



ASD is Getting Locally Grown Food into SWVA Schools!



ASD has been identified as one of two regional food hubs to receive funds from The Virginia Department of Education (VDOE) to deliver locally produced and grown food products to school nutrition programs in the commonwealth. The Centralized Local Procurement Pilot Program — funded by a U.S. Department of Agriculture Supply Chain Assistance grant — is designed to help school nutrition programs avoid supply chain disruptions and strengthen regional food systems.

“Schools with close relationships with Virginia farmers and producers are experiencing fewer supply chain disruptions, and their students are benefiting from nutritious meals made with fresh local foods,” Superintendent of Public Instruction Jillian Balow explains.

In partnership with regional food hubs, VDOE has identified more than 70 school divisions as eligible to participate. The department will help participating divisions establish procurement relationships with regional food hubs, allowing school nutrition programs to order unprocessed and minimally processed seasonal products, and serve the food in their lunch, breakfast and summer meals programs.

“School nutrition professionals across the commonwealth have worked tirelessly during the COVID-19 pandemic to keep students connected to the healthy, nutritious meals they need to thrive and learn,” VDOE School Nutrition Director Sandra Curwood said. “The department is excited to help school divisions overcome their current supply chain challenges through this innovative pilot program.”

The program gets underway later this month as the initial list of participating school divisions is finalized and continue through the 2022-2023 school year. ASD has set its sites to expand this effort into northeast TN just as soon as funding becomes available! Stay tuned for updates.

Groundwork Expands into Tazewell, Virginia

ASD is so pleased to announce the partnership between the Four Seasons YMCA in downtown Tazewell Virginia and our Groundwork workforce development program, which provides job skills for people with barriers to employment. In March, ASD took over management of the YMCA community garden and began using it as a work site for Groundwork's Tazewell-based cohort. Led by David Gabbert, participants will learn about agriculture and building job skills while also participating in comprehensive personal and professional development activities.



Community Garden Launch Party!

SAVE THE DATE!

Friday, June 3, 2022
5:30 PM - 7:00 PM

Four Seasons YMCA Community Garden
106 Gratton Road, Tazewell, VA

Boxed dinners, goody bags, ribbon cutting & kids activity





Appalachian SustainabiliTea

Tea Blend Launch Party





SAT, AUGUST 13
AT 6:00 PM

APPALACHIAN TEA
& BOTANICALS

112 COURT ST NE,
ABINGDON, VA

**2022
SUMMER FIELD SCHOOL**

WWW.ASDEVELOP.ORG/FIELDSCHOOL



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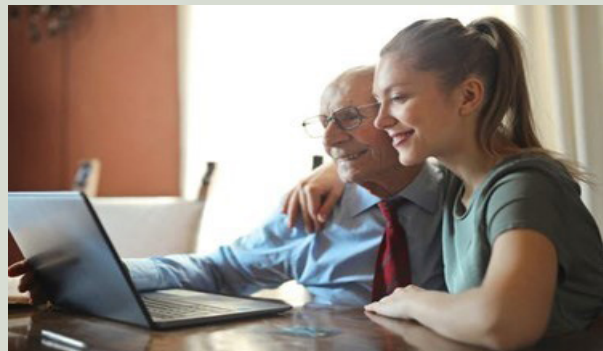
Legacy Giving Ensures Our Work Continues in Central Appalachia

Don't miss the chance to make a charitable IRA gift to ASD this year! If you are 70.5 or older and own a traditional IRA, please consider making an IRA charitable rollover gift. A gift of up to \$100,000 made from your IRA to ASD:

- Will not be included in your taxable income
- May satisfy your required minimum distribution (RMD) for the year
- May reduce your taxable income, even if you DO NOT itemize deductions
- May not be subject to the 50% limitation on charitable gifts
- Will help our work continue

Contact your plan administrator to make a qualified transfer from your IRA to us. What you can give to ASD:

- Gifts of Cash
- Gifts of Stocks and Bonds
- Gifts of Real Estate
- Gifts of Retirement Assets
- Gifts of Insurance



A Message from Kathlyn Terry Baker, CEO



ASD CEO, Kathlyn Terry Baker, presenting information on ASD to the Appalachian Regional Commission Federal Co-chair. (note the Authentic Appalachia maple syrup directly in front of the co-chair!)

Spring is finally in the air and we are so excited to be out enjoying it! We have had multiple opportunities to engage with people in indoor and outdoor events and it has been wonderful to see you all!

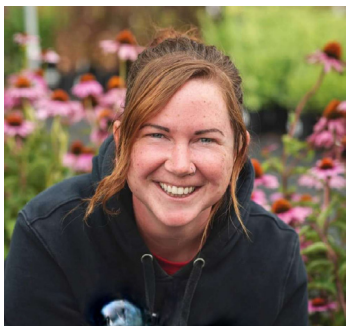
If you had the opportunity to attend the 50 Years in the Making concert or participate in events like Earth Day or garden volunteer days, you have probably noticed a lot of new faces. ASD has grown considerably over the last couple of years. We now have 28 full time staff, 2 AmeriCorps VISTAs, 3 part time staff members and 13 Groundwork associates. Our great team has enabled us to reach into areas with new work and engage with even more partners.

In addition to working in NETN and SWVA, we continue to deepen our work with partners in OH, WV, and KY to expand opportunities for Central Appalachians. We are all learning from each other about how we can build regional economic opportunities, help people find fulfilling work, and feed our neighbors.

One event I was particularly excited about occurred in OH in mid-April. ASD is a steering committee member of the Central Appalachian Network which hosted the Federal Co-Chair of the Appalachian Regional Commission on a tour of sites in the Athens, OH area during our retreat. It was wonderful to be able to share our collective work with her and to demonstrate the impacts we can have when we all work together. We were able to talk about the exciting work to get Authentic Appalachian maple syrup into retailers in the area and were happy to share that Food Country is selling this brand in all 10 of their stores! Please stop by one of their stores and pick some up today. You'll be glad you did!

Kathlyn Terry Baker, Chief Executive Officer

Learning Landscapes Continues to Change Lives



Join us in welcoming Morgan Bradley, a transplant from Iowa who joined ASD to lead Learning Landscapes this year. She's jumped into her role with so much enthusiasm and passion and is already helping children make so much progress!

Here are a few site updates:

Boys & Girls Club of The Mountain Empire - On April 19, the kids had a blast filling raised beds with soil and planting onions, lettuce, tatsoi, chard, herbs, and finding worms in the compost bin. We will be working there every Tuesday throughout the spring and summer.

Washington-Lee Elementary School - Students at Washington-Lee were giddy when we launched our 2022 season. After designing their own garden beds, deciding where each

crop goes and giving suggestions for new plants, most beds are now planted and ready to grow.

Virginia Middle School - Special needs students cleaned up the raised beds, added soil, and planted spring crops over the past two weeks. We will be working on installing their rain barrel and planting a more diverse pollinator garden for the summer.

YWCA TechGYRLS - We have a garden plan for the summer where the kids will grow things like Lemon Balm, Lavender, and Chamomile for a "tea garden" as well as tomatoes and peppers. In the fall, our plan is to add more flower bulbs around the perimeter. Once the bulbs propagate, the kids will be able to sell them as a fundraiser.

Girls, Inc. - ASD is providing soil and seeds for the EARTH boxes at Girls, Inc, and advice as needed throughout the summer. (The girls found a couple snakes in the large garden, so they haven't been interested in using it since!)

Morgan Bradley, Agriculture Education Program Manager states, "My vision for Learning Landscapes is to not only teach kids valuable skills that help them connect to their school, the earth, and one another while providing healthy food options, but also to empower them. I want kids to feel they have a voice in what happens in their garden and they get to decide on the outcomes of the program (within reason, of course). One of the most influential feelings when it comes to land stewardship and agriculture



SEPTEMBER 26, 2022 | 6PM - 8:30PM

FARM TO TABLE SUPPER

Experience an intimate gathering while enjoying the subtle beauty of dining on a working cidery/farm. Visit Tumbling Creek Cider Company Cidery, located on Kelly Ridge Farm in Meadowview, VA. Guests will enjoy a 3 course, locally sourced meal prepared by Chef Charles Parker of Harvest Table Restaurant paired with Tumbling Creek Ciders.
100% of all proceeds benefit ASD.

<https://asdfallfarm2table.eventbrite.com>

Seating inside & outside. Masks welcome

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APPALACHIAN
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Printing generously provided by Eastman

ASD's mission is to build a thriving regional food and agriculture system that creates healthy communities, respects the planet, and cultivates profitable opportunities for Appalachians.

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