



cooking  
with kids®



# 2021-2022 Annual Report

Started in 1995, Cooking with Kids works in school classrooms and cafeterias, providing free-of-cost nutrition education to thousands of 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.



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

**We take care  
of ourselves  
when we cook.**



**We learn about  
our world  
when we cook.**



**We use math  
and science  
when we cook.**



# 2021-2022 Overview

- **Nutrition Education Classes**  
Cooking with Kids returned to in-person programming this year with adapted lessons to accommodate pandemic protocols in schools. Our on-site educators worked double-duty to make classes as hands-on and safe as ever for their students, navigating several rounds of COVID school closures, the absence of our beloved classroom volunteers, and other pandemic protocols.
- **Online Family Cooking Nights**  
Developed during the 2020-2021 virtual learning school year, Live Online Family Cooking Nights are now a part of Cooking with Kids regular programming. During the 2021-2022 school year, online family cooking nights served as a vital connection to our families, who were not permitted in schools as volunteers due to pandemic restrictions.
- **Family Cooking Kits**  
Cooking with Kids was able to offer free ingredient kits to families who needed assistance in order to participate in the family cooking nights.
- **Fruit & Vegetable Cafeteria Promotions**  
Cooking with Kids supported a new statewide farm-to-school initiative called “Nuevo Thursdays” by offering samples of fresh, local fruits and vegetables in school lunchrooms.
- **NEW Middle School Food Lab**  
Cooking with Kids created a new STEM-based cooking curriculum for middle school students. Lessons were piloted at several Santa Fe Public Schools.



## Participating Schools

### Cooking with Kids: Rio Arriba

Abiquiu Elementary School  
Alcalde Elementary School  
Chimayo Elementary School  
Dixon Elementary School  
Hernandez Elementary School  
Tony E. Quintana Elementary School  
Velarde Elementary School

### Cooking with Kids: Santa Fe

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



## 2021-2022 At a Glance

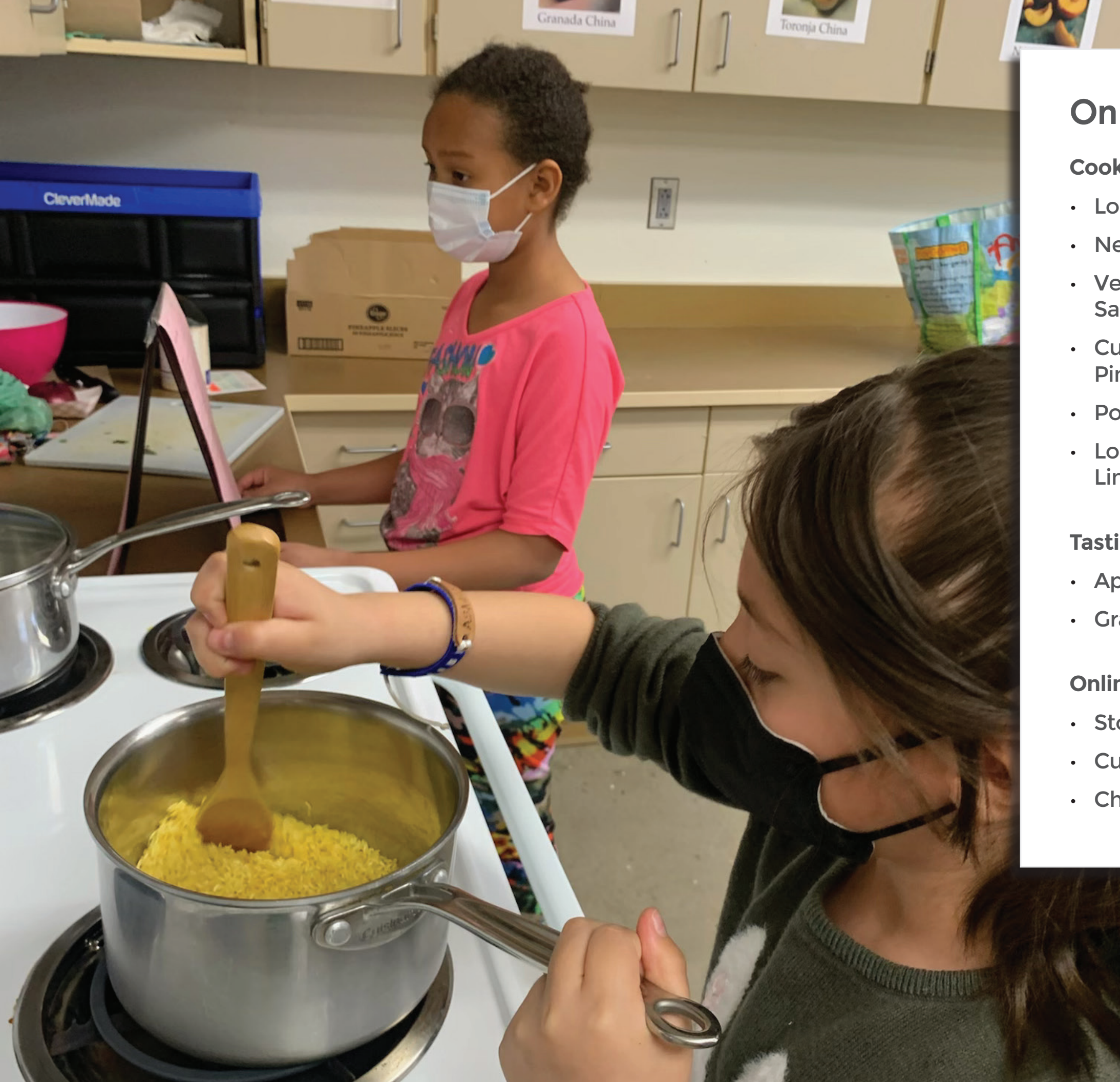
1,606 Hands-on Nutrition Education Classes  
with 4,492 students  
in 18 school communities  
in Rio Arriba & Santa Fe Counties

518 Cooking kits delivered to families for use  
during 30 Online Family Cooking Nights  
in 19 school communities  
in Rio Arriba & Santa Fe Counties

259 Middle school students participated in  
5 NEW CWK Food Lab lessons







## On the Menu

### Cooking Classes

- Local Melon Tasting
- New Mexico Harvest Soup
- Vegetable Tamales with Red Chile Sauce
- Cuban Beans, Yellow Rice, and Pineapple-Banana Salad
- Potatoes Persillade
- Local “Edible Plants” Salad with Creamy Lime Dressing

### Tasting Classes

- Apple Tasting
- Grape & Raisin Tasting

### Online Family Cooking Nights

- Stovetop Pizza
- Cuban Beans & Yellow Rice
- Chinese American Fried Rice





## Online Family Cooking Nights

Online family cooking nights engage the entire family and provide a safe way for kids to explore and prepare new, healthy foods in their own kitchens. Whether in the classroom or at home in the kitchen, the presence and participation of other family members reinforce what kids are learning in CWK classes and support families in their efforts to create new and build upon existing healthy eating habits.

During the 2020-2021 year of virtual learning, these events created a sense of community with such success that we have included them this year as part of CWK's regular programming. We also continued to provide free ingredient kits that families could easily reserve online prior to the event.



*CWK educator Mariela Rodriguez preps for an online family night.*

**“Our chef instructor Mariela was amazing! We learned chopping techniques, she was so upbeat, and kept it fun all the way through! The ingredients were fresh, delicious, and our entire family had so much fun!”**

**–Parent, Santa Fe Public Schools**

**“This is such a great program, thank you for all your efforts..... and ingredients!!!”**

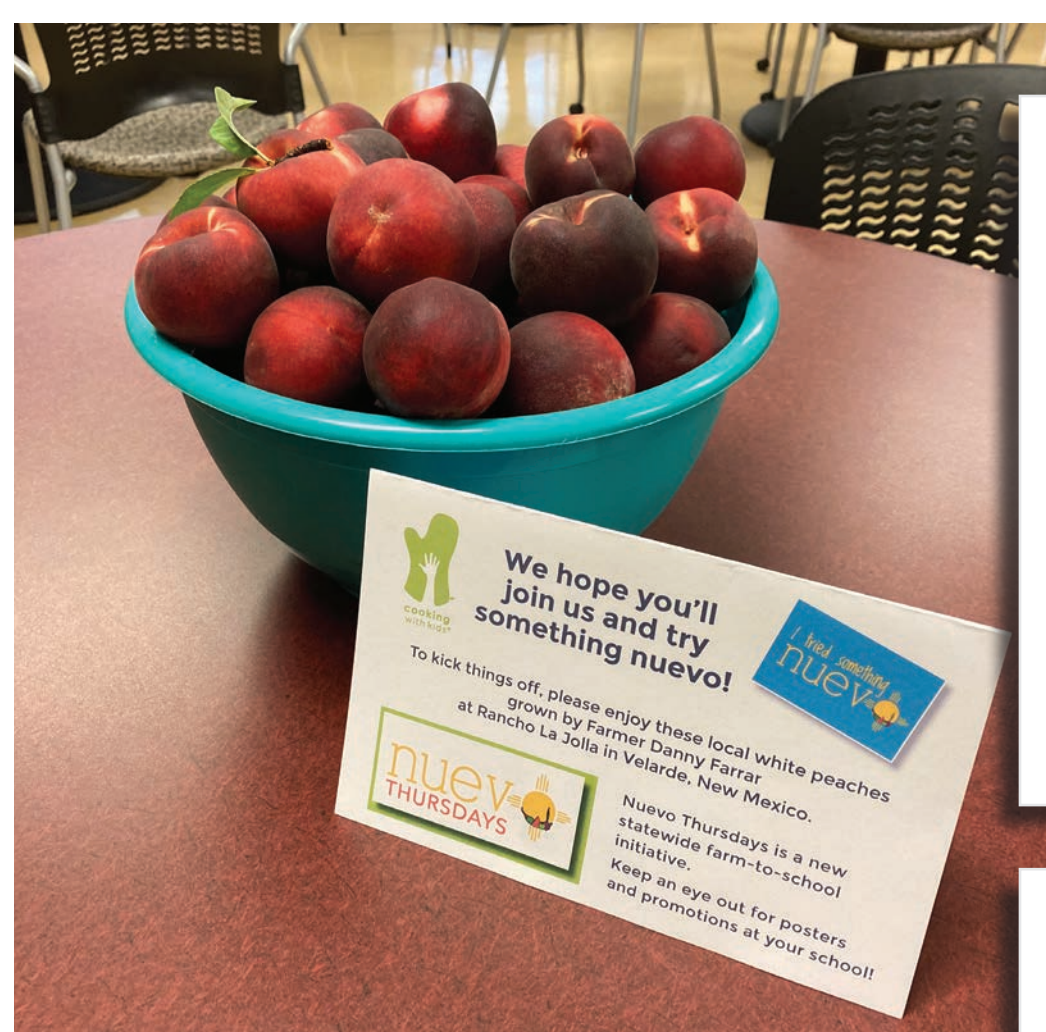
**–Parent, Española Public Schools**

**“We really have enjoyed Cooking with Kids; it has taught us to cook with different recipes and methods.”**

**–Parent, Española Public Schools**







## Cafeteria Promotions

- Local apples
- Local stone fruits
- Rainbow carrots
- Sugar Snap Peas
- Carrots & Hakurei Turnips
- Cherries



## Summer Programs

- Fruit Smoothies
- Watermelon Pizza
- Coconut Rice Balls
- Hummus and Flatbread
- Black Bean Tostadas
- Stovetop Pizza
- Sunset Salsa
- Salsa Competition (older grades)





Examples of farmer information cards used in cooking classrooms.



## Learning About How Food Grows

Gardening education is a part of Cooking with Kids. We help build and maintain school gardens, and our programs connect kids with farmers and locally grown produce from Northern New Mexico.

This year, our first cooking lesson featured LOTS of locally-sourced ingredients as kids made a New Mexico Harvest Soup with carrots, celery, tomatoes, zucchini, yellow squash, potatoes, pinto beans, blue corn meal and (of course!) green chile. We also wrapped up the year with a locally-sourced salad tasting that used nearly HALF A TON of local produce!

Cooking with Kids also purchased local food to distribute to families in cooking kits for Online Family Cooking Nights.

## Collaborating Farms

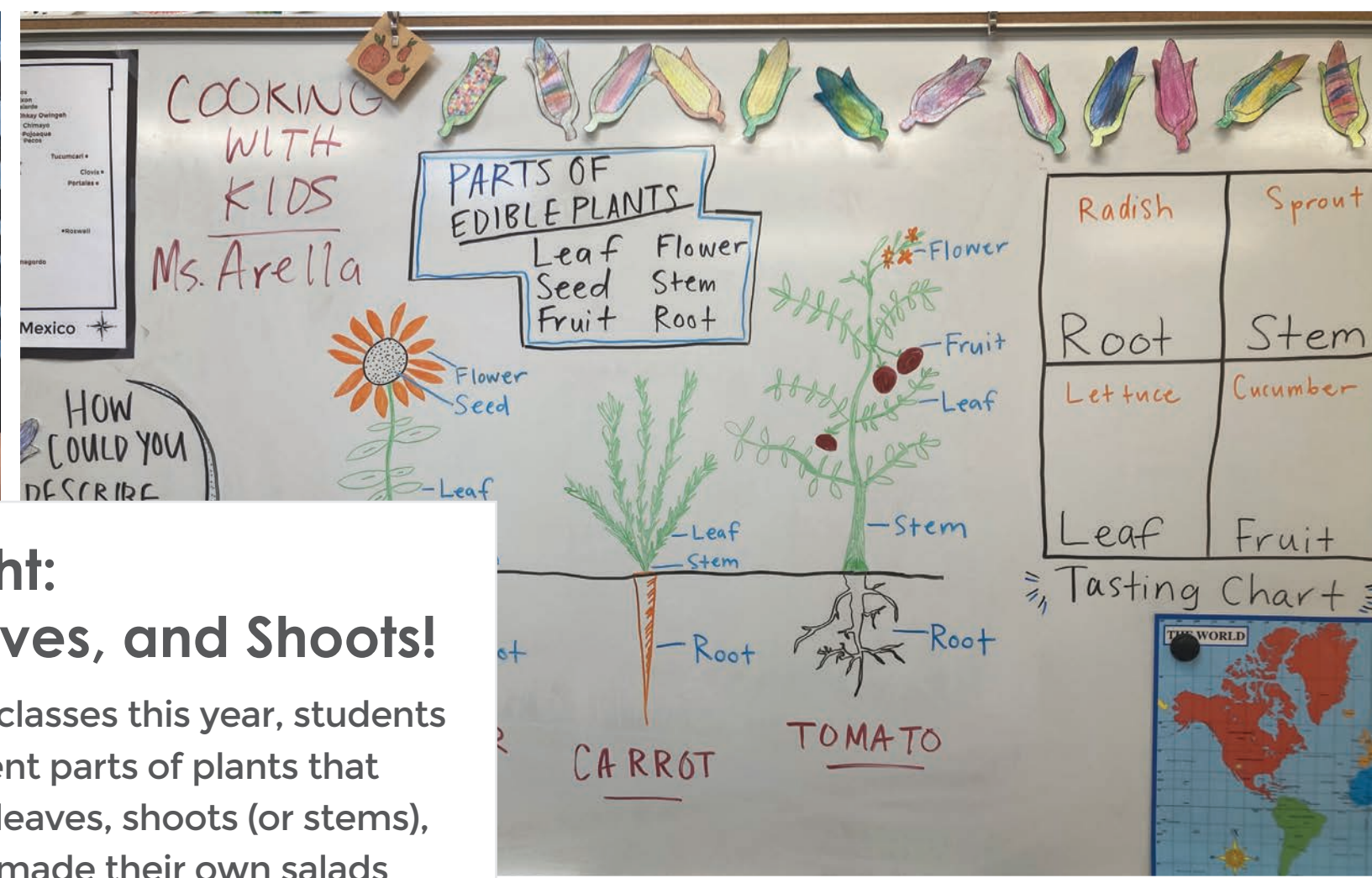
Bar Starr Family Gardens, *Los Lunas*  
Black Dog Farm, *Belen*  
Carrasco Family Farm, *Belen*  
El Guique Farm, *El Guique*  
Evelyn's Farm, *Española*  
Frog Level Farm, *Belen*  
Green Tractor Farm, *La Cienega*  
Ground Stone Farm, *Nambé*  
Growing Opportunities, *Alcalde*

Malandro Farm, *Abiquiu*  
Mendez Produce, *El Guique*  
Montoya Orchards, *La Canova*  
One Straw Farm, *Dixon*  
Orozco Farm, *Española*  
Rancho La Jolla, *Velarde*  
Rancho Llam, *Velarde*  
Red Doc Farm, *Belen*  
Sandia Sunrise, *Los Ranchos*

Schwebach Farms, *Moriarty*  
Shy Ky Farms, *Socorro*  
Silver Leaf Farms, *Corrales*  
Sungreen Living Foods, *Santa Fe*  
Tony's Farm, *Española*  
Wagner Farm, *Corrales*  
Western Family Farms, *La Puebla*



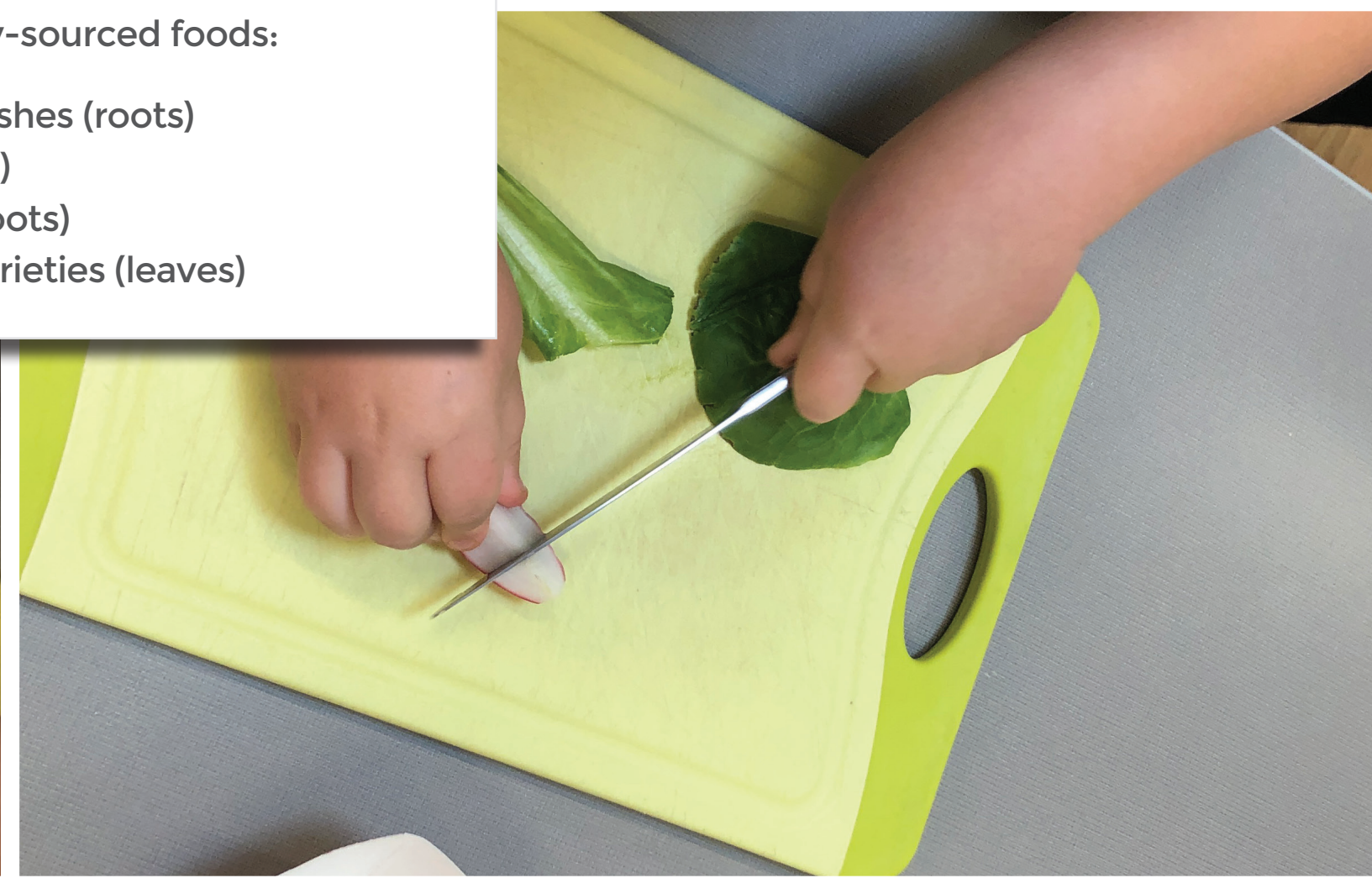
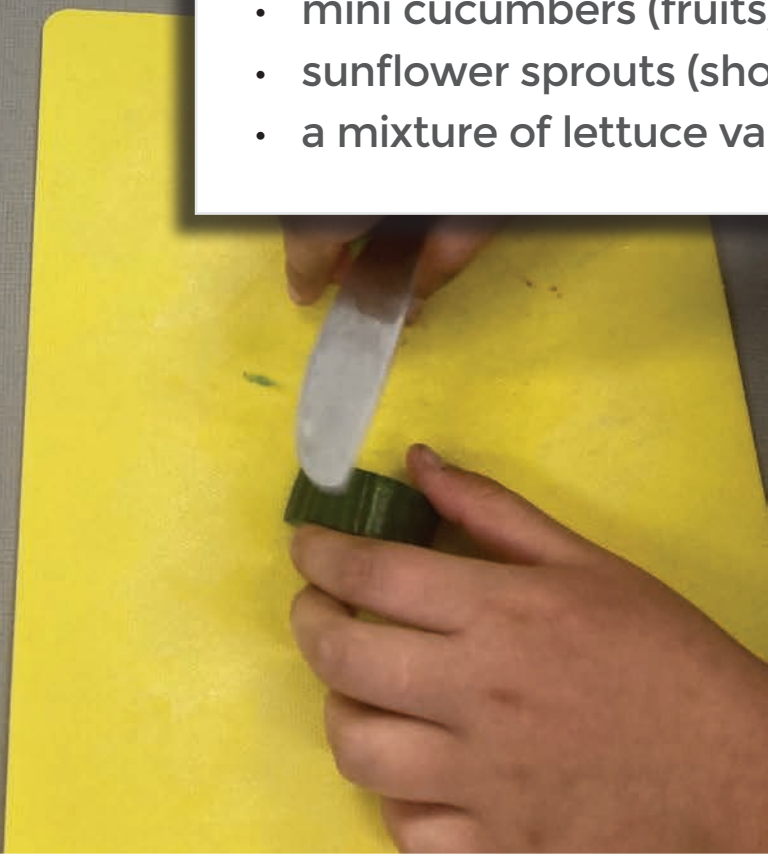




## Program Highlight: Roots, Fruits, Leaves, and Shoots!

During our final cooking classes this year, students learned about the different parts of plants that we can eat: roots, fruits, leaves, shoots (or stems), seeds, and flowers. Kids made their own salads with the following locally-sourced foods:

- Hakurei turnips or radishes (roots)
- mini cucumbers (fruits)
- sunflower sprouts (shoots)
- a mixture of lettuce varieties (leaves)





## 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.

Shane Alexander, *Just the Best*

James Campbell Caruso, *La Boca*

Noé Cano, *Santa Fe School of Cooking*

Kathleen Crook, *Market Steer Steakhouse*

Sllin Cruz, *Geronimo*

Jerry Dakan, *SFCC Culinary Program*

Charles Dale, *Dalicious Concepts*

Jen Doughty, *Santa Fe School of Cooking*

Rocky Durham, *Chef at Large*

Philip Castaneda, *Arable*

Rebecca Freeman, *The Club at Las Campanas*

David Gaspar de Alba, *Oni*

Josh Gerwin, *Dr. Field Goods Kitchen*

Jeff Kaplan, *Rowley Farmhouse Ales*

Hue-Chan Karels, *Open Kitchen*

Tom Kerpon, *La Posada de Santa Fe*

Dale Kester, *Santacafé*

Mark Kiffin, *The Compound*

Russell Johnson, *Kids Kitchen*

Jacob Judd, *The Club at Las Campanas*

Patrick Mares, *Santa Fe School of Cooking*

Kim Müller, *B.O.T.H. Consulting*

Ahmed Obo, *Jambo Cafe*

Peter O'Brien

Annamaria O'Brien, *Dolina*

Fernando Olea, *Sazón*

Cristian Pontiggia, *Sassella*

Marc Quiñones, *Hotel Andaluz*

Martin Rios, *Restaurant Martín*

Fernando Ruiz, *NANDOLLC*

Sean Sinclair,

*Kin at Castañeda & Legal Tender*

Sancho Soeiro, *Dish n' Spoon Catering*

David Sundberg,

*Santa Fe Farmers' Market Institute*

Oscar Valtierra,

*Santa Fe Public Schools Student Nutrition*

Johnny Vollertsen,

*Las Cosas Cooking School*

Kate Wheeler, *Savory Spice Shop*

Joseph Wrede, *Joseph's of Santa Fe*

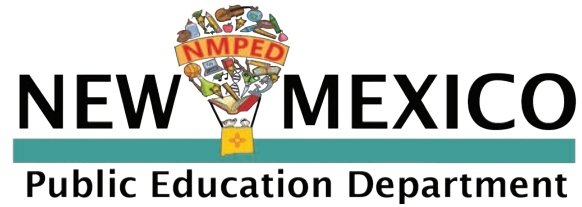
Carlos Zozaya



*Superchef Philip Castaneda participated in Cooking with Kids during elementary school!*







## Community Partnerships

- 21st Century Community Learning Centers
- Communities in Schools New Mexico
- EPS & SFPS Student Nutrition Services
- New Mexico Grown Coalition
- Los Alamos National Laboratory Foundation
- Meow Wolf
- Museum of International Folk Art
- New Mexico Department of Agriculture
- New Mexico Department of Health: Healthy Kids, Healthy Communities
- New Mexico Farmers' Marketing Association
- New Mexico Public Education Department
- Presbyterian Center for Community Health
- Santa Fe Farmers' Market & Santa Fe Farmers' Market Institute
- Santa Fe Opera

## 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





## Exciting Extras and Partnerships

- Just this past year, educators and families from 35 states, Australia, Bolivia, Colombia, Ecuador, France, India, Mexico, Portugal, and Vietnam have downloaded resources from [cookingwithkids.org](http://cookingwithkids.org), including cooking lessons and fruit & vegetables tasting lessons.
- Thanks to a collaboration with the Museum of International Folk Art, students learned about Cuba and the Caribbean through art and food. After cooking up a flavorful batch of Cuban Beans and Yellow Rice, kids crafted their own Sailors' Valentines, which is an art form that appeared during the late 18th and early 19th century.
- Statewide Launch of Nuevo Thursdays: Last year, 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. We helped launch this initiative in Española and Santa Fe Public Schools this year and provided training for other communities during a state-wide presentation at the July 2021 Healthy Kids Healthy Communities Virtual Conference.



*As part of our Cuban Beans classes, students made their own Sailors' Valentine, which sailors in the Caribbean would often give as a token to their loved ones after a long voyage at sea.*

I tried something  
nuev





## Presbyterian Collaboration

Presbyterian Healthcare Services and Cooking with Kids continued their partnership this year, adding a collaboration with the Santa Fe Farmers' Market Del Sur, now located at the Presbyterian Santa Fe Medical Center. During the Summer 2021 Tuesday markets, Cooking with Kids provided a demo table featuring simple recipes made with fruits and vegetables from the market.

The September 2021 Chef Showdown brought this fruitful season to a close with participating chefs and teammates from Big Brothers Big Sisters. Using the required ingredient of local potatoes, the chefs selected other available produce from the market and prepared unique dishes for market-goers to sample and vote for their favorite.



*Chef Showdown Participants (Clockwise from top left):  
CWK Superchef Ahmed Obo, Jambo Café; Chef Jackie Gibbs, Santa Fe YouthWorks; Chef Dr. Randall Correia, Presbyterian Santa Fe Medical Center; CWK Chef/Educator Mariela Rodriguez, El Camino Real Academy*



## The Cooking with Kids 'BIG little Project'

The Cooking with Kids 'BIG little Project' started in early 2020 as an exciting collaboration with photographer Gabriella Marks and creative director Robert Nachman. From the very beginning, it has served as a brilliant visual metaphor for Cooking with Kids' mission, capturing the joyful and essential role grown-ups play in helping kids develop healthy relationships with food.

In October 2021, Cooking with Kids hosted the official launch of The Cooking with Kids 'BIG little Project' at the Center for Contemporary Arts in Santa Fe, New Mexico. The event included a photography exhibit and short film\* featuring a number of local Superchefs and the "littles" in their lives.

As Cooking with Kids continues to grow, so too will this inspiring visual story-telling project, serving as a promotional campaign to encourage adults to cook with the kids in their lives. We also hope it will help to serve as a way to find underwriting sponsorship for Cooking with Kids to share all of our nutrition education resources for free with educators around the state, the nation, and the world.

The BIG little Project has inspired us with heart-warming moments focused around food and cooking and brings home the message that kids everywhere need and benefit from positive experiences with healthy food.

*\*production of and promotional support for the BIG little Project Film was underwritten by Docufilms.org, a 501(c)(3) focused on celebrating stories of those who make a difference.*



Visit [cookingwithkids.org](https://cookingwithkids.org) to watch the film and view the photo gallery.

**BIG  
little  
Project**  
cookingwithkids.org

a production by  
**Cooking with Kids, Inc.**  
and **Docufilms**



Being little has never been so **BIG.**





## Cooking with Kids 2021-2022 Staff

Anna Farrier, Executive Director  
Bethany Muller, Program Director  
Rachel Shreve,  
Communications Director  
Jane Stacey, Special Projects  
Lily Sheridan, Farm to School  
Coordinator  
Linda Apodaca, Educator  
Keegan Crumpacker, Educator  
Jen Doughty, Educator  
Kiana Estevez, Educator  
Arella Hordyk, Educator  
Ranjit Khalsa, Educator  
Skye MacCallum, Educator  
Tania Marines, Educator  
Cathy Rey Montoya, Educator  
Clare Price, Educator  
Suzy Reeder, Educator  
Mariela Rodriguez, Educator  
Petra Velarde, Educator

## Board of Directors

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Michael Knight, Vice-Chair  
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Secretary/Treasurer  
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Matt Bunkowski  
Charles Dale  
Tim Foster  
Bobbie Gutierrez  
Alan Jones  
Mary Anne Larsen  
Steven Lustig  
Patrick Mares  
Linda Myers

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DCN, RD  
Cheryl Alters Jamison  
Carla Lopez  
Carl Luff  
Deborah Madison  
Susan Nelson-Blakely  
Lynn Walters, PhD  
Gloria Zamora

## Grant & 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 & Youth Commission  
Española Public Schools (EPS)  
& Santa Fe Public Schools (SFPS)  
Community Health Funders Alliance  
Barbara Goede Foundation  
Karp Family Foundation  
Las Campanas Community Fund  
Life Center Foundation, Inc.  
Los Alamos National Laboratory Foundation  
Nancy Ann Mellen Foundation  
Morgan Stanley Foundation  
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Presbyterian Center for Community Health  
Santa Fe Hestia Fund  
Santa Fe County Youth Program Grant  
The Santa Fe Downtown Kiwanis Foundation  
SLB Foundation  
Smith's Food and Drug of the Kroger Company  
Sprouts Healthy Communities Foundation  
United Natural Foods, Inc. Foundation  
United Way of Central New Mexico

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Alison Brushaber	Pam Druhan
Matt Bunkowski	Linda Myers
	Linda Spingler

## Development Committee

Anna Farrier, Chair	Steven Lustig
Lawrence Becerra	Susan Nelson- Blakely
Matt Bunkowski	Kristina Martinez
Michael Knight	
Mary Anne Larsen	

## Finance Committee

Michael Knight, Chair	Eun Hong, CPA
Alison Brushaber	Alan Jones





### Healthy Futures Society

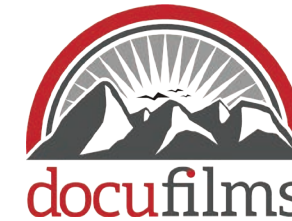
Created during our 25th anniversary year, the Healthy Futures Society recognizes donors who have made a generous commitment to Cooking with Kids' continued success through outright contributions and planned gifts.

#### 2021-2022 Cornerstone Members

- Anonymous (1)
- Jan Avent & Dave Rossetti
- Donald Banas
- William Jr. & Georgia O. Akers Private Foundation
- Wanda Bean
- Lawrence & Suzanna Becerra
- Richard Blakely & Susan Nelson Blakely
- Michael Campbell & Paul McKittrick
- Cliff & Holly Chapman, M.D.
- Venerable Robina Courtin
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- Alan Jones & Jennifer Berkley
- Brad & Belinda Karp
- Michael & Lea Ann Knight
- Bruce & Mary Anne Larsen
- Kristina Martinez & Hayden Rector
- Paul Rice & Laurence Sloman
- Gloria Zamora & Bob Shea

#### 2021-2022 HFS Business Circle

- The Compound
- DocuFilms
- Egolf + Ferlic + Martinez + Harwood
- Enterprise Bank & Trust
- Gabriella Marks Photography
- Insight CPA Group
- Las Campanas Community Fund
- Molina Healthcare, Inc.
- Plaza Cafe Santa Fe
- Robert Nachman Creative Direction
- Santa Fe School of Cooking
- Santa Fe Wine & Chile Fiesta
- Seeds By Design, Inc. Terra Organics
- Wild Birds Unlimited Santa Fe



EGOLF + FERLIC  
MARTINEZ + HARWOOD  
ATTORNEYS AT LAW



### High Five a Kid Club

Recurring gifts keep Cooking with Kids rolling towards a healthy future. The following donors have committed to a monthly, quarterly, or annual contribution to Cooking with Kids:

- Anonymous (1)
- Nancy Arnosti
- Nick Barral
- Alison & Phil Brushaber
- Matt Bunkowski
- Amber Chu
- Venerable Robina Courtin

- Anna & Paul Farrier
- Jennifer Fresquez
- Gabrielle Halko
- Margaret Hoban
- Carol Johnson
- Carla Lopez & Michael Vigil
- Kristina Martinez & Hayden Rector

- Linda & Max Myers
- Annette Rubino-Buckley
- Rachel Shreve & Gene Romero
- Jayne Weiske
- Gloria Zamora & Bob Shea







## Financial Summary: July 1, 2021 - June 30, 2022

### Income

47%	Government Grants
29%	Donations & Fundraising Events
11%	Foundation Grants
13%	Earned Income Sales & Services

### Expenses

85%	Program
9%	General & Administrative
6%	Fundraising



Cooking with Kids, Inc. earned the Guidestar Platinum Seal of Transparency!

Detailed Cooking with Kids, Inc. financial documents are available at [guidestar.org](https://www.guidestar.org)

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





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 are listed on previous pages.

**\$10,000+**

William Jr. & Georgia O. Akers  
Private Foundation  
Las Campanas Community Fund  
Plaza Cafe Santa Fe  
Santa Fe Wine & Chile Fiesta

**\$5,000 - 9,999**

Jan Avent & Dave Rossetti  
Wanda Bean  
Pamela & Michael Druhan  
Molina Healthcare Inc.  
Donald Banas  
Venerable Robina Courtin  
Sarah Jackson  
Brad & Belinda Karp

**\$1,000 - 2,499**

Anonymous (2)  
Ali & Phil Brushaber  
Matt Bunkowski  
Joa Dattilo & Jane Clayton Oakes  
Gretchen Elsner & Mark Wallace  
Anna & Paul Farrier  
Bradyn & Brad Furry  
Margaret Hoban  
James & Claudia Huson

**\$2,500 - 4,999**

Anonymous (2)  
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Kiffin  
Charles Dale & Leigh Moiola  
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Kristina Martinez & Hayden Rector  
Paul Rice & Laurence Sloman  
Lawrence & Suzanna Becerra  
Wild Birds Unlimited Santa Fe  
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Kathie & Albert Shultz  
Linda & Andy Spingler  
The Harbor Oaks Foundation  
True Leaf Market  
Lynn Walters

**\$500 - 999**

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Lynn and Lars Balck  
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Paula Bertino & Neal Skiver  
Marilyn Burgess & Ed Lanford  
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Amber Chu  
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Patrick & Laura Mulvihill  
Linda & Max Myers  
Kari & John Rives  
Bernadette Roybal  
Susan and Conrad De Jong  
Fund (Santa Fe Community  
Foundation)  
Jefferson & Deborah Taylor  
The Honorable Alan Webber,  
Mayor of Santa Fe  
& Frances Diemoz

**\$1 - 499**

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Millie Hamon  
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Prull Custom Builders, Jodi  
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& Barbara Richardson  
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Savory Spice Shop, Kate Wheeler  
Helen Schoch  
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Jane Winter  
Helen Yuen

We make every effort to accurately acknowledge all of our supporters. Please let us know if there is anything on this list that needs to be changed. 505.438.0098





## Memorial & Tribute Gifts

Anonymous, *in memory of Brian Markwalter*  
Nancy Arnosti, *in memory of Connie Arnosti*  
Bob & Maria Borden, *in memory of Beatriz Mack-Chuinard*  
Elizabeth Brodersen, *in honor of Caresa Summers & Nathaniel Zinn*  
Connie & Doug Dorsing, *in memory of Miles Rogers*  
Janet & Carlos Gallegos Jr., *in honor of Carlos Gallegos & Chantal Chavez*  
Fannie & Ben Gilligan, *in memory of Mimi Gail*  
Katherine Hertneky, *in memory of Miles Rogers*  
Sarah Jackson, *in memory of John Jackson*  
Rabbi Berel Levertov, *in honor of Devorah Levertov*  
Jeffrey Malloy, *in honor of Caresa Summers & Nathaniel Zinn*  
Brian & Theresa Markham, *in memory of Miles Rogers*  
Susan & David Mercado, *in honor of Robert Nachman & Jonathan Berger*  
Nancy Palm, *in honor of Evan & Sarah Palm*  
Prull Custom Builders, *in memory of Betty Prull & Gloria Vevoda*  
William Sherrin, *in honor of Karen Sherrin*  
Leslie & Nat Shipman, *in honor of the Stacey-Dangler Family*  
Julie Snodgrass, *in honor of Cheryl Alters Jamison*  
Janna Stone, *in honor Jacqueline Alvarez*  
The Compound Restaurant, *in honor of Chef Mark Kiffin*  
Edward & Susan Toll, *in honor of Mollie Toll*  
True Leaf Market, *in memory of Miles Rogers*  
Robin Weir, *in honor of Robert Spitz*  
Helen Yuen, *in honor of Kelsey Fong*

## In-Kind Contributions

35 Degrees North Coffee	Mission Linen
Allegra Printing	Robert Nachman Creative Design
Geronimo	Elsa Ortiz Online
Ideas and People	Palace Prime
Insight CPA Group	Santa Fe School of Cooking
Brad & Belinda Karp	Santacafé
La Fonda on the Plaza	Sassella
Market Steer Steakhouse	Sazón
Gabriella Marks Photography	

We take care  
of ourselves  
when we cook.



We learn about  
our world  
when we cook.



We use math  
and science  
when we cook.



When kids are healthy and successful  
in school, everybody wins.

Together, we are creating a healthy future!



cooking  
with kids®







**cooking**  
with kids®



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