

MISSION

Support+Feed combats the climate crisis and food insecurity by working toward a global shift to an equitable plant-based food system.

VISION

Based on IPCC guidance, we can reduce climate change and food insecurity by having plant-based meals become the standard in all food programs and 50% of all meals consumed in the US.

THEORY OF CHANGE

If food systems that harm people and the planet can be fixed by a shift toward plant-based eating, and we partner with global leaders to increase demand, acceptance, and accessibility of plant-based food, then we will improve human and environmental health, support food justice, and benefit local economies.



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Many food-focused organizations count their success by how many meals they can provide for a dollar. We count success by how many intersectional challenges we can address with that same dollar.

- MAGGIE BAIRD, FOUNDER & PRESIDENT

DEAR FRIENDS

As I reflect on this past year with Support+Feed, I am both humbled and energized by what we've accomplished together. In a time of profound global challenge and local urgency, our core team, local cohorts, and volunteers across the country have continued to show up — with open hearts, creative ideas, and unwavering dedication to building a more equitable, compassionate, and sustainable world.

This year, thanks to your support, we increased our impact in 11 U.S. cities and globally, delivering hundreds of thousands of plant-based meals to individuals and families experiencing food insecurity. But these meals are just the beginning.

We've deepened our partnerships with grassroots organizations and visionary leaders on the ground, supporting not just a regular cadence of meal deliveries, but long-term transformation. We've continued to prioritize culturally relevant, locally sourced meals — prepared by local restaurants and purchased at equitable prices — to strengthen communities from the inside out

We've implemented new strategies for gathering feedback from program recipients to refine our offerings and track impact. And we've seen how food education, when rooted in joy and justice, can empower individuals of all ages to become stewards of their health, their communities, and the planet.

In 2024, our Support+Learn initiative brought over 120 plant-based educational activations into schools, community centers, and public events — meeting people where they are, with tools to imagine a different future. Our fans, pledge-takers, and volunteers inspired us daily, proving that the next generation is not just ready for change, they are leading it.

And behind the scenes, our small but mighty team, along with passionate volunteers, chefs, educators, artists, and changemakers, continues to show what's possible when we work in solidarity. Support+Feed was born from a moment of crisis, but we are now part of a movement.

At
Support+Feed,
we believe
that food is
more than
nourishment

it is connection, it is culture, it is climate action. A movement that **recognizes that food justice is racial justice**, **environmental justice**, **and economic justice**.

A movement that knows that **every plant-based meal shared is an act of resistance** — **and a seed of hope**.

As we look ahead, I invite you to keep building this future with us.

Whether you take the pledge to eat one plant-based meal a day, donate, volunteer, or simply share our story, you are part of this community. And together, there is so much more we can do.





DISTRIBUTING NUTRITIOUS AND DELICIOUS PLANT-BASED MEALS

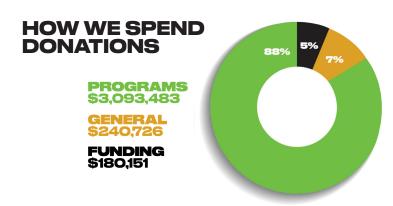
But that is just the beginning!

Since our founding in 2020, Support+Feed has come to play a recognized leadership role in advocating for climate action through innovative food interventions. Our programs are designed to help communities achieve affordable, culturally-relevant, scalable, and sustainable shifts — integrating plant-based food into local food systems.

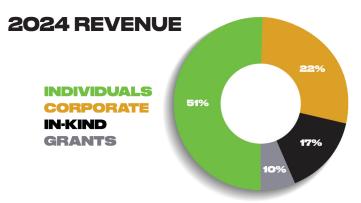
From local restaurants, often at the heart of thriving communities, to the leaders of community institutions, Support+Feed's methods engage entire communities as collaborators in food system redesign, serving delicious, nutrient-dense, plant-based meals as the first educational touchpoint in making the connection between what's on our plates, and how environmental injustice informs those choices.











SUPPORTING LOCAL ECONOMIES



Support+Feed purchases meals from minority owned and local restaurants — at a fair market price — for distribution to the food insecure and food pantries.

These restaurants are cornerstones of their communities: they create jobs, support their workers, and model ethical, climate-conscious business. In an industry dominated by unsustainable practices, our partnerships help ensure that values-driven businesses can endure — and that these restaurants remain visible, viable, and valued.

LOOKING FORWARD 2025

As the environmental cost of single-use materials grows more urgent — and the need to support our restaurant partners shift to compostable becomes more critical — Support+Feed is initiating packaging pilot programming in fiscal year 2025.

We've already made key strides. All meals distributed through Support+Feed feature compostable stickers, allowing us to maintain consistent, recognizable brand awareness while reducing waste. For food distributions, we prioritize the use of reusable tote bags printed with educational messaging about food equity, plant-based nutrition, and climate action — combining function with purpose to spark awareness and inspire change.

SPOTLIGHT: LIFE BISTRO

Five years ago, Chef and owner Issa Prescott opened Life Bistro in Southwest Atlanta in order to bring healthy, plant-based options to a neighborhood that's been described as a food apartheid. Life Bistro is a black-owned, plant-based, fine dining restaurant, emphasizing culturally-appropriate flavors, fresh ingredients, and giving back to the community that raised and still nurtures Chef Issa and his family.



SUPPORTING LOCAL ORGANIZATIONS AND COMMUNITIES



We make a deep and lasting commitment in our target cities and engage with local organizational leadership, government officials, and stakeholders to develop comprehensive plans for systemic shifts in food systems that are culturally relevant and responsive to the needs of the communities we serve.

SPOTLIGHT: SISTERS OF WATTS

When Support+Feed first approached the Sisters of Watts with an offer to provide plant-based meals for the community, the response was hesitant. Cautious, the organization initially declined the meals — unsure of how plant-based food would be received.

Instead of walking away, we got creative. Support+Feed made a second offer. Something simple and welcoming: plant-based donuts. This small but thoughtful gesture opened the door to conversation and curiosity. Through genuine relationship-building and a deep commitment to cultural relevance, Support+Feed began to earn the community's trust.

Rather than imposing solutions, we listened.

Surveys were conducted to understand what foods would be most appreciated. Pilot meal deliveries followed — and to the organization's surprise and delight, they were enthusiastically embraced.

Today, Sisters of Watts is not only a proud distribution partner but an active advocate for the benefits of plant-based eating, particularly in a community disproportionately impacted by diabetes and obesity.



THIS IS THE HEART OF OUR MODEL:

We don't just drop off meals — we build trust, listen deeply, and co-create change. It's this commitment to long-term partnership, cultural respect, and systemic change that makes Support+Feed a model worthy of investment.

"For donors looking to support more than just a meal — for those seeking to support transformation — this is where your impact begins."

MICHELE DANIEL, PHD, DONOR



ENGAGING COMMUNITIES



Support+Feed food deliveries are largely carried out by our network of volunteers in eleven anchor cities across the country.

Along with our local coordinators, volunteers pick up and deliver meals, expand our cohorts of restaurant and community organization partners, manage our educational classes and events, facilitate our community outreach, and lead our local fundraising efforts.

ANCHOR CITIESBUILDING RELATIONSHIPS & LASTING IMPACTS

In our anchor cities, Support+Feed hosts community events that combat hunger while raising awareness about the benefits of sustainable food practices and promoting long-term food sovereignty and empowerment in underserved communities.

Through partnerships with food banks, shelters, and community centers, we reach a diverse demographic, providing urgently needed plant-based meals, educational engagement, and opportunities for collective action that expand access to nutritious food and help mitigate the climate crisis.

We also collaborate with policymakers, schools, and government agencies to advocate for policies that foster equitable food systems. From supporting community-led initiatives like urban gardens to championing food education in schools, Support+Feed is committed to addressing the systemic roots of food injustice and climate change.



SPOTLIGHT: LOS ANGELES

California: Intersection of the climate and food insecurity crises

Although the state produces 51% of the nation's food, 1 in 5 face food insecurity. Industrial animal agriculture contributes to California's rank as the world's ninth-largest greenhouse gas emitter, while extreme heat, wildfires, and toxins are making conditions unbearable. These impacts fall hardest on low-income and marginalized communities, who also suffer the greatest health disparities - conditions confirmed by LA County's Chief Sustainability Office.

Support+Feed serves LA's Southland

Food deserts are the norm:

94% of retail food outlets are convenience stores

12 to 1 - fast food outnumbers grocery stores

The region faces high rates of:

33% obesity

10% diabetes

30% hypertension

20% persistent food insecurity

OUR CALIFORNIA IMPACT:

Delivered over 70,000 plant-based meals and 30,000 pantry items.

SUPPORT+FEED GLOBAL FOOTPRINT

- Los Angeles
- Chicago
- Detroit
- Washington DC
 Nashville
- Paris
- Birmingham
- Berlin
- Zurich

Atlanta

- Minneapolis

- Somerset New Orleans
 New York City
 - Philadelphia

Manchester

Frankfurt

London

- Cologne
 - Antwerp

Virginia Beach

Dublin

Glasgow

Amsterdam



SUPPORTING HEALTHIER EATING



Support+Feed introduces new audiences to how delicious plantbased foods can be, provides education on the health benefits, works with local businesses to carry plant-based options, and facilitates cooking classes and demonstrations to assist families with diet transitions

Plant-based eating lowers risk of high blood pressure, heart disease, type-2 diabetes, and some kinds of cancer and may improve mental health and wellness by boosting gut health.



Hands-on classes are led by the chefs and owners of our partner restaurants and are hosted on-site at trusted local community organizations. Rooted in cultural relevance and community input, the plant-based recipes reflect local flavors and respond directly to the needs and interests of participants. With packed attendance from all age groups, each session becomes a space for connection, creativity, and empowerment — where food becomes a tool for health, wellness, and climate action.

These demos don't just teach cooking; they inspire lasting change by showing how food is *medicine* and how nourishing ourselves can also nourish our communities and the planet.



Chef Bryant Terry, world-renowned food justice activist, cookbook author and James Beard winner.

LOOKING FORWARD 2025

With the success of our in-person cooking classes and high demand for our food demonstrations, we set the goal to complete 175 educational events across the country in fiscal year 2025.

IGNITING COLLECTIVE ACTION



37.5M

impacted through digital education programs and calls to action



1.25M

followers across social media profiles

Support+Feed matches on the ground programming with digital educational content across our robust digital footprint, empowering individuals to make healthy food choices, serve as advocates for a more equitable and sustainable global food system, and collectively achieve measurable and important environmental impacts.



SUPPORT+FEED PLEDGE: ON TOUR

Through powerful partnerships with artists and music festivals, Support+Feed has reached tens of thousands of new supporters and amplified our message on some of the world's biggest stages. From global icons like **Billie Eilish**, **FINNEAS**, **Blink-182**, **Coldplay**, and **Metallica**, to festivals including **Coachella**, **Lollapalooza**, and **Broccoli City**, these collaborators have generously invited us to table at shows, coordinate meal deliveries and food drives, and host special events. Together, we're showing how food, climate, and culture intersect.





With a generous investment from major sponsor PopSockets, nearly 20,000 people took the Support+Feed Pledge along Billie Eilish's Hit Me Hard and Soft tour, where we hosted info tables with educational activities, photo ops, and custom-designed PopSockets for pledge-takers. Our 19 food drives along the tour brought in donations equal to 3,000 plant-based meals.



FIGHTING CLIMATE CHANGE

1.8M+ PLANT-BASED MEALS + PANTRY ITEMS DONATED TO DATE

1.5M+ PLANT-BASED MEALS SAVES:







(compared to beef-based meals)

Compared to animal agriculture, plant-based food uses less water, produces more food per acre for human consumption, cuts down global greenhouse gas emissions, and protects biodiversity.

Plant-based eating helps fight inequitable food systems that contribute to food insecurity and climate change, which disproportionately affect already marginalized communities.







OVERHEATED

Overheated is a summit that brings together climate activists, music fans, and other leading voices for panel discussions, community building, and resources to tackle the climate crisis through the lens of accessibility and action.

Held just two days before the 2024 election, Overheated Atlanta featured thought leaders in democracy, sustainability, climate science, activism, and more, including Dr. Ayana Johnson, Wawa Gatheru, Saad Amer, and others. Overheated also provides space for local organizations, artists, and other community leaders to offer hands-on experiences for attendees that further illustrate and embody the Overheated ethos.







COMMUNITY PARTNERS

ATLANTA

ATL Fridge

Atlanta Community Bank

GMEN

Living on Purpose ATL

Lost-n-Found Youth

Motherhood Beyond Bars

PAD Initiative

So Far So Close

Women on the Rise

CHICAGO

Brave Space Alliance

Brown People Foundation

Collins Academy

Community Outreach Intervention Projects

Housing Forward/New Maywood Church of Christ Lost Angels

Kennedy King College

LetUsBreathe

Love Fridge

Neighborhood Food Pantries

SlowBirth Foundation Inc

The Cosey Project

DC

Broccoli City

Calvary Women's Services

DC Food Project

Dreaming Out Loud

Housing Up

Little Lights

Maryland Food Bank

DETROIT

Central Detroit Christian

Crane Street Garden Total

Detroit Black Community Food Security Network

Detroit City Lions

Detroit Food and Entrepreneurship Academy

Detroit Phoenix Center

Developing Despite Difference

Eastside Community Network

Mama Akua's House

Park West Foundation

Ruth Ellis Center

Take My Hand

LOS ANGELES

A Place Called Home

Antelope Valley College Basic Needs Center

Barrio Action

BGC MLA - Bell Gardens

BGC MLA - Challengers Club

BGC MLA - Watts Willowbrook

BGC MLA - West Valley

Church of Southland

City of Bell Gardens

Do Good Daniels Women Shelter

ELAC College Corps

Esperanza Community Housing

Everyday Action

Hollywood Food Coalition -

HUB @ Franklin

International Rescue Committee

It's Bigger than Us LA

LA Family Housing

LA Food Bank

LA4LA - PATH Site

MAALA - Mutual Aid Action

My Friend's Place - Homeless Youth

New Earth Life - BIPOC Youth

and Community Support

Richstone Family Center

Safe Place for Youth (S.P.Y.)

Sisters of Watts

Social Justice Learning institute (SJLI)

Vegans of LA

YOLA

Young Artists Academy

MINNEAPOLIS

Bloomington Kennedy

Boys & Girls Club TC - Cameden Beacon

Boys & Girls Club TC - Jerry Gamble

Boys & Girls Club TC - Mt. Airy Club

Boys & Girls Club TC - Olson Beacon

Hopkins Earth Club

R. Roots Garden

Second Harvest

NASHVILLE

Boys and Girls Club Middleton Teness

Dismas House

Explorer! Community School

Gear Up TN

LaunchPad

Monroe Harding

Nashville Community Fridge

Our Place

Project Love Strong

SOW Step Up

The Store

NEW ORLEANS

GNO Caring Collective

New Orleans Women & Children Shelter

Save Our Youth

Youth Empowerment Project

NYC

Aids for Aids

Children's Aid Society Next Generation Center

Community Food Bank of New Jersey

Covenant House -The Bronx

Greenwich House

Healthy School Food

Metropolitan Comm Church NY - Sylvia Rivera

Pantry

PS 20 Anna Silver School

PS11

PS206

PHILLY

Ronald McDonald House Charities

of the Philadelphia Region

Sharing Excess (PHILLY)

SAN FRANCISCO

SE LGBT Center

SEATTLE

Seattle Good (Shaq Housing)

VIRGINIA BEACH

757 Community Fridges Berkley Community Center

Connect with a Wish

FFAST VA

ForKids

Horace Downing Senior Center

Manna Church

Mission Possible

(Connect with a Wish)

Norfolk Naval Shipyard

Not Your Last Supper Fridge

Southside Boys and Girls Club

Teens with a Purpose The Muse Writers Center

Tucker House



RESTAURANT & FOOD PARTNERS

24Vegan Dosner Farms

Mama Akua's House

2Foods

EERF (The Fair Shepherd)
MaryRuth's Vitamins

ABakery

Experience Relish Matriark Foods Inc Abbot's Butcher, Inc.

Farmlink

Mellow Mushroom Abe's Vegan Muffins LLC Follow Your Heart Cafe

Misfits

Alma Backyard Farms Food Access LA

Mosh

aneeD for Vegan Food Forward Muchacho

Atlantic Natural Foods Glizzys

Muurish Vegan Au Lac Go Macro Naan Stop Avo

Heal MPSL

Newman's Own Inc.

B'Gabs Hey Sunshine Notco

Banza LLC

Hollywood Climate Summit

Omni Barvita, LLC Homegirl Kitchen ORA/Hot and Cool Cafe BeeWali's Vegan AF Honest Pastures

PB&J

Better Earth Compostable

I-tal Garden Peacefood

Burgerlords - Highland Park

J. Selby's Phoenix Bean LLC Cena Vegan Kate Farms Planet Health Compton

Chef Booze KIND Bars

Plant Based Pizzeria

Chef Brittany Kindred Plantega Chef Chi Kitchen Mouse

PLNT Burger Chef Dunny

KUSP

Radical Rabbit Chef Supreme Life Bistro

Rao's Homemade at Campbell's

Cheng Heng Liquid Death Right-Water

Chicago Diner - Logan Square

KUSP RIND Snacks Climate Candy Life Bistro Sage Bistro CLTRE Vegan Joint Liquid Death

Liquid Death Sharing Excess DC Vegan Liquid IV

Side Dish Queen Desmond's Island Soul Grill

Desmond's Island Soul Grill

Lissette Lorenz

Sofrito Foods, LLC DBA Fillo's Detroit Food Academy Little Barn Coffee House

Soultarian Cafe

Detroit People's Food Co-op

Love at First Bite Stirhouse Donut Friend Luhv Vegan Deli Strong Roots Stuff I Eat Sugar Taco

Sunday Supper The Be Hive The Black Vegan

The Herbivorous Butcher The Nourish Spot The Plant Butchers Tony's Chocolonely Topbox Foods

Urban Vegan Kitchen

Vegan Factory Vegan World Cafe Veron Macarons

Voodoo Vegan VSpot

WhatIF Foods Whole Foods

Wholly Mother Vegan

Wicked Foods Wolfies Yorkie's

INTERNATIONAL PROGRAM PARTNERS

FareShare - Belfast, Glasglow, Manchester, Birmingham, and Som

Made in Hackney -London

FoodCloud - Ireland
Taste Before You
Waste - Netherlands



BOARD OF TRUSTEES & OFFICERS

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