Virginia Cooperative Extension



Food, Nutrition, and Health

Increased rates of obesity



Increased rates of chronic disease

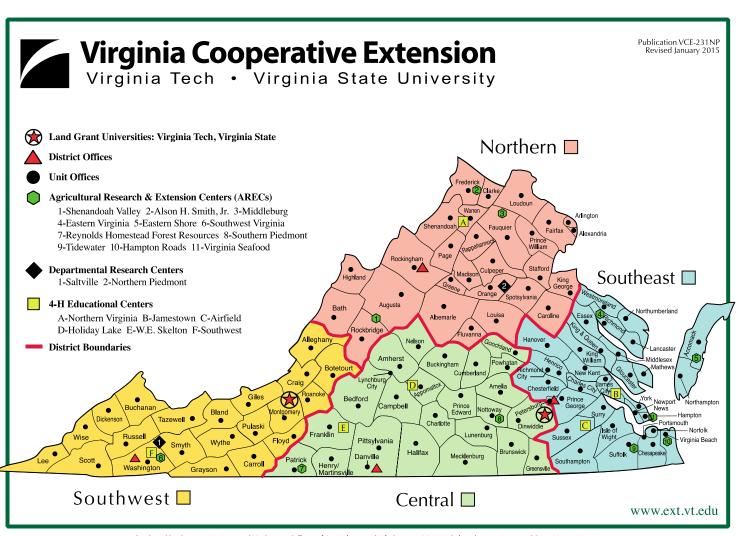
Improve health and quality of life

Train Volunteers



Year	Number of Volunteers	People Reached	Hours Reciprocated	Value of Volunteer Time
2012	89	4,226	3,657	\$79,686.03 (*\$21.79/hour)
2013	154	16,401	4,656	\$103,083.84 (*\$22.14/hour)
2014	86	11,021	5,326	\$130,433.74 (*\$24.49/hour)
2015	187	13,177	5,779	\$133,321.50 (*\$23.07/hour)

^{*}Independent sector estimate



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Fairfax County Neighborhood and Community Service Volunteer Gold Star Award for 2014



Rebecca

"We can give a family a sack of food and they'll eat for a week. But if we teach them how to garden and cook and preserve, they will be able to feed themselves forever. That's why I volunteer."



Sue

"I wanted to learn more about nutrition so that I could apply the latest research in my own life as well as share it with family, friends and the community.."



Program Collaboration

Food For Thought: A Plant-Based Partnership with Roanoke City Public Schools,

Master Gardeners and Master Food Volunteers

Kim Butterfield, FCS Extension Agent – Roanoke/Salem; Anna-Beebe Sachs, Instructor - Roanoke City Public Schools; Linda VanLuik, Master Gardener – Roanoke/Salem; and Mary Harshfield. Master Food Volunteer – Roanoke/Salem

Education In Action – Seeds Sessions



Left: James Madison student participates in lesson with MFV.

Right: The final product of MFV seed class – a Seed Snack Energy Ball and apple slices





Left: Student works with MG to dissect seeds.

Right: James Madison student learns about the different parts of a seed.









Master Gardener College/Master Food Volunteers Joint Workshops

Theme for 2014: Food/general

- Vegetable fermentation
- Winemaking as a hobby
- Have your art and eat it, too
- Handling produce safely



27th Annual Master Gardener College June 25-29, 2014

Featuring Land Care Steward Training



Registration:

Get registration information from your local MG coordinator or agent. This year you will be able to register by mail, telephone, fax, or on the internet. Registration is open only to certified MGs. Contact your local MG coordinator or agent for details, as registration will open in the last week of April.

Scholarshins

The VMCA is sponsoring six \$165 scholarships for Master Gardener College. You can get additional information and a nomination form at www.ymga.net. Some local units offer other scholarship opportunities as well. Ask your local coordinator, extension agent, or unit representative for additional information

Housing:

We will again be in the dorms, but local hotel information is also available on the website (www.hort.vt.edu/mastergardener). Go to the website above for information regarding on-campus housing.

Meals

If you are staying in the dorms, your meal ticket is included with your housing reservation. If you are staying of campus, you can either purchase meals individually with cash, clock, or credit cards, or purchase and plan for the entire conference from Conference and Guest Services. Please see the Master Gardener website for information on meal alians and eniote the commany of other Master Gardeners during meal time.

Information about meals, residence halls and other accomodations.

A breakdown of costs including Milestone Award

A day-to-day shedule including concurent sessions and tours.

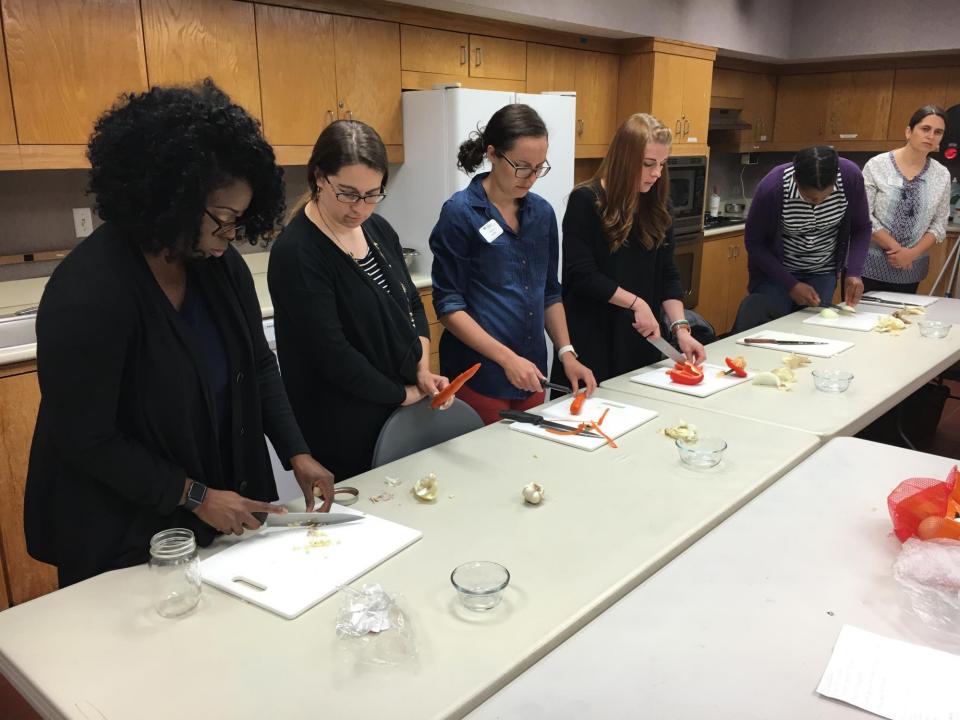
Theme for 2015: Fermentation

- Hard cider production
- Vegetable fermentation
- Health benefits of fermentation
- Home brewing



Multi-State Collaboration









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"Volunteers do not necessarily have the time; they just have the heart."

-Elizabeth Andrew