WE RE SERVING AMERICA A REAL TASTE OF TEAMWORK.

In kitchens coast-to-coast, Common Threads students are learning about nutritious ingredients, healthy cooking methods, and tactics to meal-plan and budget surrounding wholesome foods.

In fact, since 2003, Common Threads has been teaching children living in underserved communities that the kitchen is more than just a culinary sanctuary, but can also be a catalyst for change. In addition to the practical culinary skills gained in our programs, students gain the abilities to grow, change, and discover, all the while giving them the power to take control of their health.

And we’re not doing it alone. Thanks to the help of corporate partners like BMO Private Bank, The Hillshire Brands Company, The James Hotels, United Airlines, Quaker, among many others, our programs’ growth continues to thrive. The support of local and national chefs, individuals donors, volunteers, and many others also plays a vital role to ensure the successful growth of our programming.

Our cooking class locations are growing and so are the number of children served. Every day, another student discovers the delicious wonder of a well-cooked meal. Every year, another generation moves closer understanding how to make healthy choices for life.

Our model for healthy eating and the power of the family meal has been a catalyst for many other children and food-centered organizations nationwide. Each of us does something a little different. Each of us shares an undeniable passion for getting kids healthy.

Just last year, Common Threads spearheaded a national effort to partner with some of these organizations including New York City-based nonprofit Wellness in the Schools (WITS), Chicago-based nonprofit Nurture, and the Food Marketing Institute Foundation - all of which are organizations providing children and their families cooking skills that can last a lifetime. With these types of partnerships we intend to ignite the national conversation about cooking, meal planning, healthy eating habits, and increasing activity levels to encourage positive results and improve children’s overall health.

Our 2012 Annual Report will look at our accomplishments, vision and growth. We want to give you a real taste of team work – Seconds anyone?
Dear Friends,

We began as such a simple idea: teach young students how to cook a culturally rich, healthy meal and share it with their family. We had one kitchen. One school. One group of students. Ten years later, we have scaled that idea to a breadth and reach we never thought possible.

Consider what we have accomplished in the past year:

- In the first six months of 2013 Common Threads launched our Full-Year Curriculum in over 50 schools in five cities.
- We reached over 5,500 children and trained more than 150 teachers about nutrition and healthy living.
- We now have over 120 community-based volunteers working with us on a regular basis in our kitchens and gardens.
- Our plans for the 2013-14 school year are even bigger! We plan to be in over 150 schools reaching even more children and families to make cooking a family meal the way they stay connected, close, and involved in one another’s lives.

Every year, we continue to make a place at our table for partners who believe in what we aspire to accomplish. Chefs, food and nutrition experts, educators and committed individuals and corporations clamor for a seat.

In 2013, Common Threads established a new goal that will require more from our partners than ever before: Get one million kids cooking in the next five years. It’s auspicious. It’s audacious. It’s mission-critical to the health of our next generation. And partners are lining up at our table, once again, to play a critical role.

Without question, we owe our continued success to our partners – the people who comprise the Common Threads team. In fact, you might say teamwork is our secret sauce. We are so grateful for their ongoing support.

This 2013 Impact Report will detail the work at our different sites, share our accomplishments, profile a few of the many people who are so vital to our team – and give you a real taste of Common Threads teamwork.

Gratefully yours,

Linda Novick O’Keefe
Founding CEO

Art Smith
Co-Founder

Jesus Salgueiro
Co-Founder
Chicago News

Common Threads Curriculum approved by Chicago Public Schools Health and Wellness Board

In the fall of 2012, after 10 years of Common Threads’ programs thriving in Chicago Public Schools, our curriculum was approved by Chicago Public Schools’ Health and Wellness Board. With their stamp of approval, CPS considers Common Threads to be an approved vendor of health and wellness programs, an achievement that we are most proud of.

“I joined the Common Threads program when I was in 5th grade, and now I am part of the Small Threads honors program. I like Common Threads because I like learning to cook meals from different countries while also learning about the culture of those countries. Some of the dishes that I learned to make are from Mexico, India, Korea, and many more. I have learned skills such as chopping, cooking healthy meals, manners when attending a nice restaurant, and helping the community. Whenever I had difficulty in class, the assistant chefs are always willing to help. Common Threads has given me the skills to help cook at home and make better decisions of which ingredients I choose to make a delicious and healthy meal.”

- Evan, 12 years old

United States Surgeon General visits Common Threads program in Chicago

Common Threads staff and students had the honor of meeting with the U.S. Surgeon General, Dr. Regina Benjamin, at Nathanael Greene Elementary School in April, 2013. Together, Dr. Benjamin and Common Threads students created and tasted “Tomato Poppers” – cherry tomatoes stuffed with fresh mozzarella and basil.

Thank you, Chicago Chef Instructors!

Alekka Sweeney
Amy Kelch
Angela Pollina
Caiti Mateffy
Chloe Gould
Devin Shea
Doug Lammie
Emily Stewart
Gonzalo Rodriguez-Moran
Grace Treffinger
Jerry Korab
Karoline Boehm-Goodnick
Kristina Kelicher
Maggie Swanson
Maureen West
Melanie Molnar
Nicole Frey
Nicole Purzel
Rae Ellen Gutrich
Raechal Maat
Ramona Baptiste
Sarah Munoz
Stephanie Folkens

Thank you, Chicago Chef Instructors!
Chicago Events

Cook-Off 2012
Over 500 guests attended the Common Threads Associate Board’s “Cook-Off” event to help raise funds for our culinary programs in Chicago. Local chefs participated at Fulton’s on the River to create and serve their favorite dishes within four categories: In a Glass, On a Bun, In a Shell, or On a Stick. Guests sampled each dish and voted for the top in each category. The winning chefs of the night were: Michael Stewart of Roy’s Restaurant for In a Glass; Kevin Alabshire of Due Lire Vino & Cucina for In a Shell; Sarah Grunenberg of Spiaggia for On a Stick; and Curtis Hawk of Zed 451 for On a Bun.

Common Threads community came together to Celebrate 10th Anniversary at 2013 Chicago World Festival
Over 65 top chefs gathered at Soldier Field on March 4, 2013 to offer specialty dishes to more than 500 supporters and to join us in the celebration of our 10th year as an organization. With our community of supporters in attendance, we launched our most ambitious goal yet: to get one million kids cooking in the next five years. Bravo’s “Top Chef” judge Gail Simmons kicked off the event with a VIP experience where lucky guests enjoyed a trolley ride to Kendall College where eight Small Threads students from a Common Threads class were waiting to demonstrate their cooking skills.

Participating chefs at the event included Bill Kim (Urban Belly and Belly Shack); Rey Villalobos (Table Fifty-Two); Jess De Guzman (Sunda); Takashi Yagihashi (Slurping Turtle); David Blonsky (Siena Tavern); Tony Priolo (Piccolo Sogno Due); Ming Tsai (Blue Ginger); Rick Tramonto (Restaurant Revolution); Floyd Cardoz (North End Grill); Alex Rosado (Post 154); David LeFevre (Manhattan Beach Post); and Beverly Kim.

With honorary co-hosts Candace Jordan, Hillshire Brands Jon Harris and Beam Global’s Mindy Mckenzie along with a collection of outstanding guests and supporters, the evening was nothing less than delicious.

COMMON THREADS
Thank you for donating your event’s proceeds to

Fashion Rocks: April 7, 2013
Food and fashion came together on April 7, 2013 for the “Fashion Rocks” charity event co-hosted by bellyQ and Haberdash Men’s Shop, in benefit of Common Threads. The evening featured cooking stations from some of Chicago’s most acclaimed restaurants, beer from local breweries, as well as wine, liquor, and kegged cocktails from participating sponsors and live fashion installations. A special thank you to Chef Bill Kim, Executive Chef/Owner of bellyQ for putting on such an amazing event to help raise funds for Common Threads programs!

OVIE Charity Sandwich Month
During the month of April in 2013, Ovie Bar & Grill featured Common Threads as its Charity of the Month. Common Threads received a portion of each sale for every Chef Martin’s Chicago Bratwurst sold, a sandwich created special for our organization!

¡Ay Chiwowa! Happy Hour
Common Threads supporters gathered at our happy-hour fundraiser on May 3, 2013 hosted by our Associate Board at local restaurant, Ay Chiwowa! A big thank you to all who attended and helped make the event such a success. A special thank you to our Associate, Billy Dec, and the entire staff at Rockit Ranch Productions for planning the fundraiser.

Additional events that helped raise funds for our culinary programs in Chicago include:
Bright Threads/Family Threads Event
A Chef’s Affair: A Black Tie Ball
Common Threads Bank of America Chicago Marathon Team
Poutine Fest
Anthropologie
Soup and Bread Dinner
A Magnificent Taste
Principal brings Common Threads programs to Miami School

Not all communities are fortunate enough to have change brought to them, and instead take action on their own. That is what Dr. Yvonne Perry, Principal of Kelsey Pharr Elementary School in Miami did. She recently told us of the roadblocks with incorporating Common Threads programming in her school. During her second year as principal, Dr. Perry, a proponent of creative innovative learning, heard about our hands-on cooking classes and thought it would be a great addition to her school that would emphasize wellness in addition to core subject matter. However, as a satellite school, receiving food from a kitchen nearby, it lacked a stove. That didn’t stop Dr. Perry from incorporating our programs. “So, I went out and bought a stove,” says Dr. Perry. “I wanted Common Threads classes happening right here, at my school.” Kelsey Pharr Elementary is currently in their first 10-week Cooking Skills and World Cuisine session, and the kids are cooking and empowered with new-found knowledge in the kitchen. “The children love it!” says Dr. Perry, “I’m so happy that our students are learning how to cook – something they may have not been exposed to without the help of Common Threads programs.”

Miami Events

Miami World Festival 2012

Hosted by Chef Michelle Bernstein, World Festival Miami returned on October 2nd and featured global cuisine from some of South Florida’s most notable chefs. Chefs included: E. Michael Reidt, Area 31; Julie Frans, Essenza; Jason Schaan, Michy’s; Freddy Ortiz, Lantao Kitchen + Cocktails; Mark Zeitouni, The Standard-Lido Restaurant and Bayside Grill; Gab Fenton, Bourbon Steak; Michelle Bernstein, Crumb on Parchment; Paula DaSilva, 1500 Degrees; Misha Gomez, Misha’s Cupcakes; Rolando Cruz-Taura, The Cellar Club at The Biltmore; Adrianne Calvo, Chef Adrianne’s Vineyard Restaurant and Wine Bar; Sean Brasel, Meat Market; Sam Gorenstein, My Ceviche; Matthieu Godard, DB Bistro Moderne Miami; Christian Testa, La Gloutonnerie Vintage Kitchen; Makoto Okuwa, Makoto; Daniel Serfer, Blue Collar; Cesar Zapata, The Federal Food, Drink and Provisions; Connor Hanlon, The Dutch; Nick Mencia, Real Sorbet; Aaron Brooks, Edge Steak and Bar; Jordan Hoffman, Bianca at The Delano; Cindy Hutson, Ortanique; Vince Tien, The Local; Alex Rosado and Luis Pous, Little Palm Island Resort and Spa.

The annual culinary event helped raise money for Common Threads programs in the Miami Dade area. Thank you to all of our amazing supporters who helped make it such an incredible evening.

Miami Events in Support of Common Threads

4G4Hunger

Foodies united on Wednesday, January 9 at Haven Gastro-Lounge to see who would be crowned the winner of the MIAMI Magazine and Verizon “4G For Hunger” competition and win their charity of choice $4,000.

Four local food personalities were chosen for the competition including Todd Erickson, executive chef of Haven Gastro-Lounge representing Share our Strength; Giovanny Gutierrez, creator of Chat Chow TV representing Common Threads; Giorgio Rapicavoli, executive chef of Eating House representing Slow Food Miami; and Adrianne Calvo, executive chef of Chef Adrianne’s Vineyard Restaurant and Wine Bar representing The Hunger Project. The chefs were equipped with Verizon 4G LTE tablets and smartphones and took to social media for a month urging their fans and followers to vote for who deserved the prize the most. During the exciting final moments of the event, Gutierrez and his charity of choice, Common Threads, were announced the winners of the competition.
**Los Angeles Events**

**David LeFevre Hosts 7-Chef Birthday Dinner at Manhattan Beach Post**

Chef David LeFevre celebrated his 40th birthday by hosting a seven-chef, five-course meal at his own Manhattan Beach restaurant, Manhattan Beach Post, on July 16, 2012. Alongside him was Vinny Dotolo and Jon Shook of Animal, the dynamic duo of Steve Samson and Zach Pollack from Sotto, Mozza’s James Beard-winning Matt Molina and Zoe Nathan of Milo & Olive.

The dinner was part of M.B. Post’s summerlong “Can You Dig It?” dinner series, in which visiting guest chefs highlight produce from some of Southern California’s most respected growers, including Windrose Farms, Coastal Farms and Harry’s Berries. Proceeds from the meal were donated to Common Threads.

**Palo Alto Events**

In spring 2013 we launched our first Cooking Skills and World Cuisine program in East Palo Alto, California at Eastside College Preparatory. This entrance into the Bay Area marks Common Threads’ fifth city for programming. Fully funded by Harris myCFO, Eastside College Prep is the first of its kind for Common Threads’ programming. The student body consists of grades 6th – 12th, with 98% of the students being first-generation college bound. Since it’s opening in 1996, 100% of Eastside graduates have been admitted to four-year colleges.

Every Friday, 20 of Eastside’s 6th graders gathered in the kitchen with Chef Jill, Chef Paddy, volunteers from Harris myCFO, and a few upper classman to learn their Cooking Skills and World Cuisine lessons.

This is an extraordinary beginning to years of building a healthier generation in East Palo Alto!

**Washington D.C. Events**

**Washington, D.C. Chef’s Ball**

Common Threads co-founder Chef Art Smith opened his regionally-inspired restaurant, Art and Soul, in The Liaison Capitol Hill for a late-night Chefs Ball to celebrate President Obama’s inauguration on January 19, 2013.

**Common Threads student attends First Lady Michelle Obama’s “State Dinner” for kid chefs**

On August 20, 2012 Common Threads student Illana Gonzalez-Evans from Washington, attended the Kids’ “State Dinner” at the White House. Illana was one of 54 children to create a winning recipe as part of a healthy lunch contest. The junior chefs dined on some of the top dishes at their “State Dinner” luncheon and toured the White House vegetable garden.

**Thank you, East Palo Alto & Los Angeles Chef Instructors!**

**EAST PALO ALTO**

Jill Soltau
Paddy Foley

**LOS ANGELES**

Lovely Jackson

**Thank you, Washington D.C. Chef Instructors!**

Kari Kramer
Maryam Jamaludeen
Sam Vick-McGill
Wilma Consul
How do you get the nation talking about childhood health?
You bring the best minds to the table and start the conversation.
In fall of 2012, Common Threads began facilitating meetings around the country to discuss the critical issues of childhood health, nutritious eating, cooking and food education.

Summits were attended by top chefs, educators, food writers, and political and business leaders. At each summit, representatives from the restaurant, hospitality, health and policy industries and child-centered not-for-profit organizations, shared ideas, best practices, and collaborative solutions. Following each meeting, the consensus was clear: real change is possible, and the impact far greater, if we work as a team.

From December 2012 to June 2013, summits were convened in New York, Washington, Chicago, Miami, Los Angeles, and Palo Alto. Each summit had a specific focus:

**New York City:** Discussed ways in which we address America’s children and how they view healthy living.

**Washington, D.C.:** Discussed how to create a comprehensive platform directed at children and families in regards to our goal of getting one million kids cooking in the next five years.

**Chicago:** Discussed opportunities for local Workforce Development programs and Career Pathways in support of our initiative of getting one million kids cooking.

**Miami:** Discussed opportunities for local Workforce Development programs and Career Pathways in support of our initiative of getting one million kids cooking.

**Los Angeles:** Brainstormed regarding a national campaign and opportunities for strategic partnerships in our goal of getting one million kids cooking.

**Palo Alto:** Discussed best practices for working together as a community in the Bay area surrounding the topic of culinary arts, in addition to health and nutrition of children in local neighborhoods.

Several initiatives have launched from these summits:

Strategic partnership development and activation is something we are very focused on building in support of our campaign to get each one million kids to cook. Some initiatives already in the works include:

**CHICAGO** – Created a “map” of opportunities for individuals “cradle to grave” for career development in the culinary, nutrition and hospitality industries – providing guidance in work force development in the schools, nonprofits and industries.

**MIAMI** – With leadership from Johnson & Wales University, we developed a teacher training over the summer of 2013 which will allow the grade school teachers not only the opportunity to learn to cook but to interface with chefs in the Miami community.

A summit leadership committee was formed to serve as the guiding force behind the scheduling and coordination of future summit meetings and the launch of a campaign to “Get One Million Kids Cooking” in October, 2014.

**Our Summit Leadership Committee consists of:**

- **John Kunkle**, Chief Executive Officer for 50 eggs
- **Bill Telepan**, Owner/Executive Chef of Telepan Restaurant and Executive Chef for Wellness in the Schools
- **Michelle Bernstein**, Chef
- **Amy Kurzawski**, Chief Executive Officer/Owner of ATK Foods
- **Katherine Miller**, Communications Expert/Chefs Boot Camp
- **Tracey Kemble**, Executive Vice President of the Samuellson Group

**Los Angeles:** Created a “map” of opportunities for individuals “cradle to grave” for career development in the culinary, nutrition and hospitality industries – providing guidance in work force development in the schools, nonprofits and industries.

**Chicago:** Created a “map” of opportunities for individuals “cradle to grave” for career development in the culinary, nutrition and hospitality industries – providing guidance in work force development in the schools, nonprofits and industries.
Financial Statement
2012


REVENUES
Public support $ 56,189
Individual contributions 375,120
Corporate grants 982,116
Foundation grants

Total public support 1,413,425

Earned
Classroom fees 20,250
Special events 146,351
Investment income 4,957

Total earned 171,558

In-kind contributions 50,676

Total revenues 1,635,659

EXPENSES
Salaries and related expenses 846,628
Professional fees 257,722
Food 137,355
Occupancy, In-kind rent, and special events 181,486
All other expenses 187,911

Total expenses $ 1,610,902

Revenues over expenses 24,757

A GREAT BIG thank you

The Walmart Foundation

In 2012 we were awarded a $720,000 grant from The Walmart Foundation to implement a Full Year Program of Study including in-school, after-school, gardening, teacher training, parent education, and summer camps in 40 schools in Chicago and Miami.

This transformational grant allowed us to expand our programming in Chicago and Miami by increasing the number of classes we conduct and the ability to train over 140 classroom teachers and chef instructors in the principles and practices of teaching Common Threads’ Full Year Program.

The Walmart Foundation gift also enabled us to equip each school kitchen and classroom with cooking supplies/utensils, conduct pre and post surveys in order to evaluate the outcomes of programs, create steps to monitor and evaluate the overall quality of operations.

Additionally, the Walmart grant allowed us to hire a web design firm to revamp the Common Threads’ website and create a web portal to allow all Common Threads’ stakeholders (staff, classroom teachers, volunteers, chef instructors, children, parents and etc.) to immediately access the most current curricula, submit evaluation data, and create platforms to share information and connect with each other.

Quaker

Quaker focuses its good purpose efforts on three pillars: nutrition, education and physical activity, all of which align perfectly with Common Threads’ goal to teach children, along with their families and their community, about nutrition through cooking. Quaker joined as a partner September 2012 and has gone beyond the general sponsorship of “writing a check”. In 2012 alone, Quaker:

• funded 25% of our after-school Cooking Skills & World Cuisine classes in the Chicagoland area, providing what were known as “Quaker Classrooms” and covering all expenses for 100 students.
• participated in classes and taught students how to create wholesome granola using whole grain Quaker oats.
• joined our Parent Outreach program, giving parents an opportunity to better understand basic cooking and nutrition principles that their students learn in the Common Threads class.
• teamed up with Common Threads’ Program Team and brought employees to the Ronald McDonald House to throw a holiday party for the kids in December.

Thank You to our Corporate Sponsors

Abbott
Aguila Tequila
Akerman Senterfitt
American Beverage Association
A la card
BMG Private Bank
Brewery Ommegang
Chicago Magazine
Chipotle Mexican Grill
Classic Party Rentals
CulinAerie
Diageo
Exquisite Designs
Food Marketing Institute
Fulton’s on the River
Georgetown Cupcake
Grey Goose Cherry Noir
h2Vino
KIND Healthy Snacks
Lifeway Kefir
Lotlalabosza
McGoffin
Mercedes
National Council of Chain Restaurants
National Retail Federation
National Turkey Federation
Nellcote, Nestle Water
Pamela’s Punch
PepsiCo
Purus Vodka
Quaker
Sara Lee
Southern Wine & Spirits
Stouffer’s

TD Banks
The Coca Cola Company
Titanic Beer
Uber
United
United Healthcare
The Walmart Foundation
Whole Foods
Wirtz Beverage Illinois,
World Wide Wine
ZICO
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Joyce Cowin
Shari Crivello
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Chris Davidson
Lisa Davis
Allison Diaz
Heather Doucet

COMMON THREADS

2012 GRANTS

Annenberg Foundation
$250,000
Bloomington’s Fund of
Macy’s Foundation
$3,500
Blue Cross Blue Shield Of Illinois
$50,000
Capitol Hill Community
Foundation (CHAMP)
$1,250
Chicago Blackhawks Community Fund
$75,000
Community Foundation for Palm
Beach and Martin Counties
$500
Crown Family Philanthropies
$35,000
Educational Foundation of America
$40,000
Erhel and W. George Kennedy
Family Foundation
$10,000
Fermata Foundation
$5,000
Field Foundation
$500
Gould Family Foundation
$7,500
Health Foundation of South Florida
$21,000
Hialeah Healthy Families / Blue Cross
Blue Shield Foundation of Florida
$10,000
Hillshire Brands Company
$14,726
John S. and James L. Knight
Foundation
$10,000
Kluth Family Foundation
$2,500
Kluth Family Foundation
$3,000
McCormick Foundation / WGN Needle Kids
$25,000
O Foundation
$3,000
Paine Family Foundation
$5,000
Playa Foundation
$5,000
Quaker Oats
$20,000
Ralph’s Food for Less Foundation
$20,000
Richard and Martha Melman Foundation
$500
Robert Pritzker Family Foundation
$10,000
Robert Pritzker Family Foundation
$500
United Airlines Foundation
$10,000
United Health Foundation
$50,000
VF Foundation
$1,000
Vitale Family Foundation Inc.
$10,000
WalMart Foundation
$12,500
WalMart Foundation
$72,000

United Airlines Foundation
$10,000
United Health Foundation
$50,000
VF Foundation
$1,000
Vitale Family Foundation Inc.
$10,000
WalMart Foundation
$12,500
WalMart Foundation
$72,000

2012 GRANTS
BOARD of DIRECTORS

NATIONAL BOARD OF DIRECTORS
Jon Harris, Chief Communications Officer, The Hillshire Brands Company
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Jesus Salgueiro, Co-Founder, Common Threads Artist and Teacher, Susie Art Studio

CHICAGO BOARD OF DIRECTORS
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Shereen Valukas
John Walcher

Common Threads 2012 Impact Report
2012 at a GLANCE

over 8700 healthy meals
cooked by students & eaten by students

OVER 850 UNIQUE STUDENTS
reached through our programs
OVER 8700 HEALTHY SNACKS
SERVED
NEARLY 3000 ADULTS & CHILDREN
reached through nutrition events

94% of our students are on free or reduced lunches

90+% of our students are African American or Hispanic

Our pre and post surveys indicate that after a student goes through our programs they:

- Eat more fruits and vegetables
- 1/3 of students will eat more healthy food and less unhealthy food after taking CSWC
- Students have a better understanding of the components of a balanced meal after taking CSWC
- Students are more interested in cooking at home after CSWC, 27% reporting a positive in home cooking practices
- Students have increased self-efficacy in cooking after taking CSWC, 32% reporting an increase in their kitchen confidence
- 24% reporting liking more vegetables after taking CSWC

There’s a place at our table for you.

Common Threads welcomes new members to its team. Corporate partners, committed individual, inspired chefs, dedicated volunteers all play an important role in our organization. To learn more about our organization, please call us: 312.329.2501.

STAFF

Bridget Elliot
Foundations and Grants Manager

Bill Finn
Chicago Program Manager

Stephanie Folkens
Program Coordinator

Robin Hoffman
Director of Programming

Robbie Klein
Vice President of Advancement

Jeannie Necessary
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Jeannie Necessary
Miami Program Manager

Lisa Wagner
Development Assistant

Linda Novick O’Keefe
Chief Executive Officer

Martha Williams
Director of Marketing and Corporate Relations

Jessica Ortiz
Marketing and Communications Associate

Ashley Shear
Miami Program Manager

There’s a place at our table for you.

Common Threads welcomes new members to its team. Corporate partners, committed individual, inspired chefs, dedicated volunteers all play an important role in our organization. To learn more about our organization, please call us: 312.329.2501.