

Look inside for
**Garfield's
Deluxe Lasagna
Recipe!**



Community Foundation
**COOK
BOOK**

Connecting people
who care with causes
that matter since 1984



Annual Report

2015-2016

The Three Main Ingredients of Every Community Foundation

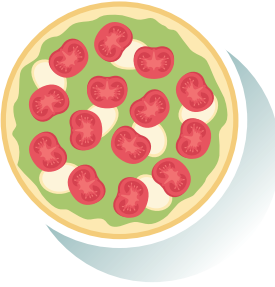
Asset Development • Grantmaking • Community Leadership

In 2014, *foodie* was one of the new words added to the dictionary.

foodie | noun | food·ie | \ 'fū-dē \:
a person who enjoys and cares about food very much.



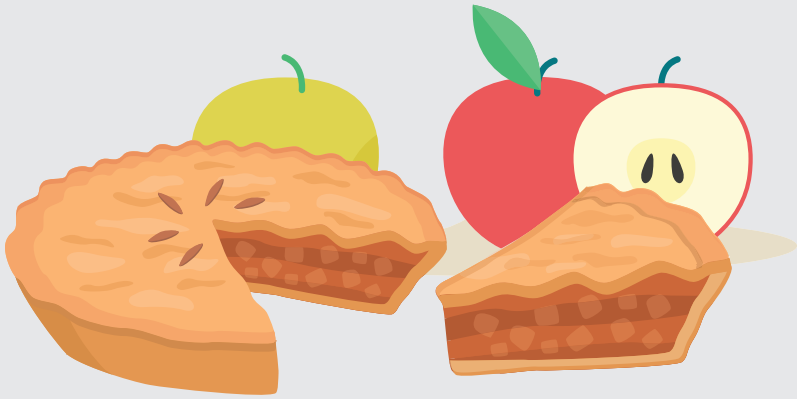
Maybe you're a foodie and didn't even know it...until now. Foodies love food! And, they know that quality ingredients really do make all the difference. The three main ingredients that every community foundation connoisseur uses are **Asset Development**, **Grantmaking**, and **Community Leadership**.



Through asset development, a community foundation becomes a temporary steward of an extraordinary community treasure—the community's endowment; a slow-roasted investment in the future of our community. Over the past 32 years, generous donors from all walks of life have invested in the future of our community by donating to funds held at the Community Foundation. This growing endowment creates sustainability and allows us to do so much more.



We raise money, but we're not primarily a fundraiser. We make grants, but we're more than a grantmaker. We are involved in leadership activities, but we're not a community think tank. But, that's actually what makes community foundations so special—our attention to all three ingredients. Similar to the rules of baking, precision matters. A concentration of equal parts Asset Development, Grantmaking, and Community Leadership would make any foodie proud.



With nearly 400 funds addressing a variety of needs in the community, donors have no trouble finding a cause to support with abundant generosity. We've seen varying levels of giving from a smidgen to a pinch, from a dash to a heaping spoonful...and it all adds up to one remarkably philanthropic community.

Community Foundation donors are passionate about giving to specific causes and organizations in Grant County. The Foundation works to connect donors with community needs that help their charitable donations make both immediate and long-term impact through grantmaking—many times leaving behind a legacy that their family can be proud of for generations to come.

Additionally, the Foundation serves as a community leader to facilitate problem-solving initiatives countywide that address the most pressing, critical needs in which no one entity can easily solve alone. This year we've embarked on a Collective Impact Initiative to create a Shared Vision for Grant County. That's a tall order and it won't happen overnight. Like Carl Sagan once said,

**“If you wish to make an apple pie truly from scratch,
you must first invent the universe.”**

Working with leaders to create a shared vision for our amazing county feels a lot like inventing the universe. But, anyone who's ever had an apple pie made from scratch knows that it truly is worth it.

The Difference Between Cooking and Baking

Are cooking and baking really that different? Both require ingredients, preparation, and a bit of knowledge to create those special recipes that we often share with friends and family.

But, open any cookbook and you'll soon realize that cooking is more like art, while baking is more like science. Cooking allows you to substitute ingredients, but baking demands precision. Try leaving the baking powder out just one time and your world-famous chocolate chip cookies fall flat and then nobody's happy!

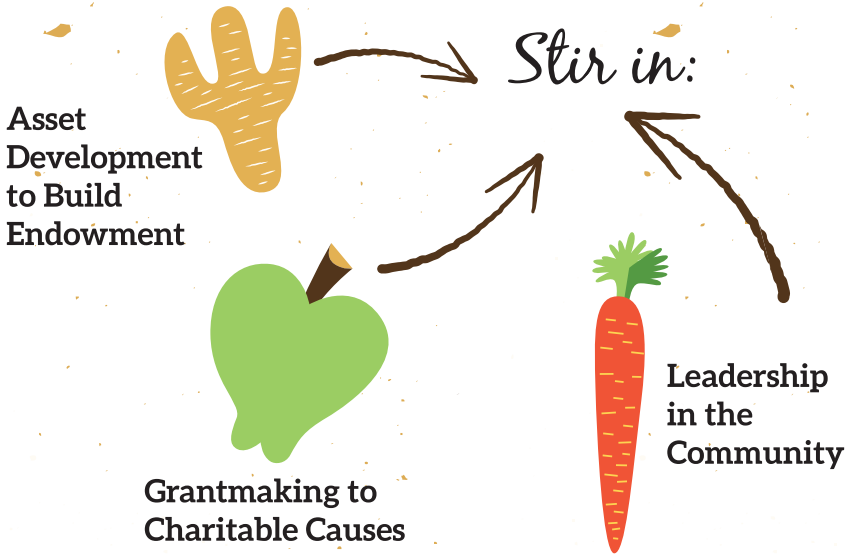
In fact, the difference between cooking and baking is so vast that most professional chefs don't bake. And most professional bakers, don't chef...err, cook. Delicious food is the end game for both, but how they get there is immensely different.

Comparing apples to apples, some people might think that a community foundation is just like any other charity. But, the differences are really as significant as cooking and baking. The basic community foundation recipe looks like this:



Mix thoroughly.

Our mission is clearly to connect people, resources, and causes to promote a sustainable impact towards the betterment of Grant County. Yes, some charities also use these same ingredients, but the methods we use to meet this mission are what set us apart.



Any way you slice it, we are committed to developing a permanent endowment that impacts our community—locally grown and raised. Endowments create annual incomes for organizations and charities forever. This means that donations made to the Community Foundation will benefit our community forever.

This also means that we can work with donors, no matter the complexity of their gift, to impact the charitable cause that's most important to them. We're not limited to supporting one cause; our donors dictate how they want to impact the community. We respect the donor's intent and even keep donations anonymous, if requested.

It is a tried and true recipe that will be passed down from one generation to the next.

The Secret Sauce

One might ask,

“How is it that the Community Foundation continues to grow, yet gives out millions in grants on an annual basis?”

Well, it’s our Secret Sauce—which isn’t really a secret or a sauce...it’s simply a solid community foundation strategy. You see, our endowed contributions are never spent, they are endowed forever. This allows us to take those endowed gifts and permanently invest them to produce income. That income allows us to make substantial grants in our community, every year. That’s right, the Community Foundation will improve Grant County by making grants between \$1M and \$3M annually. Forever. In this past year, the Community Foundation of Grant County awarded \$1,553,047 through our grantmaking efforts.

This is how our donors make Grant County a great county!



The Menu

This is the scene that comes into play nearly every night in homes across America:

HUSBAND: *What's for dinner?*

WIFE: *I don't know. What are you hungry for?*

HUSBAND: *I don't know. What are you hungry for?*

And, so the 'What's for dinner' dance begins. In fact, a really smart restaurant decided to help the parents out by pre-determining what their kids might 'order'.

Check out this Kid's Menu:

So often, you're hungry and you just don't know what you want. But, many times menus can help you decide. You flip through them, and all of a sudden you know exactly what you want to eat after all.

This is one important way a community foundation can help you. According to the *Chronicle of Philanthropy*, Grant County is the 3rd most generous county in the state of Indiana. So, we know you like to give, you want to give, and you're really great at giving where you live. Maybe you just don't quite know what to order. In the spirit of helping our donors decide, we've created a menu of sorts.



Let **The Menu** on the next page, guide you to the best way to give in a way that whets your philanthropic appetite.

The Menu

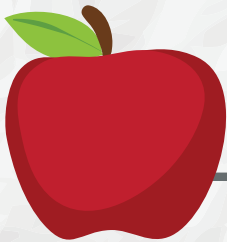
Be a philanthropic rebel and start with dessert first! Begin at the cupcake and answer *yes* or *no* until you get to an Apple. If you land on a Green Apple, it will tell you which fund type you should **pick** at the Community Foundation to allow your donation to nourish our community in the way you intended.

If you choose to start a fund, you might like to name your fund after your family or company. Once you have chosen your fund name and purpose, let **The Menu** guide you through the process of deciding which fund type to choose.

Call us at 765-662-0065 and we can help you customize your giving in the way that best satisfies your philanthropic appetite.



Start here →



no

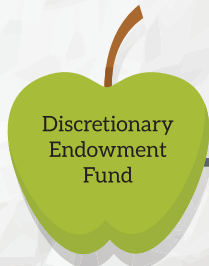
Visit

www.GiveToGrant.org/Marketplace
to check out the 400 funds we currently have at the Community Foundation of Grant County and make a donation.



yes

no



no

Advised Agency Endowment Fund

yes

Are you a representative of a non-profit agency?

no

Designated Endowment Fund

yes

yes

Do you want to fund a specific organization?

no

Do you want to decide what to fund annually?

no

Do you want to fund a scholarship?

yes

Do you want to help choose a recipient?

yes

Advised Endowment Fund

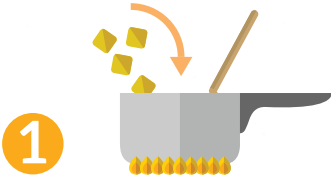
no

Discretionary Scholarship Endowment Fund

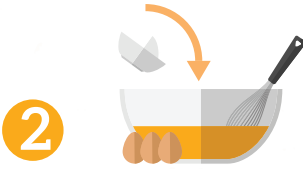
yes

Advised Scholarship Endowment Fund

Four Easy Steps to a Gourmet Fund IDEA:



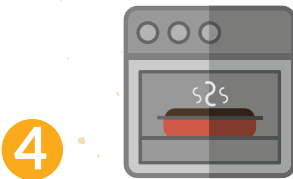
Identify the purpose or cause you'd like to support.



Decide what to name your fund.



Execute the fund agreement that the Community Foundation will provide for you in writing.



Acquire \$5,000 or more through donations to your fund within 24 months.

That's it—you'll be a seasoned philanthropist in no time!



Gluten-Free Giving Recipe

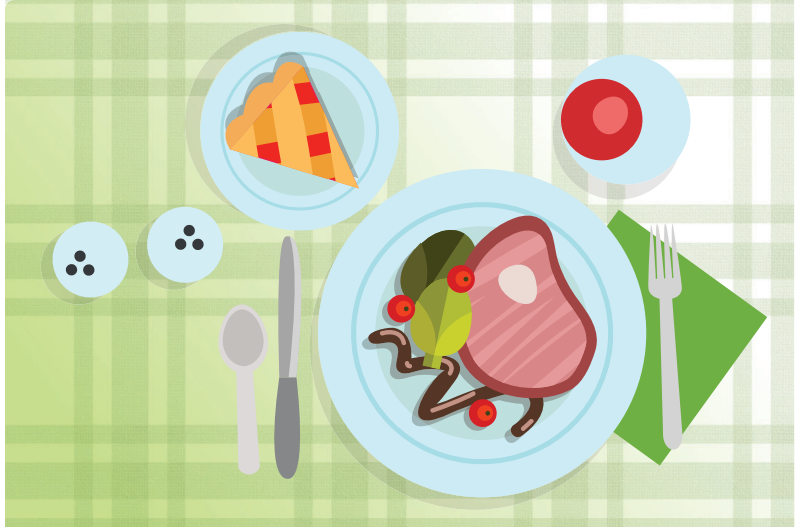
- 4 cups of love
- 2 cups of research
- 1 Community Foundation Accreditation from National Standards
- 1 Gold Star from GuideStar.com
- 1 cup of a truly awesome cause
- 3 tbsp of trust



Give a person a carrot
and you feed them
for a day.

Teach them
how to chop it up
to make soup
and you feed them
for a lifetime.





Our Main Course

Just like the modern day food pyramid, My Plate, consists of a variety of nutritious options for a well-balanced diet, our sustainability is based on donors giving at a variety of giving levels, during different seasons of their lives, while using resources that work the best for their financial situation at every age.

We know there are lots of charities to choose from when it comes to giving. But the secret ingredient that those national charities don't ever reveal, one that really makes all the difference, is **Giving Where You Live**. We are all about Grant County...donors, impact, grants, scholarships, leadership—Grant County is our Main Course!

We work with donors, grantees, and leaders all over our county—from Converse to Matthews, Fairmount to Van Buren, and everywhere in between. In our 32 years of Foundation history, the most common misconception about our mission is that we only work with one kind of donor: wealthy ones. It's true that we only work with one kind of donor though: generous ones!

A healthy non-profit, like a healthy meal, draws from a variety of sources to build strength to accomplish the many goals set forth in our mission to connect people who care with causes that matter.



Sam and Edward are two great examples of donors who gave in very different ways, while both contributing to the overall betterment of Grant County.

Sam 

Sam lived in California, so we never got to meet him. But, his parents called Marion home. Long after Sam's parents passed away, Sam decided he wanted to leave part of his estate to the Community Foundation of Grant County in memory of Ward and Maxyne Arnold. He could have done that in California, true. But, his parents met and married in Grant County and he knew they would have appreciated a memorial in their name in the very place they fell in love. Sadly, last year Sam passed away as well. But thanks to his desire to name the Foundation in his estate, we will always remember the legacy of his parents through the Ward and Maxyne Arnold Memorial Fund.

Edward 

Edward lives in Grant County, so we get to see him frequently. He's an elderly man, but he's active. In fact, he often makes his donations by walking to our office on clear, sunny days. He makes small, cash donations each time he visits and always grabs a sweet treat from our Candy Bar on his way out. It's always interesting to see how quickly those donations add up throughout the year. Edward's generosity is important because he proves that generosity in small amounts adds up to big impact.

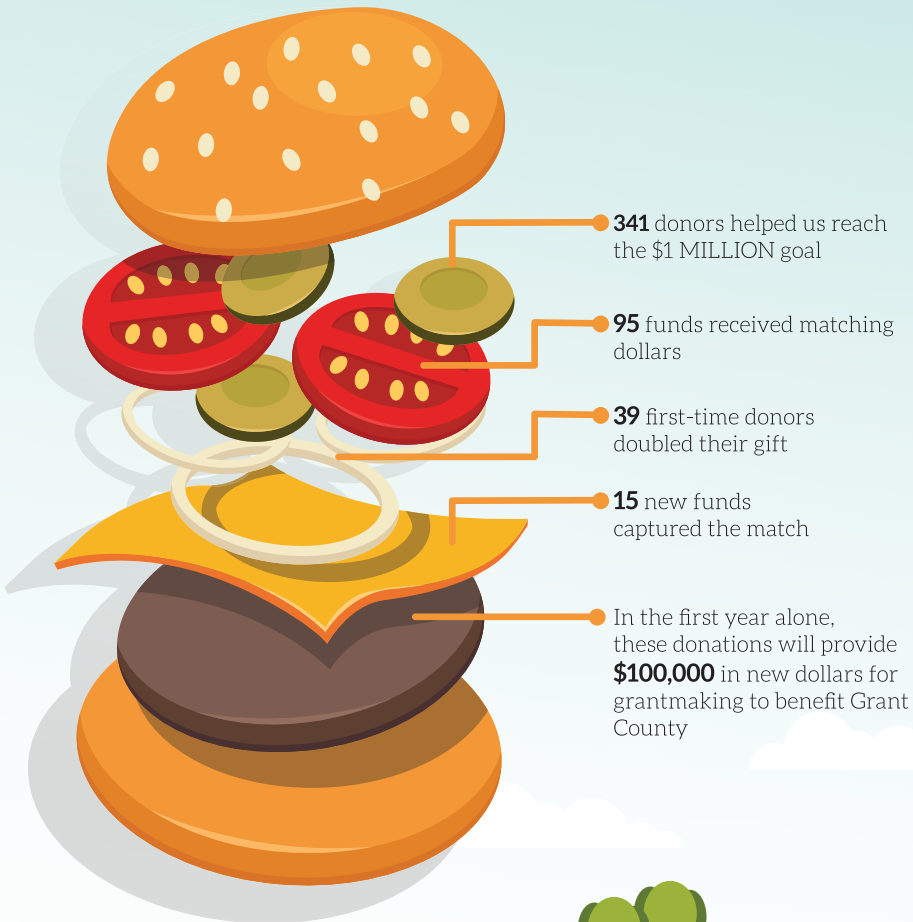
**It's too bad Sam and Edward never met...
we have a feeling they would have
really liked each other. After all, they
shared the same heart: a generous one.**



From Farm to Table

WE MET THE \$1,000,000 MATCH!

Lilly Endowment Inc. GIFT VI



341 donors helped us reach the \$1 MILLION goal

95 funds received matching dollars

39 first-time donors doubled their gift

15 new funds captured the match

In the first year alone, these donations will provide **\$100,000** in new dollars for grantmaking to benefit Grant County

At the very last hour, we received the call...

Our last dollar had been matched,
and this is how it happened.



In July 2014, Lilly Endowment Inc. announced a statewide matching grant to all Indiana community foundations. The Community Foundation of Grant County was challenged to match their \$1M gift in just 18 short months. Any funds left unmatched would be forfeited in any future matching challenges. The possibility of leaving funds on the table did not sit well with us...and our community agreed—we were up for the challenge!

It took 18 months of dedication to this cause, hundreds of donors generously giving to the Community Foundation endowment, and one major gift at 10:30 p.m. on the final day of the campaign, but we did it! Thanks to so many donors pitching in at a variety of giving levels, we met the Lilly Giving Indiana Funds for Tomorrow (GIFT) VI matching challenge.

**Harry S. Truman said, “If you can’t stand the heat,
get out of the kitchen!” Instead, we donned our aprons
and oven mitts and got to work!**

The contributions to the GIFT VI matching campaign will leave a legacy for future generations of Grant County, forever! This is why we truly love the 341 generous donors who contributed to Giving (Grant County) Indiana Funds for Tomorrow VI.

As any farmer knows, the seeds we sow now, we will harvest later. And because of all the bountiful donations planted by many into the Community Foundation endowment, your gift will continue to grow and bear fruit in Grant County for generations. This is why our hearts are full of thanksgiving as we tell you that the \$1M raised provides for an additional \$100,000 to be awarded in annual grantmaking.

The most pressing needs in Grant County will receive this additional funding, forever! This is vital for Grant County because it isn't just the act of harvesting vegetables from the field that satisfies our hunger; it's also the act of celebrating the plentiful gifts our field has brought to our table. And for that we are abundantly grateful.

Good Food
is all the
Sweeter
when shared with
Good Friends



We have many good friends here at the Community Foundation, because we are smackdab in the middle of some of the most generous people and some of the most deserving causes in Grant County.

What better way is there to share about the good things happening at the Community Foundation than by breaking bread with friends? So, here are a few family favorite recipes to encourage the conversation at your next get-together.

We hope you will be encouraged to connect people in your circle with a story about the good work being done at the Community Foundation of Grant County.

Enjoy!

Garfield's Official Deluxe Lasagna Recipe

- | | |
|---|---|
| 1 tbsp extra-virgin olive oil | 1 bay leaf |
| 1 cup chopped onion | ½ tsp crushed red pepper flakes |
| 2 tbsp finely chopped garlic | 15 lasagna noodles (about 12 oz.) |
| 1 pound spicy Italian sausage, casings removed | 2 containers (15 oz. each) ricotta cheese |
| 1 can (28 oz.) crushed tomatoes with puree | 1 cup grated Parmesan cheese, divided |
| 3 tbsp tomato paste | 1 package (10 oz.) frozen chopped spinach, thawed, drained, and squeezed dry |
| ½ cup chopped fresh basil leaves, or 2 tablespoons dried basil leaves, crushed | Salt and freshly ground pepper to taste |
| 2 tsp granulated sugar | 2 large eggs |
| 2 tsp dried oregano leaves, crushed | 5 cups shredded mozzarella cheese (about 20 oz.) |
-

See back for instructions.



www.GiveToGrant.org/CVB

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Garfield's Official Deluxe Lasagna Recipe continued...

- In a large saucepan, heat the oil over medium-high heat. Add the onion and garlic and cook for about 5-7 minutes or until the onion is tender.
- Add the meat and break it up with the back of a wooden spoon. Cook, stirring frequently for 5-7 minutes.
- Stir in the crushed tomatoes, tomato paste, basil, sugar, oregano, bay leaf, and red pepper flakes. Cover and simmer over medium heat, stirring occasionally, for about 15 minutes until the sauce thickens slightly and the flavors have blended. Taste the sauce and adjust the seasonings. Remove and discard the bay leaf.
- Cook the pasta, according to package directions in boiling, salted water until almost tender but still firm to the bite. Drain the noodles and cover with water.
- In a large bowl, stir together the ricotta and $\frac{3}{4}$ cup of the Parmesan cheese. Stir in the spinach. Season with salt and pepper to taste. Stir in the eggs.
- Drain the pasta thoroughly. Spread $\frac{1}{2}$ cup of the tomato sauce over the bottom of a 13" x 9" glass baking dish. Place 5 noodles over the sauce, overlapping as necessary to fit. Spread half of the ricotta mixture over the noodles. Sprinkle 2 cups of the shredded mozzarella evenly over the ricotta mixture. Spoon 1 $\frac{1}{2}$ cups sauce over mozzarella, spreading with the back of the spoon.
- Repeat layers with 5 noodles, remaining ricotta mixture, 2 cups of mozzarella cheese and 1 $\frac{1}{2}$ cups of sauce.
- Arrange the remaining 5 noodles over sauce. Spread the remaining sauce over the noodles and sprinkle the remaining 1 cup of mozzarella and remaining $\frac{1}{4}$ cup of Parmesan evenly over the top. (The lasagna can be prepared 1 day ahead. Cover tightly and refrigerate.)
- When ready to bake, preheat the oven to 350°F. Cover the baking dish with aluminum foil. Bake the lasagna 40 minutes. Uncover and continue to bake 40 to 50 minutes longer, or until hot and bubbly. Let the lasagna stand 15 minutes before serving, if you can wait that long.

James Dean's Aunt Winslow's Angel Food Cake and 7-Minute Frosting

1 cup granulated sugar

1 cup egg whites (approximately 18 eggs)

1 tsp salt

1 cup cake flour

2 tbsp corn starch

2 tsp cream of tartar

1 tsp vanilla extract

1 tsp almond extract

- Preheat oven to 200°F.
- Remove 2 tbsp of flour. Add 2 tbsp of corn starch. Sift flour and corn starch about 4 times.
- Mix flour and half the sugar.
- Beat egg whites until frothy, add cream of tartar and salt. Beat until stiff, but not dry.
- Add sugar gradually and then flour / sugar mixture.
- Gradually add flavorings.
- Pour into a large ungreased tube pan. Run a knife blade slowly through the batter to remove air pockets and tap the pan a few times on the counter. Bake. When you put the cake in, turn heat up to 325°F. Bake 55-60 minutes.
- Cool inverted over a small necked glass bottle. Run a knife between the pan and the cake to remove.

Frost With 7-Minute Frosting

- Place 2 cups granulated sugar, 3 egg whites, 3 tbsp light corn syrup, 3 tbsp cold water, and 1 tsp vanilla extract into a bowl or the top of a double boiler, place over heat.
- Beat with an electric mixer for 7 minutes until frosting forms soft peaks.



www.GiveToGrant.org/JamesDeanBirthSite

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Christmas City Walkway of Lights

Gingersnaps (from the Walkway of Lights Committee)



**WALKWAY
OF
LIGHTS**

Cream together:

- 1 cup softened butter
- 1 cup brown sugar

Add and beat until creamy:

- 1 cup dark molasses
- 1 egg

Sift together and add to creamy mixture:

- 2 cups flour
 - 1 tsp baking soda
 - 1 tsp ground cinnamon
 - 1 tsp ground ginger
 - 1 tsp salt
 - 1 tsp ground cloves
-

Cover and chill for two hours

- Use a spoon to scoop and roll into balls.
- Roll balls in granulated sugar.
- Place on an ungreased cookie sheet.

Bake at 375°F for 10-12 minutes

- Ten minutes for chewy cookies or 12 minutes for a snappy cookie.



www.GiveToGrant.org/Walkway

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State of Indiana Sugar Cream Pie

1 pie crust, at room temperature
4 tbsp cornstarch
¾ cup white sugar
4 tbsp butter, melted
2 ¼ cups heavy cream
1 tbsp vanilla

TOPPING:

4 tbsp butter, melted
½ cup cinnamon sugar



- Preheat oven to 325°F. Place the pie crust onto a baking sheet. Or, if using a refrigerated crust, lightly grease a 9" pie pan, put the crust in, and set the pan on a baking sheet. Bake for approximately 10-12 minutes or until partially baked. Set aside.
- In a small bowl, mix together the cornstarch and sugar until blended. In a medium saucepan, bring the cornstarch-sugar mixture, melted butter, and heavy cream together over medium heat, stirring constantly. The mixture is done when it's thick and creamy. Stir in the vanilla.
- Pour the mixture into the prepared pie crust and smooth out the top. Drizzle on the melted butter and evenly sprinkle on the cinnamon sugar. Bake for approximately 25 minutes, then turn on the broiler and broil for about 1 minute, watching carefully. Remove from oven and allow to come to room temperature before refrigerating for at least one hour to set. Store in fridge.



www.GiveToGrant.org/Bicentennial

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Sticky Rolls

½ cup warm water

1 tsp sugar

1 oz yeast

1 cup scalded milk

6 tbsp shortening

½ cup sugar

1 tsp salt

3 eggs

7 cups sifted all purpose flour

½ cup warm water

1 ½ cup brown sugar, divided

6 tbsp butter, divided

- Dissolve 1 tsp sugar in first half cup of warm water, sprinkle over the yeast, let stand 10 min then stir well.
- After scalding the milk, add shortening, ½ cup sugar and salt to the milk and let cool to lukewarm.
- Beat eggs and add to milk mixture.
- Add half of the flour (3 ½ cup) to milk, mix well then add yeast.
- Last, add remaining ½ cup warm water and remaining flour.
- Knead lightly for one minute.
- Place in a buttered bowl and let double in size for 2 hours at 80°F.
- Punch down, let rest 15 minutes—it is then ready to roll out and cut into pinwheels.
- Butter 3 round 8-in cake pans, sprinkle each one with ½ cup brown sugar and 2 tbsp butter dotted on the top. Place rolls on top.
- Bake at 425°F for 15 to 20 minutes. Turn out bottom side up while still hot.

www.GiveToGrant.org/HostessHouse

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To learn more about the Community Foundation and to stay better connected with all the great things happening in Grant County, fill out the information below and drop this card in the mail.

I would like to learn more about the Community Foundation. Here is my contact information:

Name.....

Address.....

City..... State..... Zip.....

Phone.....

Email.....

- Sign me up to receive eNews from the Foundation using the email listed above.
- I would like to know how to include the Foundation in my will or estate plans.
- I would like to know more about Community Foundation gift cards.
- Tell me more about:

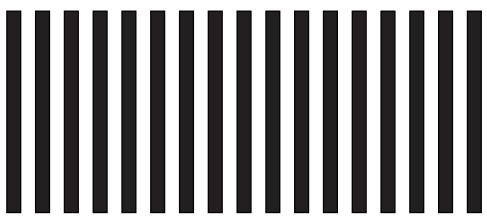
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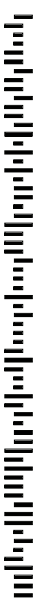
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THE COMMUNITY FOUNDATION OF GRANT COUNTY
505 W THIRD ST
MARION IN 46952-9955



“No one who cooks, cooks alone. Even at her most solitary, a cook in the kitchen is surrounded by generations of cooks past, the advice and menus of cooks present, and the wisdom of cookbook writers.”

~ Laurie Colwin

The same goes for our donors. They are not alone in their generosity. Rather, surrounded by generations of donors past, the advice of donors present, and the wisdom of the Community Foundation as we write the present-day story of philanthropy in Grant County.

You already know the Community Foundation recipe. This recipe indicates assurance—years of efficient and effective community involvement.

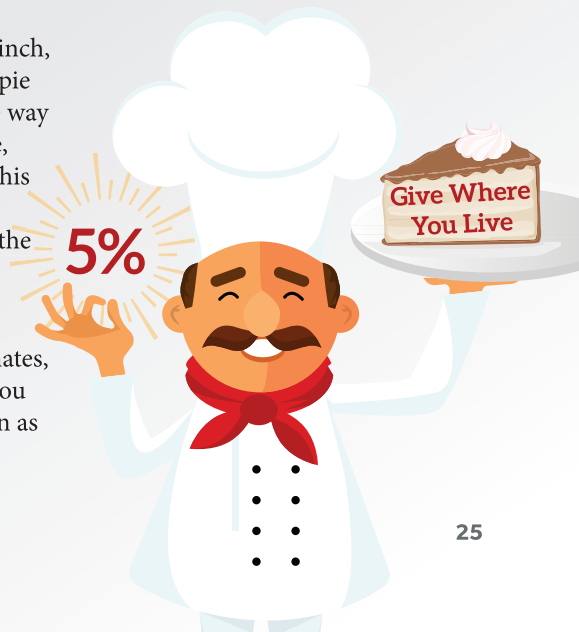
That’s 32 years’ worth of incredible acts of generosity; over 6,800 donors have contributed to the \$22 million endowment, over \$15 million has been awarded in grantmaking, and countless community initiatives have been impacted—simply because of our big-hearted donors.

Where do we go from here? Our goal is to grow so we can continue to award grants and create impact in our community that our donors believe is most important. But, how do we do that? With just one small slice of the big pie!

No, 5% doesn’t sound like much. But, what if everyone gave 5%? If everyone in Grant County gave just 5% of their net income over the next 10 years, this could add up to \$35M worth of significant impact in Grant County! That’s a pretty big pie!

That 5% could be a smidgen, a pinch, or a dash...everyone’s 5% of the pie looks different. Regardless of the way you give, or the amount you give, please **Give Where You Live**. This matters because those donations are combined together to create the whole pie—think Indiana Sugar Cream Pie, only better!

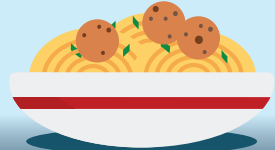
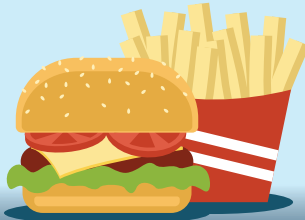
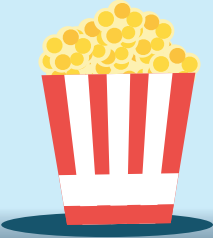
And remember, no one who donates, donates alone; especially when you have the Community Foundation as your Sous Chef.



Little Giant Special

We realize that cooking isn't for everyone. Some might dine out often or even have their favorite take-out restaurant on speed dial. Who are we to judge? Whether you eat in or out, you can't deny some of the all-time best food combos to ever dance across your taste buds:

- Butter and Popcorn
- Cheeseburger and Fries
- Spaghetti and Meatballs
- Chips and Salsa
- Mashed Potatoes and Gravy
- Cookies and Milk
- Wine and Cheese



Sometimes adding two amazing things together makes something so special that you didn't even know it could be so good. That's what happened earlier this year when we combined Little Giants Preschool with some of the most generous people in all of Grant County.

Our pie-in-the-sky goal was to raise **\$600,000 in a mere four weeks** so we could apply for state a matching grant. It seemed insurmountable; some would even say impossible! But, we did it!

LITTLE
GIANTS
PRESCHOOL



“Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it is the only thing that ever has.”

~ Margaret Meade



In just 4 short weeks, Grant County donors banded together to raise \$300,000! Marion Community Schools matched that contribution with an additional \$300,000. And, then the Early Education Matching Grant added \$550,000 to make the total boost to Little Giants Preschool a whopping \$1,150,000!

This will allow the district’s preschool program to add five new classrooms and 230 four-year-old students over the next two school years—more than doubling the number of four-year-old students that the district’s Title I and Head Start programs currently serve.

Now 230 additional preschoolers will have the opportunity to begin their very first day of school as a Marion Giant...a Little Giant! Our donors are amazing. The Little Giants are incredible. Combine them together and they are building a solid foundation for over 230 young hearts and minds that is truly life-changing. That’s one small step for man, one giant leap for Little Giants!

Grantmaking À La Carte

The late, great Julia Child said, “I was 32 when I started cooking; up until then I just ate.”

Oddly enough, the Community Foundation of Grant County turned 32 years-old this year. And it feels like we just got cookin’, too!

It’s taken 32 years to build our assets to \$22 Million. That happened through the generosity of literally thousands of donors with a heapin’ helping of investment income over the years.

When the first Foundation Board of Directors met in 1984, they hoped one day they would be able to have enough assets to award \$1M in grantmaking every year in perpetuity. Well, we’re proud to say that we now exceed that goal each and every year.

This is how it works...at the Community Foundation, we accept grant applications several times a year. This means that our grant recipients are dependent on who applies for funding with us. Unfortunatley, we can’t award funds to every applicant, but we do make grants to the same basic categories each year—à la carte-style.

If you think about these à la carte categories, they’re sort of like cuts of beef...they’re all good for different reasons. It just depends on the outcome you’re trying to achieve. Are you making the world’s best burger or Julia Child’s Beef Bourguignon?

Obviously, our ultimate goal is to make the biggest impact we can make in Grant County. This year we awarded \$1,553,047 through 407 grants and 157 scholarships.

1 Tablespoon



Experience in investing in the best grant recipients

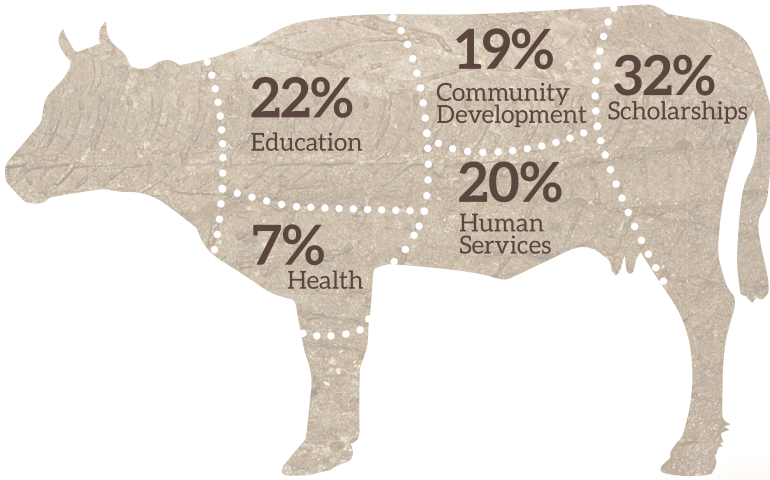


Community Foundation discretionary dollars



Purpose in the legal fund agreement

2015-2016 Grant Distributions



Basic Grantmaking Measurements

The Community Foundation of Grant County supports local nonprofit programs and projects and students through grantmaking.

These grantmaking categories are common among all community foundations. Although our Board of Directors does have discretion over approximately \$250,000 of our grantmaking dollars, the remainder of our grants are determined by donor intent, the purpose in the legal fund agreement, and the criteria they established when creating their fund.

1 gallon

1 quart

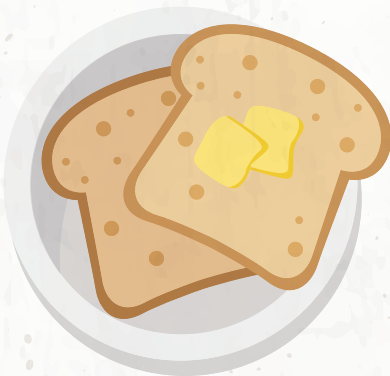
1 cup

Desire to make an impact in the community

Donor Intent

Criteria created when fund was established

Baking Up The Perfect **SCHOLARSHIP APPLICATION**



Easy • Efficient • Effective

In 2016, \$576,243 was awarded to Grant County Scholars
**REQUIRING ONLY ONE APPLICATION TO APPLY FOR
OVER 130 SCHOLARSHIP OPPORTUNITIES!**

SECRET INGREDIENTS to perfecting a scholarship application:

Sift together

- 1 Computer, Phone, or Tablet
- 2 Strong Essays
- 1 College Costs Estimator
- 1 Proof Reader (optional, but highly recommended)

Add

- A smidgen of community leadership
- A pinch of personality
- A dash of drive

Mix

together carefully and until proud of your application

For best results,

complete between November 1, 2016 and January 31, 2017

SCHOLARSHIP APPLICATION SECRETS YOU SHOULD KNOW!

1. **APPLY** with the Community Foundation
 - Application Open Dates: November 1, 2016 – January 31, 2017
 - www.GiveToGrant.org/scholarship
2. **STUDENTS** should email Cassie Fleming, Grants Manager, with questions along the way
 - Cassie@GiveToGrant.org
3. **COMPLETE** your application and College Costs Estimator by January 31, 2017
4. **ACCEPT** your scholarship offer by the due date, if you are selected as a recipient

Food For Thought About Essays

A good essay can make or break an application. We have found in the past that students who receive scholarships have written essays that are cooked to perfection. This might be a great time to whip-up the best 5-paragraph essay of your life! The essays should include complete sentences, good punctuation, proper spelling and grammar, and an easy flow from one paragraph to the next.

When you think about it, there are many students with excellent grades, athletic accomplishments, and community service hours—essays are an excellent way a scholarship reviewer can get to know the real you! Reviewers expect to read well-prepared essays, and students who invest time in their writing score higher every single time.

So applicants, take your time, edit, revise, and re-read for clarity. And, it's never a bad idea to have someone else proofread your essay before you submit your application. Ask a teacher, parent, counselor, or friend to double-check your final essay to make it scholarship-worthy! Our scholarship reviewers can tell if you've dedicated proper time to your essays; that can mean the difference between winning big or not winning at all.

Variety is the Spice of Life

They say that variety is the spice of life and we agree. The Community Foundation holds nearly 400 funds—all with a story to tell of generosity, impact, and growth. Collectively those funds paint a bigger picture through the financials. Although it looks like a bunch of numbers to most people, the individuals serving on the Community Foundation's Board of Directors are responsible for the \$22M in assets that we steward, and grow, annually. That's no small task!

Our Board works diligently to uphold their fiduciary responsibilities.

They do this in two main ways:

- (a) abiding by our Investment and Spending Policy to ensure that our conservative investment strategy is maintained and is performing at or above our peer groups, and
- (b) evaluating our grantmaking percentages annually to be both fiscally prudent, yet significantly impactful. The amount available to spend / grant from the endowment every year is calculated by using the average quarterly balance of the previous 20 quarters (five years) of the fund balance multiplied by 4.5%.

We pride ourselves on stewarding these assets well so that Grant County can continue to enjoy the variety of ways our grantmaking impacts those that need it most.



Community Foundation of Grant County, Indiana, Inc.

Financial Position: Combined Balance as of June 30, 2016

ASSETS

Cash.....	501,355
Assets in Endowment Pool.....	20,558,207
Assets in Pass-Through Pool.....	730,325
Prepaid Expenses.....	6,129
Cash Surrender Value - Life Ins.....	10,954
Building/Equipment/Furnishings (net accumulated depreciation).....	204,756
Garfield Garden (net accumulated depreciation).....	66,111
TOTAL ASSETS	\$22,077,837

LIABILITIES

Grants Payable.....	118,512
Adm. Expenses Payable.....	5,697
Accrued Payroll.....	4,496
Payroll Tax Withheld Payable.....	134
Annuities Payable.....	12,411
TOTAL LIABILITIES	141,251

FUND BALANCES

FUND BALANCE • OPERATING

Fiscal Year Beginning Balance.....	604,006
YTD Changes to Balance.....	879
Ending Balance.....	604,886

FUND BALANCE • CAPITAL DEVELOPMENT

Fiscal Year Beginning Balance.....	278,197
YTD Changes to Balance.....	(23,838)
Ending Balance.....	254,358

FUND BALANCES • PASS-THROUGH

Fiscal Year Beginning Balance.....	751,335
YTD Changes to Balance.....	(28,632)
Ending Balance.....	722,703

FUND BALANCES • ENDOWMENT

Fiscal Year Beginning Balance.....	20,626,721
YTD Changes to Balance.....	(272,082)
Ending Balance.....	20,354,639

TOTAL LIABILITIES and FUND BALANCES..... \$22,077,837

A complete independent auditor's report, most current Internal Revenue Service Form 990, and Indiana NP-20 are available for review at the Foundation Office.

Bread, Salt, and Wine

Food has a way of bringing people together.

Some of the best memories people have are of times spent sharing a meal with family and friends. The smell of certain foods can create vivid memories. Just thinking of the aroma of a hot cup of coffee, fresh popcorn, or freshly baked bread makes an instant connection in our mind to people and places we love.

Beautiful memories like these carry on from generation to generation in the same way that lasting legacies live on in Grant County through the generosity of Community Foundation donors.

It's this type of abundant generosity that makes our donors leaders and that makes our Foundation sustainable.

They lead by supporting local causes that matter; by stepping up and selflessly contributing to a need they are passionate about.

They lead by establishing or contributing to one of our 400 varied funds in a way that has created sustainability for the Community Foundation of Grant County—an accomplishment that allows us to focus solely on community impact without the burden of seeking operational support.

This type of leadership will allow us to address the most pressing needs in Grant County long after we are gone. Therefore, it is with a heart full of thanksgiving that we dedicate this annual report to our community foundation leaders past and present: donors, board members, and staff. It is with sincere gratitude that we publicly acknowledge your generosity and offer this toast in your honor. It's apropos that this quote comes from the Frank Capra film, *It's a Wonderful Life*, because your gifts of time, talent, and treasure though the years have helped so many others live a wonderful life right here in Grant County.

Bread, that your home may never know hunger.

Salt, that life may always have flavor.

Wine, that joy and prosperity may reign forever.

Cheers!

Dear Readers,

I have been given the great honor of serving as President of the Board of Directors for The Community Foundation of Grant County Indiana, Inc. this year. Joining a very dynamic and talented group of civic leaders in Grant County on the Board of Directors, along with a professional and dedicated staff, it is the mission of each of us to improve the lives of all citizens who have chosen to make Grant County their home.

Formed in 1984 from a modest beginning by an innovative and ambitious group of community-minded individuals who had a great passion for Grant County, the Foundation has grown to levels that the founders likely could not have imagined. Today, as a result of the generosity of many citizens of Grant County, since its inception the Foundation has increased its total assets to over \$22 million dollars and just this last fiscal year has been able to provide distributions for the sole benefit of Grant County and its residents in the amount of \$1,553,047 through 407 separate grants and 157 scholarships! Amazing!

One of the great benefits of the Foundation is that it was established and exists solely to improve the quality of life in our home—Grant County, Indiana. Philanthropy thrives due to dedicated Board Members and staff, and the Foundation is designed to support not only the recipients of grants, but also donors and their charitable intentions.

While we remain proud of the past contributions of the Foundation, we must diligently continue our efforts to address the ongoing needs and opportunities in our community and strive to continue to improve the quality of life in Grant County. We are committed to making an even larger impact and difference in our community's future. In cooperation with thousands of donors and supporters, we pledge to continue our efforts to build and protect endowments, to provide a vehicle for donors to identify important issues, to support programs that benefit Grant County and to create and/or fund numerous projects to improve the lives of all residents of Grant County.



I would encourage all of you to join with us as we strive to carry on the important mission for which the Foundation was formed and to re-double our efforts as we work to make a difference in all our lives every day.

A handwritten signature in black ink that reads "Kyle Persinger". The signature is written in a cursive, flowing style.

Kyle Persinger, Board President

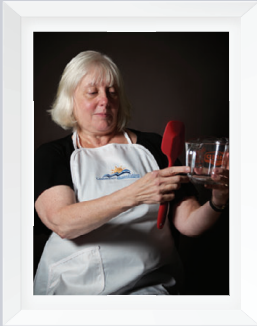
Board of Directors

Executive Committee

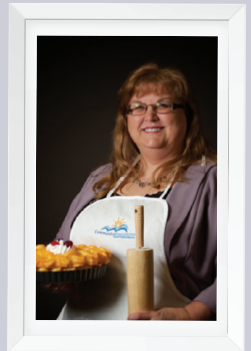
Kyle Persinger
PRESIDENT



John Jones
VICE PRESIDENT



Mary Eckerle
PAST-PRESIDENT



Georgette Miller
SECRETARY



Trent Dailey
TREASURER

**“No one is born a great cook,
one learns by doing.”**

~ Julia Child

Board Members



Dennis
BANKS



Marty
HARKER



Dan
CAREY



Tim
HARRIS



Jackie
CERTAIN



Chad
LEIGHTY



Mike
CLINE



Mylon
LOGAN



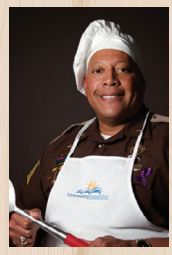
Mike
FALDER



Jane
MERCHANT



Judy
FITZGERALD



Reggie
NEVELS



Tom
GEARHART



Nedra
SUTTER



The Community Foundation StrengthsFinder Facts

Shelly Jones

Development Manager

Positivity

Analytical

Responsibility

Deliberative

Consistency

Dawn Brown

Executive Director

Relator

Strategic

Maximizer

Self-Assurance

Futuristic

Meagan McCracken

Office Coordinator

Empathy

Positivity

Restorative

Individualization

Connectedness

Cassie Fleming

Grants Manager

Developer

Connectness

Positivity

Relator

Responsibility

Sherri Rush

Chief Financial Officer

Analytical

Discipline

Connectedness

Responsibility

Harmony

Our Community Foundation Team

is highly-trained and willing to help with any question you might have about ways to give where you live. After all, donors are the key ingredient to our success. So, if we don't have the answer immediately, we are more than happy to do the research to ensure that your generosity has the biggest impact possible, for you and our community. We view that as another way to go about meeting our mission—connecting people who care with causes that matter.



Eat, Drink, and Be Merry



DRY
 SAUVIGNON BLANC
 PINOT GRIGIO
 WHITE TABLE WINE

SWEET
 MOSCATO
 RIESLING
 MALVASIA

RICH
 CHARDONNAY
 MARSANNE
 ROUSSANNE

LIGHT
 PINOT NOIR
 ST. LAURENT
 GAMAY

MEDIUM
 MERLOT
 ZINFANDEL
 RED TABLE WINE

BOLD
 CABERNET SAUVIGNON
 MALBEC
 SYRAH

SPARKLING
 CHAMPAGNE
 PROSECCO
 SPARKLING WINE

DESSERT
 SHERRY
 PORT
 ICE WINE



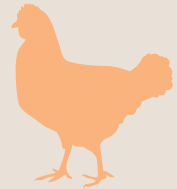
VEGETABLES



CHEESE



SEAFOOD



WHITE MEAT



RED MEAT



SWEETS





The Community Foundation of Grant County connects people resources and causes to promote a sustainable impact towards the betterment of Grant County.

The Board and staff are passionate about our mission and creating a community where we can live, work, play, pray...and eat!

Search GiveToGrant on these social media sites to stay better connected with what's cookin' at the Community Foundation:



www.GiveToGrant.org

The Community Foundation of Grant County, Indiana, Inc.
505 West Third Street | Marion, IN 46952 | 765-662-0065 | QuickQuestion@GiveToGrant.org