

Shelburne Farms 2012 Year in Review

SOME OF WHAT YOU'VE MADE POSSIBLE IN 2012

Dear Friends,

Last spring, as responses to our first-ever member survey poured in, I was struck by how deeply so many of you care about Shelburne Farms. Your reflections and stories marked our 40th anniversary as a nonprofit in a wonderful way. It re-energized us and left me, the board, and the staff feeling grateful, humbled and recommitted to our core work. As we educate and inspire young people, take care of and share this beautiful agricultural campus, and collaborate with others, your support keeps us moving forward.

Together we are cultivating change for a better world and a more hopeful future.

Thank you!

Alec Webb, President



PHOTO: Amanda Herzberger

◆ Cultivating Change in Education

At Shelburne Farms, we're not just transforming kids; we're **transforming education**. To the three "e"'s of sustainability: economy, environment, and equity, we add a fourth: education. At the center of this project are educators, and we support them and their practice with the programs they need to educate **for a sustainable future**. Here's how:

Sustainability Academy preschool

Together with the Burlington School District and Head Start, we launched a preschool classroom at the Sustainability Academy in Burlington last fall. The preschool extends the programming at the Sustainability Academy, with a focus on school-readiness, literacy, food, nutrition and the natural world.



All outdoors, all the time

We launched a new Adventures Camp: 5- and 6-year-olds spent each day *entirely* outdoors for the whole week! It's a model to inspire early childhood educators about the benefits of play-based, outdoor education.



What's the most important work we do?

Here are your survey answers. (Words mentioned the most are largest).

NEXT UP for 2013:

We'll be publishing a new adaptation of **Project Seasons for early childhood educators**, based on our experiences with these two programs and others.

40 years of educating for a sustainable future

♦ Cultivating Change through Collaboration



Changing lives at...

King Street Youth Center

Every Friday, King Street's red bus rolls into the Farm Barn courtyard and preschoolers tumble out for a morning of Adventures. Most days, they're greeted by our educator Linda Wellings ("Facilitator of Wonder"). Older King Street kids are offered spaces in our summer camps. Our partnership with King Street began nearly 20 years ago and has endured because of a shared commitment to getting kids outdoors—especially those without ready access to it.



In 2012, King Street and the Laura K. Winterbottom Memorial Fund honored **Linda Wellings** with the "Laura's Spirit Award" for being an **unsung hero** who's making a real impact on the lives of King Street Center kids.

Vermont FEED

In 2012, VT FEED was the local host for the National Farm to Cafeteria conference, and has been instrumental in building the Vermont Farm to School Network. Since 2000, this 3-way partnership (Shelburne Farms, NOFA-VT, and Food Works) has helped bring local, healthy foods to Vermont schoolchildren, and been a model for many outside the state. It all adds up to healthier kids and stronger communities.



NEXT UP for 2013: The 6th annual Junior Iron Chef, February 2, 2013. More information at: www.jrironchefvt.org.



Farm-Based Education Network

As part of an expanding network of farmers, educators, and land-based organizations, we've been offering workshops on how to create enduring educational experiences on your farm. This year, we offered fall and spring workshops to more than 40 participants from all of New England except Rhode Island (we'll get them next time!), as well as New York, Quebec, New Jersey, North Carolina, Pennsylvania, Texas, and California.

NEXT UP for 2013: "The ABC's of Farm-Based Education" workshop, March 8–10, 2013. More information on our website.

A Park for Every Classroom

We're collaborating with the **National Park Service** on a new program to make Parks more relevant to school classrooms. Modeled on the successful Forest for Every Classroom partnership, the program worked with teams from eight Parks in the northeast in its first full year in 2012. Workshops, meetings, and online exchanges helped teams develop strategies to integrate parks into school curricula.



Participating Parks

- Fort McHenry National Monument & Historic Shrine
- Gateway National Recreation Area
- Marsh-Billings-Rockefeller National Historical Park
- Morristown National Historical Park
- New England National Scenic Trail
- Salem Maritime National Historic Site
- Valley Forge National Historical Park
- Weir Farm National Historic Site

NEXT UP for 2013:

We'll be expanding the program to eight more parks, who will be mentored as "sister" parks by the current teams.

What's a Team?

- A teacher
- Park Service staff person
- Community Partner

A Watershed for Every Classroom

Another off-shoot of Forest for Every Classroom, this biannual program had a new cohort of educators in 2012. Since 1992, we've worked with the partners in the Champlain Basin Education Initiative to offer this program, which focuses on using Lake Champlain watershed as an outdoor classroom.



40

years of educating for a sustainable future



◆ *Cultivating Change* through *Caring for Place*

In 2012, we continued to work on improving our food and energy systems.

Composting

Our new Market Garden composting system — up and running for its first full season — recycled 100% of the Inn's food scraps, or nearly 18 tons!

Pastures

This summer, we joined Butterworks Farm of Westfield, VT in hosting field trials supervised by Heather Darby of UVM Extension Service. She's **investigating whether organic soil conditioners and micronutrients can improve soil health and produce more nutrient-dense forage** as a way to cut back on feeding grain to cows.

Water Quality

We became one of six farms collaborating with the VT Agency of Agriculture in a multi-year water quality research project comparing different strategies for reducing water run-off.

Market Garden Produce

sent to the Inn
1,215 lbs. • potatoes
1,112 lbs. • swiss chard
685 lbs. • cucumbers
679 lbs. • eggplant
570 lbs. • pie pumpkins
& much more!

We'll produce about **156,000 lbs. of cheese** by the end of 2012. That'll be a **new record!** It took about 1.4 million lbs. of milk (from a total of 1.8 million).

The team celebrates the **100,000 lb. milestone** in late August.



◆ *and Sharing Place*

Our landscape and buildings are uniquely inspiring. By sharing them, we can support other organizations committed to building better communities and a more sustainable world.



Vermont Natural Resources Council celebrated their 50th anniversary with 2009 White House Green Jobs Czar Van Jones at the Coach Barn.



VNRC's Elizabeth Courtney with Van Jones at the Coach Barn



The Vermont Community Foundation announced their Farm to School Initiative at their 25th anniversary at the Coach Barn.



All Souls Interfaith Gathering held its 10th Choral Celebration for World Peace & Healing in the Breeding Barn, with speaker John Elder.



Brown Swiss Breeders National Sale in the Breeding Barn.



Vermont Cheesemakers Festival 3rd annual sold out event!



Shelburne Town Concerts played to their largest audiences ever in the Farm Barn courtyard.

Burlington Ensemble



Burlington Ensemble presented two great concerts at the Coach Barn in 2012, in support of Vermont FEED. BE's *Making Music With A Mission* program supports many local nonprofits.

NEXT UP for 2013: BE will perform **three concerts** at the Farm next summer to benefit Vermont FEED.



NEXT UP for 2013: We're developing a water quality plan that looks at land use impacts within each of the Farm's subwatersheds.

Nearly **72% of food served** at Shelburne Farms was **grown or produced in Vermont.** (That's by value. It includes the Inn, Farm Cart, and of course, all the produce from our Market Garden)

As of October, all the **solar panels** at the Farm have produced **42% of our electricity.**

NEXT UP for 2013:

Wood-chip heated hot water for summer cheesemaking.



2012 saw structural repairs completed on the Lily Pool as part of the ongoing Formal Gardens Restoration Project.

Inn Gardens



