How do I even attempt to capture our work over the course of a school year? Teaching 800+ lessons during the school day, running 170+ after school programs in the Spring and Fall, sowing 37,000 seeds to provide seedlings for each of our seven individual Teaching Farm sites, providing nine high school students with 3,500 hours of work in our paid Internship at Woodlawn High School—all of this happens because of the energy, time, sweat, care, and hard work our 34 person staff invests. Last year marked the third year of our paid Internship program and my third year as the Executive Director. When I joined Jones Valley Teaching Farm, I remember all of us—staff that is still with us and staff that has since moved on—expressing the need to create paths of leadership for the young people we work with in Birmingham City Schools. As our first class of Interns began to graduate and explore their next steps, we saw an opportunity to make our work even better. The plan? Begin a 2-year Apprenticeship with full-time salary and benefits and hire the students that graduated from our Internship program at Woodlawn High School. I happen to be writing this letter on the one-year anniversary of Jerick and Zee’s first day with us. Since then, we’ve added three additional Apprentices and one of those three recently accepted a permanent position as an Instructor at one of our school sites. We’ve also added an Apprenticeship Coordinator position to connect professional, educational, and personal development opportunities. This is significant for our organization because not only does it give us additional capacity for the work, but each one of our Apprentices are connecting with each student at each of our schools, helping develop curriculum, growing and harvesting crops at our Teaching Farms, running after school programs, and assisting with the direction of the organization as we grow and evolve. We are pulling up a seat to the collective table and proving that even a small nonprofit like ourselves has a role to play in the employment of young people in our community. We are also watching young people across all of our sites and grades change the trajectory of Jones Valley Teaching Farm (and our larger community). And yes, the path to leadership looks very promising in so many ways.

Amanda Storey, Executive Director

BOARD OF DIRECTORS
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Our vision is for all students to have a transformative educational experience using food, farming, and the culinary arts as a foundation for learning.

We believe in the power of food.
Jones Valley Teaching Farm celebrates and nurtures the distinct talents that each member of our staff brings to the table, classroom, and Teaching Farm.
Our district has this rich partnership with Jones Valley Teaching Farm that allows for our students to have a curriculum-based experience where they are not only in the classroom but in the classroom that’s not brick-and-mortar, in the field, literally in the soil, so they’re engaging in real-life experiences.”

—Dr. Lisa Herring, Superintendent Birmingham City Schools

**PARTNER SCHOOLS**

Since the establishment of Good School Food in 2012, Jones Valley Teaching Farm has expanded to include six unique Teaching Farms located on elementary, middle, and high school campuses. Five Teaching Farms are located in the Woodlawn community, giving students an opportunity to participate in Good School Food from preschool through graduation.

**DOWNTOWN CAMPUS**

In 2007, Jones Valley Teaching Farm established the Downtown Campus on a three-acre block in the Central City neighborhood of Birmingham. With rows of crops visible from interstate overpasses and skyscrapers, the Downtown Campus is a beacon for individuals who are passionate about food and farming. On this site, we first explored how food-centered programming could complement classroom instruction.
Many people don’t know about our headquarters located on 1st Ave N. in Woodlawn. The central office houses space for development, operations, and education team members. We have a large central workspace for staff meetings, flexible workstations for instructors and farm staff, a large pantry and a dishwashing station for culinary lesson supplies, a washer & dryer, printing equipment, an area to receive and distribute program materials and groceries, storage for seeds and farm tools, and even space to keep our inventory of event items like candles, tablecloths, and signs organized.
We believe that farming is an intellectual activity. Whether selecting seed varieties, planting, cultivating, or harvesting, we strive to be thoughtful stewards and to engage students of all ages in the care of our Teaching Farms. With year-round programming in mind and the need for a consistent flow of high-quality produce, our farm staff and Instructors create crop plans with a focus on seasonal diversity, innovation, and soil health.

POLLINATORS & PESTS

Pests and disease are natural and expected in farming and gardening. At Jones Valley Teaching Farm, we value our sites as rich habitats, especially for our pollinators. We believe that overall plant health is greatly influenced by soil quality. Annual soil testing and adjusting for balance is our most important line of defense against pests and disease. When we seek to control crop damage from persistent pest and diseases we look to use methods that are the least disruptive to the ecosystem and rely on solutions approved by the Organic Materials Review Institute.

CROP VARIETY

Our staff and students choose varieties like “Deep Purple” carrots and “Sun Gold” cherry tomatoes, selecting for the best flavor, and unusual characteristics to boost curiosity and satisfy customer demands. Prioritizing varieties that ripen during the school year, each of our sites feature a range of perennial fruit plantings from familiar apples to exotic Asian persimmons. Each site maintains a wide selection of herbs for use during culinary lessons and an array of annual and perennial flowers to brighten our spaces, encourage pollinators, and enhance instruction.
Jones Valley Teaching Farm's Good School Food program is an educational model rooted in academic standards and implemented in partnership with Birmingham City Schools.
DURING SCHOOL

Each day, Jones Valley Teaching Farm Instructors arrive on school campuses equipped to teach, farm, cook and build with students. Throughout the school year, Instructors collaborate with Birmingham City School teachers at every grade level to develop cross-curricular lessons and projects that use food as the foundation for learning. This dynamic, hands-on curriculum brings concepts to life in science, math, social studies, English language arts, and more.

ELEMENTARY & MIDDLE SCHOOL

In the warm months, elementary and middle school students went outside to participate in lessons on the Teaching Farms that complement and expand what they are learning in the classroom.

• Third grade students completed lessons on force, motion, and simple machines. After learning about various simple machines and how they make work easier on the farm, students were challenged to design and build a complex machine using limited materials.

• Eighth grade students explored the Teaching Farm to answer the question “How do humans affect the environment?” Based on their observations, students determined whether humans have a positive or negative impact on the natural world and crafted argumentative essays to support their claim.

In the winter, Good School Food moved indoors as students mastered content by exercising culinary skills in the classroom.

• Third grade students made a chili and practiced fractions as they chopped vegetables to add to the pot.

• Fifth and sixth grade students learned about the origins of Soul Food and its role in the Civil Rights Movement while preparing dishes including collard greens, grits, and chow chow.

HIGH SCHOOL

This school year, over 50 students enrolled in environmental science classes lead by Program Director, Scotty Feltman and used the Teaching Farm at Woodlawn High School as a living laboratory. Beginning in November, students had the opportunity to explore the nutrient cycle by studying the importance of soil health, the needs of worms, and the basics of composting. Using this knowledge, student groups designed and built worm bins for vermicomposting. This method of composting uses worms to break down vegetable scraps creating healthy compost. The completed vermicompost bins are utilized on the Teaching Farm at Woodlawn High School, so that scraps from the farm and kitchen can be composted and continue to add nutrients back into the soil! To read more, visit www.jvtf.org/vermicompost.
AFTER SCHOOL

On Teaching Farm sites, we host robust, free after-school programming opportunities where students work together as they grow, cook, and share the harvest.

MARKET CLUB

In Market Club, teams of students at each of our elementary school sites sell produce to teachers, parents, and community members during the Fall and Spring semesters. Students work as a team, practicing math skills and communication skills as they gain confidence through customer interactions. (Follow us on Instagram & Facebook to get updates about seasonal market days and times.)

VEGGIE BAGS

At W.E. Putnam Middle School, Market Club students curate “Veggie Bags.” Students are responsible for harvesting a majority of the produce themselves and packing each bag. Veggie Bags contain 3-4 varieties of vegetables each week for $8 per bag. Customers who subscribe in advance pick up bags on Friday afternoons. This year, Market Club students packed almost 100 Veggie Bags.

HIGH SCHOOL

Led by Teaching Farm Apprentice Shundria Mack, the Farm Club at Woodlawn High School gathered on Wednesday afternoons through the Fall, Winter, and Spring. Students spent time tending crops in the field and mastering culinary techniques from sautéing to baking. The Farm Club produced a plant-based menu of fresh and tasty samples for the opening day of the Farm Stand at Woodlawn High School.

FARM CLUB

ELEMENTARY & MIDDLE SCHOOL

During Farm Club, students earn badges as they gain new skills related to farming and culinary expertise.

- Bug Detective: Students set out to observe insect activity on the Teaching Farm, learning to identify pests like aphids while creating welcoming, vibrant environments for beneficial insects including ladybugs and bees.
- Happy Harvester: Students learn how to harvest various crops. As they develop proficiency, they become responsible for preparing the harvest station, processing and packing produce, and maintaining records including the weight of the harvest.
- Knife Whiz: Students practice how to safely hold and use a youth-friendly, serrated knife. As they demonstrate mastery of the basics, they advance to make cuts using different techniques including dicing, mincing, and chiffonade.
During the Summer of 2018, Jones Valley Teaching Farm Instructors collaborated with summer learning initiatives held on 6 partner school sites.

- Students at Avondale Elementary participated in the Brain Forest Summer Learning Academy and visited the Teaching Farm to play “Plant Adaptation BINGO,” exploring the different ways that plants have adapted to survive.
- Students at Glen Iris Elementary participated in Birmingham Regional Empowerment and Development Center’s summer camp and wrote poems about the “rainbow bouquets” they created from flowers in the Teaching Farm.
- Students at Henry J. Oliver Elementary participated in the Summer Advantage program and harvested fruits, vegetables, and herbs to make a variety of culinary treats, like quick pickles, peach crumble and fresh pasta sauce.
- Students from Tuggle Elementary’s ELD Summer Camp visited W.E. Putnam Middle School’s Teaching Farm and observed beneficial insects in the wild before crafting inventive insects of their own using modeling clay.
- Students from Hayes K-8 school enrolled in UAB Children’s Creative Learning Center took notes on their observations on the Teaching Farm and tasted ripe, summer fruit crops like blackberries.

In the Spring of 2018, Jones Valley Teaching Farm received a grant through the Healthy Food Financing Program from the Alabama Department of Economic and Community Affairs for a Farm Stand at the Woodlawn High School Teaching Farm. Soon after, middle school students from W.E. Putnam Middle School and C.W. Hayes K-8 school were invited to the Woodlawn High School Teaching Farm to participate in Camp Grow, a summer program with a focus on the Design Process. Students worked in small groups, led by Teaching Farm Apprentices Jerick Hamilton and Zee Wilson. Camp Grow’s ultimate goal was to have students design a structure that would serve as a Farm Stand at Woodlawn High School.

During the Fall, the students’ final designs were taken to ArchitectureWorks, where they were combined and actualized into a blueprint. On May 2nd, Jones Valley Teaching Farm hosted a grand opening celebration for the Farm Stand. Woodlawn High School’s Farm Club prepared tasting samples using a variety of Teaching Farm Produce and W.E. Putnam Middle School’s Market Club hosted a cooking demonstration lead by Teaching Farm Apprentice, Telvin Caples.
In addition to continuing our annual Pre-K-12th grade Good School Food education model, Jones Valley Teaching Farm added an important dimension to the scope of our work with the introduction of the paid Internship at Woodlawn High School in 2015. In 2018, we took it a step further to grow and sustain youth employment opportunities with the launch of the Teaching Farm Apprenticeship.
RECRUITMENT

Each spring the current class of Jones Valley Teaching Farm Interns lead the hiring process for the following year’s cohort. This is an important element of the student-centered culture at Jones Valley Teaching Farm. Interns take the responsibility of passing the torch very seriously and approach each turn in the process with thoughtfulness and care. Prospective Interns are asked to submit a copy of their transcripts, a letter of recommendation from a teacher, and a resume, if possible. Applicants are interviewed by current interns and a Jones Valley Teaching Farm senior staff member. At the conclusion of each interview, Interns offer constructive feedback about each applicant’s performance. The interview team looks for applicants who are community-focused, have a natural curiosity, and are open to learning new things.

INTERNSHIP

This year marked the third year of our High School Internship program which employs students while they earn course credit. Juniors and Seniors participating in the career tech program at Woodlawn High School are eligible to apply for the Internship. Working closely with Farm Manager Mohamed Jalloh, Interns are engaged in all aspects of production throughout the year from planning what crops to grow on the 2-acre Teaching Farm to determining the best strategies for marketing produce at the Farm Stand.

“The Teaching Farm has impacted me personally by widening my aspirations in life and assuring me that anything is possible. I was such a shy spirit joining this establishment, but the fact that they have taught me so much within these last two years, I want to learn even more on my own. Jones Valley Teaching Farm has molded me into a greater person than I was before, mentally and physically. They have mentored me and kept me focused on every goal that I wished to set as a farmer. I’m just so glad that I can be able to work with new interns in my senior year and teach them as I was taught and simply carry on the farm family tradition.”

— Tiara Hawkins, second-year intern
APPRENTICESHIP

Jones Valley Teaching Farm created the Apprenticeship Program in June 2018 as a platform for educational opportunity, talent development, and workforce preparedness. Open to Interns who successfully graduate, the Apprenticeship provides young adults with a full-time position up to 2 years.

In June 2018, Jones Valley Teaching Farm launched the Apprenticeship Program as a natural progression of the Internship. Open to Interns who successfully graduate from Woodlawn High School, the Apprenticeship is a pipeline for post-graduation employment opportunities. The Apprenticeship incorporates training and education around financial literacy, leadership development, and entrepreneurship. Young adults have immediate stability through an annual salary that is in line with the state’s per capita income, health insurance, and access to post-secondary enrollment assistance.

The Apprenticeship Program is unique in that it uses food as a foundation not only for addressing the community’s health and nutrition needs, but also to serve as a platform for talent development. Apprentices contribute to Jones Valley Teaching Farm’s overall mission and success, serving in many capacities as they develop relationships and positively impact students who may one day become Interns themselves. The Apprenticeship also provides stability and a ready workforce for our organization and community. Apprentices will leave the program with up to two years of full-time work experience and be immediately prepared to continue within our organization or to transition to full-time college enrollment or employment with another organization.

A DAY IN THE LIFE

We often get asked the simple question “What does a typical day look like?” The answer is, every day at Jones Valley Teaching Farm is different and our plans can change as quickly as the weather. Below is an outline of a day in the life of Teaching Farm Apprentice Corniqua “Nene” Murphy from the Spring semester of 2019.

8:00 a.m. Load up the farm truck with freshly harvested produce and flowers from the Downtown Campus and deliver to Instructors at each site for Market Clubs.

1:00 p.m. Assist with 7th grade science lessons at Hayes K-8 School. Today we are learning about ecosystems! Students examine decomposers from the Teaching Farm (fungi and earthworms) and discuss their importance in the food chain.

2:30 p.m. Help clean up lesson supplies. Begin preparing snacks for Farm Club.

3:00 p.m. Students arrive for Farm Club. Today we are cultivating raised beds so that our plants can thrive! After that, students earn Happy Harvester badges by harvesting collards.

4:00 p.m. Supervise veggie chopping and demonstrate how to saute collard greens. Once it’s cooked, it’s time to sit down and talk about what else students want to learn in Farm Club.

5:00 p.m. Wave bye to Farm Club students. Take a final lap around the Teaching Farm to collect and store forgotten tools, lock up and head home!

“THAT’S INCREDIBLE SKILL DEVELOPMENT [THROUGH THE APPRENTICESHIP PROGRAM AT JONES VALLEY TEACHING FARM] THAT’S TOUGH TO REPLICATE ANYWHERE. BUT THE FACT THAT THEY DO IT IN A WAY THAT IS CREATIVE AND ENGAGING, ENGAGES THE MIND AND THE BODY, IS REALLY APPEALING. AND I THINK THAT THEY’RE GOING TO GENERATE THE TYPE OF TALENT THAT WON’T JUST BE GROWING VEGETABLES DOWNTOWN; THEY’LL BE GROWING BUSINESSES.”

— Josh Carpenter, Director of Economic Development, City of Birmingham
OUTREACH

VOLUNTEERS

Volunteer opportunities are available to individuals and to organized groups of college affiliates, corporations and civic groups. Individuals are welcome to attend our seasonal open volunteer hours held 9:00 a.m.-12:00 p.m. and 2:00 p.m.-5:00 p.m., Tuesdays and Fridays, from March through November on the Downtown Campus. Volunteer groups are accepted on a case-by-case basis year-round.

If you or someone you know is interested in volunteering, contact us at volunteer@jvtf.org.

PRODUCTION INTERNSHIP

The Production Internship is a seasonal opportunity for a select number of dedicated adult volunteers to learn and practice a variety of skills related to urban farming and small-scale mixed vegetable production. Individuals commit to volunteering over 15 hours each week through a Summer or Fall term. As Production Interns support the day-to-day operations of the Downtown Campus, they receive structured lessons with a focus on soil preparation, crop care, harvest, and marketing.

For information about the Production Internship, contact volunteer@jvtf.org.

COMMUNITY GARDEN

The southwest corner of the Downtown Campus is home to Jones Valley Teaching Farm’s community garden. Plots are available to individuals who live and work nearby. Gardeners contribute a small amount each year towards the cost of maintenance and materials.

For information about the community garden, contact communitygarden@jvtf.org.

A group of students from Appalachian State University spent their entire spring break working on our Downtown Campus. They helped get the farm ready for a successful spring by raking beds, setting up irrigation, and mulching.

Twice a year, the Downtown Campus staff host Planting Days. Snacks are provided to fuel the work and conversation, and gardeners have access to a fresh supply of compost and a wide variety of seeds and vegetable transplants.
Our annual Twilight Supper is a significant event that fuels the growth of Good School Food and raises national awareness and support for the mission and work of Jones Valley Teaching Farm.

13th Annual Twilight Supper

The 13th Annual Twilight Supper was an unforgettable night featuring an impressive line up of award-winning chefs, mixologists, and entertainment. The night began with remarks from Dr. Lisa Herring (Superintendent, Birmingham City Schools) as guests indulged in the artistry of Feizal Valli and Rachael Roberts of the Atomic Bar & Lounge (James Beard Award Semifinalist Outstanding Bar Program 2018). At the table, guests savored a creative menu from Chef Joseph “JJ” Johnson (James Beard Award Semifinalist Rising Star Chef of the Year 2015) and pleased their palate with treats from Chef Dolester Miles (James Beard Award Most Outstanding Pastry Chef 2018). The evening concluded with dancing and fun led by New York City DJ, C. DeVone.

Twilight Supper Series

Due to the high demand for tickets to our annual Twilight Supper and our commitment to connecting the magic of the Twilight Supper to a larger community audience, Jones Valley Teaching Farm announced the launch of the Twilight Supper Series presented by PNC Bank. Modeled after our annual fundraiser, three seasonal dinners were hosted featuring award-winning chefs in unique locations in and around Birmingham.

November 17
with Chef Bill Briand
(Executive Chef, Fisher’s)

February 21
with Chef Frank Stitt
(Owner/Chef, Bottega, Bottega Cafe, Chez Fonfon, Highlands Bar & Grill)

April 27
with Chef Andrea Griffith
(Executive Chef, Pursell Farms)
Gather is a grassroots fundraising initiative where individuals volunteer to host a meal in their own style that celebrates and supports the work of Jones Valley Teaching Farm.

**HOSTS**
- Alesha Hardin-Osburn
- Lane & Rachel Estes
- Ann Taylor Pittman
- Dr. Michael Wilson
- Candace Higginbotham
- Ellise Mayor
- Trevor & Anna Newberry

If you’re interested in hosting a Gather dinner, please contact gather@jvtf.org for more information.

**GLEN IRIS COMMUNITY GATHER**
Glen Iris Elementary School Principal Dr. Wilson and JVTF Instructor Alder Fercose hosted a successful Gather dinner for the Glen Iris community! Chef Roscoe Hall prepared a delicious meal. $1,100 was raised to support our Good School Food Program.

SOW is a capital community investment opportunity. As members of the SOW community, these families support the mission and work of Jones Valley Teaching Farm through a multi-year financial commitment and provide meaningful connections to aid in our success.

**SOW FAMILYs**
- Beth & Chandler Bailey
- Carmen & Trey Echols
- Liesel & Will French
- Mary & Braxton Goodrich
- Kate & Ford Hamilton
- Shannon & Ted Holt
- Tabitha & Adam McClain
- Amy & Danny McKinney
- Lee & Robert Methvin
- Elizabeth & Andrew Pharo
- Sarah & Dave Stewart
- Heidi & Jason Teter
- Sue & Nick Willis
- Caroline & Tom Yeilding

If you’re interested in becoming a SOW member, please contact info@jvtf.org for more information.
In January of 2019, a Purple Martin house was installed on the Teaching Farm at Avondale Elementary School and funded by Birmingham Audubon Society.
2018 INCOME

- Corporations: 9%
- Foundation & Civic: 37%
- Federal/National/State: 19%
- Fundraising/Individual Giving: 32%
- Program Generated Income: 3%

2018 EXPENSES

- Program Services: 75%
- Supporting Services: 11%
- Fundraising & Development: 13%
- Capital Campaign: 1%

VISIT WWW.JVTF.ORG/DONATE OR TEXT JVTF TO 41411 TO DONATE