I’ve seen that look many times: A kid at one of our markets makes a connection between harvesting something in the garden—and then tasting it. It’s that moment when a light bulb goes on and you can hear—and see—someone say: “So that’s what that tastes like!”

It’s simple but powerful—those moments when we connect our food to the earth. And then I realize that we’re not just connecting our food to the earth, we’re connecting to each other. Our markets are not just a place to buy food, they are a community: a place where local, sustainably grown food brings people together to meet, shop, and learn.

Our annual report will share some stories about how we have connected people and chefs to the freshest, local and sustainably grown food in the region, our educational and access programs and of course our vendors. Through our markets, we strive to ensure that our farmers can earn a living wage. We will also highlight how we are growing beyond our market walls through our educational programs in schools and our Produce Box in Bronzeville.

Five or six years ago, the conversation revolved around questions like “What does it mean to be local? Why care?” Now, access to locally grown fresh food is more available. Our opportunity is to continue to emphasize why buying from local farmers and understanding your role in the food system matters.

In the stories that follow, you’ll meet a few of the thousands of people who are part of our growing story. There’s Tamera Mark and her family, who have been selling fresh produce at our market for more than a decade. Ann, a Chicago resident who uses the Link Matching Program to purchase produce. Leonard Hollander, a chef who has demonstrated how to cook on the fly at chef demonstrations at the market. And, of course, there are kids—and adults—who are learning about new foods and joining our community every week.

Visit our markets and participate in our programs—you’ll find that there’s not only much to see, but much to be a part of, and so much to discover.

Thanks for reading and we’ll see you at the market!

Gratefully,

Melissa Flynn,
Executive Director, Green City Market
Hands-on: That describes how kids (with families or on field trips)—and adults—participate in Green City Market’s Edible Gardens, 5,000 square foot teaching garden that teaches community members how to grow food in an urban setting. “We see youth and adults plant something and then they come back and ask how it’s doing,” says David Toledo, Edible Gardens Manager. “The Edible Gardens is a great place to visit at whatever stage of learning you are in—you can ask questions, do it yourself or be guided through the process,” he says. 15,000 visitors came to the program in the last year.

+ Edible Gardens

Trevor, who is three, has been coming to the Green City Market since before he could walk, according to his mom, Melissa Tam. Like many kids, he’s had the chance to participate in Club Sprouts, Green City Market’s program for kids that encourages them to try new, locally grown and sustainable foods. “There are so many conversations about food you can start with children,” says Diane Sokolofski, a Green City Market Board member who volunteers with the organization, has taught early childhood education and worked as a culinary manager in the test kitchens at Kraft Heinz. “You can talk about colors, taste, texture and so much more.” Club Sprouts encourages kids to learn about food through a range of different activities and demonstrations.

+ Club Sprouts

Carrots, kohlrabi, bok choy, a few types of cauliflower and cabbage, cilantro and mint. These are just some of the ingredients that Leonard Hollander had in front of him last year as he made a vegetable slaw at Green City Market that blended some lesser-known and well-known fresh vegetables. Hollander’s presentation was one of 70+ chef demonstrations at Green City Market in 2017. Hollander, who has led a few of the chef demonstrations, is the chef and owner of Arbor, a farm-to-table restaurant in Chicago’s Logan Square community. A week before doing a demonstration, he talks to farmers and develops an idea about what he wants to present. “We’re very lucky to have Green City Market in Chicago,” he says. “It’s a great way to support local farmers and food systems—and encourage sustainability. There’s always such a great array of products.”
In 2017, Green City Market brought the market crepe stand, Abby’s Crepes for Good, in house to better feature the bounty of the market and provide education and inspiration to shoppers. The menu showcases what’s in season at the market, making use of ingredients from market farmers, including produce, dairy, and meats as well as flour, honey, and pecans from market vendors. The crepe stand is named after Green City Market’s founder, Abby Mandel, who loved the crepes served fresh in many European markets and wanted to bring them to Chicago. Bringing the crepe stand in house allowed Green City Market to hire a full-time Chef Educator that helped launch our Edible Education program in two Chicago schools. Proceeds from the crepe stand support this program.
In 2017, we worked to distribute, promote, and educate people about sustainably grown food in new, innovative ways that reached more Chicago communities. Here’s a glance at the new programs we initiated in 2017.

**+ Edible Education at Manierre School & DePaul College Prep**

This past fall, students at DePaul College Prep on the city’s north side and Manierre School in the Old Town neighborhood, learned about sustainability and nutrition through Green City Market’s Edible Education Program. The program focuses on home economics, STEM, and hands-on learning at each school. “We’re very excited about having this program at DePaul College Prep,” says Mary Dempsey, President of DePaul College Prep and a former commissioner of the Chicago Public Library. “It’s just a great way to combine food justice with nutrition, organic farming, botany, and entrepreneurship.” Dempsey adds that the program could spark interest in students to consider different career paths. “There are many reasons why it’s important to learn about ‘edible education,’” she says. “One of them is that there are going to be a lot of opportunities in this field.”

**+ The Produce Box**

In the Bronzeville community on Chicago’s south side, Green City Market and the Urban Juncture Foundation have come together to address the lack of access to quality produce in the community. Established in June 2017, the Produce Box Program—housed in a refurbished shipping container—provided access to fresh produce and cooking education to area residents on Wednesday afternoons. Green City Market sourced the produce from market vendors and transported it to Bronzeville throughout the summer season, selling it at affordable prices to the Bronzeville community. The program builds on the success of the BikeBox, a popular bike repair enterprise created by Urban Juncture that is also located in a shipping container. “Through the Produce Box, we will have a facility we can use to distribute, sell and promote produce in our community,” says Bernard Lloyd, Executive Director of Urban Juncture. “The ultimate issue we are trying to address is access to healthy food,” he says. “If a produce box model can work in a particular environment, it is likely to be transferable to other environments.”

**+ Green City Market at Gallagher Way**

Green City Market debuted a new market location in June 2017. The evening market took place Thursdays from 4-8pm at Gallagher Way, located just west of the marquee at Wrigley Field. The market provided the community with access to local, sustainably grown food and the opportunity to connect over great healthy food all season long. As with all GCM market locations, shoppers gathered inspiration from Chef Demos and kids sampled seasonal fruits and veggies at Club Sprouts.
“We raise a few hundred different varieties of vegetables,” says Tamera Mark of Iron Creek Farm in LaPorte, IN. “Everything from A to Z. We specialize in tomatoes and potatoes, but there’s so much more—green onions, green garlic, asparagus, pumpkins. We are ridiculously busy.”

Iron Creek, which cultivates about 60 acres of land, has been a Green City Market vendor since 2003.

Mark and her husband Patrick are fourth-generation farmers on a farm that has been family-owned for more than a century. Their oldest daughter is a fifth generation farmer. And now the Marks have a grandson.

“Patrick and I have been doing farmers markets all of our adult lives,” explains Mark. “But Green City Market is very unique. As an organic market, we feel like we’ve connected with a place that supports us in the bigger picture of what we want to do—which is sustainable agriculture and connecting with like-minded consumers and restaurants. I feel like it has been life-changing for us and our farm. Before, it was hard for us to connect with people who wanted more sustainable agriculture.”

Iron Creek was certified as organic right around the same time it joined Green City Market. The farm only produces products that are recognized by the USDA as organic.

In the summer, Mark and her family get up at about 2 a.m. and drive to the market. “Summer and going to Green City Market give you a kind of energy,” she says. “And we really like what we do.”

Before it reaches the market, Mark and her family pack weekly boxes of produce for many of its customers.

For Mark, coming to the market year after year is also about building relationships with customers and chefs. “There are a lot of people we’ve been seeing consistently for 14 or 15 years. One of my favorite memories involves a mom and her baby. When we first met her, we had a digital scale and the mom asked if she could weigh her baby. She still comes to the market—and now that ‘baby’ is about 15 years old.”

Mark explains the continuing allure of living on a farm and sharing fresh produce at the market. “We’ve lived here and raised our family here,” she says. “We look out the window and we’re looking at the farm. Every day we get to be involved with our family.”

“It’s not just a job for us,” she says. “It’s a way of life.”

TASTE THE DIFFERENCE!

Green City Market was the first farmers market in the country to enact a sustainability requirement for its farmers. Every Green City Market farmer has a third-party certification, such as USDA Organic, Certified Naturally Grown, or Animal Welfare Approved, that demonstrates good stewardship of their land and animals.
It’s Saturday morning in Chicago, and there’s no question about where Ann Hamilton is going: the Green City Market in Lincoln Park. She’s a regular at the winter and summer markets. In fact, she’s so well-known there that some call her “Queen of the Market.”

Hamilton, a 70-year-old retired attorney who lives in downtown Chicago, is one of many visitors to Green City Market who uses a Link card to help pay for what she buys from local farmers. The card helps Green City Market enhance access to fresh, locally grown food to all members of the community by matching the value of Link benefits dollar-for-dollar up to $15 per market day.

Hamilton, who has serious eyesight and heart problems, says that the market is a place where she gets food that, she says, is “healthy, fresh, appealing – and affordable.”

Through 2017, Green City Market provided $22,667 in Link and matching funds through the program.

For Hamilton, visiting the market is definitely not just about making a stop to pick up groceries on a Saturday morning. It’s a chance to explore and be part of a community. “I tell people that Green City Market is the happiest place in Chicago. There’s music, children’s activities like painting with asparagus as the paint brush or making stamps out of potatoes, and lots of cooking going on. And you not only get to know others – you become part of the Green City Market family.” Visiting the market also gives her a chance to visit with friends, including Janet, another regular visitor.

Ask Hamilton what she buys at the market and she’ll go through a list of favorites that will fill her kitchen later that day. “I check out everything,” she says. “I get the butter from Nordic Creamery in Wisconsin. I also sometimes get this phenomenal ground lamb from Mint Creek Farm.”

“And then there’s the figs from Seedling Farm” (in South Haven, MI). “Have you ever had a hunk of Haloumi cheese and fig?” (Haloumi Cheese is made by Brunkow Cheese in Darlington, WI).

Hamilton adds that Green City Market makes using the Link card easy. “They are just so kind and welcoming. They are making it easy to shop locally and buy more sustainable foods. And, of course, you are buying things that are fresh and didn’t go through the whole distribution chain. I tell people they can get what they need at the market.”

“The summer market is outdoors, it’s in the park, farmers are there and everything is fresh. Produce has been picked that morning or the night before. The flavors are at their peak and you get the feeling that people are so appreciative and excited about trying things. You feel a real sense of community at the market.”

-Diane Sokolofski, Board Member, Green City Market
1,500+ kids visited Club Sprouts

56 market vendors

40+ field trips led by GCM staff

250+ lbs. of food distributed at the produce box

7,000+ pounds of compost diverted from landfill

28,039 lbs. of food donated to Lakeview Pantry

$22,667 in Link spending & matching

100+ chef & beverage partners

1,500+ kids visited Club Sprouts

70+ chef demos

“Green City Market is an extension of our restaurant! The farmers that we use are not just vendors but they become our restaurant family members! Without great product there is no great food.”

-Bill Kim, BellyQ

2017

By the numbers
Every dollar you spend goes directly towards the livelihoods of our sustainable farmers and vendors, ensuring a thriving local food system in the Midwest.

**Lincoln Park Opening Day:** 5/5/2018  
Open Wednesdays & Saturdays, 7am–1pm, May–October

**Gallagher Way Opening Day:** 5/31/2018  
Open Select Thursdays, 4pm–8pm, May–September

**West Loop Opening Day:** 6/2/2018  
Open Saturdays, 8am–1pm, June–October

**Indoor Market Opening Day:** 11/3/2018  
Open Select Saturdays, 8am–1pm, November–April

Spend your mornings at the market helping at the Info Booth, Sustainability Stations, and chef programs, or lend a hand with special events and projects.

Your tax-deductible gift supports Green City Market’s year-round markets, edible education programs, and local food access initiatives.

Set-up at a Green City Market location or event to promote your local business to our community.

Enjoy the flavors of the Midwest and connect with the local chef community at our annual fundraisers, Chef BBQ and A (Mostly) Veggie Affair.

To get involved, visit [www.greencitymarket.org](http://www.greencitymarket.org).
2017 FOUNDATION PARTNERS: $25,000+
- The Abby Mandel Charitable Foundation
- The Alvin H. Baum Family Fund
- Chicago Community Trust
- The JR Albert Foundation
- The Linville Family Foundation
- The Oberweiler Foundation

2017 DONORS: $2,000+
- Shaun and Andy Block
- Forbidden Root Restaurant and Brewery
- Eric Frey
- Robert and Nicole Furno
- Lauren Golanty
- William Moore
- Megan Norris
- Nuveen Investments
- The Old Town Triangle Association
- Richard Shepro
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2017 AT-MARKET SPONSORS
- Chiro One Wellness Centers
- Dill Magazine
- Food and Animal Concerns Trust (FACT)
- Fieldwork
- Getaround
- Midtown Athletic Club
- Olive You Nanny Agency
- Pet Gotcha Day!
- Social Media Lab at Northwestern
- Snapology of Chicago
- West Loop Chiropractic and Sports Injury Center
- West Loop Veterinary Care

CHEF BBQ: SPONSORS
LEAD
- Breathru Beverage
- Revel
- Tablescapes

SUPPORTING
- Goose Island Brewery
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- Wintrust Bank

MEDIA
- WBEZ 91.5 Chicago

IN-KIND
- Boxed Water Is Better
- Buehler Vineyards
- Cooper's Hawk Winery & Restaurants
- Edible Chicago
- Empire Cooler Service, Inc.
- Goose Island Brewery
- Green Sheep Water
- Lakeshore Beverage

A (MOSTLY) VEGGIE AFFAIR: SPONSORS
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- Candid Wines
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- Edible Chicago
- Getaround
- Goose Island Brewery
- Green Sheep Water
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- Chicago History Museum
- Chicago Park District
- City of Chicago Department of Cultural Affairs and Special Events
- Gotham Greens
- Healthy Soil Compost
- Hickory Street Capital
- Hotel Lincoln
- Intelligentsia Coffee
- The Kids’ Table
- Lakeview Pantry
- Ripson Communications
- Peggy Notebaert Nature Museum
- Peterson Garden Project
- The Organic Gardener
- Spinutech
- Urban Juncture Foundation
- WasteNot Compost
- Yoga Six

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2017 FARMS AND VENDORS
1871 Dairy
Alden Hills Organic Farms
Bennison’s Bakery
Brunkow Cheese/Baked Cheese Haus LLC
Burton’s Maplewood Farm
Bushel & Peck’s
Chicago Honey Co-op
Chicago Indoor Gardens
Co-op Sauce
Cookies and Carnitas
Crumb
Earth and Sky Farm
Earth First Farms
Ellis Farms
Finn’s Ranch
Froggy Meadow Farm
Garden Offerings and Petals Farm
Gayle’s Best Ever Grilled Cheese
Green Acres Farm
Grigg’s Farm
Growing Home, Inc.
Heartland Meats
Hillside Orchards
Hoosier Mama Pie Company
Iron Creek Farm
J2K Capraio
Jake’s Country Meats
Joe’s Blues
Kinnikinnick Farms
Leaning Shed Farm
Matt’s Urban Garden
Mick Klug Farm
Mint Creek Farm
Nichols Farm and Orchard
Nordic Creamery
Oriana’s Oriental Orchard
Our House Pizza
Phoenix Bean Tofu
Prairie Fruits Farm and Creamery
Prairie Pure Cheese
Quality Organics/Brian Severson Farms
Red Barn Farm
River Valley Ranch
Savory Accents
Seedling Farm
Smits Farm
The Flower Garden
Three Sisters Garden
Soul Salsa
Tomato Mountain
Tuscan Hen Foods
Underground Meats
Verzenay Patisserie
Wholesome Harvest
Wisconsin Fermentation Company
Zullo’s

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Tammy Owins
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CHEF BBQ: CHEF AND BEVERAGE PARTNERS
Ace Bounce
Arbor
Bad Hunter
Balena
Band of Bohemia
Bang Bang Pie & Biscuits
Baptiste & Bottle
Beacon Tavern
Begyle Brewing
Big Jones
Bistronomic
Blue Door Kitchen
BLVD
Bohemian House
Boltwood
Bottlefork Bar & Kitchen
Boxed Water Is Better
Breathru Beverage
Buehler Vineyards
Cafe Selmarie
Candid Wines
Cellar Door Provisions
Ceres’ Table
CH Distillery
Chicago Distilling Company
Chicago Q
Chilam Balam
Cindy’s
Clever Rabbit
Coda Di Volpe
Cookies & Carnitas
Cooper’s Hawk Winery & Restaurant
Cruz Blanca Brewery
Dablon Vineyards
Danke
Dirk’s Fish & Gourmet Shop

Duck Duck Goat
Eataly
El Che Bar
Elí’s Cheesecake
Farmhouse Chicago
Floriole
Forbidden Root Restaurant & Brewery
Formento’s
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Fresh Coast Distributors
Frontera Grill
Frontier
Gather
Gemini
Goose Island Beer Co.
Goose Island Brewhouse
Green River
Green Sheep Water
Greenstar Brewing
GT Fish and Oyster
Half Acre Beer Co.
Haymarket Pub & Brewery
Heartland Meats Inc.
Hickory Creek Winery
Honey Butter Fried Chicken
Honey’s Restaurant
Hoosier Mama Pie Company
Illinois Sparkling Co.
Intelligentsia Coffee/Kilogram Tea
JK’s Farmhouse Ciders
Koval Distillery
La Storia
Lagunitas Brewing Company
Lakeshore Beverage
Limelight Catering
Lobby Restaurant at the Peninsula Hotel
Longman & Eagle
Lush Wine and Spirits/Nomad Wines
Madison & Rayne
Maple & Ash
Margeaux Brasserie
Mercat a la Planxa
Metropolitan Brewing
Midwest Wine Selections
Milwalky Trace
Monteverde Restaurant & Pastificio
Moody Tongue Brewing Company
New Holland Artisan Spirits
NoMi Kitchen
North Pond Restaurant
North Shore Distillery
Off Color Brewing
One Off Hospitality: Big Star & Avec
One Off Hospitality: Ladies of Pastry
Oppidan Spirits
Osteria Via Stato
Piece
CHEF BBQ: CHEF AND BEVERAGE PARTNERS, CONTINUED...

Prairie Grass Cafe
Presidio
Proxi
Quincy Street Distillery
Revolution Brewing
Ruxbin & Mott St.
Salero Restaurant
Sauce & Bread Kitchen
Seasons Soda
Seedling
Sepia
Seven Lions Restaurant
Smoque BBQ and Ina
Southern Revival Hospitality: Dixie, 1952 1/2, Lillie’s Q, LQ Chicken Shack
Sparrow Coffee Roastery
Spiaggia
Swift & Sons, Cold Storage
Terzo Piano
The Bar & Table at CH Distillery
The Betty
The Blanchard
The Bristol
The Chopping Block
The Duck Inn
The Florentine
The Gage and Acanto
The Kitchen - American Bistro
The Loyalist
The Radler
The Signature Room at the 95th
Three Floyds Brewpub
Travelle Kitchen + Bar
Tre Rivali Milwaukee
Trench
Uncommon Ground
Verzenay Patisserie
Vie
Virtue Cider
Vitany Spirits
Wood Restaurant

A (MOSTLY) VEGGIE AFFAIR: CHEF AND BEVERAGE PARTNERS

Arami
Arbor
Bad Hunter
Bell’s Brewery
Candid Wines
Cookies and Carnitas
Cruz Blanca Brewery & Taqueria
Eataly
Eden
Farmhouse Chicago
Fonda Frontera
Founders Brewing Company
Floriole
Forbidden Root
Good Fortune
Hoosier Mama Pie Company
Inspired Catering
Goose Island Brewery
Gotham Greens
Here.co
The Kennison
Moet
Moody Tongue
New Holland Brewing
Publican Anker
Quiote
The Radler
Salero
Scofflaw
Sky
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Tuscan Hen Market
Verzenay Patisserie
Vie/Vistro
Virtue Cider

SPECIAL THANKS TO...

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Lagunitas Brewing Company
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Maple & Ash
Mint Creek Farm
NoMi Kitchen
North Pond
Travelle Kitchen + Bar

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