



# ANNUAL REPORT 2021-22

"Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious."  
- Ruth Reichl

It is such a privilege and honor to lead EATS. The opportunity to do what I love for my community is an incredible gift. The values that started our organization have grown into fabulous programs that educate and inspire our youth.

Our newest and noteworthy effort in schools paid off big time this year. We initiated our goal of district-wide lunchtime composting and our student community showed us that we can achieve it. Parley's Park and Jeremy Ranch Elementary Schools participated in projects where STUDENTS made a direct impact diverting more than 20,000 pounds of uneaten lunch to become renewable natural gas. We always tell the students, "The best place for your lunch is in your tummy; the second best place is in the compost bin."

Our 2021/2022 year saw some of our most impactful edible education. We taught more than 300 classes for over 300 hours of edible education, including our in-school garden lessons where our kids get dirty and connect to their food and our interconnected food cycle. In addition, our thriving after school cooking classes continue to empower kids to make their own healthy choices. They are developing essential life skills that will support them throughout their lives - nourishing their bodies to achieve their hopes and dreams.

EATS is always looking for new ways to inspire our community and it's YOUR ideas and feedback that help drive our mission forward. While we prioritize creating new organizational partnerships to gather data and input from the community, we want to know what YOU personally value and where you see opportunities for positive change! It's through our networking and story sharing that we understand how to fulfill needs and this ensures your generosity has a meaningful impact.



Thank you for growing healthier generations!

In gratitude,

Meaghan Miller Gitlin  
Executive Director, EATS



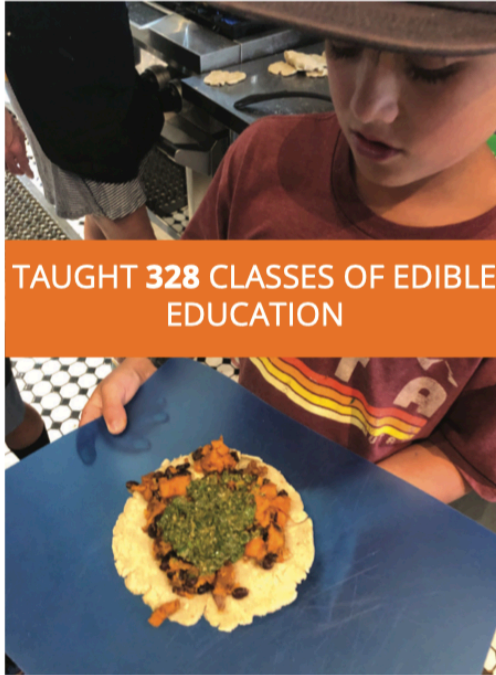




EATS is dedicated to empowering and growing healthy communities with fun, food, and nutrition advocacy.



DIVERTED **28,160 LBS** OF FOOD WASTE FROM THE LANDFILL



TAUGHT **328** CLASSES OF EDIBLE EDUCATION



PROVIDED **13,000+** EXTRA MEALS THROUGH BACKPACK SNACKS

PARTNERED WITH 22 LIKE-MINDED BUSINESSES, ORGANIZATIONS AND SCHOOLS



EDUCATED & EMPOWERED **5,200** STUDENTS

Our vision is a healthier generation empowered by nutritional knowledge and mindful of food sustainability.



# Neighbors Helping Neighbors

Charlene, our food security program coordinator and Community Liaison had been looking for additional volunteers for backpacks (weekend meals) bundling. EATS' Programs Manager connected her with a past volunteer whose response was immediate and enthusiastic.

Our volunteer, Haguit, asked if she could bring her 10 year old daughter along and of course we said, okay! They were great volunteers and it was really interesting to learn more about their family and her daughter's interests and aspirations. Haguit's daughter told Charlene her favorite subject was Science and that she wanted to become an astronaut someday.

A few weeks after that, Charlene was reworking a computer file to exclude personal information associated with participants in our supplemental food assistance program when she landed on Haguit's name. The same family that had come and helped pack backpack bundles were also a participant in our supplemental food program.

It was great getting to know them on a more personal level and realize that our organization gets to play a role in helping kids show up to school ready to learn.

*"It's really comforting knowing that as much as we give to our community, our community gives just as much back."* -



## Mexican Stuffed Sweet Potato

### INGREDIENTS

- 1 cooked sweet potato
- 1 cup edamame (without shell)
- 1 red pepper, diced
- 1 onion, diced
- 1-2 garlic cloves, minced
- 1 cup corn
- 1 15 oz. can black beans
- Toppings: avocado, salsa, taco seasoning (vegan option)
- Optional: shredded chicken or ground turkey with taco seasoning



### INSTRUCTIONS

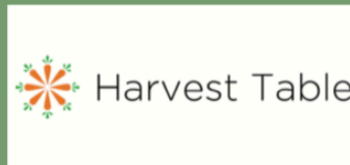
1. Warm a frying pan over medium-high heat. Add the oil and sauté onion and garlic for 1-2 minutes.
2. Add remaining ingredients (except sweet potato, avocado and salsa) and sauté another 2-3 minutes.
3. Sprinkle with taco seasoning to taste.
4. Add 1/2-1 cup topping to each sweet potato and add diced avocado and salsa to taste. For a little smaller portion, use just 1/2 sweet potato.

# MADE POSSIBLE BY

EATS Harvest Table is comprised of families who invest \$1,000 or more annually to support creative nutrition education and advocacy in the Park City community. When you join our Harvest Table, you take a seat with like-minded parents, foodies, and community members who help improve access to nutritious foods for children and families in our community. If you are interested in joining Harvest Table please visit [www.eatsparkcity.org](http://www.eatsparkcity.org).

## HARVEST TABLE MEMBERS

Allison & Frank Addante  
Anonymous x 2  
Cheri & Scott Beck  
Ann Bloomquist  
Mary Bourke  
Ben & Cassie Brown  
Courtney & Andrew Caplan  
Christopher & Vanessa Cella  
Lacey Compton  
Tim Daniels & Claire von Schilling  
Katy & James Easton  
Jason & Mary Ellis  
Alix & Rick Farnell  
Jeffery & Leslie Fischer  
Eric & Kris Graham



Dylan Gitlin & Meaghan Miller Gitlin  
Mark & Tiffany Lemons  
Erinn & Scott Maizlish  
Chris & Kelly Manning  
John & Kelsi Mellor  
Debbie & Franklin Morton  
Matt & Maren Mullin  
Simone Nixon  
Sarah Mangano and Brian Reeves  
Kelly & Vince Scott  
Bob & Sally Schram  
Sally Sorenson & Family  
Melissa & Michael Stock  
Lauren Tatsuno & Family  
Wojciechowski Family

## GRANTORS & FOUNDATIONS

Crocker Catalyst Foundation  
George & Dolores Dore Eccles Foundation  
Intermountain Healthcare  
New Earth Foundation  
Park City Community Foundation  
*88 & Sunny Fund*  
*Climate Fund*

*Community Fund*  
*Solomon Fund*  
*Women's Giving Fund*  
Park City Sunrise Rotary  
Rocky Mountain Power Foundation  
Joseph & Kathleen Sorenson Legacy  
Sorenson Legacy Foundation  
Vail EpicPromise

# AND YOU



## Your gift makes an impact!

- \$1,000 - Join our Harvest Table
- \$500 - Prevents 88.5 lbs (.05% metric ton) of CO<sub>2</sub> from our atmosphere
- \$250 - Grow 22 lbs of fresh food or provide 125 meals to kids
- \$100 - Provide 50 meals to kids

Impacts listed are for illustrative purposes only