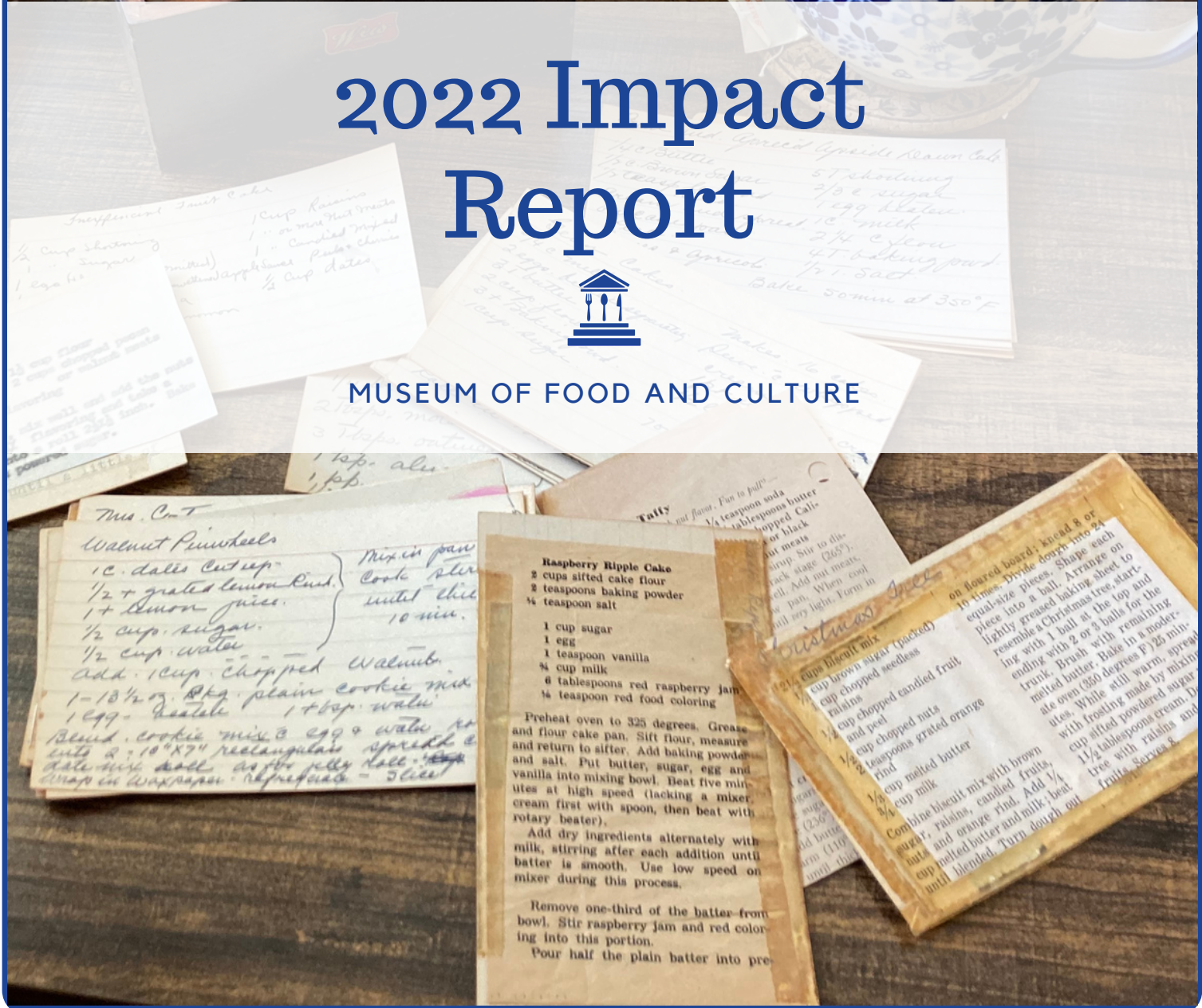




2022 Impact Report



MUSEUM OF FOOD AND CULTURE



2022 IMPACT REPORT MUSEUM OF FOOD AND CULTURE



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Cover: Collection of recipes from Rachel Waugh's grandmother for CraftEA.
Below: Khachapuri from Spring 2022 presentation of food studies research at CSU.



LETTER FROM OUR FOUNDER

As we grapple with an increasingly divided and disconnected world, **the vision of the Museum of Food and Culture to build bridges between histories, cultures, and individual stories is more relevant than ever.**

Recent years have stressed the importance of learning, creativity in the face of uncertainty, and the basic human need of community. We must continue to build meaningful connections and foster a deeper understanding of the world, its histories, and cultures, because only then can we truly start to build a more equitable future.



**When I reflect on the MFC's growth in 2022, I find two strong pillars in our work:
Education and Community-Driven Programs**

Last year was a year of growth. We experimented, piloted programs, and built new community partnerships. Thanks to your support we were able to create and test new initiatives designed to inspire curiosity, creativity, and community with food, history and culture. We continue to prioritize experiences that build community and are increasingly driven by community interests and needs. Here are a few of my favorite highlights:

- the rollout of early childhood education (ECE) lesson guides to **teach students key STEM concepts with the school garden**, ranging from counting to hypotheses, as part of a collaboration with Denver Urban Gardens (DUG) and Denver Public Schools (DPS),
- the launch of **cultural anthropology research projects for undergraduate students** at Colorado State University (CSU), covering topics such as street food and grains,
- a unique interactive virtual cooking class connecting **mindfulness with the history and science of sourdough bread baking** in partnership with renown scholar, Eric Pallant, and
- the development of **The Round Table, a new community-based virtual museum**, to provide fun educational experiences to our members throughout the year!

I founded the Museum of Food and Culture not just to learn about food, but to highlight the similarities and celebrate the rich diversity and stories of people

And I am so grateful for the relationships we built and grew last year, with students, teachers, members, donors, foundations, food scholars, artists, and our wonderfully supportive newsletter subscribers! None of this would be possible without the enthusiasm that our supporters bring to the table. They do so because they share the vision of a more connected and equitable world and they know that the way to get there is through curiosity, creativity, and community.

I truly can't wait to see what next year has in store!

Best,

Rachel Waugh

Rachel Waugh

Founder & Executive Director

Next: CrafTEA recipe illustration workshop.



*Our mission is to inspire
curiosity, creativity, and community
with food, history and culture*



1250 people reached



100 pre-k students



learned key STEM concepts with our school garden lesson guides!

45 undergraduate students

deepened their understanding of food with history and cultural anthropology research projects!



community events

ranging from in-person art workshops to a virtual mindfulness and sourdough series!



2 activity guides

bringing opportunities to learn about science and mindfulness to homes around the world!



6 new community partners

exploring food, history, and culture through art, gardening, education, and baking!

OUR PROGRAMS



SCHOOL GARDEN LESSONS

Community gardens as the classroom. We partnered with Denver Urban Gardens and Denver Public Schools to help teachers use the garden and food to teach key concepts in STEM to preschool students. From making predictions and hypotheses about growing to observing personal preference when tasting, students have the opportunity to learn and practice new vocabulary and skills. The pilot program launched in the Spring of 2023 and the lesson guides are [currently available online](#).

CURIOSITY

FOOD STUDIES RESEARCH

What we eat (or don't eat) says a lot about who we are. Over the past year (and beyond) we have worked with Colorado State University's undergraduate hospitality students to dive into the history and culture of different cuisines around the world. Students have researched tacos, onigiri, and meat pies during our semester on street food and explored grains like rice, barley, and corn. We are currently crafting these projects into a virtual exhibit. *Stay tuned!*



I liked how this project, and class, has helped further reveal the connection food has in our culture and civilization.

Anonymous student

CREATIVITY



CRAFTEA

Exploring your relationship with food through art. With an informal meetup and a workshop, we dove into our personal experiences and illustrated meaningful family recipes and painted veggie garden markers. We are continuing this program in 2023 with new partnerships with the Art Students League of Denver and the Denver Public Library!

The Museum of Food and Culture is a long overdue, and refreshing look at what unites us, makes this such an interesting planet to inhabit and embraces and honors cultural traditions around the globe. So happy to have happened upon it!

Flo Raitno

AT-HOME ACTIVITY GUIDES

Get creative with your senses at home. We created two at-home activity guides to help individuals and families explore food from the comfort of their own home. With our Kitchen Scavenger Hunt, kids of all ages are challenged to mix and match different flavors and tastes with what they have on hand. Our Mindful Baking guide helps us all slow down as we draw attention to our senses.



COMMUNITY

YOU CAN DOUGH IT!

Practice mindfulness by baking bread from scratch. In four unique interactive classes, with sourdough expert, Eric Pallant, participants learned the power of being in the present while caring for a sourdough starter and baking bread from scratch. We learned the science of how bread begins, rose to the occasion as we cared for our starters, and chatted about the cultural role of bread.



The Museum of Food & Culture is a tasty, extraordinarily relevant community activator. I'm looking forward to indulging in future events!

Ashley B.



THE ROUND TABLE

Experiences. Food. Stories. Us. Our newly launched virtual museum and membership community! Each month, members vote on a topic they'd like to explore and we create content and workshops designed to spark delight, curiosity, creativity and community. We launched in December 2022 with a celebration of food during the holidays!

BOARD OF DIRECTORS



Lisa Andersson*



Tai Bickham*



Lindsey Housel*



Sarah Fitzgerald



Tara Hubner



Lucor Jordan



Nathan Mackenzie



Maura Rapkin



Nicole Roush*



Lara Rushing*



Ani Steele

* Board of Directors alum

VOLUNTEERS

Sarah Fitzgerald
Nicole Garneau
Chelsea Pennington
Elizabeth Stands
Jade Warner
Skip Waugh
Deb Waugh
Jeydie Woloszczuk



A NOTE TO OUR DONORS

Thank you to our amazing donors
for supporting our work!

As a small nonprofit, your donation has a tremendous impact. First of all, it makes my entire week. I am always excited when we get a new donor who is as excited about food as the rest of our museum community. Second, every dollar you donate goes directly to creating and hosting events and experiences that ask the tough questions and help to build bridges between history, culture, and personal experiences.



The Museum of Food and Culture is well-positioned to approach difficult topics with the creativity and diligence they deserve.

Nicole Garneau

This organization started as a dream. A dream to learn more about the world, its peoples, and our impact as individuals. I am so heartened by the positive community reception to the Museum of Food and Culture and I can't wait to see what next year has in store for us!

Stay curious and stay inspired!

Rachel Waugh, Founder & Executive Director



COMMUNITY PARTNERS



The Art Gym, Art Students League of Denver, Assetou Xango, Colorado State University, Denver Museum of Nature & Science, Denver Public Library, Denver Public Schools, Denver Urban Gardens, The Easy Vegan, Eric Pallant, Kent Denver School, Lighthouse Writers Workshop, Pearl Street Farmers Market, and Stanley British Primary School