



TasteWiseKids



2021 ANNUAL REPORT

Teaching students about
food literacy in Baltimore

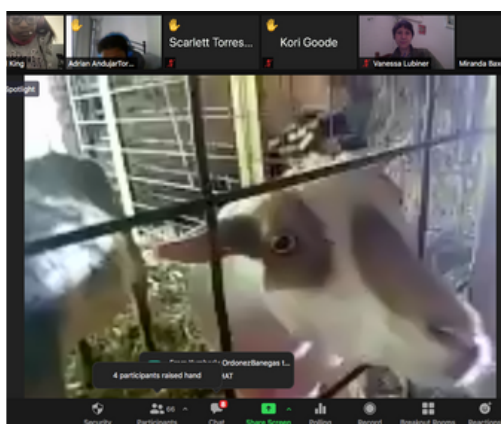




IMPACT

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This year we stayed true to our core principles: learning from professionals, having fun with food, and learning through hands-on activities. We also tweaked our programming models to reach students and families in both virtual and in-person learning environments. We continued our Days of Taste program in new ways and developed new, engaging programming for kids of all ages including Chef Story Time and Ask an Expert. We also recommitted to centering our work in racial equity.



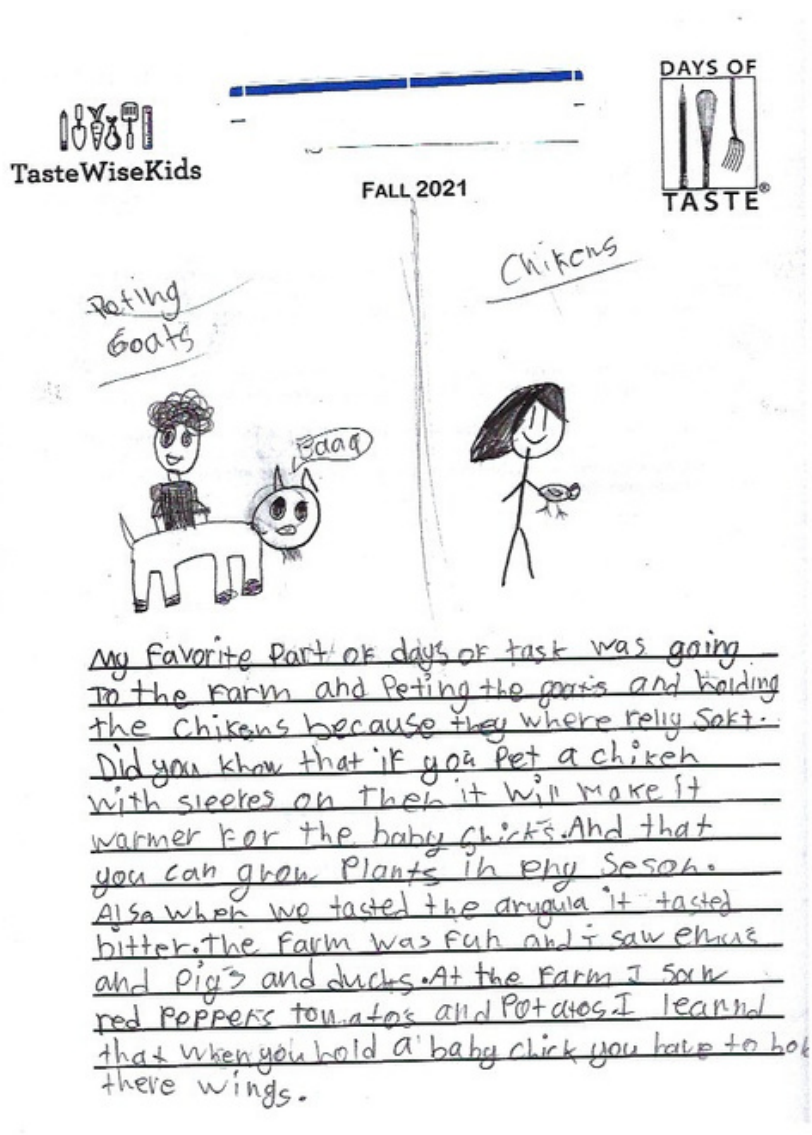


TasteWiseKids

IMPACT



"The best thing was learning about nature. The fuzziest thing was that we got to pet chickens."



Days of Taste

Days 1 & 3 via Zoom with a chef and Day 2 back to in-person trips to the farm!

1,100 students, 15 schools, and 1,175 salad kits distributed which fed around **5,000 people**

Great Night In

We **raised \$23,000** from this new event and introduced people to more than **25 local makers**.

Our DEI Commitment

At TasteWise Kids, we are committed to embracing and cultivating an environment where diversity, equity and inclusion are prioritized across the communities that we reach through our programming and partnerships. Our commitment is reflected in our leadership and how we operate and communicate as an organization.



PROGRAMMING

Days of Taste

- 15 schools participated in 2021 Days of Taste
- Kids went on a taste exploration and learned how to balance various flavors to make a salad and home-made vinaigrette
- Kids interacted virtually with a professional chef and did either an in-person or virtual tour of a local working farm



TWKatHome

- Developed 12 monthly sets of activities/resources around a food theme, such as "Grateful for Farmers".
- Each month included vocabulary, learning activities, resources for home, and conversation starters.
- We supported all of our all DoT schools (current and past) with monthly content and tips.
- Circulated this monthly content directly to families and educators.

Free Community Programs

- Chef Story Time: Virtually events where a local chef reads, shares a recipe, and answers questions from kids.
- Ask the Expert: Kids learn directly from local food professionals -- chocolatier, artists, nutritionists and more -- during these interactive sessions.
- Kids Club: TWK offered in-person activities the last Wednesday evening of the month at Whitehall Mill's Kids Club

On Site Events

- Family Nutrition Night: An interactive, in-person nutrition night for the whole family at local elementary schools.
- Taste Workshops: Fun, hands-on learning events on a single topic related to food and healthy eating.

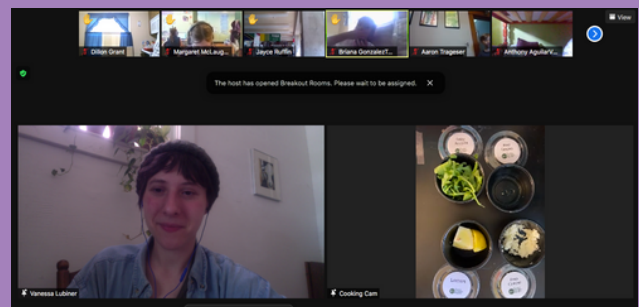


BOARD OF DIRECTORS

Renee Evans (she/her) serves as the TasteWise Kids **Board President** and has been a board member since 2017. She is the Vice President of Human Resources for Pompeian Inc., a manufacturer of olive oils and vinegars. Growing up on a small farm in Ohio, Renee liked picking fresh vegetables out of the garden and bringing in eggs from the chicken coop. Today, Renee and her husband enjoy traveling the globe with their daughter while seeking out new foods, sights, and cultures. Her favorite vegetables include red beets, peas, and tomatoes.

Jeff Reinhardt (he/him) CPA, CVA, serves as **Treasurer** on the TasteWise Kids Board of Directors and has been involved since 2016. Jeff is a partner/stakeholder with KBST&M Certified Public Accountants and Consultants. In his spare time, he enjoys golf, football, and coaching youth sports. Jeff's favorite vegetable is broccoli.

Kimberly Barker (she/her) serves as the board **Secretary** for TasteWise Kids. She is Director of Marketing Operations at M&T Bank. Kimberly has a bachelor's degree from the University of Delaware and is a graduate and now a faculty member of the American Bankers Association School of Bank Marketing and Management. Tomato is her favorite vegetable—even though she knows it's a fruit!



BOARD OF DIRECTORS

Michael Abboud (he/him) MBA, PMP, joined the board of TasteWise Kids in 2018. He is the Program Manager of the Eastern Region for Mesa Associates, Inc. Michael has also been actively involved as a coach for the Bel Air Terps and the Baltimore Lutheran Saints youth sports programs. His passion for food developed early in his childhood at his family's restaurant in Bel Air, MD. He now lives in Harford County, MD with his wife and two daughters. As a family, they enjoy being outdoors, cooking wonderful meals, and traveling to new destinations. Michael's favorite vegetable is sweet potato.

Neal Crowley (he/him) joined the TasteWise Kids Board of Directors in 2020. He is Director of Global Insurance Management at Franklin Templeton. Neal is also a Certified Personal Trainer through the National Academy of Sports Medicine. He enjoys being active, traveling, cooking, discovering new foods, and listening to music. His favorite vegetable is a nod to his southern upbringing: collard greens!

Amber Perry (she/her) joined the TasteWise Kids board in 2021. She is a Director in the Exelon Audit Services team at Exelon Corporation. She created the Exelon-sponsored STEM Gems after-school program at the Cardinal Shehan School in Baltimore, MD and is a mentor with the STEM Leadership Academy. Amber and her family live in Silver Spring, MD and love food festivals, traveling, and tennis. A true foodie, Amber is always looking for new, creative ways to elevate her favorite vegetable, brussels sprouts.



BOARD OF DIRECTORS

Tela Boone-Hurte (she/her) PMP, joined the board of TasteWise Kids in 2021. She is a Senior IT Project Manager in the CareFirst Mandates Implementation team. Tela lives in Harford County, MD, with her husband and three kids. Together, they love to travel, volunteer in the community, and explore recipes and restaurants. Tela's favorite vegetable is spinach because of its versatility.

Chefs David Thomas (he/him) and **Tonya Thomas** (she/her) have been partners in life and work for nearly thirty years and both joined the board of TasteWise Kids in 2021. Together they have served at the James Beard House, flown to Ireland to work with Guinness X Meatopia, traveled with Michael Twitty's Roots to Glory tour, appeared on The Today Show, and more. Chef David Thomas has competed on Food Network's Chopped and was crowned a Chopped Grand Champion in 2020. The chefs are currently part of a group working to establish the Muloma Heritage Center in St. Helena Island, SC.

LEADERSHIP

Wendy Jeffries (she/her) MPP, serves as the Executive Director of TasteWise Kids and was part of a group committed to founding the nonprofit in 2015. She has been involved with the Days of Taste program since 2009. Wendy lives in Baltimore, MD with her husband and two daughters. They enjoy being active, cooking with ingredients from the city's great farmers markets, and visiting new restaurants. While she loves to buy whatever fruits and veggies are in season, her favorites are watermelon and butternut squash.

EMERITUS BOARD

Lon Engel (he/him) JD, is a past president of the TasteWise Kids board. He has been involved with TasteWise Kids since its inception and with Days of Taste since 2006. Lon is the managing attorney for the Engel Law Group, a firm dating back to 1949. He is also co-owner of Engel Family Vineyards in St. Helena, Napa Valley, CA. Lon's favorite vegetable is corn.

Riva Eichner Kahn (she/her) PhD, was a founding board member of TasteWise Kids and chaired the Program and Education Committee. She is the Director of Days of Taste, having been involved with the program since it began in the Baltimore area in 1998. Riva was on the faculty of the Johns Hopkins University School Medicine and is active in several Baltimore-area cultural organizations. Her favorite vegetables and fruits are radishes, zucchini, pomegranates, and watermelon—depending on the season.

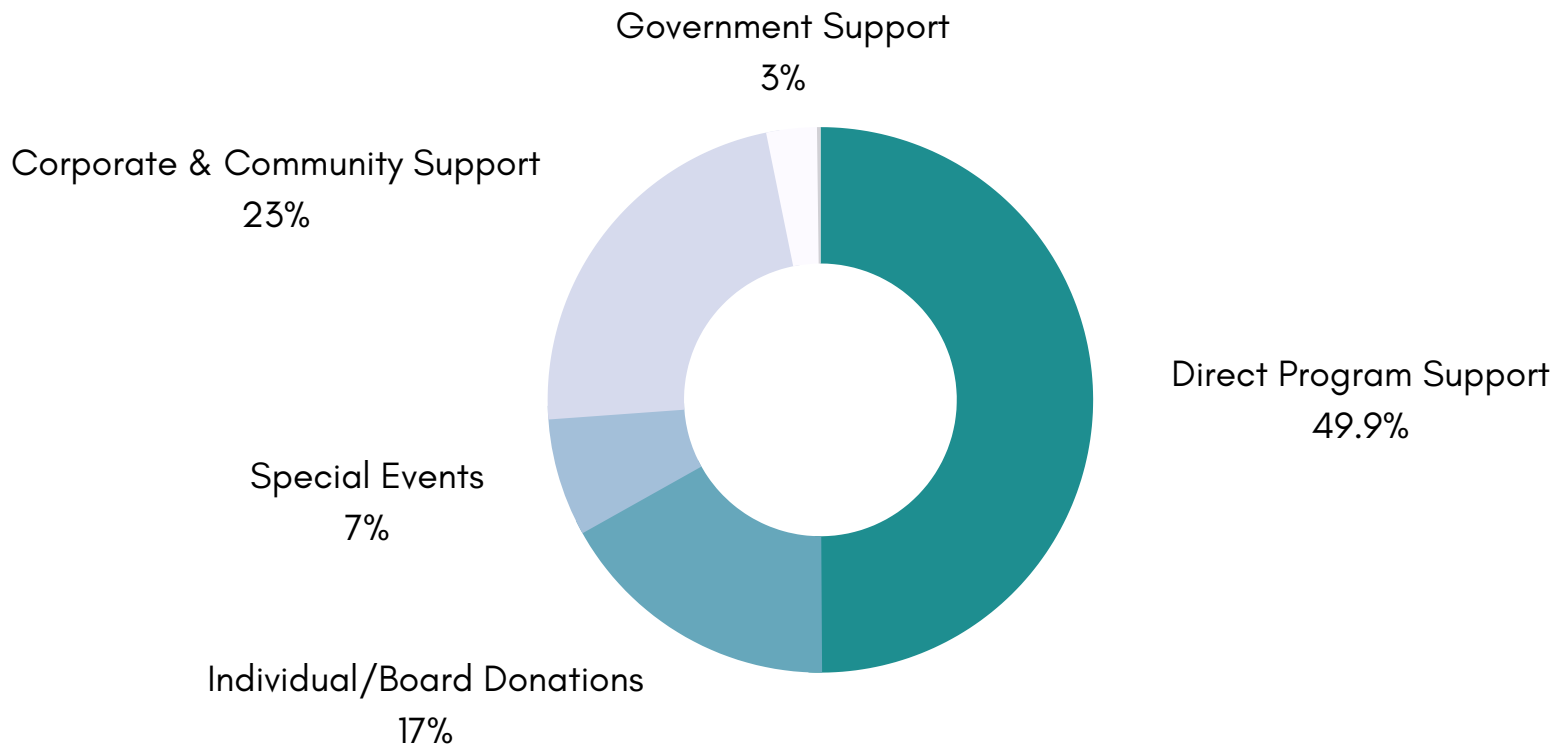
Dana Slater (she/her) is a retired fundraising professional who worked recently at Ladew Gardens and Baltimore Center Stage. Dana produced ORIGINS, a speaker series at Artifact Coffee. She and her husband, Matt, have three sons and two wonderful granddaughters. Dana loves tending her vegetable garden and, of course, eating the bounty!



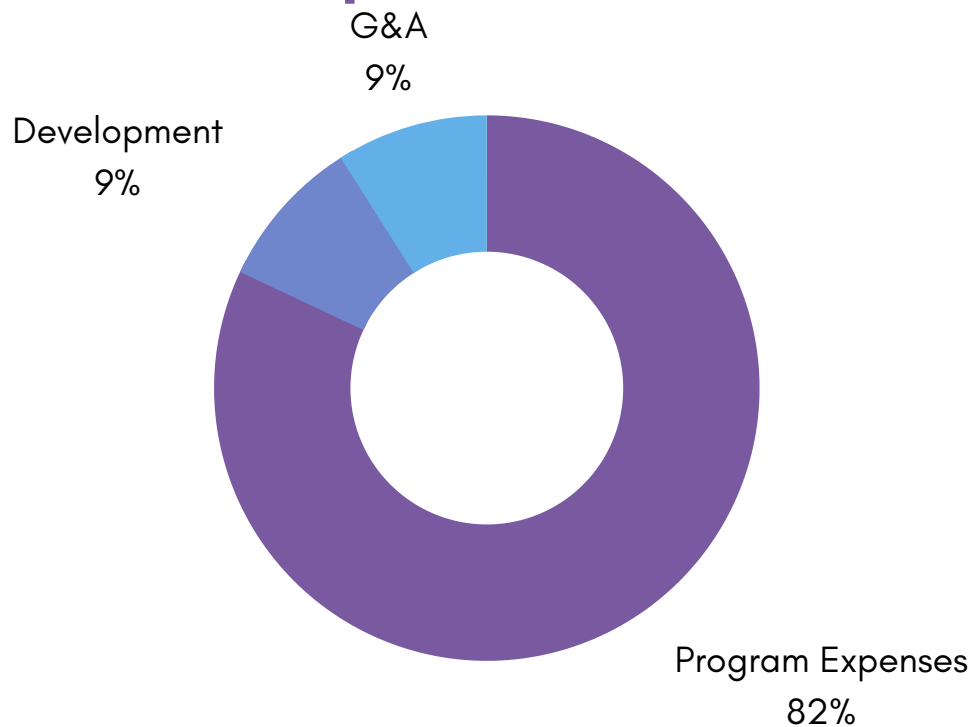


2021 FINANCIAL OVERVIEW

Income 2021



Expenses 2021



2021 FUNDERS

- Collins + Co
- Michele's Granola
- M&T Bank
- Keswick
- Maryland's Best Seafood
- KBST&M
- Charm City Run
- United Healthcare
- Wire + Honey
- Howard County General Hospital
- John's Hopkins Health System
- Maryland Agricultural Education Foundation
- Giant Food – Bloomin' 4 Good Program
- Community Foundation of Howard County
- Exelon/BGE
- Baltimore Ravens Foundation, Inc
- The Harry & Jeanette Weinberg Foundation
- APG Federal Credit Union
- Healthy Harford
- LICIT Corporation
- Howard County Farm Bureau
- 32nd Street Farmers' Market

We also want to give a big thank you to all the individuals that donated this year! We couldn't do it without your support.





- Atwater's
- Coffee Coffee
- foraged.
- Baltimore City Food PAC
- Baltimore City Public Schools
- Baltimore County Public Schools
- Baltimore Office of Sustainability
- Bel Air Farmers Market
- Chef's Expressions at The Manor
- The Classic Catering People
- Hampden Family Center
- Harford County Public School System
- Harford County Master Gardeners
- Howard County Library
- Howard County Master Gardeners
- Howard County Public School System
- Johns Hopkins Center For A Livable Future
- Mission Fit
- The Roving Radish
- T.Rowe Price Foundation





- Coffee Coffee
- Megan Huynh
- McAllen's Toffee
- J.Q. Dickinson Salt-Works
- Sandy Bottom Sparkling Rum Cocktail
- Woot Granola
- Michele's Granola
- Wight Tea Co.
- Vent Coffee
- Tiny Easel
- Starbright Farm
- Snake Oil Hot Sauce
- SIMPLi
- Seedy Nutty
- Roots Market/Great Sage
- Popsations Popcorn
- Pancibus
- Natasha's Just Brittle
- Mouth Party Caramel
- Mount Royal Soap Co.
- Motzi Bread
- Mobtown Fermentation
- Milk Reclamation Barn Candle Company
- Migrash Farm
- Max's Degrees
- Keepwell Vinegar
- Juniper Culinary Apothecary
- Hon's Honey
- Dimitri Olive Oil
- Cool Progeny
- Heather Walsh
- Close Call Studio
- Amanda Adams
- Brewing Good Coffee Company
- Karla Goodson
- Bottoms Up Bagels
- Michelle Bond
- B. Willow
- Amazi Foods
- Hex Ferments
- The Charmery



2021 CHEFS

- Naihja Wright, Land of Kush
- Samantha Claassen, Golden West Cafe
- Dave & Tonya Thomas, H3irloom Food Group
- Lane Harlan, Clavel & Fadensonnen
- Dana Sicko, Gundalow Gourmet
- Chris Amendola, foraged.
- John Shields, Gertrude's
- Steve Chui, Ekiben
- Keith Holsey, State Fare
- Greg Mason, White Oak Tavern
- Catina Smith, Our Time Kitchen
- Kiah Gibian, Our Time Kitchen
- Zack Mills, True Chesapeake
- Crystal Forman, Holistic Wellness & Health
- Elizabeth Irish, Toki Tako
- Jossie Dowling
- Ariella Adelstein
- Dan Wecker, Elkridge Furnace Inn and Garden House
- Gagan Singh
- Jon Kohler, Pairings Bistro
- Maya Munoz, Motzi Bakery
- Jerry Edwards, Chef's Expressions
- Kara Lavolvo, Nick Fontaine, Joe Barbera
- Lee Marziale, Aida Bistro
- Deward Ray
- Rosa Vera



2021 FARMERS



- Valley View Farms
- One Straw Farm
- Grand View Farm
- First Fruits Farm
- Great Kids Farm
- Third Way Farm
- Hidden Harvest
- Kayam Pearlstone
- Good Dog Farm
- Brad's Produce
- Barefoot Farm
- Mary's Land Farm
- Baltimore County Agricultural Center
- Myrtle Woods Farm



2021 ELEMENTARY SCHOOLS

Spring 2021 Schools:

- Magnolia
- Bakerfield
- Patterson Park
- Duckett's Lane
- Hall Cross Road
- Margaret Brent
- Talbott Springs
- Dogwood

Fall 2021 Schools:

- Commodore John Rodgers
- Govans
- Owings Mills
- Bryant Woods
- Guilford
- Havre de Grace
- Armistead Gardens

