On behalf of the Board and Staff...

**Highlights of 2012**

- **Chatham Chef Challenge**
- **Sustainability Summer Camp**
- **5th Pittsboro Pepper Festival**
- **DIY Workshops**
- **Slow Money NC**
- **Pickard's Mountain Eco-Institute**
- **Pecha Kucha**
- **Sustainability Tours**
- **Join us!**
Kids’ Summer of Sustainability

In 2012, we had 18 kids from ages 8-15 attend our 5 full days of sustainability summer camp to learn about renewable energy sources like biodiesel and solar power, sustainable agriculture, cooking, plant identification, green building and more. Of those 18 kids, 14 of them were underserved youth from low-income families from around Chatham County with the help of collaboration with Hispanic Liaison and Chatham County Together, and camp scholarship funding from Clif Bar Family Foundation, Groupon Grassroots Campaign, and a couple individual donors. This year, we focused on bringing to camp at-risk youth and kids from underserved communities around Chatham County. With the help of Clif Bar Family Foundation, Groupon and numerous individual donors, The Abundance Foundation raised enough scholarship funding to bring 15 kids to camp! (5 over goal!) The summer camp made it a primary goal to provide multiple support mechanisms for youth through mentorship from our numerous energetic, very knowledgeable and experienced camp counselors. In most cases, it was the one-on-one attention from the counselors that made the most positive, lasting impression on the campers.

Next summer we would like to expand on the concept of “re-wilding” kids by teaching them functional skills such as basic carpentry, foraging, gardening, cooking, repair and reuse, basic mechanics, contributing to a local economy, and other activities helpful in instilling personal growth and confidence, and strengthening individuals to serve their community. At The Abundance Foundation, we believe empowering all individuals is the first crucial step to life-long health, happiness and overall community resilience in harmony with nature.

“They taught us so many great things there, but two of my favorite classes were about green building and learning about edible plants around the farm. They also taught us about aquaponics, vermiculture, farming and solar power. The classes were not like normal school classes, they were very fun and interesting. At lunch we got to help cook and prepare our meals and set the food out buffet-style.” – Zoey Wisniewski (camper, age 8)
On behalf of the Board and Staff...

**NC’s Greatest Feast in Sustainable Agriculture**

This year, the hottest, yet sweetest place to be on October 14th was our 5th Annual Amazing Pittsboro Pepper Festival with its biggest ever turnout of 35 local chefs and brewers, 15 grassroots organizations and 1,000 total folks in attendance to celebrate the sustainable agriculture and slow food of the North Carolina Piedmont!

The Pittsboro Pepper Festival has grown considerably from its humble beginnings as a simple pepper tasting event for Farmer Doug Jones’ seed saving and pepper breeding research. Five years ago, just friends and family showed up at the early-fall gathering, held at Pittsboro’s Piedmont Biofuels Eco-Industrial Plant (a.k.a. “The Plant”). Last year, the festival reached new heights as it moved to a larger venue at Chatham County’s Briar Chapel in order to accommodate Pepper Festival’s growing popularity with the Piedmont’s locavores and loyal hot pepper-seekers alike. This fall marked the 5th Annual Pittsboro Pepper Festival on Sunday, October 14th, 2012 from 3-7pm at Briar Chapel Community Park.

With the likes of 35 local hotshot chefs, brewers, farms, foodies and families coming together in the name of local food and sustainable agriculture at this year’s Pittsboro Pepper Festival, it is without a doubt North Carolina’s premiere local food festival of the season.

The Pittsboro Pepper Festival aims to spread the superfood power of regional peppers while promoting local food, fun, and community. All proceeds from the Pittsboro Pepper Festival go toward sustainable agriculture education and research in the Piedmont of North Carolina through The Abundance Foundation and Piedmont Biofarm.

At the festival, chefs from Raleigh, Chapel Hill, Durham, Cary, Greensboro, Carrboro and Pittsboro choose from a wide variety of heirloom local peppers (everything from sweet to hot!) to create their most creative pepper dish or drink to serve in person at the bustling festival.

Pepper Kings and Queens, kid’s activities, and a community of local food lovers, sustainable agriculture activists and sustainability educators will be a part of the event. Fun for the whole family includes a Vegetable Circus, hula-hoops, face painting, and the return of the legendary big bubbles on the green. Musical entertainment provided by The Free States, Justin Johnson, and Diali Cisshoko & Kairaba!

If you’re a voracious local foodie, a supporter of North Carolina’s sustainable agriculture or just enjoy good music and a cold beer, don’t miss the 6th Annual Amazing Pittsboro Pepper Festival!
“It was a tremendously rewarding experience to work in the Chatham County School system with the Abundance Foundation in working towards teaching our children that healthy food can be fun and tasty. The entire process was well-organized and well-received, from the planning session with Cafeteria Managers and the County Dietitian, to the instructional classes held at the local Community College, to the day we spent riding from school to school to talk to the kids and experience their smiles first-hand. I will gladly participate again and look forward to participating again in the future, hopefully with a more lasting reach.”

Jay Pierce
Executive Chef
Lucky 32 Southern Kitchen
Greensboro & Cary, NC

During our 2012 Chatham Chef Challenge, our farm-to-school initiative in Chatham County, local chefs, cafeteria staff teamed together to serve 17,400 healthy, delicious and creative school lunches in all 17 Chatham County Public Schools.

Last year we sourced 4080 lbs of local sweet potatoes from C.V. Pilson Farm in Moore County for our 2012 Chatham County Chef Challenge to support Farm-to-School lunches! We’re back at it again this year bringing chefs, farmers and fresher ingredients into all 17 Chatham County School cafeterias!
Our 7th year of Abundance Foundation work continues to be amazing...

Looking back over the year is always a treat. 2012 was epic. We continued outreach and education of sustainable agriculture and renewable energy and we went even deeper. We learned that while teaching our youth the importance of these subjects, we were learning more about the trials and tribulations the kids go through on a daily basis. Due to our immigration laws, some families cannot go outside of their homes much less their community without fear of being separated from their children, spouses, mother or fathers. Some families have never tasted a blueberry. We teach environmental conservation and stewardship while they are surviving day to day. It’s all important and it all needs to be addressed.

Farm to School

Abundance is fortunate in that collaboration is at the heart of our strength. It has been such a gift to work with Superintendent Logan of the 17 Chatham County Schools and with the nutrition and lunch staff to facilitate more local and fresh foods in the lunch program. The generous Chefs took time out of their extremely busy schedules and helped guide us all with creative solutions to a very complicated system. Chef Colin Bedford, Chef Jay Pierce and Chef Gregory Hamm bent over backwards to make this years “Chef Challenge” a huge success. The payoff for us is going into the cafeterias and seeing the happy children and the proud lunch staff with their culinary accomplishments.

The 5th Annual Pepper Festival

Evidently, peppers are just sexy. It’s our tool to educate and create community around sustainable agriculture and it works. The event gets bigger every year. We thank all the Chefs that worked with the local food to make the best dishes ever and the non-profits that are working together to make central NC one of the richest areas in the country for growing small farms and healthy lifestyles.

Climate Change Adaptation

As we peek into 2013, we see climate change action and local solutions as our focus. We look forward to the challenge.

With gratitude and abundance,

Tami Schwerin
Executive Director
On behalf of the Board and Staff...

2012 Financial Update

Abundance branched out this year by working in Alamance County with Burlington’s Food Cooperative, Company Shops on DIY Workshops. We learned that it’s a challenge to fill all the workshops unless the topics are extremely relevant or esoteric.

A very big part of our financial picture is our partnerships with our Fiscal Sponsorship organizations. The biggest being Pickards Mountain Eco Institute. We are happy to be a part of creating their new Commercial Kitchen and we thank everyone that is helping to make this happen. $80,000 went into leasehold improvements. Big thanks goes out to Giles Blunden for all the work and wisdom he is contributing. Megan Toben continues to lead this lovely organization. Daisy their cow is pregnant and due any day!

Our Pepper Festival is the biggest event of the year and cost $30,043, revenues were $32,325. We thank everyone for making this the biggest total year yet ($328,434 up from $268,550 last year). For past year’s financial information and 990’s click here.

2012 Income: $328,434.42

2012 Expenses: $314,726.81

pie charts showing income and expenses. Photo by Patrick Sinclair
On behalf of the Board and Staff...

Thank You for your support!

9th Street Bakery
Kristian Akin
Elizabeth Anderson
Howard Anderson
Angelinas Kitchen
Artspossible
Baguetteaboutit
Wade Barber
Megan Bendson
Benjamin Vineyards and Winery
Giles Blunden
David & Emily Boynton
Bradshaw & Robinson
Briar Chapel
Shannon & RICK Bueker
Cackalacky
Karen Calhoun
Michael Calloway
Marshall Cannon
Carolina Brewer & Grill
Carolina Ground
CCCC
CE Group
Jean Chapman
Chatham Audio
Chatham Economic Development Corp
Deborah Chay
Philip Clampitt
Clif Bar Family Foundation
Rudolf and Francesca Colloredo-Mansfeld
Company Shops Market
Cook for Good
Kate Cook
Keith Cook
Lisa Cook
Country Farm & Home Supply
Nancy Creamer
Elizabeth Cullington
Diane Daniel
Mary DeMarre
Lisa & John Dion
Elizabeth Dubose
Corinne Dunn
Durham Ice Cream Company
ECO
Rebecca Edman
Barbara Elsner
Lori Enney
Feather Foundation
Fenwick Foundation
Paul Finkel
Kersten and Frank Fitzgerald
Owen Fitzgerald
Chapman Fitzgerald
Dianne Ford
Judith Fortney
Fullsteam Brewery
Garlick Murray Family Practice
Teri & Chris Genti
Anne Granath
Groupon
David Hamilton
Lynn Hayes
John Heuer
Mark and Carol Hewitt
Alice Hinman
Hogan Family Foundation
Hornblow Foundation
Daniel Kadis
Catherine Kielar
David and Susan Keese
Kimley-Horn & Association
Cornelia Kip Lee
Frank and Ellen Cassilly Konhaus
Kathryn Kross
Krombach Dunn Pappalardo & Turchetti CPAs
Lambein Foundation c/o Northern Trust
Larry’s Beans
Leah Millar
Virginia Lennon
Barbara Lorie
Loving Heart
Meagan Mariano
Martine Darmon Meyer
Gregor McElvogue
Terry McManus
Douglas and Elizabeth Miller
McCayne Miller
Jan & David Misenheimer
Stephanie Morrison
ChirbaChirba
NC Warn
Network for Good
New Hortonz Trading Co
Aaron Newton
Jane Norton
Mike Ortosky
Barry Pawson
Gary Phillips
Piedmont Biofuels Industrial
Alicia Ravetto
Collier Reeves
Elizabeth Reid
Richard Renner
Anna Louise Reynolds
Sally Robertson
Rolander Family Foundation
Matt Rudolf
Russell Goetcheus & Associates
Sanford Construction
David Schnaak
Jenny L Schnaak
Neil Schnaak
Jeremy Scott
Sides Contracting Co.
Christina Shi
Patty Shipman
Southern Energy Management
Randall Stagner
Don Stewart
Strowd Roses
Jane Sugarman
Sweet Oven Bakery
Charles Sydnor
The City Tap
The Joy of Movement
The OpenNMS Group
Rosemary Thorn
Michael & Amy Tiemann
Top of the Hill Restaurant & Brewery
Triangle Community Foundation
Joyce & Ed Ungemach
Charlotte Vetter
Alan Walker
Deborah Wallace
Amanda Waterhouse
Weaver Street Realty
Linda & Lane Wharton
Mariah Wheeler
Whole Foods
Will & Pops
William and Mackenzie Withington
Timothy Young
Kristy Yule