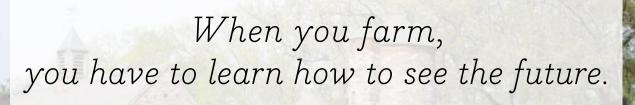


ANNUAL REPORT 2016

Growing a culture of good farming and better eating, to last



-Mas Masumoto, Letters to a Young Farmer

Growing Farmers

Innovating & Experimenting Demonstrating Farm-Driven Cuisine

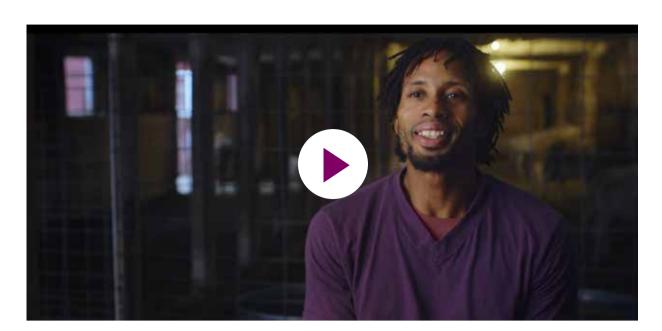
Creating Change

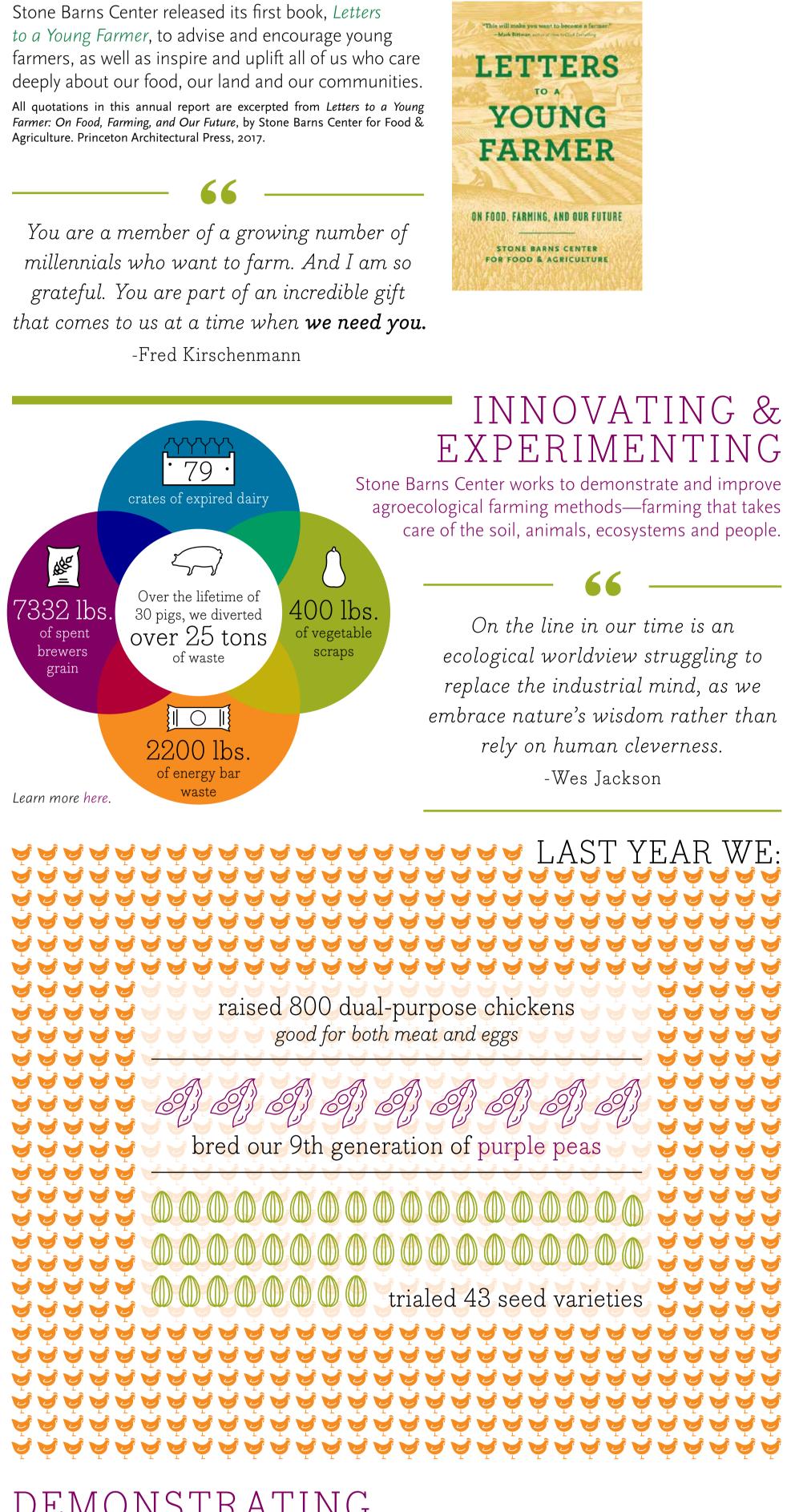
Financials

GROWING FARMERS

Stone Barns Center's Growing Farmers Initiative helps beginning farmers get the training, tools and guidance to create economically and ecologically resilient farm enterprises.

We need farmers every single day of our lives, beginning to end, no exceptions. We forgot about that for a while, and the price was immense. Slowly, we're back to our senses. Be patient with us. We need you. -Barbara Kingsolver



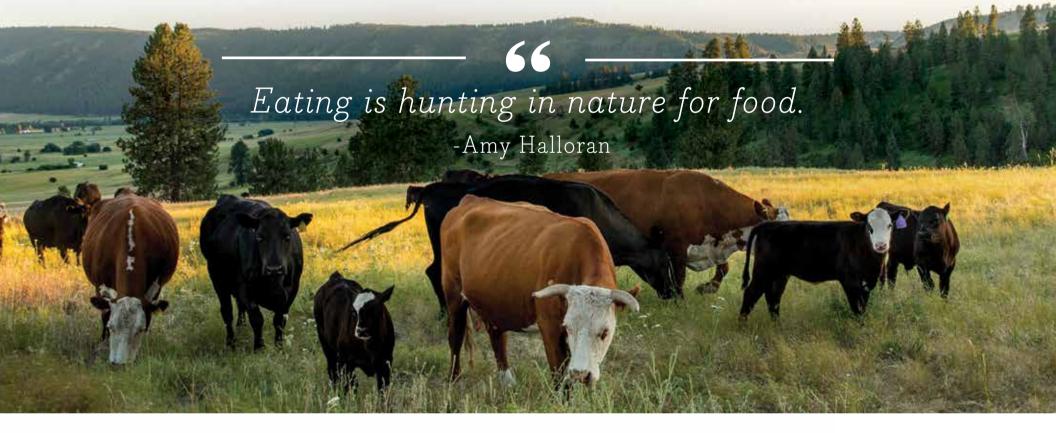


DEMONSTRATING

Stone Barns Center endeavors to create a culture of eating that supports agroecolgical farming—ways of eating and cooking that embrace what farms need to grow and do to be ecologically healthy.

Can people choose for themselves? Can we feel the weight of our decisions without anyone pointing a finger? Can we reach a point in our thinking—and our eating where we no longer need to be told what to do? -Dan Barber

Stone Barns Center released a collaborative study examining the grassfed beef market and hosted a one-day conference for more than 100 beef buyers, retailers, chefs and producers to discuss the study and literally taste the future of beef.



CREATING CHANGE MAKERS

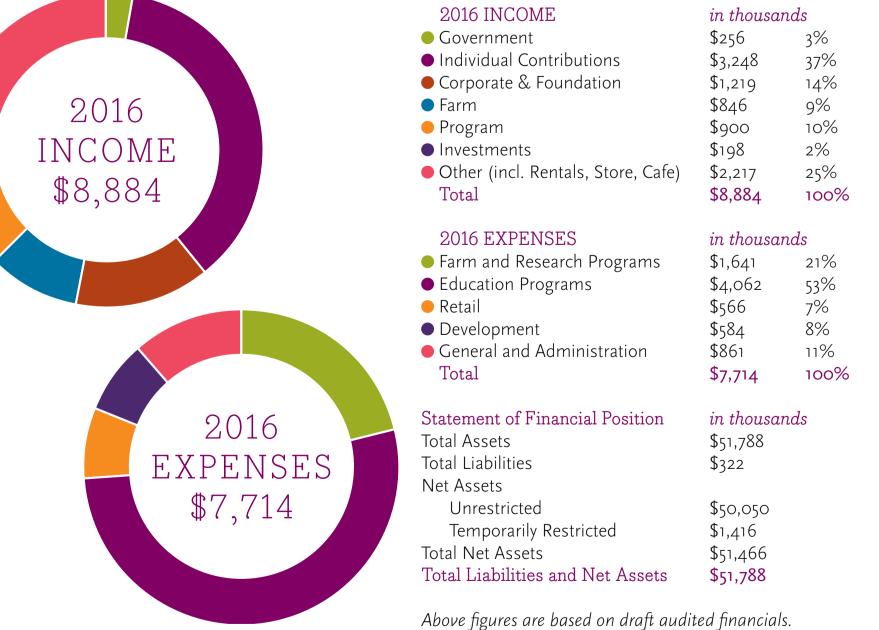
Stone Barns Center is expanding and deepening its work with high school students, in New York City and in four other cities around the country, empowering them to lead food-system change into the future.

It is essential for everybody who works in agriculture to reach out to students when they are still in high school. -Temple Grandin

> Originally designed to reach New York City public school students, Stone Barns Center's food studies program for high school students is moving into four cities: Los Angeles, Houston, Chicago and Miami.

In summer 2017, teachers are coming to Stone Barns Center for training while online curriculum units are built.

2016 FINANCIALS



\$256	3%
\$3,248	37%
\$1,219	14%
\$846	9%
\$900	10%
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For the fact is that if the land and the people are ever to be saved, they will be saved by local people enacting together a proper respect for themselves and their places. -Wendell Berry



stonebarnscenter.org