



Sending request...



Farm to Pantry
Cultivating Community through Healthy Food



Farm to Pantry is the solution.



We Glean. Rescuing bit by bit. The sum of many of small acts makes big impact.



Growth since 2019



- from 35 volunteers to 500+
- from 115 properties to 400+
- from 45 partners to 100+

AND CO2 Emissions Saved



36X



Impact

| | 2019 | 2020 | 2021 |
|---|---------|---------|-----------|
| pounds gleaned | 73,000 | 231,000 | 350,000 |
| servings | 291,000 | 925,000 | 1,400,000 |
| emissions saved in cars off the road for a year | 16 | 50 | 78.5 |



HOW we do this

- **Backyards & Farms**
- **Farmers Markets**
- **Grow-a-Row & Community Gardens**
- **CSA boxes**

F2P is a Community Builder

4Cs Windsor State Preschool
Alexander Valley Healthcare
Alexander Valley School
Alliance Medical Center
Becoming Independent
Black Forum
Boys & Girls Clubs - Santa Rosa, Windsor,
Healdsburg, Geyserville
Burbank Housing
CASTLE Child Care Programs
Catholic Charities
Calistoga Cares
Centro Laboral De Graton
Ceres
Cloverdale Food Pantry
Cool School
Corazon Healdsburg
Council on Aging
CURA
Elisha's Pantry
FISH
Fire Relief
Fitch Mountain Day Camp
Fitch Mountain Preschool
Fitch Mountain Terrace Apartments
Food for Thought
Healdsburg Community Nursery School
Healdsburg Elementary School
Healdsburg Food Pantry
Healdsburg Senior Center

La Familia Sana
La Luz
Landpaths - Bayer Farm
Latino Service Providers
Lifesteps Daycare
The Living Room
Oak Grove Apartments
Ortiz Plaza
Reach for Home
Redwood Empire Food Bank
Redwood Gospel Mission
Saint Paul's Episcopal Church
SAVS
Sebastopol Interchurch Food Pantry
Sebastopol Senior Center
SF Free Farmers Market
Sonoma Family Meals
Sonoma Food Runners
St. Helena Community Food Pantry
Ukiah Food Bank
West Side Union Elementary School
Windsor Extended Child Care
Windsor Food Pantry
+ MORE



awards & accomplishments

- Civil Eats, 2020
- North Bay Nonprofit Leadership Award 2020
- North Bay Spirit Award, 2020
- Sonoma County Conservation Council, Environmental Award, 2020
- over 200 farmworker vaccines!
- Duskie on Oprah Winfrey Network & Food Network
- Piper Sonoma partnership
- Golden State Cider partnership
- FS6
- Art Culinaire, 2021
- Fire Relief Warriors with Guy Fieri
- + MORE



Financials

| numbers in 1000's | 2019 | 2020 | 2021 |
|-------------------|------|------|-------|
| revenue | 259 | 595 | 874 |
| expense | 63 | 116 | 303 |
| labor | 195 | 239 | 287.5 |
| profit/loss | 1 | 240 | 283.5 |



The POWER of your donation

\$20,000 = funds Americorp glean leader for a year =  20% lbs.gleaned

\$5,000 = 25% of our delivery expenses for a year

\$150 = a serving of produce to a person every day of the year



Become a
**F2P HUNGER RELIEF WARRIOR
GIVERS, GLEANERS, GROWERS**

www.farmtopantry.org

duskie@farmtopantry.org

C.707.477.4288

find us



FarmtoPantry

Farm to Pantry
Cultivating Community through Healthy Food



HOME ABOUT EMPLOYMENT OUR PROGRAMS ENVIRONMENTAL IMPACT NEWS & EVENTS RECIPES & COOKING VIDEOS
PHOTO GALLERY CONTACT

GIVERS

GLEANERS

GROWERS

SIGN UP TO GLEAN THIS WEEK!

GLEANING SCHEDULE: SEPTEMBER 18-24

2024 "No One

Cultivating Community through Healthy Food

- HOME
- ABOUT
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GROWING OUR IMPACT

5,202,372

servings since inception in 2008

259,200

pounds of produce gleaned in 2022

690

cars off the road for 1 month = emissions spared in 2022

GIVERS

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GLEANING SCHEDULE: SEPTEMBER 18-24



Weekly Gleaning Schedule

Monday, September 19th - Saturday, September 24th 2022

Tuesday 9/20/22 Flower Arranging Canceled

You will receive an email the evening before your volunteer shift with address, meeting details and other information the evening before your glean! Keep an eye out in your email :)

9:00AM - 12:00PM

Come help make flower arrangements that will go out with food deliveries!

| | First Name | Last Name | Email | Phone Number | First Time Gleaner? (mark with an X) |
|--|------------|-----------|-------|--------------|---|
|--|------------|-----------|-------|--------------|---|

Tuesday 9/20/2022 Gleaning at Haystack Farm in Sonoma

You will receive an email the evening before your volunteer shift with address, meeting details and other information the evening before your glean! Keep an eye out in your email :)

8:30AM - 11:30AM

| | First Name | Last Name | Email | Phone Number | First Time Gleaner? (mark with an X) |
|---|------------|------------|---------------------------|--------------|---|
| 1 | Rose | Cardinale | rcardy1@yahoo.com | | |
| 2 | Scott | Wimmer | bluegoldscotty@yahoo.com | 7077033767 | |
| 3 | Chris | Argenziano | phillygirls04@gmail.com | | |
| 4 | Donna | Dambach | phillygirls04@gmail.com | | |
| 5 | Margaret | Gokey | margaretgokey@outlook.com | | |

9/19/22 - 9/24/22 Farm to Pantry Volunteer Sign-Up

File Edit View Insert Format Data Tools Extensions Help



| 25 | <i>More apples!</i> | | | | |
|----|---------------------|-----------|--------------------|--------------|---|
| 26 | First Name | Last Name | Email | Phone Number | First Time Gleaner? (mark with an X) |
| 27 | 1 Lou | Gouveia | Twin1lou@gmail.com | 707-318-4351 | |
| 28 | 2 | | | | |
| 29 | 3 | | | | |
| 30 | 4 | | | | |
| 31 | 5 | | | | |

32

33 **Tuesday 9/20/22 Healdsburg (HomeFarm)**

34 You will receive an email the evening before your volunteer shift with address, meeting details and other information the evening before your glean! Keep an eye out in your email :)

35 **9:00 AM - 12:00 PM**

36 *Gleaning apples and then checking on the garden!*

| 37 | First Name | Last Name | Email | Phone Number | First Time Gleaner? (mark with an X) |
|----|------------|-----------|-------------------------|--------------|---|
| 38 | 1 Pat | Aresty | arestypat@blackfoot.net | 406 239 2420 | 1st time at this farm! |
| 39 | 2 Jeff | Aresty | arestyjeff@montana.com | 406 240 6456 | ditto |
| 40 | 3 Darlene | Peck | drpeck@sonic.net | 707 367-0963 | X |
| 41 | | | | | |

42 **Tuesday 9/20/22 Growing the Table Driving**

43 You will receive an email the evening before your volunteer shift with address, meeting details and other information the evening before your glean! Keep an eye out in your email :)

44 **Pick up in Petaluma at 11:00 AM**

45 **Meet at FEED Sonoma in Petaluma and deliver to families in Santa Rosa**

Vertical sidebar containing various utility icons such as a search icon, a plus icon, and a location pin icon.



Leftover Turkey Arancini



Persimmon & Pineapple Fruit Leather



Olive Oil Upside Down Cupcakes



Coconut Winter Squash Soup



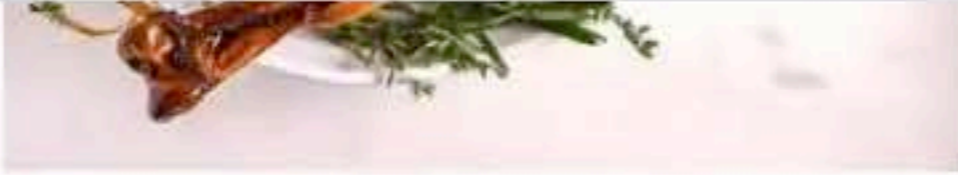
Bacon Braised Greens



Roasted Carrots + Dukkah



Persimmon Spice Cake



Brown Sugar Turkey Brine



Starry Persimmon 75 Cocktail



Kuri Squash Soup



Cornbread & Fennel Sausage Stuffing



Hachiya Persimmon Teriyaki





FOOD awards
WINNER | 2016
WINNER!
JOHN'S BLACK PIG MEAT CO COPPA



winners king & queen of porc!
aspen food & wine 2011

black pig porky pops featured in the
wall street journal

black pig pinot noir & bacon in the
los angeles times

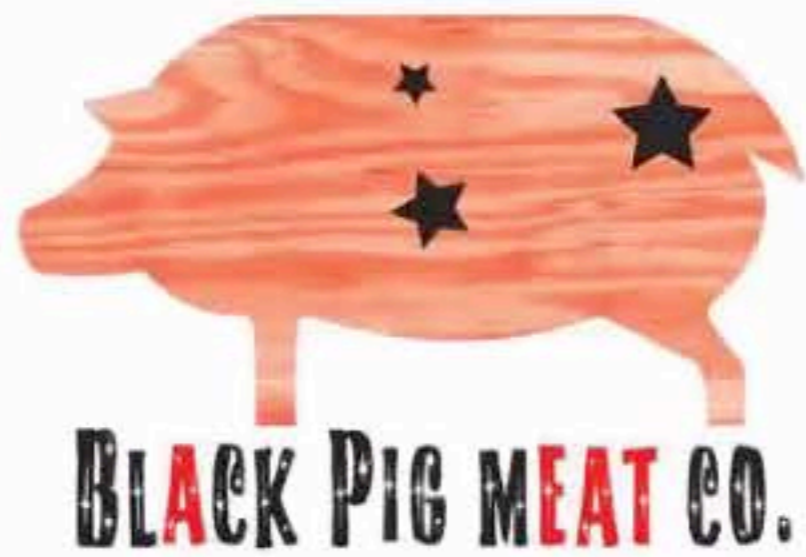
"Pigs must be flyin'
because I didn't know
bacon could be this good."
- *guy fieri*

"The best bacon I've had. Great
pork flavor...not too sweet or
smoky, absolutely delicious."
- *traci des jardins*

"truly so delicious, perfectly
subtly seasoned, not too sweet
or smoky or salty, just...perfect"
- *suzanne goin*

"Silky, sensuous, sweet,
succulent, smoky, sultry, sexy...
I ❤️ Black Pig Bacon."
- *tom douglas*





SHOP FIND BACON GIFT CERTIFICATES WHOLESALE BLACK PIGLET + CATERING

black pig meat co. is the brainchild of chefs duskie estes and john stewart from zazu kitchen + farm

the pigs

the pigs are sustainably raised on family farms that respect the land and the animals in their care. the pigs are heritage breed, raised without antibiotics and hormones, and are allowed to roam free.

the process

most bacons you find on the market are wet cured injected fast and smoky from liquid smoke in a process that takes less than a day. we slow down and make sure it tastes good and the animals are treated right. our bacon is dry cured with brown sugar for up to 21 days and then finished with applewood smoking for about 12 hours. we are focused on quality not quantity.

the bacon

the result is a bacon that is perfectly balanced in salt, sweet, and smoke; complex from the brown sugar and real wood smoke; and one

