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OUR MISSION
We are building a movement. One that engages individuals and communities in integrative approaches to whole body health. We educate and empower by supporting, connecting, and applying the science of self-healing.

OUR VISION
We are committed to a vision of community health, environmental resilience, and social justice. We believe optimal health is a basic human right, not a privilege.
A World of Potential.
Hands-on garden and classroom learning to inspire and influence a culture of health.

A World of Health.
Advancing the understanding of Biological Medicine for patients, doctors, and health practitioners.

A World of Impact.
Expanding the capacity of dozens of nonprofits – helping to positively impact millions of lives.

Community Health.
Building a healthier community through nutritional security.

Advancing a Culture of Health

A World of Ideas.
Bringing thought leaders from around the world to share ideas and inspire action.
Board Of Directors

Margherita Baldwin, President & Co-Founder
Michael Baldwin, Co-Founder
John Mannix, Treasurer
Joan Tiffany, Clerk
Megan Amsler
Kerry Saltonstall
Patricia Sullivan
Greg Watson
Orson Watson, PhD

Board Of Advisors

Christina Bascom
Nonie Brady
John Burt
Johnnie Chace
Mark Finser
Sally Hunsdorfer
Robert Inches
Krystyna Jurzykowski
Elizabeth Oates
Claude Pepin
Robert Unger
Ryan Wagner

Board Member Transition

Patricia “Pattie” Sullivan, advocate and longtime board member of the Marion Institute (MI), began her involvement with the original “Hunch Bunch,” and served on the board over many years with intelligence and a commitment to root causes of environmental and health related issues. She faithfully came by train from New York to attend quarterly board meetings and MI events including the Connecting for Change conferences in New Bedford. She was an early participant in Biological Medicine health clinics. Pattie brought significant non-profit experience to the MI including nearly 40 years as Deputy Director for the Natural Resources Defense Council (NRDC) developing and serving a membership of over 60,000 and where she continues as an advisor. She also served on the boards of Ploughshares and the Open Space Institute. Pattie has been a remarkable resource for connections to environmental leaders and activists. She has always embraced new ideas and particularly sought out ways of engaging in the world that were outside the box and challenging. We are grateful for her friendship, her years of service, her wisdom and wit! We are delighted that Pattie will continue as a member of our Board of Advisors.
Marion Institute Team Members

Back row from left to right: Abby Smith, Angela Silva, Christopher Silva, Christine Smith, Christy Mach Dubé, Liz Wiley, Jessica Frank, Adam Davenport, Liz Russell, and Katie Mannix.
Front row from left to right, Food Corps Members: Jennifer Frates, Shalynn Brooks, and Olivia Rother.

New Team Members

Christy Mach Dubé
Director of Engagement

Christy comes to the MI with over 15 years of experience as a strategic advisor to philanthropists and nonprofits. She has deep experience in nutrition and food security, gender and racial equity, and philanthropy promotion. Most recently, Christy served as the Vice President of Programs at the Eos Foundation. Professionally, she is most proud of contributions made to secure passage of Breakfast After the Bell legislation, which ensures low-income children across MA have daily access to a nutritious school breakfast.

Jessica Frank
BioMed Program Manager

Jessica has over a decade of experience in the business and practice of mind/body medicine. She previously owned Anchor Yoga, a thriving meditation and yoga studio in Mattapoisett, MA. Jessica is the founder of Project Wheel House, a non-profit serving marginalized communities with trauma-sensitive mindfulness programs. She is certified to teach Mindfulness-Based Stress Reduction through Brown University and holds several adjunctive certifications. Jessica is deeply committed to the ongoing practice of self-awareness, believing this is the key to greater compassion, growth, and lasting joy.
Thank you for believing in the Marion Institute’s (MI) mission and for being an integral part of our work. As I reflect on the past year, I am humbled by your steadfast support and proud to see the seeds we planted across the organization take root and blossom.

For an organization to grow and mature, we need to constantly re-examine and re-evaluate how we do our work, particularly in light of an ever-changing world and local landscape. At the MI, this growth and maturity helped spark new partnerships and innovations that have strengthened our programs and focused our efforts into meaningful action.

Our small, dynamic, and dedicated team has done amazing work creating and operating results-oriented programs with our constituents, partners, and diverse stakeholders. The outcome has been incredible organizational progress and renewal during this past year!

Our efforts to advance Biological Medicine and health equity are reaching record numbers. Grow Education succeeded in building an outdoor classroom, nutrition, and environmental education model that is sustainable and poised to expand throughout the region.
Our Southcoast Food Policy Council has emerged as the region’s backbone organization, coordinating the voices of 400+ members to eliminate food insecurity and improve policies and operations that strengthen our local food system.

Lastly, we continue to support mission-aligned work around the world via our remarkable Greenhouse Initiatives, fiscal sponsorship partners.

It’s been a busy year – and the team, our board, and I are energized by what we’ve accomplished!

As you read through this year’s annual report, I hope you will see the high-standards you have come to expect of us shine through, and be inspired anew by the important work that we are doing together.

With gratitude,

LIZ WILEY
EXECUTIVE DIRECTOR
BioMed Starts with the Individual

Biological Medicine, “BioMed,” is a comprehensive and holistic approach to health and well-being. This patient-focused medical practice incorporates the latest scientific and technological advancements of western medicine with time-honored healing modalities including homeopathy, naturopathy, Chinese medicine, acupuncture, and chiropractic care.
BioMed Programming

Nutrition, detoxification, and immune building are key pillars of Biological Medicine. They are essential to the biology of the body and its self-regulating capacity.

Using these three pillars as well as sophisticated diagnostic tools and therapies, Biological Medicine practitioners target the root cause of illness and work with the body’s natural healing capabilities to bring an individual back to a balanced state of well-being.

The Marion Institute’s (MI) BioMed Program elevates the tenets of Biological Medicine with the goal of transforming our collective health and improving the quality of life for our communities, near and far.

We do this by empowering the general public to focus on the essential foundations of good health, bridging the divide between patients and holistic healthcare providers, and training and supporting Biological Medicine practitioners. MI’s audiences include BioMed for All, BioMed for Workplace & Affinity Groups, and BioMed for Practitioners.
BioMed for All

BioMed is a holistic, wellness-based approach to health. The MI promotes access to this type of care through outreach and education. We are committed to no-fee programming to ensure vital BioMed information is accessible to all.

BioBites: A Monthly Virtual House Call for Your Health and Wellness
Launched in November 2020, the MI’s monthly BioBites program provides an indispensable connection between BioMed practitioners and the general public. During each hour-long Zoom event, held the first Tuesday of the month, practitioners share timely, vital health and wellness information with a global audience. Our moderated Question-and-Answer segment provides a unique opportunity for the public to interact with expert practitioners in real time. Each of these virtual house calls is recorded and cataloged on our website along with an accompanying BioBlog that further explores featured health topics.

Biological Medicine Experts Featured on BioBites
Maureen Burford, M.Ed.
Creative Lives
Peg Doyle, M.Ed., CHHC
Wellness and You
Dr. Jeff Drobot, NMD
American Center for Biological Medicine
Dr. Todd Farney, DC
Biologix Center for Optimum Health
Leni Felton, CNC
The Way of Health Nutrition & Natural Therapies
Dr. Martin Hart, DC
Keystone Total Health
Don McCann, MA, LMT, LMHC, CSETT
Founder, Structural Energetic Therapy, Inc.
Lauren Slater, NP
BioMed Center New England
Dr. Dickson Thom, DDS, ND
American Center for Biological Medicine
Carissa Willis-DeMello
Herbalist and CEO, Town Farm Tonics

12 Virtual BioMed Educational Events
1099 Registrants
8 New Providers
$1,360 from 100+ small-dollar donations
Directory of BioMed Providers
The MI’s Biological Medicine Network connects prospective patients and BioMed-trained healthcare professionals around the world.

Engaging BioBites and BioBlog topics include:
• Balancing the Immune System
• Preventing Cognitive Decline
• Fiber Optics of Lyme Disease
• Herbal Support for Wellness
• Brain Fog
• BioMed Approach to Hormone Health

The Mary Shands Scholarship Fund
Established in honor of Mary Norton Shands, a visionary whose efforts helped bring Biological Medicine to North America, this scholarship fund provides financial assistance to patients seeking biomedical treatment, with funding requests reviewed quarterly.

"Thank you from the bottom of my heart for helping my baby boy to get on the road to better health."
SCHOLARSHIP RECIPIENT

BioMed for Workplace & Affinity Groups
Most of us spend a significant portion of our days at work or in school. Building a daily practice of health into these working and learning communities yields both individual and group benefits. Over the past year, the MI introduced three such workplace & affinity group wellness programs.

Supporting Worksite Wellness Programs
The cost of poor health takes its toll on employees and employers alike, leaving low-wage workers particularly vulnerable. In March 2022, the MI curated BioMed resources on immune support and healthy living to launch our Worksite Wellness offerings.
Interested in Wellness Where You Work?

The MI’s tailored Worksite Wellness programs can help foster a more supportive, healthier environment for your organization. Email biomed@marioninstitute.org to schedule your consultation.

Supporting Well-Being Among Educators

Educators play a vital role in the ecosystem of health. Key to the intellectual and social-emotional development of children, educators’ own wellness has been thoroughly tested by the events of the past few years. To begin to better support educators in our region, the MI and Vermont-based non-profit Creative Lives hosted a retreat last fall for educators at the A.D. Makepeace Box Mill Hall in Wareham, MA. Under the guidance of Creative Lives’ Executive Director Maureen Burford, and informed by Ellen Tadd’s Framework for Wise Education®, event attendees learned strategies to promote focus, clarity, and well-being for personal and professional use.

Empowering Young People

Today’s youth have been deeply affected by the state of our global health ecosystem. In partnership with Tabor Academy’s counseling department, the MI provided a 21-Day “Live Well” health education program highlighting the importance of BioMed basics – like sunshine, fun, hydration, nutrition, and sleep – as well as self-regulation strategies adapted to meet the needs of today’s young people. Each day, students, faculty, and staff received a brief health-building lesson along with a recommended action, questions for reflection, and additional resources to explore. Key concepts were reinforced in classrooms, at advisory meetings, and within Tabor’s Dining Services, where “Live Well” nutrition and food waste themes were highlighted.

Worksite Wellness at Sid Wainer & Son

Many Sid Wainer & Son team members are multilingual with young children at home. In partnership with Northstar Learning Center, the MI tailored our core wellness program, and brought in partners Philomene Koenig and The Basics to provide translation and early childhood expertise as part of the health building practices shared with employees. With these resources – available in English, Portuguese, and Spanish – the MI is helping employers embed a culture of health in the workplace for individuals and their families.

| IMPACT: | 514 Students | 108 Staff |
Introduction to Biological Medicine
A pre-requisite for all other offerings, our Introduction to Biological Medicine course serves as the foundation for anyone interested in learning the core theories and practical wisdom of BioMed. The course covers the history of BioMed, the interconnectedness of its three pillars – nutrition, detoxification, and immune building – and touches on the diagnostic technology that has come alive in the modern era. This self-paced, nine-module online course includes 10 hours of lectures, informative slides, and multiple-choice quizzes.

Practitioners Certification Course
The MI launched a hybrid certification course accredited by the Oregon Board of Naturopathic Medicine last spring - marking a milestone in our BioMed programming. Led by Dr. Dickson Thom, DDS, ND, and supported by co-instructors Andre Belanger (H.E.R.O.’s Business Solutions) and Lauren Slater, APRN (The BioMed Center NE), the course convened participants from across the US virtually and in-person at the BioMed Center New England located in Providence, RI. A group of practitioners trained in mixed disciplines including conventional medicine, naturopathy, nursing, dentistry, acupuncture, and physical fitness learned Biological Medical theory, diagnostic assessments, and therapies to apply to complex patient cases.

Interpreting Lab Results with BioMed
In July 2022, we launched another online course for practitioners via the MI’s partnership with Central Athlete, a premier strength and conditioning center located in Austin, TX. Featuring Dr. Dickson Thom, DDS, ND, each of the course's five modules includes a lecture and supplemental resources that teach participants how to use routine lab test data to develop an effective treatment plan that targets the unique, bio-individual needs of each client.

What’s Next?
We continue to explore new ways to support individuals, workplaces & affinity groups, and practitioners as they advance their knowledge and application of Biological Medicine. Two new efforts are in the works for our upcoming fiscal year.

Path of Freedom®
Holding to our social justice mission, the MI will pilot a social-emotional learning and mindfulness-based cognitive behavioral training among inmates to help them reclaim their own potential within the extremely challenging environment of prison life.

The BioMed Bulletin
To further build, grow, and support a community of practice among providers, we’re launching the BioMed Bulletin, a new, quarterly e-newsletter for BioMed Network practitioners.
Grow Education Engages Elementary School Classrooms

Grow Education is a hands-on, experiential approach to building community health that engages students and schools in farm-to-school programming and encourages healthier eating and living habits.
Grow Education Programming

Anchored by outdoor garden classrooms, Grow Education connects students and schools to agricultural education and locally grown, nutritious food.

School gardens serve as microcosms of local farms where elementary students learn about the plant lifecycle, nutrition, the environment, and our regional food system.

Along the Southcoast of Massachusetts, the Marion Institute (MI) works with elementary school teachers, administrators, and cafeteria directors to provide wrap-around nutrition and environmental lessons for students that are reinforced in the classroom, cafeteria, and community.

Designed for 3rd grade students and easily adaptable for other grades, we provide two years of enriching classroom lessons and intensive teacher and cafeteria support to help Grow programming take root permanently within a school community. We work closely with each school to introduce and execute the programming in year one, and to scale up teacher and cafeteria capacity in year two. This makes the program sustainable beyond MI support in years three and beyond.

Interested to bring Grow to your district? Email us at grow@marioninstitute.org.
Grow in the Classroom

Working in partnership with New Bedford Public Schools (NBPS) over the past three years, the MI has built a sustainable, scalable Grow Farm-to-School (Grow FTS) model. This programming supports students and classroom communities as they become more aware, engaged, and motivated to learn how healthy foods connect with healthy eating, healthy living, and healthy environments.

It Starts with Teachers
We all have different learning styles but what often sticks in our minds are our experiences. This is why we kick-off each school year with a Grow FTS Professional Development (PD) day at a working farm. This optional PD serves as an introduction to the MI’s experiential Grow FTS programming. It lays the foundation for MI staff relationships with teachers, and models the powerful experience of outdoor learning. The day ends in engaging grade-level discussions and development of monthly plans that map out how Grow FTS will integrate into classrooms in the coming year.

Outdoor Garden Classrooms Anchor Grow’s Farm-to-School Programming
These garden beds are so much more than a space to grow fruits and vegetables. They are places for students to get their hands dirty and learn in a safe and playful way. They are an observatory of bugs and insects, and a therapeutic space for students needing stimulation outside of the classroom. Gardens are also a space to try healthy foods that grow in our region and a resource for teachers to get creative with experiential and project-based learning with their students.

Hands-On Learning in the Gardens is Where the Magic Happens
Throughout the year, the MI supports teachers’ classroom lessons, recruits engaging subject matter experts for presentations, and leads all outdoor garden enrichment activities. In the fall, garlic takes center stage. An amazing root vegetable, each of the diverse cultures in our region has a connection to garlic, and students are always excited to share theirs. Garlic bulbs planted in October, grow through the winter, and are harvested in early spring, with students learning about the plant’s parts, lifecycle, and health benefits. Interactive winter presentations with area farmers bridge the outdoor planting seasons.

Garden beds are built with sustainable, rot resistant cedar, stainless steel hardware and solid pvc trex planks that last at least a decade with minimal maintenance required.
Spring is an Exciting Time for Outdoor Classroom Activities

MI staff welcome students back outside in early April to plant lettuce and kale seedlings, as well as radish and turnip seeds. After continued observation of plant growth, students return to the gardens in early June to harvest, wash, and eat freshly picked vegetables. Eating a bowl, or two, of these fresh salad greens connects students to the vegetables they grew and makes for a fun and delicious experience they will never forget.

“Our students and teachers learned so much this year with the Grow Education Program. Hands on learning is so instrumental to student engagement. It helps them remember what they are learning and have some fun while doing it! We are so excited to do this work every year.”

KERRI RODRIGUES, NEW BEDFORD TEACHER

Connecting the Classroom to the Cafeteria

Grow FTS programming begins in outdoor school gardens, continues in the classroom, and is reinforced daily in school cafeterias.

Supporting classroom teachers is critical to Grow FTS programming, and so is the MI’s partnership with district Food Service Directors and school cafeteria staff. Incorporating regionally grown produce into school meals, and highlighting this activity in school cafeterias reinforces student food and nutrition knowledge – as well as student attitudes and behaviors toward healthful foods.

Simple cafeteria “Harvest of the Month” posters, and taste tests go a long way toward strengthening the connection between garden classroom lessons and the cafeteria.

The correlation between school gardens and K-12 students choosing healthier options at school meals is well documented. In fact, when students participate in hands-on, food-based activities, their fruit and vegetable intake triples.

Food Corps Members Support Grow FTS

This year’s three FoodCorps members are reinforcing Grow FTS programming in NBPS. FoodCorps members support teachers in the garden and classroom, and serve as ambassadors to healthy food options in the cafeteria. They’ve also added to Grow’s enrichment curriculum.

- Amelia developed a series of cooking videos using regional ingredients.
- Jenn created Grow’s first taste test in collaboration with school kitchen staff.
- Shay helped develop a Soul Food menu and lesson plan that was shared district-wide during Black History Month.
Reinforcing Classroom and Cafeteria Connections with Community

Our community events further reinforce Grow FTS classroom and cafeteria lessons as they tie themes of individual nutrition and environmental responsibility to our region’s cultural, agricultural, and climate truths.

Many classes this year had the opportunity to visit Round the Bend Farm and Sharing the Harvest Community Farm, where they were able to get their hands dirty and work up a sweat while learning about cultivating, harvesting, and tending to the land.

For the first time, the MI together with NBPS School Family Liaisons facilitated a series of community meetings with students and their caregivers across the city to capture feedback on school meals. Interest in school meal offerings soared, which led to several additional food-focused meetings across the district where families offered delicious samples of cultural recipes they would like to see incorporated into school meals.

We did it in Partnership with NBPS

Three years ago the MI set out to establish a sustainable, garden-based curriculum program across New Bedford’s 19 elementary schools. We worked with six schools the first year, six schools last year, and this past fall we installed garden beds and compost bins while introducing Grow FTS programming across the final cohort of seven schools in the district. This means that all 3rd grade students across the city now have sustainable, outdoor classrooms and high-quality, science-based nutrition and environmental enrichment programming.

Additionally, this year NBPS hired its first FTS Garden Coordinator and Community Liaison – important steps to building capacity within the district to sustainably maintain Grow FTS programming in the years to come.

Families Collaborating with NBPS Food Service on Recipes

A new partnership with a local group called Mujeres Victoriosas emerged from this year’s community conversations. Comprised of Central American, Mayan, and Mexican mothers, this group – convened by the committed efforts of New Bedford’s Community Economic Development Center – is now working closely with New Bedford’s Food Service staff in school kitchens on the feasibility of adapting family recipes to fit USDA meal requirements while maintaining their authenticity.
Grow Expands to Westport

We were excited to welcome Westport Community Schools as a Grow FTS partner in the spring of 2022. The district formed a Farm-to-School Committee and was coached by the MI’s Grow Program Manager Adam Davenport at the Massachusetts Farm to School Institute training last summer. A teacher PD training officially kicked-off Westport’s Grow FTS programming in late August, with great engagement from teachers across multiple grade levels. Garden beds were built before the start of the school year and the entire Westport Community Elementary School continues to embrace the opportunities Grow FTS offers.

“This was by far the best PD I have ever gone to! I was excited to think of all the ways I could connect my content to what I learned at the farm that day. Making easy changes like exposing students to realistic fiction books about farming will help them get excited too!”

WESTPORT ELEMENTARY SCHOOL TEACHER

What’s next?

With a strong foundation in place, the upcoming year will focus on ensuring sustainability of Grow FTS in New Bedford, strengthening our roots in Westport, and expanding Grow’s experiential programming across the Southcoast.

Additionally, the MI will be supporting an emerging Community of Practice (CoP) among Food Service Directors in the region who are interested in sourcing local foods for school meals. Considering tight school budgets, district procurement regulations, and the higher cost of fresh foods - this is no easy task.

The MI will be leveraging relationships and grants to bring more regional Food Service Directors into the conversation and to support this CoP as its members share smart strategies, and pool their purchasing power to source more local, culturally-relevant foods.

“We at the MI are committed to supporting the emerging Community of Practice among Food Service Directors along the Southcoast as they incorporate more nutritious, local foods into school meals. This is the ultimate goal of our Farm to School program.”

LIZ WILEY, EXECUTIVE DIRECTOR OF THE MI
SFPC Connects Neighbors along the Southcoast

The Marion Institute’s Southcoast Food Policy Council (SFPC) is the backbone organization of a 400+ member food system coalition that is working to strengthen our regional food networks, eliminate food & nutrition insecurity, and create a culture of personal and public health in an environmentally sustainable and equitable way.
**SFPC Programming**

We connect regional food system stakeholders to partner and advocate for better food policies and practices that improve community health across Bristol, Plymouth, and Norfolk counties with a focus on the cities and towns from Wareham to Fall River.

Our diverse coalition members include farmers, fishermen, social service agencies, food pantry leaders, institutional buyers, and a rich myriad of partner organizations who in one way or another produce, move, or consume food.

The SFPC breaks down silos and drives improved coordination between food programs, producers, and stakeholder groups in our region. An active member of the statewide, Massachusetts Food System Collaborative, the SFPC carries the voice of our region to the State – conveying challenges, concerns, strategies, and successes that contribute to and inform food system initiatives beneficial to the Commonwealth as a whole.

The Marion Institute (MI)’s SFPC does this work via a community-driven regional food system strategy. We convene, connect, and advocate for equitable and environmentally sustainable food system change.

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**What is a Food Policy Council?**

A Food Policy Council (FPC) drives improved coordination between food programs, producers, and stakeholder groups. It educates public officials and helps shape policy. **Successful FPCs operate on a continuous learning and communications loop, engaging multiple stakeholders as the collective work moves forward.** Strong FPCs have their finger on the pulse of the local food system, and are tapped into, and help inform larger regional, and national conversations.
Community-Driven Strategy is the Roadmap for the SFPC’s Work

Updated every five years, the FSA provides an in-depth understanding of our regional food system. With stakeholder input from across Bristol, Plymouth, and Norfolk counties - the FSA informs planning, community advocacy, and public policy decision-making.

Throughout FY’22, the MI spent significant time sharing FSA findings at more than 25 public meetings that reached over 475 community members. From this stakeholder group, we recruited over 30 Community Advisory Board (CAB) members who serve as a steering committee to help inform SFPC efforts.

CAB Identified Working Groups and Priorities

With support from Tom Flanagan of the Institute for 21st Century Agoras, we spent three months onboarding the CAB and discussing their unique perspectives on FSA findings. This strategic planning was anchored in authentic dialogue: deep listening, thoughtful questions, and respectful pushback, which combined to deepen individual insights and build collective understanding.

To encourage additional community feedback, the MI ran focus groups in Fall River, New Bedford, and Wareham. Importantly, we also recruited Food Equity Advisors (FEAs) – individuals with lived experience of hunger – to the CAB. FEAs strengthen our work and underscore the MI’s commitment to driving inclusive and equitable food system change.

Join Southeastern Food Policy Council as a Food Equity Advisor

The Marion Institute’s Southcoast Food Policy Council (SFPC) works to connect, convene, and advocate for local food producers, consumers, and community leaders who seek policy and systems that strengthen our regional food system, improve community health, and eliminate food insecurity.

The SFPC works to create and support programs that reduce food barriers and improve healthy, food access. Food Equity Advisors (FEA) are residents of southeastern MA that have lived experiences with food insecurity. Your understanding and ideas related to food access, hunger, and other challenges faced are so important to the work of the SFPC as we collectively build a regional food system that is inclusive to all. This unique and vital role, Food Equity Advisor, will be an integral member of the Southcoast Food Policy Council (SFPC).

* Though participation is entirely optional, and you may discontinue at any time, the SFPC would be deeply grateful for a year-long commitment.

Food Equity Advisors:

- Collaborate with people and neighborhoods to have healthy, relevant, and nutritious foods for all.
- Are deeply rooted in and care about their neighborhood and community relationships.
- Use your experiences and voices to inform, advise, and update food system policies.
- Voluntarily attend and participate in FEA meetings once a month, by phone, in person, or online for 1.5 hours.
- Attend any Community Advisory Board or Working Group meeting to represent your perspective if comfortable doing so.
- Receive a stipend of $50 per meeting for your expertise and participation in these monthly meetings.

Hosted

25+

Public Meetings

Engaged

475+

Community Members

Recruited & Onboarded

30+

CAB Members
Four Working Groups Move the SFPC’s Mission Forward

Results of the CAB’s strategic planning elevated 27 priorities peppered across four working groups: Education & Communication, Food Access, Capacity Building, and Food Policy. These groups will drive the SFPC’s work forward in the months and years to come.

SFPC EDUCATION & COMMUNICATION

TOP PRIORITY: Create public awareness of, and support for, our regional food system.
KEY ACTIVITIES: Launch and reinforce a regionally focused, multi-year, branded educational campaign.

SFPC FOOD ACCESS

TOP PRIORITY: Increase the availability of healthful, culturally relevant, local food for all.
KEY ACTIVITIES: Establish a Farm-to-Food Relief Program and recruit volunteers to establish a regional Gleaning Program.

SFPC FOOD POLICY

TOP PRIORITY: Establish an engaged coalition of food system advocates to support equitable policies.
KEY ACTIVITIES: Strengthen relationships with advocates and elected leaders, track legislation, and train networks to provide testimony and letters of support.

SFPC CAPACITY BUILDING

TOP PRIORITY: Build networks and infrastructure critical to a vibrant, regional food system.
KEY ACTIVITIES: Map out food system assets, grow at-large membership, strengthen distribution channels, achieve food system efficiencies, and increase composting and food waste solutions.

“The MI’s SFPC has helped me – and I believe all of us – better understand our regional food system from the ground up. I’m excited by the work of our four working groups and the positive change I know we will achieve together.”

STEPHANIE TAYLOR, CAB MEMBER
Fall Food Summits
Each fall we organize a food summit to draw awareness to hot topics within our food system and further grow our community of support. It so happened that two Food Summits occurred within FY’22 – one in October 2021 and one in September 2022. The first gathering focused on FSA findings and discussion, with the most recent summit expanding the aperture to explore The Intersection of Food and Basic Needs: Healthcare, Housing, and Transportation. Keynote Speaker Brandy Brooks of Radical Solutions LLC, offered a macro view of systemic barriers to food access as new cross-sector connections were made and our pool of learning and supporters increased.

At the intersection of food, the environment, and health – connections among food system stakeholders help break silos and lead to broad-based community-level change.

Inaugural Candidates Forum
In collaboration with the Southeastern Massachusetts Agricultural Partnership (SEMAP), the MI held an inaugural food system Candidates Forum – putting our regional food system top of mind for area legislators and the broader public alike.

SFPC POLICY HIGHLIGHTS:
• Helped secure $30M in ARPA funding
• Advocated for the one MA Health application
• Supported federal Farm-to-School grant program
Hunger among our neighbors within Southeastern MA is prevalent and hidden.

1 in 3 consumers surveyed in the region “often” or “sometimes” experienced food running out before there was money to buy more over the past 12 months.

Our region is home to nearly 1500 small-scale farms (21% of all farms in MA), and they struggle to access sales channels that allow them to thrive.

The total number of regional farms is in decline and prime agricultural land is threatened by development.

The average age of area farmers is 59 and 98% of farmers are white.

Age and lack of racial diversity in both regional farming and fishing requires support for young and BIPOC individuals to gain access to the resources needed to start and operate businesses in this space.

Reducing organic waste and increasing food recovery benefits local people, the environment, and the economy.

Gleaning activity in our region is nascent and represents an opportunity to recover crops for area food relief programs that would otherwise go to waste in the field.

What’s Next?

MI staff with input from the SFPC’s Working Groups will continue to drive our equitable food system work forward. Here are a couple of exciting initiatives coming down the pike.

Public Awareness Campaign
To grow support for our regional food system, people need to know about it! Be on the lookout for our multi-media SFPC Food System Education Campaign. Topics will include: Know Your Local Food System, an Eat Local Challenge, and Hunger Awareness Month.

Farm-to-Food Relief Program Launch
The MI, with a generous donation of land from the A.D. Makepeace Company (ADM), is launching a Farm-to-Food Relief Program. ADM will provide the land at no cost, and the MI will grow culturally relevant produce for food pantries and initiate a Regional Gleaning Program for Southeastern, MA. To learn more and become an MI Volunteer, email us at sfpc@marioninstitute.org.
Greenhouse Initiatives Support Social Justice Work Globally

For nearly thirty years, the Marion Institute has provided fiscal sponsorship and administrative backing to growing nonprofit organizations. By doing so, we enable an impressive array of visionary leaders to fully engage in the frontline implementation of their work.

PHOTO CREDIT: COMMUNITY FARMING AT NOURISH® AFFILIATE COMACO IN ZAMBIA

Kyaro Assistive Tech
Arusha, Tanzania
Kyaro designs and manufactures assistive devices that are affordable, appropriate, and appealing for people in East Africa. Kyaro’s goal is for people to have the autonomy to take control over their own lives, the dignity and confidence to engage with the world, and the community support they need to pursue their long-term goals.

Lawrence Arts House
Lawrence, Massachusetts
Lawrence Arts House (La House) is a creative makerspace rooted in art therapy and social justice that holds safe space for people to reclaim their creative gifts. Together they learn how to use creativity as a tool for healing, growth, and transformation. La House believes in the power of having access to artistic space, material, and tools to foster creative agency and strengthen their creative community.

Nourish®
Bath, Maine
Nourish® supports and creates initiatives with community partners worldwide to help spark and spread cycles of biological, cultural, and economic vitality in society – what they call Nourishment Economies. The organization’s foundation consists of close working relationships and business models developed with leading social entrepreneurs and community enterprises. Nourish® focuses on the benefits that result when social or business approaches cycle nutrients between land, plants, animals, and people – spawning regenerative rather than extractive economies and ecologies.

S.A.F.E.
Nairobi, Kenya
S.A.F.E. is an art for social change organization that uses theatre, film, and education to inform, inspire, and deliver social, health, and environmental change. S.A.F.E. works hard to reach vulnerable communities focusing on sexual health, gender-based violence, clean water and sanitation, countering extremism, promoting peacebuilding and a healthy environment. Their mission is to harness the power of art to advocate for and support holistic behavior change, creating healthy, peaceful, and prosperous communities.

Slow Tools
Dartmouth, Massachusetts
Slow Tools tailors its work to meet community wellness goals. They support access to and development of: nutritious food and soil, clean water and energy, and environmental and human health. Slow Tools believes these goals are best achieved locally, and the organization’s work in communities changes over time as it adapts to its people’s evolving basic needs.

STEAM The Streets
Hercules, California and New Bedford, Massachusetts
STEAM the Streets’ mission is to inform, inspire, and activate underserved youth to pursue in-demand career paths. Their vision is to close the opportunity gap and put over a million young people on pathways to success so they are able to support themselves and their family, live a fulfilling and empowering life, and help mentor and raise up the next generation of change makers.
Taktse International School
Sikkim, India
The mission of Taktse International School (Taktse) is to develop a diverse community of self-motivated students and teachers who have a passion for excellence, inquiry, and lifelong learning. At Taktse, students learn how to create and balance the increasingly complex outer world with the inner one, to become independent and innovative thinkers, confident, articulate communicators, and, above all, compassionate and ethical leaders.

The Himalayan Project
Kathmandu, Nepal
The Himalayan Project raises critical support towards the preservation of the cultural traditions of the indigenous people of the Himalayas through education, community development, and social outreach.

The Mastate Charitable Foundation (MCF)
Mastatal, Costa Rica
MCF is located in the rural community of Mastatal, Costa Rica. Founded in 2004, their mission is to advance benevolent, educational, sustainable, and scientific efforts in challenged areas in and around the Mastatal community and La Cangreja National Park.

The Mindful Collaborative
New Bedford, Massachusetts
The Mindful Collaborative partners with organizations and schools to integrate mindfulness-based practices to help foster greater wellness. The organization teaches individuals how to recognize the habits and patterns of the mind and body, and how to relate to those patterns in a healthy way.

The Norma G. Canner Foundation for Voice Movement Therapy
Marion, Massachusetts
Voice Movement Therapy (VMT) work begins not with the spoken word, its cognitive content or articulation, but with the affective aspects of voiced sound. VMT combines a basic knowledge of acoustics, the anatomy and physiology of the vocal system with movement and massage, imagery and enactment, creative and therapeutic process. It is, in essence, an exploration of the self and one’s ability to communicate, verbally and non-verbally, through the voice.

Scan to learn more about these great organizations.
Financials FY’22
FISCAL YEAR 2022 (OCTOBER 1, 2021 – SEPTEMBER 30, 2022)

Income:
- Programs: 38%
- MI Unrestricted: 21%
- Greenhouse Initiatives: 41%

Expenses:
- Programs: 50%
- Greenhouse Initiatives: 21%
- Admin/Fundraising/Program Support: 29%

Net Assets:
- Without Donor Restrictions: 73%
- With Donor Restrictions (Greenhouse Initiatives): 6%
- With Donor Restrictions (Programs): 21%

Programs
- $585,732

MI Unrestricted
- $633,597

Greenhouse Initiatives
- $316,374

TOTAL
- $1,535,703

Programs
- $776,186

Greenhouse Initiatives
- $452,726

Admin/Fundraising/Program Support
- $320,450

TOTAL
- $1,549,362

Without Donor Restrictions
- $830,226

With Donor Restrictions [Greenhouse Initiatives]
- $236,400

With Donor Restrictions [Programs]
- $70,383

TOTAL
- $1,137,009

*The Total Expenses does not include the Unrealized Losses on Investments.
The Marion Institute gratefully acknowledges the individuals, families, corporations, foundations, and organizations that have so generously supported our mission. Our work would not be possible without your steadfast support. Thank You!

**Marion Institute $10,000+**
Susan Babcock
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Christina Bascom
Owlsley Brown III
Arnold Chace
The AnJel Advised Fund of RSF
Social Finance
Norma G. Canner Foundation for Voice
Movement Therapy, Inc.
Planetary Metamorphosis Foundation
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Whitney and Phillip Long
Charles and Susan Marlio
Nonie Brady and Wil Merck
Jane and Brian Newton
Trudy Ray
The Bromley Charitable Trust

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**Planned Giving**

Our donors may now craft a meaningful legacy at the Marion Institute through planned gifts, impacting our mission in perpetuity. Most often created as a part of an estate plan, the instruments you or your lawyer may use to distribute assets to us may include a simple bequest in your will or assigning MI as a partial or total beneficiary of a donor advised fund, retirement fund, or life insurance policy. Other options include donating real estate or other appreciated assets into charitable trusts. Whichever vehicle you choose, your commitment will help the Marion Institute fulfill our mission to create healthy communities for all.

To execute your planned gift, please use our IRS-registered name “The Marion Institute, Inc.” and EIN number 04-3206583.
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City of New Bedford Office of Housing & Community Development
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- Weatherlow Foundation

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- Swift Foundation

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- The Carney Family Charitable Foundation
- Peter Mis
Community Partners

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Alexis Walls, MA Public Health Association  
Alfred J. Gomes Elementary School  
Ali LeBert, Southcoast Health  
Allie Wainer, Sid Wainer & Sons  
Ann Richard, Fairhaven Sustainability Committee  
Barbara Van Inwegen  
Bernadette Souza, Youth Opportunities Unlimited  
Beth Andrews  
Betsey B. Winslow Elementary School  
Bruce Delano, Delano Landscaping  
Buddy Andrade, Old Bedford Village  
Campbell Elementary School  
Carl Alves, Positive Action Against Chemical Addiction  
Carlos Pacheco Elementary School  
Carrie Hawthorne, Mass Audubon  
Casimir Pulaski Elementary School  
Cassandra Eddy, Salvation Army, Fall River  
Charles S. Ashley Elementary School  
Chelsie Stephenson, Health First Fall River  
City of Fall River, Mayor's Office  
City of New Bedford, Mayor’s Office  
Coastal Foodshed  
Community Preservation Commission, New Bedford  
Damon Chaplin, New Bedford Department of Health  
Dana Siles, Rescuing Leftover Cuisine  
Derek Christianson, Brix Bounty Farm  
Elizabeth Carter Brooks Elementary School  
Ellen R. Hathaway Elementary School  
Erik Rousseau, Southeastern Regional Transit Authority  
Esperanza Alejandro-Berube, New Bedford Housing Authority  
Ethan de Aguilar  
FoodCorps Massachusetts  
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Greater Boston Food Bank  
Hayden-McFadden Elementary School  
Irwin M. Jacobs Elementary School  
Ivory Silo Farm  
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Jennifer Carlino, Easton Agricultural Commission  
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Patrece Petersen, Martha’s Vineyard Vegan Society Inc.  
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Rita Lebeau, Fall River Housing Authority  
Round the Bend Farm  
Sarah Lederman  
Sgt. William Carney Memorial Academy Elementary School  
Tabor Academy  
The BioMed Center NE  
The Family Pantry – Damien’s Place, Wareham  
The Office of Representative Paul Schmid  
The Office of Representative William Straus  
The Office of Senator Mark Montigny  
Thomas R. Rodman Elementary School  
Tracy Ibbotson, Steward Healthcare  
Trinity Day Academy  
Unitarian Universalist Society of Fairhaven  
United Way of Greater Fall River  
United Way of Greater New Bedford  
Westport Elementary School  
William H. Taylor Elementary School  
YMCA Southcoast  
YWCA Southeastern Massachusetts  
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Remembering Peter Muise

It is with heartfelt sadness and gratitude that we remember and honor Peter Muise, the SFPC Community Advisory Board (CAB) Chair (2021-2022). Peter passed away on July 6, 2022 after a courageous, 19 year-long battle with cancer. Peter was a tenacious advocate for the betterment of the Southcoast, whether the issue was homelessness, education, regional resiliency, or supporting new business ventures. Those who had the pleasure of working with him know he approached each issue, including cancer – with humor, determination, patience, thoughtfulness, and love. When the pandemic began in early 2020, Peter began attending the MI’s weekly SFPC emergency response meetings. He also started calling after each meeting and emailing in-between to ask questions, propose ideas, and offer feedback. As the rate of food insecurity rose on the Southcoast, so did Peter’s concern and effort. It was an easy decision for our newly formed SFPC CAB to elect Peter as its inaugural Board Chair, a position he enthusiastically accepted and performed from September 2021 – July 2022. Peter’s support and mentorship was instrumental as the MI team developed the SFPC’s infrastructure, policies, and procedures, which will guide us long into the future. We are honored and grateful to have shared this experience with him.