



TREES THAT FEED FOUNDATION ANNUAL REPORT 2015



Planting trees to feed people,
create jobs and benefit the environment

LETTER FROM THE CHAIR



Dear Friends,

Thanks for your continuing support through a busy and challenging 2015!

Trees That Feed Foundation focused on donating manageable numbers of trees to preferred groups, especially those with experience and a nearby water source, compared with locations dependent solely on rainfall. The Caribbean area was affected by severe droughts throughout 2015, which caused us to slow down in planting trees. Water is critical in the first year of a tree's life. We want to see survival to fruiting maturity, not just a high count of donated tree saplings. The good news is that the drought has broken, our previously donated trees are fruiting and we have resumed aggressive planting. We now have supplied over 80,000 trees and have maintained high survival rates.

We have upgraded our school feeding programs in both Haiti and Jamaica. Our instant cereal mix based on breadfruit, cornmeal and coconut has been very well received. We've supplied 8,000 pounds of porridge mix to 12 schools, and provided over 120,000 hot breakfast meals to young schoolchildren.

TTFE is very focused on the long-term. We want to see each of our countries moving toward food independence. In 2015, we implemented a new program that trained young farmers in propagating, planting, pruning and harvesting. We helped processors by donating processing equipment and providing quality control testing and advice. We also helped to market their products both locally and internationally. We want to see economic success at each stage, so that each of our countries will become self-sufficient in food production.

One food production bottleneck is drying and preserving excess fruit not needed for immediate consumption. Working in conjunction with Northwestern University engineering students, we built and tested a prototype hybrid solar dryer. The dryer collects solar heat and optionally propane heat, to dry 100 pounds of shredded breadfruit daily. Two other prototypes are being built under our guidance.

We are proud that we have been able to accomplish nearly all of this with volunteer effort. Your contribution dollars stretch a long way! Thank you again!

Mary McLaughlin

Chair, Trees That Feed Foundation



PROGRESS OF FIRST TREES PLANTED



2015 MILESTONES

Trees That Feed Foundation reached a new milestone near the end of 2015, with delivery of the 83,321st tree. We think we're supporting the nutrition of over 240,000 people.

Through the end of 2015, TTFF distributed over 6,600 pounds of breadfruit flour to schools in Jamaica, and several orphanages and a hospital in Haiti. Mary McLaughlin, our Chairperson, working with several professional chefs, developed a new hot cereal using breadfruit flour. This dry mix uses breadfruit flour, cornmeal, powdered coconut, and spices. With a long shelf life, this dry mix can be cooked in hot water for 10 minutes to make a tasty, nutritious, filling porridge for schoolchildren eager to learn. We estimate we've provided 120,000 hot breakfasts and we continue to receive rave reviews from the schoolteachers.

We encouraged three entrepreneur groups to build or expand their operations in tree propagation and breadfruit flour production. These groups soon will be fully self-supporting.

TTFF was pleased to receive three awards in 2015. The Governor-General of Jamaica invited us to Kings House, Jamaica, where he personally presented the "I Believe Initiative" award for our work planting trees and encouraging agriculture in Jamaica. The Garden Club of America presented Mary with the Zone XI Horticultural award for her work in reforestation, preserving the environment and hunger alleviation. The University of the West Indies Breadfruit Conference presented us with their Outstanding Achiever award for plant material distribution.

And we remain very active in social media. We posted our news over 100 times on Facebook, on which we now have over 3,500 friends, at www.facebook.com/treesthatfeed. We hope you "like" us!

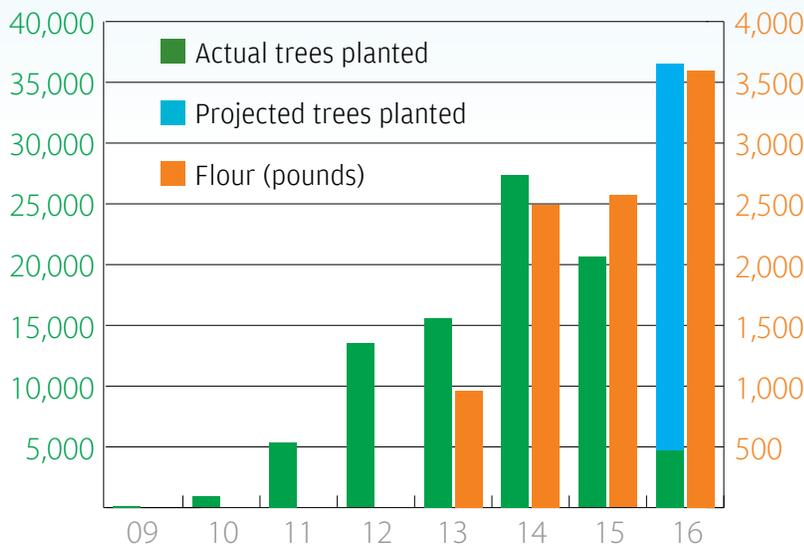


The Jamaica "I Believe Initiative" award



The Garden Club of America Zone XI Horticultural award

TTFF Fruit Trees Planted and Flour Supplied



The University of the West Indies Breadfruit Conference Achiever award

JAMAICA / FLOUR PRODUCTION



TTF's Factory-in-a-Box initiative reached a positive turning point in 2015. The program transformed from TTF working with individuals to make breadfruit flour for their own communities to incorporating partnerships with cooperatives and artisan groups that now produce flour for commercial sales. A school in rural



Factory. Tacius Golding's metal working class is engaged in making a solar dryer for flour production and the school is planning to use the flour as part of the school's feeding program. TTF is proud of these students and can't wait to see this program expand throughout the year at Tacius Golding!



Jamaica, the Tacius Golding School, requested and received an expanded Factory-in-a-Box. Last summer, the staff and students launched a pilot program using the equipment to produce over 300 lbs of flour. This year, TTF is working with Rotary clubs in Jamaica and Canada to expand the school's



HYBRID SOLAR DRYER



A critical step in producing breadfruit flour is drying the fresh fruit. We discovered that drying fruit isn't as simple as laying it out in the sun. Although the tropical areas we work in are all relatively warm climates, issues such as food quality and production metrics come into play.

Mike McLaughlin built a prototype hybrid solar dryer of a cabinet style design, based on work in China and a project by Northwestern University engineering students. The dryer is built in modules for ease of construction and movement. The solar heat collector is a black metal sheet covered in clear plastic. Up to three collectors funnel warm air heated by the sun into a lower cabinet section, the air then rises up through an upper cabinet section. Fruit is shredded or sliced and placed on

mesh racks in the upper cabinet. The warm air flows up and around the fruit and dries it. A solar powered fan on the roof pulls air through, to supplement natural convection.

The dryer can produce up to 100 pounds of dried fruit per day. The dried fruit has a much longer shelf life than fresh fruit. The dried shreds of breadfruit are then ground into a fine, white flour, gluten free, and retaining the nutritional qualities of the fresh fruit.

The lower cabinet section also optionally houses a propane or kerosene heater, which is used to supplement solar heat on cloudy or rainy days. This hybrid design allows for predictable production capacity, independent of sunny weather.

Two improved prototypes are being constructed in Jamaica and Haiti for field testing by our local partners.





Left to Right, Edvard Joseph, Wathner au Pont, Renaud Thomas, Joseph Johnson, Jean Chilet, Pierre-moise Louis, Isaac Cherestal, Derrick Simon, Renel Pierre, Mary McLaughlin, Mike McLaughlin

November 1-11, TTFB brought seven agronomists from Haiti to Jamaica for a week-long intensive agricultural training program, funded by a grant from Conservation, Food & Health Foundation (CFHF). Participants received training in advanced techniques for root culture, stem culture, grafting, air layering, orchard layout, pruning, circumposing, and fruit processing to produce food-bearing plants more efficiently in reforestation programs at home in Haiti.

This enthusiastic group of seven have all attended agricultural college at home and have a working relationship with TTFB. Participants work for companies in Haiti which tend to reforest with timber trees. Although fruit trees are initially more expensive, their long-term benefit is far greater. Fruit trees create agroforests that contribute to food security. Currently breadfruit is available only in limited quantities in Haiti, concentrated in the western parts of the island that is closest to Jamaica. One of TTFB's goals is to have breadfruit propagated throughout Haiti, which would reduce Haiti's reliance on importing food.

Dr. Seymour Webster, lecturer at CASE, led the training, with strong support from Alfred McLean (McLean Nursery), Joseph Johnson (Eltham Gardens Nursery), Xavier Gray (Orange River), Keith Thomas, Locksley Waites (RADA) and Cynthia Willis (Diamond Ridge). These Jamaican hosts taught with demonstrations, workshops, and plenty of hands-on experience.

The final day of instruction took the group to meet Cynthia and Trevor Willis, proprietors of Diamond Ridge Processors in Buff Bay. The Willises demonstrated the process of collecting the breadfruit, washing, peeling, slicing, shredding, grinding, and packaging in their state of the art factory.

Each participant in the training is committed to returning to his organization in Haiti to use and pass on the knowledge he's gained.



"I came to Jamaica just to participate in the training, but when I arrived in Jamaica, I saw a lot of things, very good things. I was very excited! The persons here respect us and when I go back home, I'm going to share the training with other people to change my environment in Haiti. I was glad to be here," said participant Edvard Joseph.



We met at CASE nursery for lessons with Dr. Webster.



Hope Gardens is one of a very few Royal Botanical Gardens in the world, covering over 200 acres. Mr. Johnson leads the group with detailed instructions on grafting and air layering. Handouts are available in English and French.



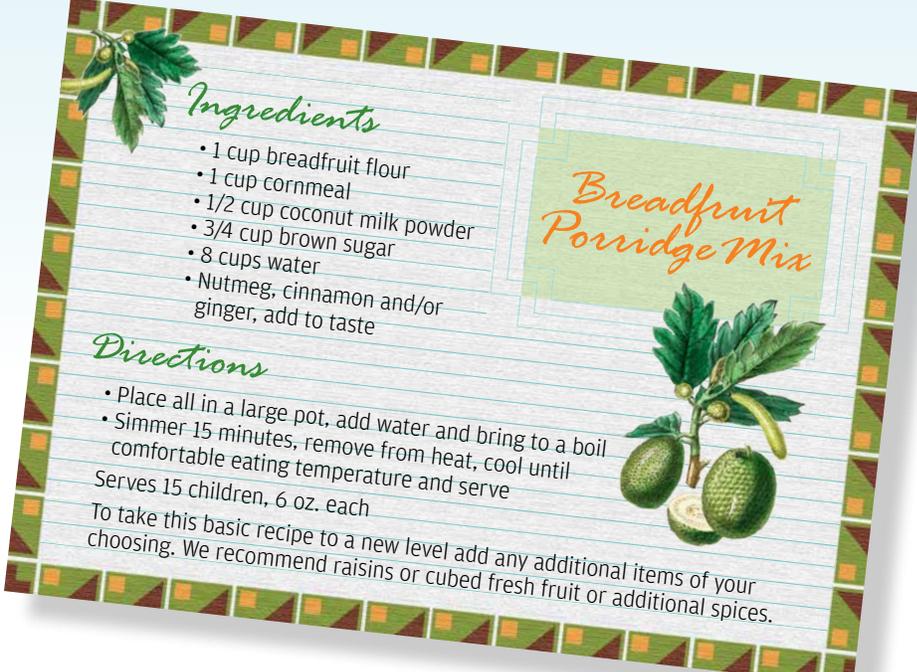
	2015	2014
Contributions	\$ 202,866	\$114,399
Trees Distributed	60,604	108,281
Food, FIB and other programs	\$43,248	\$ 34,507
Administrative Expenses	\$19,153	\$12,730
Surplus (Deficit)	\$79,900	(\$41,069)
Net Assets	\$158,429	\$78,529
Expense Ratio	9.4%	11.1%



BREADFRUIT RECIPES

Through Facebook and the TTFF website we are working on sharing and promoting recipes using breadfruit and breadfruit flour. This will help build the marketplace for value added post-harvest products. Our first original recipe was for breadfruit porridge, which is being packaged for schools and hospitals in Jamaica and Haiti. Look for more recipes on our website!





Ingredients

- 1 cup breadfruit flour
- 1 cup cornmeal
- 1/2 cup coconut milk powder
- 3/4 cup brown sugar
- 8 cups water
- Nutmeg, cinnamon and/or ginger, add to taste

Directions

- Place all in a large pot, add water and bring to a boil
- Simmer 15 minutes, remove from heat, cool until comfortable eating temperature and serve

Serves 15 children, 6 oz. each

To take this basic recipe to a new level add any additional items of your choosing. We recommend raisins or cubed fresh fruit or additional spices.

Breadfruit Porridge Mix





PARTNERS

None of our work could be accomplished without the incredible collaboration of our partners. TTFF works with numerous non-governmental organizations, businesses, entrepreneurs, and universities around the globe to achieve our mission.

These partners include:

- Buddhist Global Relief
- Clif Bar Family Foundation
- Conservation, Food & Health Foundation
- Dr. Scholl Foundation
- Floresta Haiti
- Jamaican Ministry of Agriculture
- Jeffrey Town Farmers' Association
- National Tropical Botanical Garden
- Northwestern University
- Peace Corps Jamaica
- Rotary
- Rural Agricultural Development Authority (RADA)
- Sandals Foundation
- Smallholder Farmers Alliance
- Three Angels Children's Relief
- University of Minnesota
- University of Nouvelle Grand'Anse
- 4H Jamaica

DONATIONS



TTFF is creating food independence, building markets and conserving the environment. We aim to plant one million food-bearing trees in the next decade!

- **\$15 funds a robust breadfruit tree** that can feed a family for over 50 years
- **\$150 provides 60 pounds of breadfruit flour,** about 500 meals for schoolchildren
- **\$750 funds a training seminar** for farmers in tree propagation and care
- **\$2,000 provides high capacity equipment** for processing breadfruit flour

Any amount is appreciated!

JOIN US!



Trees That Feed Foundation welcomes you to get involved!

- Sign up on our website to receive periodic updates about our work
- Spread the word to your network
- Like us on Facebook at www.Facebook.com/TreesThatFeed
- Contact info@treesthatfeed.org for volunteer opportunities

Donate online at: www.treesthatfeed.org/donate

or mail a check to: **Trees That Feed Foundation**
1200 Hill Road
Winnetka, IL 60093

TREES THAT FEED FOUNDATION

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www.treesthatfeed.org



TTFF distribution sites, left to right: Costa Rica, Jamaica, Bahamas, Haiti, Puerto Rico, Barbados, Liberia, Ghana and Pakistan