On behalf of the Board and Staff...

Highlights of 2011

Sustainability Summer Camp

Herbal Healing

Pepper Festival

Chef Challenge

Slow Money NC

DIY Workshops

Solar Double Cropping

Sustainable Biodiesel Summit

Join Us
The **Amazing Pittsboro Pepper Festival** began with a real need for collecting seed data in order to grow the very best sweet peppers. 4 years ago we gathered under a tent with 50 folks, some clipboards and Angelina brought over some food. The beautiful displays of over 50 varieties of peppers were even **irresistible** to the children.

With the help of Briar Chapel, the next year included the Howie Dewitt band, a dozen Chefs and we raised some money for Piedmont Biofarm’s seed research and Abundance operations. 3rd year, we went pepper wild with a King and Queen, Holy Ghost Tent Revival, more Chefs and 500 people came out, not to mention the pepper beer! This year, we grew out of our space, moved to the new park @ Briar Chapel and included **25 Chefs, 12 Grassroots Organizations and 1000 folks!** **Local Food** is becoming a real mainstream part of our lives. We truly thank everyone that volunteered, sold tickets, sponsored and participated! (And the Kings and Queens, of course!) The planning for the 5th Annual Pittsboro Pepper Festival is already underway.
On behalf of the Board and Staff...

A Year of Abundance

It seems that life just gets more interesting and intriguing with every year and 2011 was no exception. Abundance began the year with a worn out and tired staff. Sometimes it gets overwhelming with all the projects and tasks at hand. With a little help from our Board of Directors, our partners and collaborators, we started gaining steam and pulled off an extremely satisfying program: Chatham Chef Challenge. We brought in 3 Celebrity Chefs, Chef Jimmy Reale, Chef Colin Bedford and Chef Gregory Hamm. The challenge was to create a new menu with lots of fresh vegetables, abide by the strict USDA guidelines and make it doable for the 17 Lunch Teams. Oh, and make sure the 8000 kids loved it.

The challenge was exceeded and it was a win-win-win. The lunch staff stepped up to the plate, the kids cheered and the Chefs outdid themselves. We couldn’t be more thrilled to head into our second year and take it even further.

After that, we started planning for the first Sustainability Summer Camp in which half of the kids were on scholarship. We packed in the activities, the local food fresh off of the farm, the biodiesel making, seed saving, learning about soils and water, green building and we ended the week by cooking pizza in the outdoor pizza oven and hosting a big celebration!

The DIY Sustainability Workshop Series really took off this year.

It’s amazing how the workshops really hit their stride with a ton of work by Camille and a team of instructors and volunteers. We are expanding in 2012 and will keep you posted!

New Talent to Abundance!

One of our biggest excitements this year was adding Jenny Schnaak to the team. An honour student from Elon University, she has added her writing skills, her exuberance for life, her love of kids and her love of sustainability to the organization. Both kids and adults alike start putting the pieces together!

We continued Sustainability Tours and added an Healing Garden, Solar Double Cropping and Aquaponics to the mix...just to keep things fresh! 😊

Pepper Festival was a huge hit, Slow Money NC took off and our Fiscal Sponsorship partnerships continues to increase helping us to forward our mission of “building our local foodshed, modeling renewable energy and inspiring community.”

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“...the Abundance Foundation folks pulled off a feat. Makes me proud to be a Chathamite.

Thank you for doing what you do.”

Kerstin
With 6 years under our belt, The Abundance Foundation is strengthening the foundation of the organization including internal systems, financial savvy, Board of Directors diversity, Staff management and general non-profit knowledge. The internal systems are less sexy to talk about, but crucial for long term viability. We grow each year in a nice, but conservative manner. From $22,700 in 2006 to $257,000 in 2011, we are proud of our progress as we continue learning and growing.
We could not have accomplished our goals this year without the staff, board, many partners, instructors and volunteers that make up The Abundance Foundation. A huge thank you to you all.