Expenses

- 85% Program
- 8% General & Administrative
- 7% Fundraising



We are working hard to diversify our income sources and create a sustainable financial future. Every new donation helps! Thank you!



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There are never too many cooks in our kitchen.

Grant and Foundation Supporters

USDA Supplemental Nutrition Assistance Program-Education (SNAP-Ed) through the NM Human Services Department
New Mexico Department of Agriculture Specialty Crop Block Grant
City of Santa Fe Children and Youth Commission
Española Public Schools (EPS) and Santa Fe Public Schools (SFPS)
FoodCorps
Los Alamos National Laboratory Foundation
Morgan Stanley Foundation
Presbyterian Center for Community Health
Santa Fe Community Foundation, SFCF Donor Advised Funds & SFCF Hestia Fund
Santa Fe County Youth Education/Recreation Program Grant
The Santa Fe Downtown Kiwanis Foundation
Sprouts Healthy Communities Foundation
Whole Kids Foundation

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We are grateful beyond measure. . .

Cooking with Kids thanks our wonderful individual and business supporters, whose generosity takes many forms—donations, ticket and auction purchases, event sponsorships, and in-kind contributions. Thank you! Other major funders listed on previous page.

\$5,000+

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*[†]Donors at the top of specified
giving level*



...and every spoonful counts!

Memorial & Tribute Gifts

Jeanne Blanchard, *in honor of Jane Stacey*

Patricia Brown, *in memory of Dr. Shyam Kashyap*

Matthew Bunkowski, *in honor of Charles Winston*

Dolores Lee Burciaga & Gerald Lee, *in memory of Edward Lee, III*

Victoria Clark, *in honor of the marriage of Brianna Farrier & Tyler Howard*

Allen & Kathy Jahner, *in memory of Marianne Scanlon*

Brad & Belinda Karp, *in memory of Robert Mulvihill*

Barbara Lohse, *in honor of Benjamin and Amelia Nguyen*

Connie & Robert Strifolino, *in memory of Kelly Rogers, once a Santa Fe chef with a generous heart*

Edward Toll, *in honor of Mollie Toll*

Jodi Vevoda & William Prull, *on behalf of Prull Custom Builders in honor of our mothers who inspired our love for healthy food and cooking in the kitchen!*

Robin Weir, *in honor of Robert Spitz*

In-Kind Contributions

35 Degrees North Coffee

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The Bourbon Grill

Noé Cano, Santa Fe School of Cooking

Coyote Café

Kate Collins, grapeful

Rocky Durham, Blue Heron at Sunrise Springs

La Fonda on the Plaza

Kai Autenrieth & David Flores, Four Seasons Resort at Rancho Encantado

Food Tour New Mexico

Four Seasons Resort at Rancho Encantado

Eun Hong, CPA

Hotel Andaluz

Ideas and People

The Inn of the Five Graces

Hue-Chan Karels, Open Kitchen Concepts

Brad & Belinda Karp

Mark Kiffin, The Compound

Las Cosas Kitchen Shoppe

Local Flavor

Leigh Moiola

Gabriella Marks Photography

Mission Linen Supply

Robert Nachman

Peter O'Brien, Anasazi Restaurant

Piccolino Italian Restaurant

Cristian Pontiggia, Sassella

RESIDE Home

Rosewood Inn of the Anasazi

Rosewood Washington, D.C.

Rowley Farmhouse Ales

Santa Fe Capitol Grill

SFPS Student Nutrition Department

Santa Fe School of Cooking

Santacafé

Smith's Food & Drug Stores

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