QUESTION #1 & #2 What is the federal definition of food insecurity? What is the federal definition of hunger?

USDA FOOD SECURITY INFORMATION

(http://www.ers.usda.gov/Briefing/FoodSecurity/measurement.htm What Is Food Security?

"Food security for a household means access by all members at all times to enough food for an active, healthy life. Food security includes at a minimum:

- The ready availability of nutritionally adequate and safe foods.
- Assured ability to acquire acceptable foods in socially acceptable ways (that is, without resorting to emergency food supplies, scavenging, stealing, or other coping strategies).

...and Food Insecurity?

"Food insecurity is limited or uncertain availability of nutritionally adequate and safe foods or limited or uncertain ability to acquire acceptable foods in socially acceptable ways.

(Definitions are from the Life Sciences Research Office, S.A. Andersen, ed., "Core Indicators of Nutritional State for Difficult to Sample Populations," The Journal of Nutrition, Vol. 120, 1990, 1557S-1600S.)

Does USDA Measure Hunger?

"USDA does not have a measure of hunger or the number of hungry people. Prior to 2006, USDA described households with very low food security as "food insecure with hunger," and characterized them as households in which one or more people were hungry at times during the year because they could not afford enough food. "Hunger," in that description, referred to "the uneasy or painful sensation caused by lack of food." In 2006, USDA introduced the new description "very low food security" to replace "food insecurity with hunger," recognizing more explicitly that although hunger is related to food insecurity, it is a different phenomenon. Food insecurity is a household-level economic and social condition of limited access to food, while hunger is an individual-level physiological condition that may result from food insecurity.

"Information about the incidence of hunger is of considerable interest and potential value for policy and program design. But providing precise and useful information about hunger is hampered by lack of a consistent meaning of the word. "Hunger" is understood variously by different people to refer to conditions across a broad range of severity, from the uneasy or painful sensation caused by lack of food to prolonged clinical undernutrition. USDA sought guidance from the Committee on National Statistics (CNSTAT) of the National Academies on the use of the word "hunger" in connection with food insecurity. The independent panel of experts convened by CNSTAT concluded that in official statistics, resource-constrained hunger (i.e., physiological hunger resulting from food insecurity), "...should refer to a potential consequence of food insecurity that,

because of prolonged, involuntary lack of food, results in discomfort, illness, weakness, or pain that goes beyond the usual uneasy sensation."

"Validated methods have not yet been developed to measure resource-constrained hunger in this sense, in the context of U.S. conditions. Such measurement would require collection of more detailed and extensive information on physiological experiences of individual household members than could be accomplished effectively in the context of USDA's annual household food security survey.

"USDA's measurement of food insecurity, then, provides some information about the economic and social contexts that may lead to hunger but does not assess the extent to which hunger actually ensues.

How Are Food Security and Insecurity Measured?

"The food security status of each household lies somewhere along a continuum extending from high food security to very low food security. This continuum is divided into four ranges, characterized as follows:

- High food security—Households had no problems, or anxiety about, consistently accessing adequate food.
- Marginal food security—Households had problems at times, or anxiety about, accessing adequate food, but the quality, variety, and quantity of their food intake were not substantially reduced.
- Low food security—Households reduced the quality, variety, and desirability of their diets, but the quantity of food intake and normal eating patterns were not substantially disrupted.
- Wery low food security—At times during the year, eating patterns of one or more household members were disrupted and food intake reduced because the household lacked money and other resources for food.

"USDA introduced the above labels for ranges of food security in 2006. See "<u>Hunger and Food Security</u>" for further information on the labels.

"For some reporting purposes, USDA describes households with high or marginal food security as food secure and those with low or very low food security as food insecure.

"Placement on this continuum is determined by the household's responses to a series of questions about behaviors and experiences associated with difficulty in meeting food needs. The questions cover a wide range of severity of food insecurity.

- Was this statement often, sometimes, or never true for you in the last 12 months? "We worried whether our food would run out before we got money to buy more."
- Somewhat more severe:
 Was this statement often, sometimes, or never true for you in the last 12 months?
 "We couldn't afford to eat balanced meals."

- Midrange severity:
 In the last 12 months, did you ever cut the size of your meals or skip meals because there wasn't enough money for food?
- Most severe:
 In the last 12 months, did you ever not eat for a whole day because there wasn't enough money for food?
 - In the last 12 months, did any of the children ever not eat for a whole day because there wasn't enough money for food?
- Every question specifies the period (last 12 months) and specifies lack of resources as the reason for the behavior or experience ("we couldn't afford more food," "there was not enough money for food.")
- Food Insecure. Households that report three or more conditions that indicate food insecurity are classified as "food insecure." The three least severe conditions that would result in a household being classified as food insecure are:
 - They worried whether their food would run out before they got money to buy more.
 - o The food they bought didn't last, and they didn't have money to get more.
 - o They couldn't afford to eat balanced meals.
 - Households are also classified as food insecure if they report any combination of three or more conditions, including any more severe conditions
- Wery Low Food Security. To be classified as having "very low food security," households with no children present must report at least the three conditions listed above and also that:
 - o Adults ate less than they felt they should.
 - Adults cut the size of meals or skipped meals and did so in 3 or more months
 - Many report additional, more severe experiences and behaviors as well. If there are children in the household, their experiences and behaviors are also assessed, and an additional two affirmative responses are required for a classification of very low food security.

How Many Households Are Interviewed in the National Food Security Surveys?

"USDA's food security statistics are based on a national food security survey conducted as an annual supplement to the monthly Current Population Survey (CPS). The CPS is a nationally representative survey conducted by the Census Bureau for the Bureau of Labor Statistics. The CPS provides data for the Nation's monthly unemployment statistics and annual income and poverty statistics. In December of each year, after completing the labor force interview, about 50,000 households respond to the food security questions and to questions about food spending and about the use of Federal and community food assistance programs. The households interviewed in the CPS are selected to be representative of all civilian households at State and national levels.

ANALYTICAL HISTORY OF THE CONCEPT

Food security is a complex, multi-factoral, and multi-dimensional issue. Conceptually it is "flexible." Measurements are "slippery." Official definitions and criteria do not necessarily coincide with common perceptions or understanding. An FAO report (2003) suggests that governments and the public like to identify simple problems that can be addressed with simple policies. Since Food Insecurity is both complex and intransigent, it resists simplistic approaches.

Our inability to clearly define and measure food insecurity has implications for the way we understand the issues involved, the nature of the problem and the policy necessary to bring about change. The lack of definition makes it difficult to identify and define the problem being discussed, but it also makes developing policy challenging. In the United States, there has been a shift away from the use of the term "hunger since the 1970's. Various gradations of "food insecurity" are now used in data analysis, targeting public policy and defining access to benefit programs. Concerns have been raised over the ability of these measures to provide an accurate assessment of the problem of hunger. There is some consensus that the concepts used need to be more precise in terms of data collection and analysis in order to provide meaningful measures. (see FRAC segment below).

This shift in terminology has been criticized as part of a broader ideological narrative designed to move away from an entitlement-based conceptualization of government responsibility. This is somewhat ironic, given that the history of the term actually reflects the world community's concern for human rights. But its adoption and use in US policy coincided with a political shift toward a market-centered paradigm reflecting an emphasis on individual responsibility and delegitimizing the role of public institutions and policy in protecting citizen welfare. Part of the critique centers on the obfuscatory quality that the phrase "food security" tends to have on public understanding of hunger issues -- a "collateral damage" lexicon of poverty analysis. It is easy to feel horror if you are told that 1 in 4 children in New Mexico is "hungry." But that gut reaction is less likely if you are told that 1 in 4 children has "very low food security". "Very low food security" may not sound good, but it lacks the visceral quality associated with the word "hunger"—most people don't really know what "very low food security" actually means.

However, although today the phase "food security" must be understood in the context of the current neoliberal paradigm, its history reflects an attempt on the part of the world community to develop terminology that would help to illuminate and reveal the systemic nature of global hunger. The idea of "food security" emerged in the 1970's following a number of high profile international food crises and regional famines that could have been predicted or prevented. The world was horrified by images of starvation and death. The focus of international attention became the need to understand and address food supply problems. A World Food Conference in 1974 sponsored by the FAO led to the creation of a number of global and regional institutional arrangements to provide information, create systems or develop services to help prevent famine and severe crises from recurring. Food security was defined at the conference as "availability at all times of adequate world food supplies of basic foodstuffs to sustain a steady expansion of food

consumption and to offset fluctuations in production and prices." The dialogue which emerged from this forum helped to highlight the extent to which famine does not occur in a vacuum. It also contributed to an emerging critique of the failure of Green Revolution technologies to provide a panacea to global hunger.

Following the FAO Conference in 1974, the concept of "food security" continued to evolve: (Trade Reforms and Food Security: Conceptualizing the Linkages--FAO 2003)

"In 1983, FAO expanded its concept to include securing access by vulnerable people to available supplies, implying that attention should be balanced between the demand and supply side of the food security equation: "ensuring that all people at all times have both physical and economic access to the basic food that they need"."

"In 1986, the highly influential World Bank report "Poverty and Hunger" focused on the temporal dynamics of food insecurity. It introduced the widely accepted distinction between chronic food insecurity, associated with problems of continuing or structural poverty and low incomes, and transitory food insecurity, which involved periods of intensified pressure caused by natural disasters, economic collapse or conflict. This concept of food security is further elaborated in terms of "access of all people at all times to enough food for an active, healthy life".

By the 1990's the concept was expanded to include growing concern about nutritional value and cultural preference as part of the equation. In 1994, a UN Development Report attempted to place food security under a broader umbrella of human rights, but the promulgation of an more complex definition to incorporate broadened social determinants (increasingly recognized as playing a role in structuring individual access to food) ultimately acted to defy this logic. In 1996, the "World Food Summit adopted a still more complex definition:

"Food security, at the individual, household, national, regional and global levels {is achieved} when all people, at all times, have physical and economic access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life."

And in 2001 the definition was revised to include "social" access:

Food security exists when all people, at all times, have physical, social and economic access to sufficient, safe and nutritious food which meets their dietary needs and food preferences for an active and healthy life. Household food security is the application of this concept to the family level, with individuals within households as the focus of concern. (FAO 2003)

Food insecurity exists when people do not have adequate physical, social or economic access to food as defined above. (FAO 2003)

The increasing addition of consumption-based criteria ultimately diluted the effectiveness of food security as an analytical concept. These issues, while relevant to understanding food security as a phenomenon, led to a weakening of a direct connection between structural factors that limit access to food and the incidence of hunger—especially in the minds of the public. As it came to encompass relative nutritional content and personal preference—as well as the actual physical lack of food, food security, as a concept, began to loose the evocative emotional power it had previously, following public images of famine that plagued the 1970's. In the international community, this broadened definition led in some cases to a focus on the vulnerability of individuals rather than on system structures and policies that create food insecurity as a chronic condition. In the US, this shift in focus dovetailed with neoliberal approaches which have defined our public policy, and conveniently avoided any discussion of the moral and ethical dimensions of the issue that were the logical extension of earlier formulations.

Although the USDA uses "access by all people at all times to enough food for an active, healthy life" as a launching point, the shift away from addressing systems issues to concern over individual nutrition and caloric intake have become the focus of much policy. This tendency is highlighted by USDA findings (Household Food Security in the US 2006) that very low food insecurity is generally episodic in nature—representing occasional disrupted eating patterns that are not considered chronic. The concept of Food Security is concerned with making sure that people have access to food without emergency measures. But given the chronic, extensive, and growing use of emergency food services by the poor, the fact that some people may have "access" to food only via charity rather than being able to support themselves and their families using any reasonable standard related to the concept of "healthy community," implies deficiencies of a systemic nature that require deeper analysis. This contradiction also raises questions about the meaningfulness of the concept, as currently defined and used, as a measure of the problem. Are we merely concerned with feeding the hungry? Or are we interested in ending hunger? This contrast gets at the heart of the issue—and perhaps at the "dream" piece that Bioneers is concerned with. Food security is only meaningful when it is understood from a food system framework that includes the sorts of social determinants that create and structure the environment in which an individual might have the ability to make choices. Access is much more complicated than commonly acknowledged.

This complexity is manifest in the policy environment as contradiction. At the same time that there is an ideological failure to really define the systemic nature of individual food insecurity, some USDA analysis <u>does</u> reveal structural factors:

"States differ in the extent to which their residents are food secure—meaning that they have consistent access to enough food for active, healthy living. The prevalence of food security in a State depends not only on the characteristics of households in the State, such as their income, employment, and household structure, but also on State-level characteristics, such as average wages, cost of housing, levels of participation in food assistance programs, and tax policies. Taken together, an identified set of household-level and State-level factors

account for most of the State-to-State differences in food security. Some State-level factors point to specific policies that are likely to improve food security, such as policies that increase the supply of affordable housing, promote the use of Federal food assistance programs, or reduce the total tax burden on low-income households." (What Factors Account for State-to-State Differences in Food Security? 2006)

Similarly, the "Community Food Projects Competitive Grants are explicitly designed to "fund proactive approaches to making communities more self-reliant at maintaining their food systems," and USDA economic and job security programs "help low-income people attain living wage jobs and self-sufficiency." However, until these systems issues are acknowledged at the level of public understanding and in the formulation of broader policy measures, the policy environment will continue to be contradictory.

FOOD SECURITY MEASURES

According to the USDA, using the December 2006 Food Security Survey, 11% of US households were food insecure at some point during the year in 2006. In New Mexico, the percentage of Food Insecure households was 16.1% and those with Very Low Food Security was 5.8%. This survey looked at how much households spend on food and documented their participation in federal and community food assistance programs. The survey includes 55,000 households.

"Food-insecure households are further classified as having either low food security or very low food security.6 The very low food security category identifies households in which food intake of one or more members was reduced and eating patterns disrupted because of insufficient money and other resources for food. Households without children are classified as having very low food security if they report six or more food-insecure conditions. Households with children are classified as having very low food security if they report eight or more food-insecure conditions, including conditions among both adults and children. Households with children are further classified as having very low food security among children if they report 5 or more food-insecure conditions among the children (that is, if they respond affirmatively to 5 or more of questions 11-18).

"Households classified as having low food security have reported multiple indications of food access problems, but typically have reported few, if any, indications of reduced food intake. Households classified as having very low food security have reported multiple indications of reduced food intake and disrupted eating patterns due to inadequate resources for food. In most, but not all households with very low food security, the survey respondent reported that he or she was hungry but did not eat at some time during the year because there was not enough money for food"

"The defining characteristic of very low food security (described as food insecurity with hunger prior to 2006) is that, at times during the year, the food intake of household members was reduced and their normal eating patterns were disrupted because the

household lacked money and other resources for food. Very low food security can be characterized in terms of the conditions that households in this category reported in the food security survey. In the 2006 survey, households classified as having very low food security (representing an estimated 4.6 million households nationwide) reported the following specific conditions:

- 98 percent reported having worried that their food would run out before they got money to buy more.
- 96 percent reported that the food they bought just did not last and they did not have money to get more.
- ¥ 94 percent reported that they could not afford to eat balanced meals.
- 95 percent reported that an adult had cut the size of meals or skipped meals because there was not enough money for food.
- 🕱 85 percent reported that this had occurred in 3 or more months.
- In 95 percent, respondents reported that they had eaten less than they felt they should because there was not enough money for food.
- In 69 percent, respondents reported that they had been hungry but did not eat because they could not afford enough food.
- In 46 percent, respondents reported having lost weight because they did not have enough money for food.
- 33 percent reported that an adult did not eat for a whole day because there was not enough money for food.
- 24 percent reported that this had occurred in 3 or more months.
- All of those without children reported at least six of these conditions, and 71 percent reported seven or more. (Conditions in households with children were similar, but the reported food insecure conditions of both adults and children were taken into account.)"

"USDA introduced the terminology "very low food security" to replace "food insecurity with hunger" in 2006 in response to recommendations by the Committee on National Statistics (CNSTAT) of the National Academies. The expert panel convened by CNSTAT recommended that USDA make a clear and explicit distinction between food insecurity, which is a household-level economic and social condition of limited or uncertain access to adequate food, and hunger, which is an individual-level physiological condition that may result from food insecurity. The CNSTAT panel recommended that USDA consider alternate labels to convey the severity of food insecurity without using the word "hunger," since hunger is not adequately assessed in the food security survey. Additional information about the CNSTAT assessment of the food security measure is provided in appendix B. A summary of the CNSTAT panel's report, Food Insecurity and Hunger in the United States: An Assessment of the Measure, and link to the full text are available at: www.ers.usda.gov/Briefi ng/FoodSecurity/NASsummary.htm."

BEST INFO--FROM THE FOOD RESOURCE ACTION CENTER (FRAC) WEBSITE:

"One of the most disturbing and extraordinary aspects of life in this very wealthy country is the persistence of hunger. The U.S. Department of Agriculture (USDA) reported that in 2006:

- 35.5 million people lived in households considered to be food insecure.
- ☑ Of these 35.5 million, 22.9 million are adults (10.4 percent of all adults) and 12.6 million are children (17.2 percent of all children).
- The number of people in the worst-off households increased to 11.1 from 10.8 in 2005. This increase in the number of people in the worst-off category is consistent with other studies and the Census Bureau poverty data, which show worsening conditions for the poorest Americans.
- Black (21.8 percent) and Hispanic (19.5 percent) households experienced food insecurity at far higher rates than the national average.
- The ten states with the highest food insecurity rates in 2006 were Mississippi, **NEW MEXICO**, Texas, South Carolina, Oklahoma, Utah, Louisiana, Arkansas, Kentucky, and Arizona.

What do hunger and food security mean in the US?

"Very simply, hunger is defined as the uneasy or painful sensation caused by lack of food. When we talk about hunger in America, we refer to the ability of people to obtain sufficient food for their household. Some people may find themselves skipping meals or cutting back on the quality or quantity of food they purchase at the stores. This recurring and involuntary lack of access to food can lead to malnutrition over time.

"In some developing nations where famine is widespread, hunger manifests itself as severe and very visible clinical malnutrition. In the United States hunger manifests itself, generally, in a less severe form. This is in part because established programs – like the federal nutrition programs – help to provide a safety net for many low-income families. While starvation seldom occurs in this country, children and adults do go hungry and chronic mild undernutrition does occur when financial resources are low. The mental and physical changes that accompany inadequate food intakes can have harmful effects on learning, development, productivity, physical and psychological health, and family life.

"The government uses two main terms to describe the levels of hunger problems we typically face in the United States. Food security is a term used to describe what our nation should be seeking for all its people – assured access at all times to enough food for an active, healthy life, with no need for recourse to emergency food sources or other extraordinary coping behaviors to meet basic food needs. In a nation as affluent as ours this is a readily achievable goal. Food insecurity refers to the lack of access to enough food to fully meet basic needs at all times due to lack of financial resources. There are different levels of food insecurity.

How do we measure hunger and food insecurity?

"In the 1980s, due to a combination of cuts in public welfare programs and a recession, many communities across the country experienced an enormous increase in demand for emergency food, often among families with children. Community leaders wanted to document this growing problem so that policymakers would recognize its severity and do something about the hunger they were seeing. Out of this expressed need developed FRAC's Community Childhood Hunger Identification Project (CCHIP), the first nationwide survey measuring the extent of hunger among families with children, the results of which were released in 1991 and 1995.

"At the same time that CCHIP was being conducted, FRAC worked with a broad coalition of national organizations to get national nutrition monitoring legislation through Congress – legislation that required the federal government, among other things, to develop a measure of food insufficiency that could be added to the national nutrition monitoring system. Using CCHIP's methodology as a foundation, the USDA and the Census Bureau developed a food security module to be included in the Current Population Survey (CPS).

"Since 1995 the U.S. Census Bureau has conducted an annual survey of food security among a nationally representative sample of people living in the U.S. using the food security module in the CPS. The questions asked are about anxiety that the household budget is inadequate to buy enough food; inadequacy in the quantity or quality of food eaten by adults and children in the household; and instances of reduced food intake or consequences of reduced food intake for adults and for children.

"The survey (called the "food security module") is widely regarded as a reliable indicator of household well-being and will serve as the basis for evaluating our nation's progress in reducing food insecurity -- one of the Surgeon General's health objectives for the nation for the year 2010. The goal is to increase food security from 88 percent of all US households (1995) to 94 percent.

"In 2006, the USDA Economic Research Service asked the National Academies of Science to carry out an independent review of the survey methodology. They concluded that the survey and the methodology to measure food insecurity were appropriate and that it was important to continue monitoring food security. However, they felt that the descriptions of categories should be revised to better convey that it is a measure of household food insecurity.

"As a result of the scientific panel's review and subsequent recommendations, USDA introduced new labels for the survey results. These are intended to measure the full range of food insecurity as experienced by households. While the word hunger has been removed from the description of the results of the survey, it should **not** be interpreted that there has been a major shift in the incidence of hunger. There are countless people in this country facing hunger daily.

"The new terms used in the survey to describe **food security** are:

- High Food Security: These are households that did not answer 'yes' to any of the food insecurity questions.
- Marginal Food Security: This term captures families that answered 'yes' to one or two of the food security questions, meaning they have has some difficulties with securing enough food. Previously, they would have been categorized as "Food Secure"

"These two groups together will describe **food insecurity**. The new terms used in the survey are:

- ☑ Low Food Security: This term replaces "Food Insecurity without Hunger." Generally, people that fall into this category have had to make changes in the quality or the quantity of their food in order to deal with a limited budget.
- Wery Low Food Security: This term replaces "Food Insecurity with Hunger." People that fall into this category have struggled with having enough food for the household, including cutting back or skipping meals on a frequent basis for both adults and children.

"According to the results of the Census Bureau survey, those at greatest risk of being hungry or on the edge of hunger (i.e., food insecure) live in households that are: headed by a single woman; Hispanic or Black; or with incomes below the poverty line. Overall, households with children experience food insecurity at almost double the rate for households without children. Geographically, food insecurity is more common in central city households. The survey data also show that households are more likely to be hungry or food insecure if they live in states in the Midwest and South.

What are the implications of high hunger rates?

"The ability to obtain enough food for an active, healthy life is the most basic of human needs. Food insecure households cannot achieve this fundamental element of well-being. They are the ones in our country most likely to be hungry, undernourished, and in poor health, and the ones most in need of assistance. A high number of food insecure households in a nation with our economic plenty means that the fruits of our economy, and the benefits of public and private programs for needy people, are not yet reaching millions of low-income people who are at great risk."

FROM THE USDA WEBSITE:

What Is "Very Low Food Security"?

Households reporting each indicator of food insecurity, by food security status, 2006 Source: Calculated by ERS using data from the December 2006 Current Population Survey Food Security Supplement.

Percent Food secure
Low food security
Did not eat whole day, 3+ months

Did not eat whole day
Lost weight
Hungry but did not eat
Ate less than felt should
Cut or skipped meal in 3+ months
Cut size of meal or skipped meal
Could not afford balanced meal
Food bought did not last
Worried food would run out
0 20 40 60 80 100
Very low food security

(Household Food Security in the United States, 2006 / ERR-49 Economic Research Service/USDA Table 1A) Households and individuals by food security status of household, 1998-2006 Food insecure

US Food Security Survey

- 1. "We worried whether our food would run out before we got money to buy more." Was that often, sometimes, or never true for you in the last 12 months?
- 2. "The food that we bought just didn't last and we didn't have money to get more." Was that often, sometimes, or never true for you in the last 12 months?
- 3. "We couldn't afford to eat balanced meals." Was that often, sometimes, or never true for you in the last 12 months?
- 4. In the last 12 months, did you or other adults in the household ever cut the size of your meals or skip meals because there wasn't enough money for food? (Yes/No)
- 5. (If yes to Question 4) How often did this happen—almost every month, some months but not every month, or in only 1 or 2 months?
- 6. In the last 12 months, did you ever eat less than you felt you should because there wasn't enough money for food? (Yes/No)
- 7. In the last 12 months, were you ever hungry, but didn't eat, because there wasn't enough money for food? (Yes/No)
- 8. In the last 12 months, did you lose weight because because there wasn't enough money for food? (Yes/No)
- 9. In the last 12 months, did you or other adults in your household ever not eat for a whole day because there wasn't enough money for food? (Yes/No)
- 10. (If yes to Question 9) How often did this happen—almost every month, some months but not every month, or in only 1 or 2 months?
- (Questions 11-18 are asked only if the household included children age 0-18) 11. "We relied on only a few kinds of low-cost food to feed our children
- because we were running out of money to buy food." Was that often, sometimes, or never true for you in the last 12 months?
- 12. "We couldn't feed our children a balanced meal, because we couldn't

- afford that." Was that often, sometimes, or never true for you in the last 12 months?
- 13. "The children were not eating enough because we just couldn't afford enough food." Was that often, sometimes, or never true for you in the last 12 months?
- 14. In the last 12 months, did you ever cut the size of any of the children's meals because there wasn't enough money for food? (Yes/No)
- 15. In the last 12 months, were the children ever hungry but you just couldn't afford more food? (Yes/No)
- 16. In the last 12 months, did any of the children ever skip a meal because there wasn't enough money for food? (Yes/No)
- 17. (If yes to Question 16) How often did this happen—almost every month, some months but not every month, or in only 1 or 2 months?
- 18. In the last 12 months, did any of the children ever not eat for a whole day because there wasn't enough money for food? (Yes/No)

QUESTION #3:

Which NM counties have what percentages of food insecure and hungry populations?

1) Food Security and hunger data for New Mexico by county is not available.

New Mexico State Level Data 2003-2005 (USDA Food Security Survey)

16.8% Food Insecurity (low or very low food security)

5.7% Very Low Food Security

New Mexico State Level Child Food Insecurity 2003-2005:

(America's Second Harvest)

New Mexico ranks 49th in Child Food Insecurity

All other states rate below 21.5%

New Mexico and Texas rate above 24%

494,920 total children in New Mexico

120,121 food insecure children in New Mexico

24.27% rate of food insecure children in New Mexico

2) Poverty in New Mexico by County:

(US Census Small Area Income & Poverty Estimates 2005)

- 3.3% Los Alamos
- 11.5% Sandoval
- 12.8% Santa Fe
- 13.8% Bernalillo
- 16.5% Harding
- 16.7% Lincoln
- 16.8% Lea
- 16.9% Colfax
- 17.4% Otero
- 17.5% San Juan
- 19.1% DeBaca
- 19.5% Curry
- 19.5% Eddy
- 19.6% Grant
- 19.8% Taos
- 20.3% Union
- 20.8% Valencia
- 21.1% Rio Arriba
- 21.8% Quay
- **22.1%** Chaves
- 22.5% Catron
- 23.0% Mora
- 24.0% Cibola
- 24.3% Guadalupe
- 24.7% Roosevelt
- 25.3% Sierra
- **25.8%** Torrance
- 26.8% Dona Ana
- 26.9% Hidalgo
- 28.1% San Miguel

31.7% Luna 33.9% McKinley 34.0% Socorro

Income and Poverty in the State of New Mexico (www.ecanned.com)

"Compared to States across the United States, the State of New Mexico reported a relatively low median income for all households of \$39,936 (2005 Dollars). The income level is 23 percent lower than the median household income level in the US of \$49,133.

"The rate of poverty in the State of New Mexico has increased by 0.1 percent since the amount published in 2000, moving from 18.4 percent to 18.5 percent.

"The household income has *declined* from the values (adjusted for inflation) in 2000. The median has *decreased* to \$37,492, which represents a 6.1 percent *decline*. The State of New Mexico ranks 22 of 46 states when comparing the *decline* in median household income in the United States.

"As the median income level saw a decline during the period of 2000 to 2005 in the State of New Mexico, the Race/Ethnicity category that saw the sharpest decline in the household income level was the *American Indian and Alaska Native* category. This category saw a decline of 49.3 percent in the last five years. The *Hispanic* Race/Ethnicity group has been least impacted by the median income decline in New Mexico, seeing a 16.8 percent increase in median income, since the values reporting the 2000 Decennial Census.

"When put side-by-side with other States throughout the United States, the State of New Mexico can be recognized as having a relatively high rate of poverty among the people, accounting a rate of 18.4 percent with a family income under the 1999 poverty level. The *American Indian a Native* race/ethnicity population cohort, has the uppermost poverty rate with 36.2 percent of the 2000 population living in poverty. People that are of the age 5 years are experiencing most percent people in poverty in New Mexico, having 28.5 percent of this age cohort living in poverty.

"In the State of New Mexico, *White* headed households reported a median household income (2005 Dollars) of \$43,261 as reported by the Decennial Census of 2000, which was 8.3 percent greater than the median household income in 2000. *Black or African American* headed households had median income levels that were 10.8 percent less than the overall median reported in 2000, with a reported median of \$35,614. *Hispanic* in New Mexico, according to the 2000 census, had a median household income of \$33,256, this median is 16.7 percent less than the reported median household income for all households in the area. The *Asian* householders in the area have reported their median household incomes at \$49,152. This median income level is 23.1 percent greater than the reported median household income for all households in the state. The *American Indian and Alaska Native* headed households in New Mexico had a median household income level of \$27,425, this level was 31.3 percent less than the median for all households.

According to the 2000 Census, the counties in the State of New Mexico range, in terms of total household income, from a high of \$92,422 in Los Alamos County to a low of \$24,317 in Luna County.

3) Food Stamp cases September 2008:

Food Stamp caseload is an indicator of poverty.

These caseloads show which areas of the state have large concentrations of low income families. This can be cross-referenced with poverty statistics. Some areas have high rates of poverty but low population. Other areas may have lower rates of poverty, but because they have high population density, they actually have larger numbers of lowincome and poor families.

| North West Region Cibola Navajo (Cibola) Zuni (Cibola) McKinley Cibola (McKinley) Navajo (McKinley) San Juan Navajo (San Juan) Sandoval Navajo (Sandoval) Valencia South Socorro (Valencia) Torrance (Valencia) Valencia North North East Region Colfax Union (Colfax) Rio Arriba Los Alamos Santa Fe (Rio Arriba) San Miguel Harding (San Miguel) Mora (San Miguel) Santa Fe San Miguel (Santa Fe) | Region Total: 18,767 1645 76 2 1028 6 3701 500 3313 3533 322 4518 2 0 119 Region Total 13,650 533 130 3195 69 30 2559 16 321 5104 11 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| Taos Central Region NE Bernalillo NW Bernalillo SE Bernalillo SW Bernalillo | Region Total 31,337 8084 7856 6884 8504 |
| SE Region Chavez Curry DeBaca (Curry) | Region Total 13,647 3921 2584 |

0

Quay (Curry)

Roosevelt (Curry)

 Guadalupe
 276

 DeBaca (Guadalupe)
 113

 Quay
 686

 Eddy
 2106

 Eddy (Artesia)
 817

 Lea
 2263

 Roosevelt
 880

SE Region West Dona Ana Region Total 13,647

West Dona Ana East Dona Ana 3705 4652 **Dona Ana South** 1761 Grant Catron (Grant) 3 Hidalgo (Grant) 281 Luna (Grant) 8 Lincoln 873 Luna 1881 2224 Otera Lincoln (Otero) 0 948 Sierra Dona Ana (Sierra) 433 1184 Socorro Catron (Socorro) Navajo (Socorro) 103 317 Torrance 1521 Guadalupe (Torrance) 0

Question #4 (COUNTY AND CITY):

What county, state and federal departments and agencies address the food gap issue? Which address the nutrition and public health consequences?

HOT MEALS FOR SENIOR CITIZENS

The New Mexico Department of Senior Affairs in partnership with local government, maintains a network of meal sites that serve meals oriented toward seniors 60 years old and older. Sites are located throughout the state and are generally open weekdays. Some provide activities as well as a hot noon meal. Reservations are often required for lunch, and donations are requested for the meal. It is suggested that persons 60 and older contribute \$2.00 per meal. Some sites have a flat fee for seniors of \$1.50. People 59 and younger pay \$5.00 at sites that offer this option. Menus and calendars of activities are available at each meal site. Limited transportation for neighborhood residents is available to some sites.

HOME-DELIVERED SENIOR MEALS

Home-delivered meals are provided for seniors 60 years old and older who are not capable of cooking for themselves or for those not able to participate at a meal site. Care Coordinators from the Department of Senior Affairs must do an assessment for eligibility.

FREE SUMMER LUNCH AND BREAKFAST SITES

More children go hungry in the summer than at any other time of the year. During the school year, free lunch and breakfast are available at most schools. To help meet the need during summer vacation, the School Districts and the New Mexico Human Services' Children, Youth and Families Division offer free lunch and breakfast at sites around the state for children between up to the age of 18.

Some of these sites are located at schools that run summer school sessions. Some are located at parks. Some sites require registration, but others offer meals on a walk-in basis. Some have organized "camp" activities for children.

Locations for summer meal programs change each year, depending on funding and coordination, but there often is a certain amount of continuity from year to year. The trend in recent years has been toward increasing the number of sites available.

COMMUNITY CENTERS

Many Community Centers offer health and physical fitness programs, or are sites for emergency food distribution for state programs.

For the holidays, many Community Centers offer free holiday meals.

Many community centers

Question # 4A (FEDERAL):

What county, state and federal departments and agencies address the food gap issue? Which address the nutrition and public health consequences?

1) FEDERAL FOOD ASSISTANCE PROGRAMS--USDA

- Supplemental Nutrition Assistance Program—(SNAP -- previously Food Stamps)
 - SNAP gives low-income families money to purchase food. Amounts vary and depend on income and eligibility.

SNAP-ED Connection

O The SNAP-ED Connection is a resource system for Supplemental Nutrition Assistance Program nutrition education providers.

W Women Infants, and Children (WIC)

 The WIC program helps safeguard the health of low-income women, infants, and children up to age five who are at nutritional risks by providing nutritious foods to supplement diets, information on healthy eating, and referrals to healthcare.

W WIC Works Resource System

 The WIC Works Resource System provides nutrition service tools for health and nutrition professionals.

☒ School Meals

The School Meals Program provides nutrition education and nutritious meals, such as breakfast, lunch, and after-school snacks, to children in order to promote learning readiness and healthy eating habits.

☒ Summer Food Service Program (SFSP)

Summer has been found to be a time of greatest hunger among children. The Summer Food Service Program is the single largest federal resource available for local sponsors who want to combine a feeding program with a summer activity program.

M Child and Adult Care Food Program (CACFP)

o The Child and Adult Care Food Program provides nutritious meals to low-income children and adults who receive daycare outside of their home.

▼ Food Assistance and Nutrition Research Program (FANRP)

 The Food Assistance and Nutrition Research Program analyzes food assistance programs to determine the diet and nutritional outcomes and well-being of needy Americans.

☒ Issues in Food Assistance

 The Issues in Food Assistance are a series of reports created to address a variety of topics related to the USDA food assistance programs.

▼ Food Assistance Research Briefs

The Food Assistance Research Briefs are a series of briefs that provide concise and timely insights from recent research of Federal food assistance programs. These briefs look at issues currently facing food assistance programs specifically targeted towards children.

▼ Office of Research and Analysis (ORA)

 The Office of Research and Analysis conducts program analysis and assessment that informs policymaking and management of Federal nutrition assistance.

2) <u>FEDERAL FOOD DISTRIBUTION PROGRAMS</u> – USDA

☒ Commodity Supplemental Food Program (CSFP)

 The Commodity Supplemental Food Program works to improve the health of low-income pregnant women, new mothers, infants, children, and the elderly by supplementing their diets with nutritious USDA commodity foods.

▼ Food Distribution Disaster Assistance Program

 The Food Distribution Disaster Assistance Program supplies food to disaster relief organizations such as the Red Cross and the Salvation Army for mass feeding or household distribution.

▼ Food Distribution program on Indian Reservations (FDPIR)

 The Food Distribution Program on Indian Reservations provides commodity foods to low-income Native American families and elderly people residing on or near Indian reservations.

Nutrition Services Incentive Program (NSIP)

 The Nutrition Services Incentive Program provides incentives to states and tribes for the effective delivery of nutritious meals to older adults. Schools/Child Nutrition (CN) Commodity Program

X State Processing Program

 The State Processing Program allows state distributing agencies and eligible recipient agencies such as school districts to contract with commercial food processors to convert bulk or raw USDA commodities into more convenient ready-to-use end products.

☒ Schools/Child Nutrition (CN) Commodity Program

 The Schools/Child Nutrition Commodity Program helps American agricultural producers by providing cash reimbursements for meals served in schools. The Program also provides nutritious, USDA-purchased food for the National School Lunch Program, Child and Adult Care Food Program, and the Summer Food Service Program.

▼ The Emergency Food Assistance Program (TEFAP)

 The Emergency Food Assistance Program supplements the diets of lowincome needy persons, including elderly people, by providing emergency food and nutrition assistance.

☑ Department of Defense Fresh Fruits & Vegetable Pilot Program for NSLP Schools

 USDA's Food and Nutrition Service partners with the Defense Supply Center Philadelphia (DSCP) Produce Business Unit to buy and distribute fresh fruits and vegetables to schools using the USDA's federal commodity entitlement dollars.

M National Processing Pilot Program

 Under this pilot program, processors are permitted to sell approved end products to eligible recipient agencies nationwide under a single national processing agreement.

▼ Food Aid Program

The Food Aid Program provides U.S. agricultural commodities to feed millions of hungry people in needy countries through direct donations and concessional programs.

▼ Food Purchase Program

 USDA purchases a variety of food products in support of the National School Lunch program and other Federal Feeding programs. These purchases help to stabilize prices in agricultural commodity markets by balancing supply and demand.

W Commodity Foods Network

 The Commodity Foods Network provides bid invitations, food catalogs, and recent purchase reports for commodities distribution to eligible recipients participating in the food distribution programs

McGovern-Dole International Food for Education and Child Nutrition Program

The McGovern-Dole International Food for Education and Child Nutrition Program helps promote education, child development, and food security for some of the world's poorest children. It provides for donations of U.S. agricultural products, as well as financial and technical assistance, for school feeding and maternal and child nutrition projects in low-income countries.

3) FEDERAL AGENCY PARTNERS

▼ US Food and Drug Administration (FDA)

The FDA is charged with protecting consumers against impure, unsafe, and fraudulently labeled products. FDA, through its Center for Food Safety & Applied Nutrition (CFSAN), regulates foods other than the meat, poultry, and egg products regulated by FSIS. FDA is also responsible for the safety of drugs, medical devices, biologics, animal feed and drugs, cosmetics, and radiation emitting devices.

W Centers for Disease Control and Prevention (CDC)

O CDC is at the forefront of public health efforts to prevent and control infectious and chronic diseases, injuries, workplace hazards, disabilities, and environmental health threats. CDC conducts a wide range of <u>food safety activities and programs</u>. For example, CDC provides information and knowledge in regards to epidemiology to help FSIS recognize and control outbreaks of food-borne diseases.

W US Environmental Protection Agency (EPA)

 EPA works for a cleaner, healthier environment. EPA's mission includes protecting public health and the environment from risks posed by pesticides and promoting safer means of pest management.

☒ Animal and Plant Health Inspection Service (APHIS)

 APHIS' primary role in the U.S. food safety network of agencies is to protect against plant and animal pests and diseases. APHIS also administers the Animal Welfare Act and carries out wildlife damage management activities.

☒ Cooperative State Research, Education, and Extension Service (CSREES)

CSREES' unique mission is to advance knowledge for agriculture, the
environment, human health and well-being, and communities by
supporting research, education, and extension programs in the Land-Grant
University System and other partner organizations. Food, Nutrition &
Health is one of the National Emphasis Areas for CSREES.

▼ Food and Nutrition Service (FNS)

 As the agency responsible for administering the nutrition assistance programs of USDA, the Food and Nutrition Service provides children and low-income people access to food, a healthful diet, and nutrition education. Food safety and security is an important aspect of the USDA nutrition assistance programs.

o **Food Guide Pyramid** (MyPyramid.gov)

M National Agricultural Library (NAL)

- NAL is the U.S. center for the international agricultural information system, coordinating and sharing resources and enhancing global access to agricultural data.
- o Nutrition.gov
- o Food and Nutrition Information Center (FNIC)
- Food Safety Information Center

▼ Partnership for Food Safety Education (PFSE)

The Partnership unites consumer groups, professional societies in food science, nutrition, and health; industry associations, and the U.S. government to educate the public about safe food handling and preparation. FSIS is a Federal government liaison to the Partnership.

4) FEDERAL FOOD SECURITY RESOURCES

▼ Food Security Measurement

 USDA developed household food security measures to empower local communities to assess their food security levels and incorporate their results into the national nutrition monitoring system, providing a rich data source for analyzing changes in the level and distribution of food security in the United States.

☒ Biosecurity of Food

 USDA has developed the infrastructure needed to confront new biosecurity challenges to prevent, detect, and act in response to food safety emergencies.

▼ Food Security Resources

USDA conducts and provides research on food security and hunger in U.S. households and communities. This research facilitates informed public debate regarding food security, and its impact on the well-being of children, adults, families, and communities, as well as its relationship to public policies, public assistance programs, and the economy.

5) CENTER FOR DISEASE CONTROL PROGRAMS

☒ FruitsandVeggiesMatter.gov

o Website with tips, recipes, ideas to add fruits and veggies to your diet

⋈ Dietary Guidelines

My Pyramid Plan

⋈ Breastfeeding programs

- o Breastfeeding helpline
- o La Leche League
- o DHHS Office on Women's Health—benefits of breastfeeding

M Resources for Health Professionals

W PEP: A Personal Energy Plan

CDC, Nutrition and Physical Activity
 The Personal Energy Plan or PEP is a 12-week self-directed, worksite

program to promote healthy eating and moderate physical activity. The program materials include workbooks for healthy eating and physical activity targeting employees based on their readiness to change. PEP was developed by CDC's Nutrition and Physical Activity Communications (NuPAC) Team.

☒ State-based Nutrition and Physical Activity Programs to Prevent Obesity and Other Chronic Diseases

OCDC, Nutrition and Physical Activity
The Nutrition and Physical Activity Program to Prevent Obesity and Other
Chronic Diseases is designed to help states prevent obesity and other
chronic diseases by addressing two closely related factors — poor
nutrition and inadequate physical activity. The program supports states
with developing and implementing science-based nutrition and physical
activity interventions.

▼ Youth Media Campaign (VERB)

The U. S. Department of Health and Human Services' Centers for Disease Control and Prevention (CDC) Youth Media Campaign, VERB focuses on getting youth excited about increasing physical activity in their lives, while helping parents, educators, and youth leaders see the importance of physical activity to the overall health of tweens. For additional information and to view the online site for tweens visit VERBnow.com.

W WISEWOMAN

 CDC's WISEWOMAN program provides low-income, under insured and uninsured women aged 40–64 years with chronic disease risk factor screening, lifestyle intervention, and referral services in an effort to prevent cardiovascular disease.

M BAM! Body and Mind

Website designed for kids 9–13 years old, BAM! Body and Mind gives them the information they need to make healthy lifestyle choices. The site focuses on topics that kids told us are important to them — such as stress and physical fitness — using kid-friendly lingo, games, quizzes, and other interactive features.

☒ Steps to a HealthierUS

o an initiative from the U.S. Department of Health and Human Services (HHS) that advances the goal of helping Americans live longer, better, and healthier lives. The Steps Cooperative Agreement Program funds 40 communities nationwide to implement school and other community-based programs that address obesity, diabetes, and asthma, as well as their related risk behaviors: physical inactivity, poor nutrition, and tobacco use.

☒ Smallstep.gov

Department of Health and Human Services (HHS)
 The Small Step program encourages Americans to make small activity and dietary changes to achieve a healthier lifestyle. The web site provides success stories, Small Step tips, and other resources for setting healthy eating goals.

Active Community Environments Initiative

 A CDC-sponsored initiative to promote walking, bicycling, and the development of accessible recreation facilities.

KidsWalk-to-School

 CDC has developed *KidsWalk-to-School*, a guide that encourages individuals and organizations to work together to identify and create safe walking routes to school.

◯M CDC's State-Based Nutrition and Physical Activity Program to Prevent Obesity and Other Chronic Diseases (New Mexico is not funded)

- Created in 1999, the Nutrition, Physical Activity and Obesity Program
 (NPAO) currently works with <u>23 states</u> to build lasting and comprehensive
 efforts to address obesity and other chronic diseases through a variety of
 nutrition and physical activity strategies.
- From individual behavior change to changes in public policy, state efforts aim to engage multiple levels of society; this is called the <u>Social-Ecological Model</u>, and it is a cornerstone of our approach..

QUESTION #5A: GENERAL

What private sector (including NGO) groups address NM's food gap issues and where are they located? This includes food banks and other food distribution networks. Where do they get their food from and how do they define who gets food?

(*Listings in Red are Important Players)

Farm to Table

www.farmtotablenm.org
Pam Roy and Le Adams, Co-Directors
info@farmtotablenm.org
(505) 473-1004
3900 Paseo del Sol, Santa Fe, NM 87501

New Mexico Food and Agriculture Policy Council

The New Mexico Food and Agriculture Policy Council is a democratically based organization, composed of a variety of groups and individuals working on issues arising from the food and agriculture systems. The Policy Council encourages representation from all related sectors including agriculture, health, human and social services, business, environment, education, economics, nutrition, transportation, and legal. The Policy Council acts in a collaborative manner to bring forward to the public eye a discussion of food and agricultural issues for more comprehensive examination. It educates and informs the public, those directly affected by food and agriculture programs, as well as public and legislative decision-makers about selected policy issues. Its priorities are openly arrived at by deliberations of its members. It advocates for these policy issues in a variety of forums and develops and disseminates viable policy recommendations and alternatives.

The vision of the policy council is to identify key food and agriculture policy issues and opportunities and address these priorities when set forth by the Council. The council works to build the capacity of agencies, organizations, individuals and communities to advocate for local, state and national food and agriculture policies that most benefit all New Mexicans.

Issues:

Agriculture and Land and Water Stewardship: 1) Identify, educate about and advocate for policies that can maximize opportunities for and overcome obstacles to farming and ranching in New Mexico and Tribal communities throughout the southwest; topic areas include marketing, producer recruitment and retention, and access to land, capital and information. 2) Expand awareness about the role of farming and ranching in environmental stewardship and promote conservation of valuable land and water resources.

Health and Food Security: Bring attention to the relationship between health and food security. Identify projects and partnerships that promote food security in the state and in Tribal communities. Develop educational materials and policy

priorities around nutrition and support projects that encourage and make affordable healthy and culturally appropriate food in schools, workplaces and homes

Southwest Marketing Network

This a project of Farm to Table and a number of organizations in the region. Founded in 2002, the Network's purpose is to improve the economic viability of limited resource, socially disadvantaged and traditionally underserved farmers, ranchers, and organizations providing services for producers and communities to preserve and enhance local food systems in the Southwest (New Mexico, Arizona, Utah and Colorado).

Healthy Kids Healthy Economy

New Mexico's School Children Eating New Mexico Grown Produce

- More and more children in New Mexico are developing serious health issues at a very young age due to poor nutrition and poor eating habits.
- Healthy school lunches are a logical means for children to learn healthy eating habits and gain access to the nutritious food that can support their health.
- Approximately 200,000 children eat school lunch daily. 74% of these children come from low income households and for many this is the only meal they will eat all day.
- Currently, most New Mexico schools spend about 7 to 10 cents a serving to put either a can or fresh fruit on each lunch tray they serve.
- If the state legislature approved funding for the school lunch program to purchase New Mexico grown produce, these schools could serve more fresh fruits and vegetables to the children eating school lunch.
- Our goal for New Mexico is for schools to serve New Mexico grown fresh produce for lunch five days a week. We would like to attain this goal over the next five years. Our initial goal is to ask for funding for the schools to serve at least two lunches a week featuring New Mexico grown produce.
- The cost of this initial two-day a week lunch serving would be \$1,440,000 a year. The total cost of fully implementing a five-day serving program would be \$3,600,000 a year.
- Appropriation of funds to support this "Healthy Kids/Healthy Economy" would accomplish many goals in both the areas of health and economic development.
- Investing money into the state's rural economy by supporting farmers and giving them a new venue to sell their produce.

- Help farmers save on the high fuel costs incurred by shipping produce outside the state and decrease the environmental footprint of food distribution in New Mexico
- Benefit our youth by promoting healthy eating habits and introduce them and their families to healthier foods.
- Reduce medical expenses for parents and children covered under the New Mexico Medicaid program.
- Reduce the number of days children are absence from school.
- A vast and diverse public/private coalition supports "Healthy Kids/Healthy Economy." Their interests include:
- Stimulating our state's rural economy by offering new opportunities for family farmers.
- Improving distribution and storage of New Mexico fresh produce by utilizing the infrastructure that already exists at the Human Services Department, Food and Nutrition Service Bureau.
- Partnering with the Department of Agriculture, Human Services Department, New Mexico Farmers, School Districts and support organizations to implement this program.

Governor's Food Gap Task Force

www.farmtotablenm.org

Pam Roy and Le Adams, Co-Directors

info@farmtotablenm.org

(505) 473-1004

3900 Paseo del Sol, Santa Fe, NM 87501

- The Food Gap Task Force is addressing Food System/Access issues
- There will be a report released soon
- There will be a list of community gardens released
- There will be a brochure from state agencies

New Mexico Collaboration to End Hunger

Nancy Pope

npope@albuquerquefoundation.org

505-206-0117

Important new initiative with Kellogg funding that brings together the NM Community Foundation and the Albuquerque Community Foundation in order to work with funders to develop strategies to target hunger in NM. This work includes policy advocacy and some project work, especially expansion of the

summer lunch program—with mentoring by seniors for gardens projects and summer food backpacks

St. Joseph Community Health

Michelle Melendez Michelle.Melendez@catholichealth.net

or Janet Page-Reeves jpanthro@aol.com

www.stjosephnm.org

505-924-8000

300 Central SW, Suite 3000

Albuquerque NM 87102-3298

- Working to understand hunger and food security issues in the South East Heights of Albuquerque and to develop strategies to address these problems.
- Conducting a series of Food Summit events and developing a number of initiatives:
- M Gardens project
- M food pantry directory
- y policy
- Santo Domingo Pueblo Farmer Mentoring Project

Volunteer Center of Grant County

www.volunteersofgrantcounty.org

Alicia Edwards

director@volunteersofgrantcounty.org

505-388-2988

915 Santa Rita

PO Box 416

Silver City, NM 88062

- W Working to understand hunger and food security issues in Silver City
- W Working to develop strategies to address these problems.
- M Convening a series of town hall meetings
- M Developing Food Stamp outreach.

Santa Fe Food Policy Council

Sherry Hooper

director@thefooddepot.org

505-471-1633x3

1222 Siler Road, Santa Fe, NM, 87507

Rio Grande Agricultural Land Trust

Cecilia Rosacker-McCord

ceciliam@sdc.org

(505) 270-4421

Route 31, Box 63; Lemitar, NM 87823

Rio Grande Community Farms/Education

Dan Schuster

505-345-4580 6804 4th St NW #114 Albuquerque, NM 87107

Rio Grande Farmers Guild and Cooperative

John Shipley
Johnnybob43@yahoo.com
505-873-8689
2108 Telesfor SW
Albuquerque, NM 87105

A new initiative to grow artisanal grains in the South Valley of Albuquerque, to resuscitate and expand agriculture in the area, and to create a new generation of young farmers through a mentoring initiative.

Middle Region Council of Governments

www.mrcog-nm.gov Anne Simon 505-247-1750 MRCOG 908 copper NW 87102

The Mid-Region Council of Governments is committed to improving the sustainability and profitability of small and medium-scale agriculture in New Mexico's mid-region. This includes local produce, meat, dairy, and value-added products. By supporting local foods, we are supporting the farmers, the land, the sourcing of local products by food service companies, and most important, the consumption of local foods.

- The <u>Agriculture Collaborative</u>, which is hosted by the MRCOG. We have free monthly meetings, expert speakers, and special events.
- Farmers' and growers' markets in our mid-region
- How to sell your product and increase your profits
- And information on how to conserve water and preserve farmland

Special features of the website include:

- The <u>Local Food Blog</u>, which allows you to stay informed about all facets of local agriculture through new articles each week on a variety of exciting topics.
- The <u>Local Foods Maps</u>, which help you find local foods at markets, retailers, and restaurants; resources for growing your own foods; and Agri-tourism events in our region.

UNM Sustainability Program

www.4.unm.edu/sust

Bruce Milne or Terry Horger

thorger@unm.edu

505-277-3325

UNM Sustainability Studies Program

1 University Of NM

MSC03 2020

Albuquerque, NM 87131

Alliance for a Carbon Neutral Food Shed

www.4.unm.edu/sust

Bruce Milne or Terry Horger

thorger@unm.edu

505-277-3325

UNM Sustainability Studies Program

1 University Of NM

MSC03 2020

Albuquerque, NM 87131

City of Albuquerque

John O'Connell

Mayor's Office of Environmental Strategy joconnell@cabq.gov,

- W LEED /2030 Challenge Initiative
- Mayor's Priorities
- Support for garden initiatives
- Support for farmers markets/EBT @ farmers markets

New Mexico Farmers Market Association

www.farmersmarketsnm.org

Denise Miller, Executive Director

dmiller@farmersmarketsnm.org

1-888-983-4400

320 Aztec St, Suite B; Santa Fe, NM 87501

Gardeners' Guild

www.gardenersguild.org

Cristianna

info@thegardenersguild.org

505-268-2719

4012 Central SE

Albuquerque, NM 87108

- ₩ GoodNeighbor Gardens
- DuffExchange
- M Corkboard: group Projects
- W Urban Wildlife Habitat
- The Hq project

Greencorps Council

www.gardenersguild.org Cristianna info@thegardenersguild.org 505-268-2719 4012 Central SE Albuquerque, NM 87108

Nascent Albuquerque alliance/coalition/council forming to deal with issues around food and environment

La Montanita Coop

www.lamontanita.coop Robin Seydel robins@lamontanita.coop 505-217-2027 3361 Columbia Drive NE Albuquerque, NM 87107

Food-Shed

"The term and concept "food-shed" is derived from the more familiar word "watershed." In the arid southwest where "agua es vida" the main New Mexican watershed traverses the Rio Grande Valley rift from southern New Mexico to southern Colorado. Traditional acequias and other irrigation methods water greenbelt lands that produce food throughout the rift valley. The Co-op's Food-shed project adds ancient agricultural regions, including the Mimbres Valley in the Gila, the White Mountain area and other mountain valleys for a regional food-shed that encompasses a 300 mile radius around Albuquerque.

Farmers and producers throughout this region can either sell their products direct to Coop locations or utilize the services of our Cooperative Distribution Center's (CDC) warehouse to expand their markets and save on gas and transport costs. The CDC also offers local producers post harvest and production cooler/freezer space and storage

"The term food-shed describes the flow of food from the area where it is grown and processed to the place where it is consumed. Recently, the term has been revived as a way of looking at and thinking about local and sustainable food systems. The current food system is dependent upon the unsustainable economics of transporting the majority of our food very long distances. Building a more sustainable system will decrease our region's dependence on the long distance transport of food reducing our region's carbon footprint. This will require that we increase regional food production and distribution.

"Our experience and research indicates a steady reduction in the wholesale (retail store) market for local products. Many local stores have closed and the market has become dominated by large national retailers. The "industrialization" of many natural and organic products has brought lower pricing reducing the market value of local products. This reduction in market size and product value has contributed to the decline of regional producers that we have experienced over the past several years. A more sustainable food

system for our regional food-shed requires that we grow the market for regional products as we work to increase the amount of regionally produced goods.

"La Montanita began distribution of regionally produced products in the spring of 2006. Two drivers and one truck delivered over \$100,000 of meat, eggs, milk and produce from about 30 producers during this first year of operation. La Montanita engaged Whole Foods, Raley's, Cid's, Los Poblanos and others to build the wholesale market for this product. In January of 2007 La Montanita opened its Cooperative Distribution Center (CDC) on Columbia Drive in Albuquerque. This facility provides 3,000 square feet of refrigerated storage, 1,000 square feet of frozen and 6,000 square feet of dry storage. This facility and its staff provide the foundation for our work with regional producers to build a more sustainable food-shed in our region

"La Montanita has enjoyed success in increasing consumer awareness of the value of purchasing locally produced food and paying more for local than food nationally distributed. We understand that our regional farmers and producers must prosper to sustain their efforts and that regionally grown and produced food will often cost more than food grown in California, Mexico or elsewhere.

"The CDC staff is working with regional growers and producers and retail buyers towards reaching a balance between paying the producer as much as possible while maintaining a retail price in the stores that provides value to consumers. This work is ongoing and we must continue to raise consumer awareness in the value of purchasing local. While we have been able to raise local product pricing from the "California Market Price," our pricing to farmers and producers remains under what might be achieved at local farmers' and growers' markets.

The Co-op Trade Initiative

"furthers our support of local farmers, gardeners, ranchers and producers. It encompasses all the local products and producers that are affiliated with the Co-op. It also includes all the projects and activities the Co-op sponsors and in which we participate. This effort is at the heart of the Co-op's efforts to grow the local food movement and a regional, cooperative economy for a restorative and sustainable future.

"This Initiative works to create wholesale opportunities for local producers whether they sell directly to the four co-op locations or utilize the Food-Shed's Cooperative Distribution Center's warehouse and trucking services. It also "closes the loop" by bringing needed supplies during product pick-up at farms and drop-off depots throughout the Rio Grande Valley region and related agricultural areas in a 300 mile radius around Albuquerque.

"As continuous education is a Cooperative principle the Co-op Trade Initiative works with growers to improve post harvest handling and packing for the wholesale market. The Co-op also utilizes its resources to educate consumers on the true costs of local production and the importance of fair prices and just treatment of people and animals

throughout the food production, distribution and consumption process. The Co-op Trade Initiative supports sustainable practices at every level of our Co-op organization.

"The Beneficial Farms Eco Label is a project of the Co-op Trade Initiative. Originally a non-profit collaborative of farmers and ranchers, the Beneficial eco-label became part of the Co-op Trade Initiative in 2007. The Beneficial Farms Eco-Label provides assurance to Co-op shoppers that local foods not certified organic, are produced in a manner consistent with sustainable farming practices. The Beneficial Eco-label also assures that participating farmers maintain strong stewardship and environmental practices. A Co-op staff person with 20 years of farming experience in New Mexico works with regional farmers who would like to participate in the Co-op's Beneficial Farms Eco label to ensure they meet all required standards.

"The Co-op Trade Initiative collaborates with the New Mexico Food-Shed Alliance, The New Mexico Agricultural Task Force of the Middle Rio Grande Council of Governments, The University of New Mexico Sustainability Studies Program and others in an effort to push regional food-shed and sustainability forward into mainstream consciousness."

Local Food Albuquerque

Heather Wood

localfoodalbuquerque@yahoo.com

4241 Broadmoor NE 87108

Webpage with a listing of local food and agricultural products and services.

Doña Ana County Colonias Development Council (CDC)

(575)647-2744

1050 Monte Vista; Las Cruces, NM 88001

www.colonias.org

megansnedden@hotmail.com

shar0215@nmsu.edu

Megan Snedden or Aaron Sharratt

"The Doña Ana County Colonias Development Council works for justice – social, economic and environmental – in the colonia communities of southern New Mexico. The CDC began in the late 1980s as a project of the Catholic Diocese of Las Cruces, New Mexico, and became an independent nonprofit in 1994. Our work is rooted in two primary sources: 1) the United Nations Declaration of Human Rights, and 2) Catholic Social Teachings, which call for the solidarity of all people for the common good. The Colonias Development Council uses community organizing and leadership development to help colonia residents find solutions to their concerns. We identify community leaders, prioritize issues, advocate on behalf of residents and develop community-based projects, often in partnership with other organizations and agencies. Currently, the Colonias Development Council is involved in campaigns and projects around such issues as: environmental justice; immigration and civil rights; education; housing; job creation; child development; farmworker rights; food security; political participation. Each issue requires a different strategy or combination of strategies.

The CDC helps residents identify effective strategies, helpful agencies and organizations, and successful processes for meeting their goal. In our 14-year history, we've worked in 12 of Doña Ana County's 37 colonias. Approximately 100 community leaders are involved in community organizing and development efforts. The CDC, with its office in Las Cruces, employs approximately 15 staff members Advocate at: local and regional level.

"Current projects include the establishment of the Chaparral Family Development Center, micro-enterprise education, and creation of community gardens with an educational component. Policy Agenda for 2008-2010: We are currently involved with the Kellogg Foundation Rural People Rural Policy initiative to form a network to address common policy concerns

Community Supported Agriculture (CSA)

"CSA is a system that links consumers directly with local food producers. Essentially, CSA shareholders or members pay for a "share" of the farm, which goes to pay for production costs of operating the farm for that season. In return, each member receives a weekly box of fresh, locally grown produce. Typically the share is paid at the beginning of the season, but some CSAs may offer alternative payment plans and work shares. In addition, members may have opportunities to attend CSA community events, to get to know farmers and fellow members, and to volunteer at the farm.

"One of the important elements of the CSA system is that it dissipates the financial burden of farming among many people, rather than concentrating all risk upon the farmer. For members, this means that a poor harvest due to weather conditions or pests can be reflected in the bounty of the weekly produce box. Many CSAs will deliver produce boxes to a convenient drop-off location in town or the local farmers' market, though some require visiting the farm. Also, be sure to inquire early, as many CSAs limit the number of members each season.

Erda Gardens - May to October

P.O. Box 8845 Albuquerque, NM 87198 info@erdagardens.org (505) 610-1538

East Mountain Organic Farms

Steve Apodaca 84 Charlotte Rd. Tijeras, NM 87059 www.eastmountainorganicfarms.com (505) 281-5083

East Mountain Organic Farms is located 29 miles southeast in the Manzano Mountains from Albuquerque. Nestled in a valley in what was called San Isidro surrounded by pine trees near Escabosa NM. The land has been in the family of Steve, and Tomas Apodaca for over the last century. Originally owned by their

grandfather Frank C Mora, the land was handed down to Celina Mora de Apodaca, their mother. She then handed it down to Steve, and Tomas. East Mountain Organic Farms was formed in 2006, and became certified organic in June of 2007. EMO farms offers quality produce grown under strict organic guidelines.

Los Poblanos Organics - year round

Monte Skarsgard 4803 Rio Grande Blvd. NW Albuquerque, NM 87107 www.lospoblanosorganics.com (505) 681-4060

Los Poblanos Organics is a 16-acre farm located on the historic <u>Los Poblanos</u> Ranch in the beautiful Rio Grande River Valley in Los Ranchos de Albuquerque. We cultivate over 75 varieties of fruits, vegetables, herbs, and flowers without the use of any synthetic fertilizers or chemicals. The produce you will find here ranges from tomatoes and baby salad greens to melons and green chiles.

In addition to the wide variety of crops that we grow here on the farm, we also work within a network of other certified Organic farmers from our region to help distribute their produce as well. This ensures our customers will receive the widest selection of fruits and vegetables and the most convenient ways to enjoy them.

Harmony Farm - June to November

Abiquiu, NM Richard Belanger richar@cybermesa.com www.harmonyfarmnm.com

Santa Cruz Farms - year round

Santa Fe Farmers' Market House 830 El Llano Rd. Española, NM 87532 www.santacruzfarm@windstream.net (505) 514-1662

Merging Traditional Production with Modern Technology

"Combining traditional agricultural production methods with modern technology and marketing techniques isn't easy. Just ask Don Bustos, of the Santa Cruz Farm in New Mexico. Santa Cruz Farm grows 76 different varieties of crops the entire 12 months of the year and bases their entire farm profitability on direct farm marketing, including local farmers' markets, a Community Supported Agriculture (CSA) program and wholesale accounts.

"We farm according to the moon cycles and the sun's energy and with a little help from modern technology, we can extend the growing season in order to bring an ever-widening variety of fresh, locally grown food to the community all year long," Bustos said. "Our traditional practices combined with our modern hoop houses and greenhouses allow us to grow certain foods twelve months a year. In this way, we maintain our traditional lifestyle, as we continue to play a valuable role in our community."

Santa Cruz Farm is a family-owned and operated certified organic farm, located in the Espanola Valley in northern New Mexico. The farm encompasses three and a half acres of land and 10,000 square feet of greenhouse and cold frames.

"It has been part of the Bustos family since the late 1600s. The farm began growing organic crops 10 years ago and established a summer and winter CSA program nine years ago. The farm produces traditional and regional crops grown in New Mexico, but also specialty crops not typically found in the Southwest.

"The farm's rich history begins with its name. The Santa Cruz Farm was named after the church and the Santa Cruz del la Canada land grant. The land grants in New Mexico were given by the king of Spain in the 1500s and 1600s to encourage people to travel to the new world and establish claims for Spain. Families were given a large piece of land, some to individuals and typically to communities. The Santa Cruz land grant consisted of 44 thousand acres and was established as a communal grant for 15 families. The original grant was lost, but lobbyists in New Mexico are working to establish original land grants as a division of state government, much like a department, to purchase land part of the original land grant and foster economic development within the area.

"Water for the farm is also part of its history and supplied by a traditional system known as acequias. Acequias are 400-year-old systems and based on the premise that everyone is equal and should receive a fair share of water to grow crops, water livestock and to drink. Acequias are governed by a commission, which establishes release times, water rights, disputes and cleaning times. Santa Cruz Farm uses a drip system to help conserve this water when irrigating crops.

"Production on the farm begins in cold frame structures to create a protected climate zone with layers of cloth and plastic, much like an igloo effect. Plastic mulches keep the soil warm and prevent the root zone from freezing. This allows the farm to produce spinach, swiss chard, lettuce mix, arugula and kale during the winter months.

"In the spring, production begins 30 days earlier than normal. Plastic mulches again heat the soil and cold winter crops are moved outdoors. The cold frames are then free to start warm weather crops such as basil, tomatoes and cucumbers. This allows Santa Cruz Farm to get to farmers' markets early with locally produced crops.

"By April, all major crops are outside and field crops such as chile, squash,

cucumbers and beans are seeded. Harvest then begins on asparagus and strawberries. The farm recently expanded to raspberries and blackberries, as well.

"Summer brings the harvest of squash, cucumbers and green chile. By early fall, the majority of production is moved back inside the greenhouses and cold frames and the cycle begins again.

"Produce is marketing at farmers' markets, a steady CSA subscription and wholesale accounts. The majority of the farm income is supplies through the farmers' markets. Wholesale accounts have generally be the least profitable, but Bustos hopes that trend is reversing.

"A business consultant was hired to help area farmers approach their farm as a small business," Bustos said. "I was fortunate enough to participate in the classes. Out of the program, I developed the three-prong marketing plan much like a milk stool; if one leg is a little weak, you can still balance on the other two."

Santa Cruz Farm travels to three farmer's markets on four days, making 70 percent of their income in direct sales to consumers. Green chile is the best summer crop and are now grown on approximately one full acre of the farm.

"Another very popular item is our strawberries, which are the only strawberries currently being grown in the region," Bustos said. "Due to their rare status, these delicious organic berries are snapped up fast and bring a high price at the farmers' markets."

The CSA began after a church group visit to the farm in winter. The group was impressed with the cold frame production and the green produce ready for sale, originally grown for wholesale accounts.

"The only problem (with the wholesale accounts) was that I was at the mercy of the market value set by large, sometimes international corporations and receiving prices that were only making a small return on my capital investment," Bustos said. "Establishing a CSA allowed me to charge full farmers' market price and have capital early in the spring for the farm, without a loan from the bank."

"Summer membership in the CSA is around 35 members and costs \$425 for fresh vegetables weekly. Summer shares include asparagus, beets, bell peppers, bok choy, broccoli, cabbage, carrots, chile, cucumbers, eggplant, green beans, herbs, okra, onions, peas, potatoes, radishes, raspberries, salad greens, spinach, strawberries and tomatoes.

"Participating in the CSA supports local food systems in the local economy and supports environmentally friendly and sustainable organic production, according to Bustos.

'Winter membership is capped at 35 members and includes many fresh green products.

"Wholesale accounts mean competition on a bigger scale for market share in stores and restaurants. Government has been encouraging schools to buy direct from small farmers. Santa Cruz Farm was selected to supply Santa Fe school district with salad greens through this Farm to School program.

"The greatest result is that young children are now eating healthy, locally grown food produced by their neighbors on farms in their region," Bustos said. "Thus, we are helping save the environment, addressing social issues, land and water issues and supporting the local economy."

"Modern technology is still benefiting this traditional farm. Santa Cruz Farm is researching solar heating processes, allowing the farm to grow more heat sensitive crops longer into the winter and earlier in the spring. In this process, water is heated and moved underneath the beds to heat the soil and trap warmer air.

"Thanks to modern advances and the increasing support for locally grown food, Santa Cruz Farm is able to function dependably while helping fill the needs of more and more members of the community through methods best suited to each one," Bustos said. "In this way, we maintain our traditional lifestyle while evolving to suit the needs of our environment and of our community."

Pollo Real - year round

Tom & Tracey Delahantey Chickens, Ducks, Heritage Turkeys, Eggs Santa Fe Farmers' Market 108 Hope Farms Rd., Socorro www.polloreal.org (505) 838-0345

"In Socorro, Tom and Tracy Delahante raise chickens on pasture in a system of moveable yurts. They taste like the chickens tht ran around my farmyard back when I had a farm, which means that they taste like real chicken, with none of the soggy pallidness of so much "free-range" chicken which never really makes it outside. Unfortunately they no longer sell at the Albuquerque farmers' markets, but their chicken is worth a trip to the Santa Fe Farmer's market with a cooler and some dry ice. It's all frozen in vacuum-seeled bags. La Montanita Co-op carries the whole birds fresh, from spring to fall. Read more about the operation at: http://www.newfarm.org/casestudies/polloreal/gerard.shtml

Cerro Vista Farm - May to November Daniel Carmona 198 Lower Buena Vista Rd. Cerro, NM 87519

www.cerrovistafarm.com

(575) 586-0877

Cerro Vista Farm grows high energy organic vegetables, vegetable seeds, small grains, and beans in a scenic valley setting near the Rio Grande Gorge. We sell our produce through our Cerro Vista CSA Farm program, at the Taos & Questa Farmer's Markets, and to local grocery stores and restaurants. Our specialties include Jumbo Sweet Onions - available September through January, and short-season, high-altitude, open pollinated vegetable seeds. Farm Tours are conducted each summer in August. Farm Internships can be arranged for individuals who can commit to working a full season of learning all aspects of direct-market farming.

Beneficial Farm - May to December or longer

Steve Warshawer 286 Arroyo Salado Santa Fe, NM 87508 (505) 422-2238

Dragonfly Farms - May to August

Richard Brandt 1205 Sunset Rd. SW Albuquerque, NM 87105 rembrandtrocks@yahoo.com (505) 363-3776

Morningstar Farms - year round

Melinda Bateman Artisanal Vegetables Taos/Arroyo Seco (575) 776-1757

Hondo Seco Farms - May to October

Moira O'Hanion P.O. Box 40 Arroyo Seco, NM 87514 www.hondosecofarms.com (575) 776-8636

Squash Blossom Farm - June to October

Gail Minton P.O. Box 2649 Ranchos de Taos, NM 87507 (575) 751-4681

Roots 'N Herbs Farm (CSA)

HC 81 Box 6003 Questa, <u>New Mexico</u> 87556 505-586-0160

"Roots 'N Herbs is an active research and education farm located at the base of the Latir Wilderness, 7 miles north of Questa, New Mexico at an elevation of 8,000 feet. We are currently involved with several projects which aim toward ensuring a healthy and sustainable environment for future generations of our region and beyond. RNH was founded in 1995 and has, in the time since, gone from a seed to a flower bud, nourished by our collective intention to serve our community in the most simple and positive ways.

"Through the applied theories and techniques of sustainable agriculture, including permaculture and bio-dynamics, we aim to function as a model of economic and ecological sustainability. One of our primary goals is to provide inspiration and education that people can apply in their own backyards, to create thriving ecosystems which further connect people to their sources of food. As more people establish their own organic and sustainable methods of producing their food, the less we, as a culture, are dependent upon the destructive and costly forces of modern agriculture. Since our food source is our most important and immediate life sustaining need, then truly, the first vehicle for positive cultural transformation is the establishment of sustainable food systems. It is our goal to unite people in this spirit of ecological wisdom.

USDA Community Food Projects

Records returned: 6

| Rio Grande Community Farm | Albuquerque | NM |
|----------------------------------------------|-------------|----|
| Farm to Table, Inc. | Santa Fe | NM |
| Taos County Economic Development Corporation | Taos | NM |
| Dixon Cooperative Market | Dixon | NM |
| Pueblo of Pojoaque | Santa Fe | NM |
| Dona Ana County Colonias Development Council | Las Cruces | NM |

Rio Grande Community Farm

Ray Arrowsmith, Executive Director 505-345-4580 6804 - 4th St. NW, #114

riograndecommunityfarm@earthlink.net

Albuquerque, NM 87107 www.riograndefarm.org/

Focus Area

community gardens, community development, education, farming, farmers' markets, sustainable agriculture, youth, small farms, urban farming, government program(s)

Mission

The mission of Rio Grande Community Farm is to demonstrate sustainable urban agriculture; enhance urban wildlife habitat; research and interpret the relationships between people, food, and public land; create educational and training opportunities in agriculture; and celebrate the traditions and culture of local agriculture.

Background

Los Poblanos Fields is 138 acres of historic farmland located in Albuquerque's North Valley. The farmland was purchased with the support of taxpayers of the City of Albuquerque and the volunteer hours of many hard-working citizens. Rio Grande Community Farm (RGCF) has partnered with the City of Albuquerque Parks and Recreation Department Open Space Division since 1997 to offer community-based agricultural programs at Los Poblanos Fields. RGCF leases approximately 50 acres of Los Poblanos Fields and coordinates several initiatives.

Programs

Rio Grande Community Farm has an education program called Food for All. Over 1000 participants, including students, and several corporate service groups, visited the farm last season to participate in service-learning programs. Service learning has two components: an activity that is of service to the community, and a handson educational experience. While helping to plant and harvest, participants are introduced to the concepts and techniques of sustainable agriculture, and to the idea of an urban farm. The program engages volunteers in activities on the farm, while empowering them with a sense that they are giving back to their community.

Community Food Project (CFP) Profile

Project

Los Poblanos Community Farm

Year(s) Awarded

2000

Total Amount Funded

\$220,000 for three years

Goal

In partnership with the city of Albuquerque, the project will make irrigated farmland within the city available to low-income residents for the purposes of food and farming, education, and networking, policy, and public information.

Summary

Rio Grande Community Farm has established an organic community garden on two acres of Los Poblanos Fields. For a small fee, area residents can grow produce on two 80-acre rows for their own use or for donation to a local food bank.

In 2001, a one-acre garden was established at the Alvarado School adjoining Los Poblanos Fields. The garden includes crops for an annual school feast and to feed wildlife. The garden has become a regular part of many teachers' curriculum. A 2001 "Professional Development Institute" for teachers used the Alvarado School garden as a model for educational programming.

Through the community gardens and other projects, RGCF annually plants about ten acres of food crops for people. Another 25 acres are planted with crops for wildlife such as migrating Sand Hill cranes and geese. A mile of new permanent hedgerows provide food and habitat for songbirds and other animals.

The RGCF's annual Maize Maze covers more than eight acres of Los Poblanos Fields with two miles of hand-cut paths through a cornfield. The maze attracts as many as 12,000 visitors each year, including school and community groups. Informational signs in the maze teach about native wildlife and the importance of sustainable agriculture. RGCF has created a curriculum resource packet to accompany the maze and opens the maze at night twice per season for Moonlight Maze walks. RGCF has also organized a Harvest Festival, Corn and Chili festivals, and a Corn Ballet in conjunction with the maze.

The Maize Maze and many other RGCF projects have provided opportunities for many local volunteers, interns, students, and community members to become involved in community gardening projects. Some regular projects include a RGCF service learning curriculum for farm interns, and volunteers aiding in deliveries to the food co-op and staffing the farm stand at the farmers' market. 500 to 1,000 volunteers work at the farm annually.

RGCF spearheaded an advisory committee to build on the Albuquerque Food Security Network and explores relationships with a variety of possible project partners on food security and community garden issues. Further outreach into the community is done with

<u>USDA Community Food Project Grantee Organization Profile</u> Farm to Table, Inc.

Pam Roy

Focus Area

community development, education, farming, farmers' markets, farm-to-cafeteria, farm-to- restaurant/store, food policy council, minority empowerment, sustainable agriculture, youth, small farms, native american, community food assessment, outreach, research, cooperative development, entrepreneurship, food buying club, native agriculture

Mission

The mission of Farm to Table is to promote local agriculture through education, community outreach, and networking. Farm to Table enhances marketing opportunities for farmers; encourages family farming, farmers' markets, and the preservation of agricultural traditions; influences public policy; and furthers understanding of the links between farming, food, health, and local economies.

Background

Farm to Table was incorporated in 1996 as the Friends of Santa Fe Farmers' Market in order to support the establishment and growth of a thriving farmers market in Santa Fe. Its primary work focused on securing a permanent location for the market – a goal still not brought to fruition, though the farmers' market is currently negotiating permitting with the city of Santa Fe. In 2002, the Santa Fe Farmers' Market Institute took over as the non-profit advocacy group for the farmers' market, and Friends of the Santa Fe Farmers' Market changed its name – and expanded its focus – to Farm to Table.

Farm to Table works with farmers and ranchers in the Four Corners region of New Mexico, Arizona, Colorado, and Utah; promotes farm-to-cafeteria programs; and advocates for sound food and agricultural policy. Farm to Table's stated purpose is to educate children and adults about the importance of consuming locally produced food and supporting local agriculture; encourage consumers to use farmers' markets and other direct marketing venues to obtain nutritious, locally produced agricultural products; encourage farmers to participate in farmers' markets and other direct marketing venues to increase the viability of the region's agriculture; provide a forum to educate farmers about traditional and innovative agricultural methods; and build rural and urban community networks to collaborate on and influence policy and public opinion.

Programs

Farm to Table programs aim to build a more secure community by teaching children, food buyers and farmers how a strong, local food economy is basic to self-reliance and health. This includes building networks between rural and urban communities through educational programs, regional projects, newsletters, presentations and conferences.

Specific activities include collaboration with the four-state, three-plus year collaborative "Southwest Marketing Network: Expanding Markets for Southwest Small-Scale, Alternative and Minority Producers" which includes an annual multi-state conference, trainings and technical assistance, and quarterly newsletter; providing leadership for and coordination of the New Mexico Food and Agriculture Policy Council, a statewide collaboration of more than 100 organizations and agencies involved in food, agriculture, health, environment and education in New Mexico; developing a southwest regional "outpost" in collaboration with the national Community Food Security Coalition and four state partners of New Mexico, Colorado, Arizona, and Utah; offering year-round programming to schoolchildren with curricula focused on regional foods and livestock tied to science, nutrition, health, literature, art, math, and regional cultural traditions; developing gardens in schools and emphasizing food production and physical activity as priorities in order to increase educational opportunities and improve health; and facilitating the development of new markets for farmers by working with food producers, school food service buyers, and other related agencies, organizations and businesses to provide New Mexico's schoolchildren with fresh, healthy, local foods in their cafeterias.

All of these activities have been enhanced by Farm to Table's two USDA-funded Community Food Projects.

Community Food Project (CFP) Profile

Project

2001- Northern New Mexico Local Harvest Project; 2003- Southwest Community Food and Agriculture Outpost; 2006- Closing Northern New Mexico's Food Gap; 2007- Comprehensive Capacity Building and Networking in Support of Community Food Projects in the Southwest

Year(s) Awarded

2001/2003/2006/2007

Total Amount Funded

2001: \$182,000 for 3yrs; 2003: \$190,000 for 2yrs; 2006: \$199,924 for 3yrs; 2007: \$65,473 for 1yr

Goal

This project will increase the number of, effectiveness of, and connections between community food system projects in the Four Corners states of Arizona, Colorado, New Mexico, Utah, and Tribal communities. They will accomplish this by building upon the existing training and networking capacity of the Southwest Marketing Network through the provision of training and technical assistance, a website, annual conference, newsletter, and collaborations that provide comprehensive assistance in planning and implementing community food projects in the region. Project activities will help local groups build coalitions, develop links between low-income community members and local food systems, attract local producers and food businesses, plan effective projects well before a funding deadline looms, and successfully carry out these projects.

Summary

With all three of their Community Food Project Grants, Farm to Table aims to improve the health and sustainability of three groups: small-scale farmers; children; and low-income individuals and families. Their 2001 Northern New Mexico Local Harvest Project developed a regional agricultural identity and network that addressed the needs of consumers for locally grown fresh food through farmers' markets, the needs of schoolchildren for nutritious lunches that provide local produce and a personal connection to the food they eat; and needs of small farmers through improved marketing and delivery systems.

Through the 2003 Southwest Community Food and Agriculture Outpost project, Farm to Table sought to build a network of food policy councils in four states – Arizona, Colorado, New Mexico, and Utah – with their main focus upon the increased use of local foods through expansion of farmers' markets, farm-to-school mechanisms, and other delivery systems promoted by the project. A health and wellness program, newsletter for growers, and conference scholarships for low-income consumers were a part of the effort.

In 2004 Farm to Table expanded and strengthened the Southwest Marketing Network (SWMN) and worked on farm-to-school initiative, farmers' markets, and policy with partners in Arizona, Colorado, New Mexico, and Utah.

The Southwest Community Food and Agriculture Outpost (SWCFAO) develops and enhances innovative links between non-profit and for-profit sectors in the four-state area by assisting in the development of specific projects and programs. It is committed to

USDA Community Food Project Grantee Organization Profile

Taos County Economic Development Corporation

Terrie Bad Hand, Executive Director and Co-Founder 505-758-8731 1021 Salazar Road P.O. 1389

tcedc@tcedc.org
Taos, NM 87571

www.laplaza.org/business/tcedc/

Focus Area

community development, education, farm to restaurant/store, farm to cafeteria, food policy council, government program(s), minority empowerment, community garden

Mission

The common thread of Taos County Economic Development Corporation (TCEDC) projects is a commitment to support and honor the talent and creativity of local and native people, who have demonstrated true sustainability in their quest to carry out traditions and lifestyles against seemingly insurmountable odds. When TCEDC began setting goals and formulating a plan, input from the community showed that local people possessed a desire for independence and a silent determination to hold onto culture and tradition.

TCEDC believes that the effects of mainstream economic development and the misunderstanding of land-based cultures and traditional life styles are devastating to rural areas worldwide. The opportunity to maintain quality of life depends on the ability of the community to look to itself for answers and to pursue economic development that is culturally and historically appropriate and sustainable.

TCEDC operates on a set of principles of community development: obtain community involvement; hire the people you profess to empower; research and identify human and financial resources; remove barriers; act as a community intermediary; maximize public/private partnerships; and provide direct services and facilities.

Background

The Taos County Economic Development Corporation (TCEDC) has been working for twelve years developing alternatives to structural poverty, dead end jobs and the chronic unemployment affecting the local people of Taos County and Northern New Mexico.

Its work is focused on the people who are native to the area and are faced with severe challenges of maintaining equity and ownership, overcoming structural poverty, elevating their economic status, dealing with cultural tension and gaining equitable access to education, employment, business and other opportunities.

Programs

TCEDC's Business Incubator offers affordable space for rent on a sliding scale to start-up businesses. Housed in a renovated former grocery store, it has been home to over one hundred businesses since 1987. Tenants have included furniture makers, tinworkers, upholsterers, potters, artists, non-profits, and a local transportation provider. Some of the Business Incubator's successful businesses have had award-winning furniture designs or moved into prime retail space in Taos.

On a larger scale, TCEDC constructed the 24,000 square foot Taos Business Park in 1996. The project took two and a half years, \$2.3 million, and blazed a new path for regional public–private funding partnership. The facilities provide space for ten local businesses, 80% of which are minority-owned and operated.

The Business Park includes the Taos Food Center, a 5,000 square foot community kitchen and distribution center facility which is at the heart of TCEDC's mission. From TCEDC's inception, the importance of food to the local history, culture, people, and environment has been clear. Food processing is a flexible, natural income-generating activity that allows for many levels of economic development for individuals, families, and the community. The Food Center provides a nurturing environment for start-up or expanding small food processing business. Over 30 small food businesses have use the facility for activities such as tamale production, refrigerated fresh salsas, garden produce packaging, canning wild chokecherry jelly, catering, baked goods for local restaurants, retail salad dressings, and scones for major institutional clients.

In addition, TCEDC offers a number of other programs to assist small businesses, including free, one-on-one product development and specialized marketing assistance for small manufacturers. The Transitional Mentorship Program was established six years ago to enable TCEDC to provide technical assistance to and financial resources for, groups and organizations serving the local community, while community partnerships with government, agricultural coalitions, and others build a network of support. TCEDC is also the designated regional State Data Center for the US Census Bureau.

Community Food Project (CFP) Profile

Project

Comida para la Vida (Food for Life)

Year(s) Awarded

2002, 2006

Total Amount Funded

\$200,000 for three years/\$280,900 for three years

Goal

The project will strengthen local agriculture and provide nutrition information to low-income people, with a focus on women and children in the local WIC Program. Elements of the project include community gardening, youth involvement in agriculture, and food production, with an emphasis on traditional foods, processing of food, and development of an educational curriculum on food security. (2002) To help sustain the region's agricultural lifestyle by introducing a livestock program that has the potential to rejuvenate the ranching sector, expand the role of local youth in community agriculture, and continue providing a collaborative response to local food, farm, and nutrition issues. (2006)

Summary

Comida para la Vida is a three-year project designed to strengthen the agricultural sector in Taos, New Mexico, while providing nutrition to low-income people. Its main objective is to increase community awareness of the need to support agricultural tradition and land use in Taos. The comprehensive approach focuses on enhancing the Taos WIC Program's nutrition education component, raising demand for local produce and stimulating interest in agriculture as an economic opportunity. Comida para la Vida also includes formalized business training to agricultural and food processing entrepreneurs working to revive, strengthen, and expand agricultural activity.

Comida para la Vida includes the Taos Community Garden and Youth in Agriculture Projects, engaging the community in agriculture to provide food for low-income people. Both projects provide agricultural experience to local participants and awareness of economic opportunities in food production – along with opportunities of The Taos Food Center commercial processing facility. Almost 150 community youth – along with classes from the local high school – work and learn annually in the community garden. Regular gardening workshops for participants in the WIC program are well attended, and cooking and nutrition classes drew almost 90 families in the first year they were offered. Backyard gardens for WIC families are being installed with the help of a project partner.

Comida para la Vida also continues to emphasize local business development in conjunction with the Taos Food Center. One important step has been the effort to substitute locally grown and processed ingredients for imported ones in the products produced at the Center. Businesses that use the Center now use local wheat flour and many use local herbs and vegetables as well. A greenhouse completed in 2002 will allow for more reliable use of local products. Over ten growers have formed a greenhouse cooperative to contract with Food Center clients for chiles and other specialty crops. By 2004, 50 Food Center entrepreneurs were producing over 250 products for local and regional sale. The TCEDC umbrella brand "Oso Good Foods" has gained market

USDA Community Food Project Grantee Organization Profile

Dixon Cooperative Market

Clark Case, President of the Board 505-579-4169
P.O. Box 250
info@dixonmarket.com
Dixon, NM 87527
www.dixonmarket.com/

Focus Area

community development, farmers' markets, farm-to-restaurant/store, hunger, nutrition, cooperative

Mission

The Dixon Cooperative Market, serving the greater Embudo Valley in New Mexico, provides high quality food in a cooperative setting. The market strives to support local growers, to protect agricultural traditions, and to invigorate the local economy by being a link between the consumer and the farmer.

Background

The Board of Directors of the Dixon Cooperative Market first convened in 2003 with the goal of opening a cooperative market for the approximately one thousand households in the community. The board completed tax and licensing procedures to incorporate as a cooperative, started a farmers' market and finally opened the cooperative market in 2005.

Programs

The Dixon Farmers' Market was established in 2003, in part as a way to build anticipation and provide information about the Dixon Cooperative Market. The market is held each summer in the parking lot of the local library. Market fees are donated to the library to cover its operating costs—fees raised \$1400 in 2004. In the farmers' market's second year, Dixon Cooperative Market board members ran advance member drives for the Cooperative Market.

Community Food Project (CFP) Profile

Project

Dixon Cooperative Market

Year(s) Awarded

2004

Total Amount Funded

\$34,681

Goal

To aid in the start-up costs of a community cooperative market and commercial kitchen, located in a rural community without a grocery store, that will provide a steady source of income for area farmers to sell to local customers and allow farmers and producers to make value-added prepared foods.

Summary

The Dixon Cooperative Market opened in June 2005, five days a week, in an unused library outbuilding. The cooperative, which is open to everyone, opened with 125 members and grew by 50 members in its first month. The other grocery store in Dixon closed shortly before Dixon Community Market opened, making the co-op the only store within a half hour to hour radius.

Co-op Board Secretary and Treasurer Thea Spaeth, referring to the stereotypical allorganic whole foods cooperative, calls the market "one of the strangest cooperatives you'll ever see." This market caters to the diverse needs of the community, literally providing something for everyone. The market provides nutrition information to educate the community about healthy food choices, but Spaeth says that the co-op stocks many options because it is "trying to feed our community, no matter what they want."

Spaeth asserts that the co-op has successfully brought together community members of all backgrounds and walks of life. It carries everything from beans and rice in bulk to organic milk to products for people with special dietary needs, such as diabetics and those with wheat allergies.

The market stocks many locally-grown and locally-produced products, although procurement of fresh produce has been more challenging than expected. New Mexico has a network of large, thriving farmers' markets, so regional farmers can reliably get high retail prices for goods and arre less inclined to sell wholesale in small amounts.

A small Community Food Project matching grant provided Dixon Community Market critical start-up funding for costs such as initial rent, salaries, start-up inventory, and building repairs – although much of the work on the building was donated and volunteered by dedicated community members. Once the market becomes established in the community, board members hope to expand its services through food delivery, farm-to-school and other outreach programs.

USDA Community Food Project Grantee Organization Profile

Pueblo of Pojoaque

George Rivera, Project Director 505-455-3334
78 Cities of Gold Road grivera@poehcenter.com

Santa Fe, NM 87506

Focus Area

community development, education, farming, farmers' market, immigrant farmers, minority empowerment, nutrition, small farms, sustainable agriculture

Mission

The mission of the Pueblo of Pojoaque has been to support the future of Pueblo people by teaching the arts, collecting great works of art, and promoting public under-standing of, and respect for, Pueblo history and culture.

Background

The Pueblo of Pojoaque's Tribal Council established the Poeh Center in 1988 as the first permanent tribally owned and operated mechanism for cultural preservation and revitalization within the Pueblo communities of the northern Rio Grande Valley. The Center emphasizes arts and cultures of all Pueblo People with focus on the Tewa-speaking Pueblos of Nambe, Pojoaque, San Ildefonso, San Juan, Santa Clara and Tesuque; and the Tiwa-speaking Pueblos of Picuris and Taos.

After twelve years, the Center, it's educational initiative, Poeh Arts, and the Museum have taken the mission to heart and evolved into successful vehicles for artistic expression, provided a space for Native American and public education, and provided successful economic development strategies.

Tewa is the traditional language and the culture of six of New Mexico's eight northern Pueblos. In Tewa, "Poeh" means pathway. The Poeh Center is a living pathway where tradition travels between the past and the present and leads into the future, ensuring further creativity. In this role, the Poeh Center embodies the essence of what it means to be Tewa -- to be Pueblo -- in a context of cultural continuity.

Programs

The Poeh Center is the Administrative arm of the Poeh Cultural Center and the parent organization of both the Poeh Museum and Center's educational initiative, Poeh Arts. It serves as the Executive Office of the Poeh Cultural Center. The Poeh Center staff is responsible for: overall planning and program coordination; operations of the Poeh Center; resource development; promotion and public relations; and public information. Among the recent accomplishments of the Poeh Center are its selection as a model for other North American Tribes through Harvard's Honoring Nations Award; securing resources for the Start-up Phases of

The Poeh Store; selection as a finalist for a National Endowment for the Arts Technology Grant; being chosen as a finalist for the Fund for Folk Culture's Partnerships in Local Cultures Program; presentation as a model for self-determination and cultural preservation at the International Seminar on Indian Culture and African Brazilian Culture, in Rio de Janeiro; and initiating planning for an Inter-Tribal Exchange Program with the Guarani Tribes of Brazil.

Community Food Project (CFP) Profile

Project

The Poeh Community Food Project

Year(s) Awarded

2005

Total Amount Funded

\$260,000

Goal

The project will emphasize whole health consciousness, collaborations, and business expertise by enhancing existing farm production and retail operations through culturally appropriate economic development. This project will include a farmers' market, new publications, and cooking classes that promote nutrition and feature locally-grown food.

Summary

The Poeh Community Food Project of the Pueblo of Pojoaque is an endeavor that will create, develop, and map a sustainable local food system that benefits all members of the Pojoaque Valley. The project will also preserve and promote local cultural, as well as traditional agriculture practices of the native and non-native residents of the community. The project will also increase awareness and showcase the local production of nutritious fresh produce and meat.

The Community Food Project of the Pueblo of Pojoaque will create a Sunday Farmers' Market as a relaxed, community based venue to bring locally produced food to the community. The project will also coordinate with the tribal supermarket and other tribal food businesses, to promote, showcase, make available, and sell locally grown food to members of the community. The project will also create a campaign around the entire food system that will educate the community and ultimately benefit all components of the food system.

USDA Community Food Project Grantee Organization Profile

Dona Ana County Colonias Development Council Megan Snedden (575) 647-2744 1050 Monte Vista megansnedden@hotmail.com Las Cruces, NM 88001 www.colonias.org

Focus Area

Advocacy, Immigration, Native Americans, Micro-enterprise, Economic Development, Community Organizing

Mission

The mission of the Colonias Development Council is to improve the quality of life in the colonia-designated communities of southern New Mexico.

Background

In their 14-year history, The Doña Ana Colonias Development Council has worked in 12 of Doña Ana County's 37 colonias. Approximately 100 community leaders are involved in community organizing and development efforts. The CDC, with its office in Las Cruces, employs approximately 15 staff members.

Programs

The Doña Ana Colonias Development Council uses community organizing and leadership development to help colonia residents find solutions to their concerns. They identify community leaders, prioritize issues, advocate on behalf of residents and develop community-based projects, often in partnership with other organizations and agencies. Currently, the Colonias Development Council is involved in campaigns and projects around such issues as environmental justice; immigration and civil rights; education; housing; job creation; child development; farmworker rights; and political participation.

The Colonias Development Council advocates on behalf of colonia residents in many ways. Staff members participate in a number of coalitions and networks that provide resources or work to change public policy in ways that will benefit colonia residents. These networks focus on environmental and economic justice, immigration rights, fair housing, and cultural concerns. Participation in such networks allows staff to keep current on the issues and ensure that colonia residents are also informed. The Doña Ana Colonias Development Council participation in organizing networks has also created opportunities for colonia residents to meet local activists from other areas of the country and learn about their solutions to similar problems. The Doña Ana Colonias Development Council also advocates for colonia residents in public meetings and forums, and with other agencies and organizations. Often people in the general public are unaware of the issues confronting colonia residents. The Doña Ana Colonias Development Council works to educate and inform them about the work and struggles of colonia residents.

Vecinos Unidos (United Neighbors), a project of the Colonias Development Council, is a community organization of residents of Chaparral, New Mexico, including residents from both Otero and Doña Ana Counties. This is important because Chaparral is split between the two communities and is unincorporated, meaning that residents of each county have different access to services and infrastructure. Vecinos Unidos has been working on a number of community issues, including natural gas and opposition to a proposed landfill.

Over the last decade, the Colonias Development Council has become increasingly involved in community-based economic development efforts, one of which is the creation of community enterprises that employ residents and provide professional development opportunities. The other effort has been through their Promotora (community-based outreach) approach to micro-enterprise, financial literacy, and food security opportunities.

Community Food Project (CFP) Profile

Project

Food and Garden Promotora Program for Colonia Communities

Year(s) Awarded

2007

Total Amount Funded

\$193,435 for three years

Goal

The Food and Garden Promotora Project will address food insecurity in rural areas by increasing local food production capacity through gardening and micro-enterprise opportunities. Through a promotora (community-based outreach) approach, the project will address residents' needs in the communities of Sunland Park, Anthony, and Chaparral and increase access to fresh produce, raise family income, and involve youth in gardening activities.

Summary

Promotoras, a community educator, will aide in increasing the capacity of participants to grow food and other crops efficiently in an arid environment. This will include hands-on opportunities at the three community garden sites, one-on-one mentoring, small group technical assistance, workshops, and other support.

Opportunities for youth development in rural communities will be provided by involving mixed-age groups of children and youth in environmental education, gardening experiences, field trips, cooking classes, and other activities. Communities will be brought together to combat rural isolation, share best practices, and address common problems while also having its flow of technical resources increased in these rural areas.

Chispas Farm

Eli Berg 229 Saavedra Rd SW Albuquerque, NM 87105 (505) 247-4088

Want to Buy Local? Check Out Chispas Farm by <u>Johnny_Mango</u> <u>Around Town</u>

"Just across the river, half a block south of Bridge Ave., sits a normal looking house in a normal looking south valley neighborhood. Nothing betrays the foot thick walls of the pise construction of the house (7 parts crusher fines 1 part portland...rammed). And practically nothing shows of the small farm behind the house.

Chispas Farm sells its wares at the <u>downtown growers' market</u>. It also supplies greens to some local restaurants like Graze, Il Vicino, and Scalo's. Of course they grow organically (certification has been applied for), but they do more than that: they are trying to create a world where animals, plants, and insects work in harmony...with the result being fruits and vegetables that are chemical-free and grown where natural forces have the best chance to help bring in a bountiful crop.

"Like older cilantro plants, for instance, once they have bolted they are left in the field to blossom. Their tiny flowers attract ladybugs and other beneficial insects. You can actually see them flitting from bloom to bloom. Another aspect of the farm is their minimal use of water: everything is on a drip system.

"MaryAnn and I spent a wonderful afternoon there with Eli Burg and Amanda Mione. These two, along with fellow farmer Matt Jackson, run Chispas Farm. I have to vouch for Eli: I taught him in 4th and 5th grades at Monte Vista Elementary School. He was a great poet and an artist of vision disciplined by a good amount of organization. He still seems to have those qualities.

There is so much to learn...or relearn. And the price of not learning quickly is high: a failed crop, a whole year gone. Let me pass on a few things MaryAnn and I learned today. They grow 5 colors of carrots. Apparently the favorite carrots of ancient Rome were black, white, and green. William of Orange, so we were told, changed all that. It is possible to make \$15,000 to \$20,000/acre per year with intensive vegetable farming. In fact, Eli thinks it is possible to double that. Red plastic mulch stimulates growth by intensifying light from the red end of the spectrum. This is really good for tomatoes and strawberries. Silver plastic mulch cuts down on squash bugs by giving more light to the underside of the leaves, dissuading them from laying their eggs there. They keep the bugs and greenery under control in the orchard by moving the "Chicken Tractor" frequently.

They also keep a journal. One thing to keep track of would be the 31 varieties of tomatoes currently growing at the farm.

Interested? Start your own small garden this week, even a container garden is fun. Really interested? Join WWOOF (World Wide Opportunities on Organic Farms). You volunteer to work on organic farms in the U.S., Canada, and the rest of the world. This is what Eli and Amanda did. They learned an incredible amount. Typically you would work on the farm 4 hours a day in exchange for room and

board. Check it out. Oh...and the next time you're smacking your lips over the pesto at Il Vicino...remember the basil was grown right here in the South Valley.

Bernalillo County Open Space: Sanchez Farm

Colleen Langan, Open Space Coordinator (505) 314-0398. La Placita Gardens Joe Garcia jgarc20@msn.com (505) 823-2870.

Bernalillo County acquired Sanchez Farm (14acre tract of land) in 1997 as part of a drainage retention basin for storm water run-off from Isleta Blvd. County Parks and Recreation and community members were interested in developing the site as a wetland habitat, working agricultural area, and South Valley heritage interpretive center. Today, La Placita Gardens is the leading community organization who has see this vision into a reality by engaging youth and other local members of the South Valley to practice innovative farming techniques.

The mission of La Placita Gardens is to serve the community by preserving farmland, developing the local economy, and revitalizing agriculture in the South Valley through a transformational, cultural, educational and experiential approach. Community education is the focus of each partnering organization at the farm. Adults and youth are participants in all aspect of growing food and learning about culture, ecology and sustainable communities. The parciantes include the following groups:

Nuestros Valores Charter School

American Friends Service Committee

ARCA

Erda Gardens

Gardens Edge

NMSU Cooperative Extension

Rio Grande Agricultural Land Trust

Rio Grande Community Development Corporation

South Valley Economic Development Center

South Valley Permaculture

UNM Service Corps

Seed sovereignty activists; herbalists; and many others.

Sunstone Herb Farm

Sustainable New Mexico

www.sustainablenewmexico.org/index.php

Providing information for a time friendly, eco-friendly, and budget friendly lifestyle in the Land of Enchantment.

EcOasys (by design)

Patrik Schumann BA GradDiplAA

EcOasys@nm.net

Albuquerque, NM +1 (505) 255.1933 London, England +44 [0207] 937.6260

Nature AND Nurture for a Sustainable Future
Ecological-conservation, restoration, subsistence, sustainability, solidarity.
Environmental-surveys, analysis, planning, eco-design & building.
Horticulture-organic, edible ecosystems:
native plants for wildlife habitat;
poultry forage permaculture matrix;
adapted fruit, nut, berry guilds;
special herb and vegetable lineages.
Appropriate micro-climatic building-landscape ecosystems.

<u>Sembrando Salud</u> urban micro orchard project <u>Garden Share</u> Alley Project

Vision Paper

www.visionpaper.com info@visionpaper.com 505.294.0293

Vision Paper is an innovative Albuquerque-based company that brings sustainable agriculture into everyday life using the amazing kenaf plant and other environmentally-friendly materials to make a variety of quality papers.

Alliance for a Healthier Generation

Julie Garcia, MA Relationship Manager, New Mexico 34 Camino Real Loop Glorieta, NM 87535 470-0684

The Alliance for a Healthier Generation is a partnership between the American Heart Association and the William J. Clinton Foundation. We have come together to fight one of our nation's leading health threats — childhood obesity. Along with our co-leader Governor Arnold Schwarzenegger of California and American Heart Association President Dan Jones, the Alliance is working nationally to create awareness and real solutions to the childhood obesity epidemic.

Our mission is to eliminate childhood obesity and to inspire all young people in the United States to develop lifelong, healthy habits. The goal of the Alliance is to reduce the nationwide prevalence of childhood obesity by 2015 and to empower kids nationwide to make healthy lifestyle choices. The Alliance will

positively affect the places that can make a difference to a child's health: homes, schools, restaurants, doctor's offices, and the community.

East Central Ministries

John Bulten, Director 123 Vermont, NE Albuquerque, NM 87108 505-266-3590 john@eastcentralministries.org www.eastcentralministries.org

Community Coop—our food program, began in the summer of 2—1. ECM worked with 15 neighborhood women to organize a cooperative that utilizes donated food from around the city. The coop is open three days a week and provides several boxes of groceries to an average of 100 families per week. The members of the coop volunteer 30 minutes per week and give a small monetary donation to help insure the sustainability of the project. The coop is now managed and opereated entirely by a small team of community members

<u>Chickens</u>—27 hens keep us stocked with cage-free, organic eggs and provide tons of entertainment

Community Garden Worm Farm Biodiesel

The Storehouse

Rev. Sandy Burley 106 Broadway SE Albuquerque, NM 87102 505-842-6491 info@TheStorehouseAbq.org www.thestorehouseabq.org

> The Storehouse provides free food and clothing to people struggling with poverty The Storehouse has no constant source of income

> The Storehouse is the largest food pantry in Albuquerque and operates outside of the Roadrunner Food Bank network.

The need for a food safety net has grown exponentially with changes in the economy and cutbacks in welfare and healthcare benefits. Tragically, New Mexico ranks No. 1 in the nation in hunger and we have the highest rate of child poverty in the United States. To combat this, there are more than 450 independently funded, nonprofit "food pantries" (the term used to describe Storehouse-type organizations) around the state.

The Storehouse, however, operates on a much larger scale that a normal food pantry. Operating on a budget of approximately \$400,000...

In 1996, The Storehouse provided food for 33,000 meals.

In 1999, The Storehouse provided more than 200,000 meals.

In 2000, more than 650,000 meals.

In 2005, more than 1.9 million meals.

The Storehouse provided 2.5 million meals in 2006.

The Storehouse—a super-pantry—is the largest food pantry in New Mexico, and ranks in the top food pantries in volume in the United States. In commercial terms, The Storehouse is a \$10 million dollar business—operating without a cash register.

New Mexico Community Capital

(505) 924-2820 1115 S. Camino Del Pueblo Bernalillo, NM 87004 www. nmccap.org

leslie@nmccap.org

Leslie Elgood, COO

New Mexico Community Capital (NMCC) improves the lives of New Mexicans, particularly in rural and economically underserved areas, by investing in New Mexico businesses—helping companies prosper and contribute to their communities. NMCC delivers on its mission through two operating arms: NMCC Investment Fund and NMCC IMPACTNM Business Growth Services. Our objectives: Help companies grow Create job opportunities Help provide employees with skills to advance Increase entrepreneurial capacity Provide a return for our socially responsible investors Advocate at: statewide level. Current Priorities: Job creation, Family and community asset building, and Entrepreneurial advocacy.

Veggie Grower Gardens

Chuck O'Herron-Alex 505-217-5110 3211 Silver SE Albuquerque, NM 87106

Micro-Gardens and Composting

"Veggiegrower Gardens of New Mexico and its uniquely designed growing systems have their roots in the Homegrown Nutrition Program, a hunger relief project that is helping families who live on the former dump in Juarez, Mexico (for more info see http://www.cacradicalgrace.org/resources/hgn.html). Chuck O'Herron-Alex, Veggiegrower Gardens' president and founder, designs, builds, and delivers micro intensive gardens to families in Juarez, and then works with them to plant the gardens. Families are trained to care for their gardens and to harvest the fresh, organic produce at the peak of ripeness.

"As word of the Homegrown Nutrition Program and its highly productive gardens spread in the U.S., many people expressed interest in obtaining a garden for their own enjoyment and better nutrition. In the summer of 2005 Veggiegrower

Gardens of New Mexico was formed in an attempt to meet this demand but also as a way to raise funds for other garden projects that positively affect the lives of impoverished people throughout the world. A percentage of our profits are used to support these projects.

New Mexico Alliance of School-Based Health Centers

1704-B Lano Street # 193 Santa Fe, NM 87505 Howard Spiegelman, Ex. Dir. 505-466-3222

howard@nmasbhc.org

The New Mexico Alliance for School-Based Health Care envisions an integrated statewide system of care that responds to students' needs and results in healthy and successful youth. The New Mexico Alliance for School-based Health Care promotes, facilitates, and advocates for comprehensive, culturally competent health care in schools.

SBHC Hunger Project

Funding from the New Mexico Community Foundation to train staff about hunger issues, issue Food certificates, and develop and print Food Resources Directory to give clients in need more information

Bread for the World

Carlos Navarro

carlos@breadnm.org

We are affiliated with Bread for the World, a nationwide Christian citizens movement of about 55,000 members nationwide. <u>Bread for the World</u> seeks justice for the world'shungry people by lobbying our nation's decision makers.

In New Mexico, our members live in all corners of the state, from Farmington and Gallup in the northwest to Las Vegas in the northeast, Santa Fe, Los Alamos and Albuquerque in the center, Roswell and Carlsbad in the southeast, Las Cruces in the south and Silver City in the southwest.

Advocacy on hunger issues, Farm Bill legislation, Food Stamps.

The Food Stamp Working Group

Bill Jordan

New Mexico Voices for Children

bjordan@nmvoices.org

Ad Hoc working group formed to increase Food Stamp participation from 60% to 80% in New Mexico by 2010. Advocacy, Advisory work, Policy development.

The Crockpot Project

Janet Page-Reeves jpanthro@aol.com

Kathy Sullivan

ksullivan@nmcf.org

Kids Hunger education and action campaign. Grassroots campaign using crockpot as central symbol. Operating at Wilson Middle School, Garfield Middle School, SY Jackson Elementary and supported by PNM Foundation, YMCA and the Indian Pueblo Cultural Center.

Pojoaque High School

Herb garden

Harwood Arts Center

1114 7th Street NW (map) Albuquerque, NM 87102 (505) 242-6367

Harwood's Community Development activities engage the arts as a catalyst for generating civic dialogue around social issues, enhancing public spaces, and finding creative ways to improve the quality of life in our communities. This work is accomplished through collaboration and partnerships at the local, regional and national level and is built on established theories of <u>Social Networking</u> and <u>Social Capital</u>.

The Harwood engages intimately with local communities to help build their capacity for dynamically addressing social issues. Creating public spaces (such as the Buzz Neighborhood Garden) and public events (such as the Carnuel Road Parade & Fiesta and AutumnFest) brings people into direct contact with one another, enhancing their web of connections and increasing their ability to solve social problems. Integrating visual and performing arts components into these activities serves to further enhance their appeal, foster creative expression, and directly involves local residents in activities that improve their community.

- Concerned with our role as a local, community-based institution, we are guided by a vision that embraces sustainable landscaping and design concepts. Over the past 5 months we have been hard at work developing a landscape master plan to guide future improvements to our grounds. our vision? "To create an urban oasis comprised of a series of interconnected outdoor rooms, which provide opportunities for art installations, community events and outdoor education while promoting sustainability and a sense of place."
- Community Garden--In the spring of 2007, the Harwood partnered with the owner of a vacant residential lot in the Wells Park neighborhood to create a model for reclaiming neglected spaces. The overarching goal was to turn a negative land use (the space had been used for drug-related activities and illegal dumping) into a positive social space that benefited the entire community.

The resulting Wells Park/Sawmill Neighborhood Gardens provides opportunities for residents to access quality soil and water for growing food and also serves as a social gathering space. Public programming at the garden includes community events and

workshops on topics such as nutrition, soil building, foodways, cooking and food preservation, and <u>sustainable</u> community development. The gathering space is further enhanced through public art projects created by youth participating in our <u>Mayor's Art Summer Institute</u> and <u>Wells Park After School Program</u>.

Located along 8th Street NW just a couple blocks north of Mountain Rd., garden plots are reserved for one year on a first come/first serve basis. If you have an interest in gardening, want to volunteer your time, or have materials to contribute, please contact Wade Patterson or call 242-6367 ext. 119.

Elev-8

Wilson Middle School New Mexico Community Foundation Kathy Sullivan, Elev-8 Site Director ksullivan@nmcf.org

The Crockpot Project

Kids Hunger Education and Action Campaign—crockpot classes, hunger awareness education, donation collection to fund beans and rice

Social Networking Project

Involves parents in social networking and creating strategies to address hunger and food insecurity, including gardens and advocacy efforts regarding school food issues.

Mone del Sol Charter School in Santa Fe

Physical address: 4157 Walking Rain Rd., Santa Fe, NM 87507

Mailing address: PO Box 4068, Santa Fe, NM 87502

Phone: 505-982-5225

**Edible Schoolyard*

M Greenhouse

East San Jose Elementary

415 Thaxton Avenue SE Albuquerque, NM 87102 (505) 764-2005 Enrollment: 570

₩ Garden

New Mexico Cattlegrowers Association

2231 Rio Grande Blvd NW Albuquerque, NM 87104 (505) 247-0584 nmagriculture.org

> The purposes for which the Association is organized are to advance and protect the cattle industry of New Mexico, work toward solutions of cattle industry problems, promote the well being of the industry, provide an official and united

voice on issues of importance to the cattle producers and feeders, and to create and maintain an economic climate that will provide members of the Association the opportunity to obtain optimum return on their investments within the free enterprise system.

New Mexico Beef Council

1209 Mountain Road Pl NE # C Albuquerque, NM 87110 (505) 841-9407 www.nmbeef.com

To protect and increase demand for Beef and Beef products in New Mexico through national and state developed consumer marketing programs, thereby enhancing profit opportunities for Beef producers in New Mexico.

Dairy Producers of New Mexico

5106 S. Main St. Roswell, NM 88203 1-800-217-COWS (2697) (575) 622-1646

"Dairy Producers of New Mexico (DPNM) is a grassroots agriculture association for New Mexico and West Texas dairy producers. DPNM is an advocate for dairy producers. DPNM acts as the liaison for dairy producers on all levels of government-local, state and national. DPNM's Board of Directors comprises 12 producers elected by their constituents. DPNM also provides education to its members through a monthly newsletter, informational mailings and seminars.

"New Mexico has approximately 172 dairies, with the largest average herd size (2088) in the nation. New Mexico is currently ranked 7th in the nation for milk production and 8th in the nation for cheese production. The dairy industry in New Mexico has brought significant economic benefits to the state. According to New Mexico State University (NMSU), the average New Mexico dairy produces 44 million pounds of milk per year, worth an estimated 5.8 million dollars.

DAIRY MAX

Main Office

Toll-free: 800.332.4790

max@dairymax.org

2214 Paddock Way Dr, Suite 600

Grand Prairie, TX 75050

Jan Newquist RD/LD (New Mexico Toll-free 866.692.7360

Cell phone 505.259.3194

NewquisJ@dairymax.or

"Dairy MAX is a non-profit organization that is financed and directed by the dairy producers in three states – Oklahoma, New Mexico and Texas. Dairy MAX is charged to implement programs that help increase sales and demand for dairy

products and dairy ingredients and help improve the economic well-being of dairy producers. All data is from the U.S. Department of Agriculture National Agricultural Statistics Service, and is for 2006 unless otherwise noted. Dairy farm numbers are based on licensed dairy herds in each state. New Mexico

- 355 Thousand Head
- ¥ 21,515 pounds per cow
- (w) 7,638 million pounds

"Dairy MAX, Inc. announces the Dairy Council Expanding Breakfast Awards. A first place award of \$5,000, a second place award of \$2,000 and a third place award of \$1,000 will be awarded to three schools for succussfully implementing an alternative breakfast serving method in New Mexico and Texas. Oklahoma is shared by Dairy MAX and Midwest Dairy Council and will be awarding up to \$8,000 to schools currently offering an alternative breakfast service.

"The benefits children receive from eating a nutritious breakfast are numerous and well documented. Eating breakfast yeilds better student test scores, increases concentration and attendance, decreases disciplinary problems and more. Many schools recognize this opportunity and offer breakfast in the cafeteria. But there's an even better way to bring breakfast to children – using alternative breakfast service options. Offering breakfast in the classroom or outside of the cafeteria increases participation by providing service for children who arrive late or who prefer to socialize rather than eat, and by helping to remove the potential social stigma that the program is meant for low-income students.

New Mexico Agricultural Education Teachers Association

719 Mulberry Lane Carlsbad NM 88220 505-887-0313 Debra Hughes

Traditional Native American Farmers' Association

PO Box 31267 Santa Fe, NM 87594 1267 Clayton Brascoupe 505-983-2172

cbrascoupe@yahoo.com

Organized in 1992. Association sponsors work-shops on farming education for Indian families; religious aspects, marketing, water issues, idle lands, sustainable agriculture, livestock, and pest control

The Farm Connection

PO Box 477 Dixon, NM 87527 505-579-4386

lunalsfc@la-tierra.com

Publishes <u>The Farm Connection</u> six times a year an information exchange for New Mexico farmers and farm communities, supporting environmentally sound, economically workable, and socially just agriculture

Holistic Management International

1010 Tijeras NW Alberquerque, NM 87102 Shannon Horst 505-842-5252

hmi@holisticmanagement.org

holisticmanagement.org/new site 05/Pub land/PL2 US pro jects.html

Decision-making model and training in holistic management. Books, courses, consultations.

High Desert Research Farm (Ghost Ranch)

HC 77 Box 11 Abiquiu, NM 87510 505-685-4333 1-877-804-4678 (toll-free)

www.ghostranch.org

Demonstration plots (alternative and indigenous field crops), conference center. Developing public domain genetic resource network.

Ghost Ranch Santa Fe

401 Olf Taos Highway Santa Fe, NM 87501 505-982-8539 1-800-821-5145 (toll-free)

Monthly Share New Mexico Program

www.sharecolorado.com

Share New Mexico is a food-buying program that allows you to nearly double the amount of food you can afford. Being thrifty is an important strategy in the difficult economic times we face these days, and SHARE offers people a way to stretch their dollars through a group bulk-buying program. At the same time, the program fosters community through people working together. Anyone can use the program. There are no income limits or guidelines. EBT cards are accepted. Imagine being able to get twice the amount you normally get with your EBT card! All you have to do is contact one of the sites and pre-purchase the monthly food box. There are no membership fees. Food boxes are delivered to each site once a month, and you will be asked to pick your box up. That's all there is to it! It's a simple and inexpensive way to eat better and spend less!

Home Gardening

www.nmsu.edu/pubs

New Mexico State University (NMSU) has many publications on-line about gardening, including: Home Vegetable Gardening in New Mexico (Circular 457); Growing Zones, Recommended Crop Varieties, and Planting and Harvesting Information for Home Vegetable Gardens in New Mexico (Circular 457-B); and Choosing Organic Matter for the Home Garden (Circular H-108).

Commercial Kitchens

Community commercial kitchens serve as a platform for small food production businesses to succeed in their entrepreneurial efforts. Any processed food such as salsa or tamales must be produced in a commercial kitchen. Kitchens may be rented by any member of the general public and are fully equipped and approved for commercial production.

Española

Northern New Mexico College Contact: Cecilia Garcia (505) 747-5450 cgarcia@nnmc.edu

Albuquerque South Valley

South Valley Economic Development Center 318 Isleta Blvd. SW Contact: April Herrera (505) 877-0373

Taos

Taos County Economic Development Center 1021 Salazar Rd. Contact: Elena Arguello (505) 758-8731

Greg Gould

gregorystephangould@hotmail.com

Health Care for the Homeless garden project foodology radio food program

Fishhuggers

www.fishhugger.com.

Kenny and Brenna, our local Fishhuggers, are at the Los Ranchos farmers' market on Saturday and the Corralles market on Sunday. They offer wild-caught sustainably fished Alaskan salmon, halibut, black cod, and shrimp, and a full line of 100% grass-fed beef. We eat many of their products regularly and can vouch for their deliciousness.

Grow Your Own Chickens

To grow your own chickens and eggs consider a portable coop which is the best-designed I've seen, The Green Egg. This coop has an open bottom so it can be moved around to fresh ground regularly, accommodates four adult hens comfortably, is beauifully constructed, but is lightweight and can be moved by one person. It can be delivered and assembled for you, too. You can arrange to see it or order your coop from Gary at 505-977-7581 or gryottiz@yahoo.com

edible Santa Fe

551 W. Cordova Rd., #511 Santa Fe, NM 87505 phone: 505-212-0791 info@ediblesantafe.com

edible Santa Fe is a quarterly magazine that promotes and celebrates the abundance of local foods in North Central New Mexico. We value local, seasonal, authentic foods and culinary traditions. We celebrate family farmers who plant the seeds and work tirelessly to bring you the freshest local produce, the ranchers and poultry farmers committed to creating healthier and more sustainable methods of working with animals and the land; the food artisans who proudly create a creamy cheese and the wines to pair them with, and the local chefs who continually create to excite us with the unique flavors of this region. We at edible Santa Fe honor their dedication to using the highest quality, local seasonal foods, and we want to share their stories with you.

edible Santa Fe is intended for those who are interested in:

- Eating delicious, locally grown, seasonal foods
- Getting to know the people who grow, produce & cook your food
- Learning more about great dining, day trips, food events and festivals; great books to read; and delicious new products to try in New Mexico

Albuquerque Central Market Initiative

Dale Petty

DMPetty1@yahoo.com

505-265-4208

1923 Maderia Rd NE

Albuquerque, NM 87110

This initiative is attempting to create a permanent local food market at the New Mexico State Fair grounds site as the area is transitioned away from State Fair activities.

New Mexico Acequia Association,

www.lasacequias.org
Miguel Santistevan
Miguel@lasacequias.org
505-995-9644
908 Sol Feliz

Taos, NM 87571

New Mexico Apple Council

Ed@NMHoney.com 505-286-4843 PO Box 903 Edgewood, NM 87105

New Mexico Organic Livestock Co-op The New Mexico Organic Livestock Cooperative is a network of family-owned livestock producers who: continually strive to provide the highest quality organic New Mexico livestock products; pioneer new methods of holistic, humane and sustainable production,; educate the industry, producers, the market and consumers; and share their expertise, resources, and experience for the advancement of all. The cooperative includes only certified organic livestock producers (meat, dairy, and animal fiber). Ranchers who are members of the NMOLC graze their animals on certified organic pastures, feed them certified organic grains, and process them in certified organic facilities. People who contact the co-op can speak with turkey, chicken/eggs, beef, and sheep and lamb producers about issues specific to their area of production. The co-op practices cooperative marketing and buying.

Mexico State University Cooperative Extension

Joren Viers
jviers@nmsu.edu
505-243-1386

Bernalillo County Extension Service
1510 Menaul NW

Albuquerque, NM 87107

Sangre de Cristo Agricultural Producers Cooperative

Theresa Young 505-586-2104 2610 North Highway 522 Questa, NM 87556

Grains: Profile of a New Mexico Organic Wheat Cooperative The Sangre de Cristo Agricultural Producers Cooperative has come a long way since it was formed in 1995 with help from New Mexico State University and the New Mexico Department of Agriculture. Organized to improve economics and reintroduce grain production in the sparsely populated Costilla Valley, the co-op has done more than revive local wheat farming. It has boosted incomes and hope in rural Taos County, where the median household income is less than \$27,000 per year and nearly 21 percent of the population lives below the poverty line.

Rocky Mountain Farmers Union Cooperative

Kent Peppler, President 5655 S. Yosemite St.

Suite 400 Greenwood Village, CO 80111 303-752-5800 Dale Petty--NM

Rocky Mountain Farmers Union is a progressive, grassroots organization founded in 1907. RMFU represents family farmers and ranchers in Wyoming, Colorado, and New Mexico. RMFU is dedicated to sustaining our rural communities, to wise stewardship and use of natural resources, and to protection of our safe, secure food supply. RMFU supports its goals through education and legislation, as well as by encouraging the cooperative model for mutual economic benefit.

Rocky Mountain Farmers Union supports initiatives to put local consumers and food producers together for mutual benefit through co-ops like High Plains Food Cooperative and Peak to Plains Alliance. RMFU partners with FoodRoutes Network to manage the Buy Fresh Buy Local program in Wyoming, Colorado, and New Mexico.

PNM Foundation

www.pnm.com

Diane Harrison Ogawa

diane.ogawa@pnmresources.com

505-241-2209/505-241-4312

Alvarado Square, MS 1225 Albuquerque, NM 87158

PNM Resources Foundation is dedicated to improving the quality of life in the communities served by the subsidiaries of PNM Resources. The Foundation seeks opportunities for engaged philanthropy through a focus on education, environmental awareness and education, economic vitality and employee engagement. Advocate at: local, regional and statewide level.

In 2007, the Foundation undertook a statewide hunger initiative working with more than 30 other foundations and agencies. The Foundation seeks to eliminate childhood hunger, provide adequate food for seniors, improve access to food in rural and underserved communities, encourage full participation in food assistance programs and create pervasive awareness of hunger in New Mexico.

Soilutions

Jim Brooks 505- 877-0220 9008 Bates Rd SE 87105

Soilutions, Inc. was formed in 1987 by Jim and Karen Brooks of Tijeras, New Mexico to design and implement permaculture landscapes. Permaculture landscapes cooperate with nature by using land, plants, animals, and humans to initiate sustainable relationships. They create sound ecological systems that are economically and biologically viable throughout time.

The Soilutions Landscape Division provides information and products to groups, businesses, and governmental entities that allow them to enhance and protect the aesthetic and economic value of the natural environment. By integrating services with permaculture concepts and values, we allow people to be stewards of the soil and prosper in harmony with natural processes.

Compost plays a pivotal role in the permaculture system by producing biological and remedial conditions that sustain the ability of the soil to support plants and animals. By establishing the Soilutions Compost Division, we are able to offer locally produced compost; "Made in the Southwest for the Southwest".

The Soilutions Compost Facility gathers and composts select organic feed stocks and provides compost, mulch, and related products to nurseries, landscapers, farmers, gardeners, and other stewards of the soil. We provide high quality products and the education and expertise to use them. We hope to enable people to restore the vitality of the soil, maximize the potential of water and live in partnership with natural processes.

As an organization, we apply permaculture ideas in many ways. We encourage and facilitate the personal and professional growth of our employees by encouraging active participation in problem solving, by providing opportunities for increased responsibility and compensation and by giving honest, constructive feedback on performance. Our relationships are characterized by trust and integrity with employees and customers, responsibility in our community, and stewardship of the earth.

South Valley Economic Development Center

TimNisly
TimN@svedc.com
505-217-2466
318 Isleta Blvd Sw
Albuquerque, NM 87105

The Mission of the South Valley Economic Development Center is to provide facilities, resources, and training to support the development of new and expanding small businesses that will create jobs and foster economic revitalization of the South Valley community. Built in 2004, the 15,000 square foot center also offers flexible leases on office space, a fully-equipped commercial kitchen, and comprehensive business support for small businesses.

Research Service Learning Program

University College, University of New Mexico 505-277-3355/505-277-3173
1 University of New Mexico MSC03 3690, Albuquerque, NM 87131 unm.edu/~rslp dyoung@unm.edu

Dan Young, Director

The Research Service Learning Program is an academic program which emphasizes active learning for UNM undergraduates by introducing them to basic research skills in the context of a partnership with a community organization. Our goal is to develop long-term partnerships with community groups, agencies, schools, and individuals that meet the expressed needs of our partners.

We have two major related priorities: hunger and community development. In the hunger emphasis, we are working with the Food Stamp Program to identify eligible clients who are currently not receiving services; we have also helped form the South Valley Farmers Guild, a cooperative organization to help South Valley farmers grow more food in a way that is responsive to local needs and markets. The SVFG will serve as a general community development driver. In conjunctions with the African Refugee Wellbeing Project, we are starting a cooperative venture with a group of African refugees in Albuquerque which will lead to a microlending organization.

Santa Fe Alliance

505-989-5362 P.O. Box 23864 Santa Fe, NM 87502 www.santafealliance.com Vicki@santafealliance.com Vicki Pozzebon, Executive Director

To build a healthy local economy which provides better work opportunities for the people of Santa Fe and the surrounding region while preserving a strong sense of community that nurtures individuals and families. The Santa Fe Alliance is working to build a diverse network of local businesses, community members, and non-profit and governmental leaders to educate them about the importance of buying goods and services from our locally-owned businesses. By doing so, we help to create more and better job opportunities and successful businesses that enrich our community and create a prosperous regional economy, The Alliance is committed to helping residents understand the benefits of buying goods and services from locally-owned businesses and that increasing the demand for locally produced goods and services supports locally based economic development.

We are part of a growing national movement called the American Independent Business Alliance (AMIBA), whose main purpose is to enrich communities by increasing dollars spent at locally-owned businesses. Learn more about AMIBA at their website: www.amiba.net. We are also members of Business Alliance for Local Living Economies (BALLE). This is a growing alliance of business networks committed to creating thriving local economies in their regions.

Taos County Economic Development Corporation

575-758-873 PO Box 1389 Taos, NM 87571 www.tcedc.org tcedc@tcedc.org

Pati Martinson & Terrie Bad Hand

TCEDC was formed in January 1987 as a 501(c) 3 Community Development organization whose mission is to create opportunities to support "food, land and cultures of the peoples of Northern, New Mexico." Advocate at: local, statewide, regional, national, global and tribal levels. Current Priorities

Food Security

Native Food Sovereignty

Local Food Systems

Social Justice and Community Economic Development

Access to Health & Nutrition for "Marginalized" Peoples

Land & Water Policy

Seed Sovereignty

Risk Management Strategies for Limited Resource Farmers & Ranchers

TCEDC established the local "Community Economic Development" policy adopted by County Government (2006/2007) that allows direct funding through the state of New Mexico to non-profits for economic development projects that create employment and business opportunities for communities, thus providing a strategy to address New Mexico's State "Anti-Donation" Policy which is part of the State Constitution and prohibits funds from going directly to any entity that is not designated as "government or quasi-government".

This is an example of a change in policy that has been in place since New Mexico became a state and by its very language made it impossible for the non-profit sector to receive any state funding support for needed community projects without going through a political process that is often unwieldy and unpredictable.

Think New Mexico

505-992-1315 1227 Paseo de Peralta Santa Fe, NM 87501 www.thinknewmexico.org fred@thinknewmexico.org

Fred Nathan

Think New Mexico is a results-oriented think tank serving the citizens of New Mexico. We fulfill this mission by educating the public, the media and policy makers about some of the most serious problems facing New Mexico and by developing effective, comprehensive, sustainable solutions to those problems. Our approach is to perform and publish sound, non-partisan, independent research. Unlike many think tanks, Think New Mexico does not subscribe to any particular ideology. Our focus is instead on promoting workable solutions. We actively advocate for our proposals by drafting legislation, identifying sponsors, building coalitions and earning free media attention for our proposals, but all of this is

done only within the constraints of Federal tax law. Consistent with our non-partisan approach, Think New Mexico's board is composed of Democrats, Independents and Republicans. They are statesmen and stateswomen, who have no agenda other than to see New Mexico succeed. They are also the brain trust of this think tank.

As a results-oriented think tank, Think New Mexico measures its success basedon changes in law or policy that it is able to help achieve and which improve New Mexico's quality of life. We are best known for our successful campaigns to make full-day kindergarten accessible to every child in New Mexico, to repeal the state's regressive tax on food, and to establish a Strategic Water Reserve to protect New Mexico' rivers.

Think New Mexico began its operations on January 1, 1999. It is a tax-exempt organization under section 501 (c) (3) of the Internal Revenue Code. In order to maintain its independence, Think New Mexico does not accept any government money. However, contributions from individuals, businesses and foundations are welcomed, encouraged and tax-deductible. Advocate at: Think New Mexico is a statewide organization.

Think New Mexico's has led successful campaigns to:

Win passage of a landmark full-day kindergarten law that is now benefiting approximately 25,000 five year olds across the state.

Repeal New Mexico's regressive food tax, so that baby food now receives the same tax treatment in New Mexico as horse feed, which has long been tax exempt.

Protect and restore New Mexico's rivers by creating a Strategic River Reserve, which has already set aside water for environmental purposes on the Rio Grande and the Pecos.

Expand opportunities for working low-income families by enacting the Family Opportunity Accounts Act, which provides financial literacy courses and matched savings accounts for education, home ownership and micro-enterprises.

Reform the New Mexico Lottery by slashing its bloated administrative and operating costs and reallocating the savings to full-tuition college scholarships for deserving high school students.

Think New Mexico's current initiative is to make homeownership more attractive by reducing the high cost of title insurance continues to gather positive momentum.

Think New Mexico has achieved policy successes and legislative victories:

The Food Tax repeal (2004),

The Strategic Water Reserve (2005)

The first state funding of Individual Development Accounts (2006)

And the Lottery Reform law (2007)

Our full-day kindergarten victory

We could write a book about all of the challenges we have faced in each of these initiatives. The central challenge is that we are trying to bring about social change with a fairly status quo oriented group of decision makers. Our limited resources forces us to be creative so, for example, we have never done a paid media campaign. We earn free media. In this regard, we encourage you to go to our website www.thinknewmexico.org and look at the editorials that are included each year in our annual report.

Community Action New Mexico

(505) 217-2747 400 Central SE Albuquerque, NM 87102 www.communityactionnewmexico.org Ona Porter

It is the mission of Community Action New Mexico to develop and lead a policy agenda, and implement strategies with member agencies that will: Improve the strategic and fiscal capacity of agencies in New Mexico to fulfill their mission

Define poverty and set goals for its elimination Develop and test high impact strategies Re-focus resources for highest impact Engage communities to end poverty, and Engage in strategic advocacy

Constituents: Community Action's primary constituents are two-fold: our eight member organizations, each of which is a Community Action Agency that focuses primarily on ervice delivery. The constituents of those agencies, and ultimately our fundamental constituents are low-income people.

Advocate at: 25% of our work is at the local level, 35% at the state level and 40% at the national level. We occasionally work with regional groups like the Western Climate

Current Priorities:

We work in two main areas—asset development and energy. Our asset development work focuses on getting funding for Individual Development Accounts (IDAs) and financial education and building the networks necessary to deliver those programs statewide. With respect to energy we advocate for affordability, sustainability and efficiency. We also support any initiatives that relate to the alleviation of poverty including food security. Two of our agencies have large food banks and we take the lead from them on policy work around food.

We have had some great successes in energy (see our website) and in asset

development. We have been a leader in getting the IDA act in our state, implementation and funding. We also play a role in asset formation policy in the nation. We were a player in getting the IRS to have a split return which allows people to designate 3 places for the return to go. We are also pushing back on payday lending and have done some work on mortgages.

New Mexico Community Development Loan Fund dba The Loan Fund

505-243-3196 PO Box 705 Albuquerque, NM 87103 www.loanfund.org info@loanfund.org F. Leroy Pacheco, Executive Director

To provide loans and assistance to improve the economic and social conditions of New Mexicans. The Loan Fund's constituents are owners or micro-businesses, or aspire to become business owners, throughout the state of New Mexico, with special focus on underserved rural communities. We work with people who many not qualify for conventional financing at affordable rates, providing both financial and technical assistance. The Loan Fund will also provide these services to non-profit organizations serving these communities.

Fund's focus is providing the support needed by rural entrepreneurs in New Mexico, including value-added activities within the small agriculture sector present in the underserved communities which are our constituents. The Loan Fund also offers a specific capacity building training/mentorship program for Native American communities interested in creating revolving loan funds to serve their local business communities. Resources: As the oldest alternative lender and technical assistance provider in New Mexico, The Loan Fund offers a solid commitment to mission and organizational stability to any initiative with which we may be associated.

Women's Economic Self-Sufficiency Team (WESST)

(505) 241-4753

414 Silver SW; Albuquerque, NM 87102

www.wesst.org

czurawski@wesst.org

Clare Zurawski

The Women's Economic Self-Sufficiency Team (WESST) is a statewide economic development organization committed to growing New Mexico's economy by cultivating entrepreneurship. Incorporated in 1988 as a 501(c)3 non-profit, WESST places particular emphasis on helping low-income women and minorities achieve financial self-sufficiency through sustained self-employment. While our historical target market is low-income, unemployed and/or underemployed women and minorities, WESST's services are available to any New Mexico

resident seeking to start or grow a business. WESST also offers IDA accounts to qualifying individuals in Albuquerque and Las Cruces. Albuquerque Meals on Wheels

Hunger & Poverty Network of Northern N.M. ??

Cooking with KidsTM, a program of SFPIE

Lynn Walters, M.S.
Cooking with Kids, a program of Santa Fe Partners in Education 3508 Camino Jalisco
Santa Fe, 87507
505-438-0098
walters@osogrande.com
www.cookingwithkids.net

lunches in all twenty-one Santa Fe elementary schools.

Cooking with Kids is a unique program that teaches hands-on food preparation skills that are integrated with academic subjects and connected to school cafeteria meals. Cooking with Kids' bilingual (Spanish/English) curriculum is an innovative model of interdisciplinary teaching and learning, with age appropriate lessons for grades K-1, 2-3, and 4-6. The curriculum supports USDA Dietary Guidelines and is aligned with New Mexico State Department of Education Academic Standards and National Health Education Standards. Classroom recipes are adapted for school foodservice and served about twice each month as school

Program Purpose: Cooking with Kids' purpose is to improve children's nutrition by engaging public school students in hands-on learning with fresh, affordable foods from diverse cultures. Cooking with Kids objectives are that children will: 1. Learn healthy food habits and acquire practical skills that will benefit themselves and their families; 2. Explore and accept a wide variety of healthful foods; and 3. Learn about people of different cultures, while they work together cooperatively.

Target Audience: Cooking with Kids works with 3900 ethnically diverse low-income Kindergarten through sixth grade elementary school children (5 to 12 years) in the Santa Fe Public Schools, with at least 50% of the students qualified for free or reduced-price school meals. The school population includes approximately 72% Hispanic students, 24% Anglo, with the remaining 4% Native American, Asian and African American.

The New Mexico Apple Commission

Bonnie Gomez 5051 Brighton Hills Drive NE Rio Rancho, NM 87144-0824 (505) 822-9686

The New Mexico Beekeepers Association

Ken Hayes (505) 869-2369

Mobile Matanza

Taos County Economic Development Corporation

505-758-8731

New Mexico State University Cooperative Extension Service Alcalde Research Station, 505-852-2668.

www.nmsu.edu/~ucomm/Releases/2008/february/mobile matanza.htm

When the meat processing plant in Mora, N.M., closed, ranchers in Northern New Mexico found themselves in a dilemma – the cost of transporting their cattle to facilities in other regions of the state was impacting their livestock production profit margin.

To help resolve that issue, the Taos County Economic Development Corporation (TCEDC) obtained \$200,000 from a state legislative appropriation to establish a mobile matanza unit that takes the processing plant to the livestock producer's corral and slaughters their market animals on site.

The Northern New Mexico Outreach Project, provided by New Mexico State University's Cooperative Extension Service program, based at the Sustainable Agriculture Science Center at Alcalde, has helped introduce New Mexico's first mobile livestock slaughtering unit to ranchers in the region.

"This is a great opportunity for the rancher to slaughter his cattle without having to drive hundreds of miles to a processor," said Lucia Sanchez, community development agent with NMSU's Extension Service, during a demonstration slaughter at the Pojoaque Pueblo bison corral.

Matanza is a Spanish word for the act of slaughtering and butchering a farmer's livestock. Traditionally, the matanza done by the Spanish settlers in the north differed from that done in the southern region of the state. In the north, where the weather helped prevent the meat from spoiling, the settlers would store the carcass after the slaughter. In the southern regions, the meat was cooked or dried immediately to prevent spoilage.

NMSU and TCEDC hosted viewing of the bison slaughter for area ranchers so they could observe the mobile matanza unit process. Pojoaque Pueblo used the meat from the matanza for its feast day activities. Fred Mondragon, New Mexico Economic Development Department's cabinet secretary, attended the demonstration and announced the state will be giving additional funds to TCEDC to build a storage facility.

Butcher Gilbert Suazo spoke about the traveling facility that he and butcher Victor Mascareñas operate. "When I first heard about a unit like this, it made sense to me. It is economical because the slaughter unit goes to the farm and slaughters there," Suazo said.

The matanza unit is a self-contained butchering unit in a 36-foot semi-trailer, which is divided into the butchering room, refrigerated storage area and mechanical room where the generator, air compressor, hot water and sterilizing

fluids are stored. The unit is able to transport 10 to 12 cows, 20 hogs or 30 to 35 sheep.

The unit can be parked beside a corral where the animals are waiting to be processed. After an animal is humanely killed the carcass is hoisted by its feet into the trailer's butchering area where it is skinned, trimmed and the internal organs removed. Once the USDA meat inspectors determine that the meat is healthy, the carcass is moved into a refrigerated storage room in the trailer and taken back to Taos where it is cut and packaged. Typically a staff of two butchers can slaughter five to 24 animals per day, depending on the type and size of the animal.

Southwest Grassfed Livestock Alliance Producer Contact List (New Mexico Producers)

www.swgla.org

Soaring Eagle Ranch
PO Box 171, Los Ojos, NM 87551
505.588.7424 - Sage Faulkner
505.588.7011
Grassfed Beef Available
www.naturalsteak.com

Carrizo Valley Ranch Natural Beef Sid & Cheryl Goodloe Capitan, New Mexico 505.354.2379

carrizovalleyranch@yahoo.com

Six Bar Eight Ranch

Walt Marshall Leyba, New Mexico 505.421.2465 cbhecc@aol.com

Ranney Ranch

Melvin Johnson, Nancy Ranney Corona, New Mexico 505.849.8141

<u>Tafoya Grassfed Beef</u> Richard Tafoya Santa Fe, New Mexico 505.438.8153 richardt87502@yahoo.com

The Weaver Ranch
Jim Weaver & Willard Heck

Causey, New Mexico 505.273.4360 wrcnm@yucca.net

Mark Cortner Roswell, New Mexico 505.627.0430 mcortner@msn.com

Cimarron Angus

Bill & Barbie Goebel Maxwell, New Mexico 505.375.2972 bgoebel@bacavalley.com

Grassfed Spanish Longhorns John Guldemann Animas, New Mexico 505.548.2402

Easy Does It Ranch Joe Hollister Cliff, New Mexico 505.535.4410 ezdoesit@gilanet.com

Pino Creek Ranch Martin & Margrit Honegger Newkirk, NM 88431 505.641.5282 pcr@plateautel.net

Reunion Ranch Matt Mitchell Roy, New Mexico 505.485.2589

Sam Montoya Sandia Pueblo 505.867.2547

Naturally New Mexico Beef & Lamb Michael Quintana El Rito, New Mexico Plant: 505.581.4576, Michael: 577.2924 grassfed beef & lamb George Vigil & Katherine Britton Los Alamos, New Mexico 505.661.6236

Pecos Valley Grassfed Beef Rick Kingsbury Ribera, New Mexico 505.421.4727 www.pecosvalleygrassfedbeef.com

QUESTION #5C:

EMERGENCY FOOD SITES--FOOD BANKS, FOOD PANTRIES AND SOUP KITCHENS

- 1 out of 6 New Mexicans are at risk of going hungry everyday.
- M Another 1 in 17 people go hungry on a regular basis for several days at a time.
- There are over 650 emergency food sites in New Mexico (see tables below).
- Many of them are associated with the Roadrunner Food Bank network, but not all.
- Roadrunner is New Mexico's only "Feeding America" (previously America's Second Harvest) food bank.
- Roadrunner distributes more than 1 million pounds of food a month—12 million pounds a year statewide.
- Each month in New Mexico, 89,000 people visit pantries, shelters, and soup kitchens in search of emergency food for their families.
- Some are turned away because there is not enough food for them, but, thanks to the state's food banks, most receive help.

FOOD BANKS

Food Banks are warehouse facilities that receive, store and distribute food that is donated or purchased. Food pantries and soup kitchens also receive food donated from businesses locally. Faith-based institutions and others often hold canned food drives and donation baskets to generate food and funds. Sometimes specific foods are requested (peanut butter, baby food, rice, beans), but usually it is just nonperishable food. Roadrunner is NM's largest Food Bank (12 million pounds a year) and The Storehouse is New Mexico's largest Food Pantry (100-200 clients a day).

New Mexico Association of Food Banks

Founded in April 2000, the New Mexico Association of Food Banks is a seven member collaborative organization that coordinates statewide food bank activities such as food solicitation and distribution, fund raising, education, advocacy and research. The Association is a forum for member food banks to share their experience and work towards the common goal of ending hunger in New Mexico. New Mexico's food banks distribute food through more than 650 agencies statewide.

Association of Food Bank Member Agencies

- Community Action Agency of Southern New Mexico Las Cruces
- The Community Pantry Gallup
- ▼ ECHO, Inc. Farmington
- M The Food Depot Santa Fe
- M Food Bank of Eastern New Mexico Clovis
- ▼ Roadrunner Food Bank Albuquerque
- The Salvation Army Southeastern New Mexico Food Bank Hobbs

The Fresh Produce Initiative

All eight of New Mexico food banks participate in the <u>Fresh Produce Initiative</u>. Last year, NMAFB's member food banks distributed more than 7 million pounds of fresh produce

through nearly 650 local charities. In 2007 NMAFB purchased more than two million pounds of potatoes from Navajo Agricultural Products (NAPI) in Farmington and thousands of pounds more from America's Second Harvest and farmers in the New Mexico and Arizona. The Initiatvie is at the core of the Association's mission to build a well nourished New Mexico. This increased access to healthy fruits and vegetables for New Mexico's needy takes on even greater importance as the nation focuses attention on the current obesity and diabetes epidemics.

The previous Director of the Association told me, "We got state funding and private foundation funds from McCune and Daniels etc. to buy fresh produce from NAPI in Farmington and through A2H brokers and other farm and broker sources. The state general funds were meant specifically to purchase store and distribute fresh produce. It came into RRFB and was delivered by Robert in our truck. Kraft Foods inc. gave us a grant to buy a refrigerated trailer."

Fresh fruit and vegetables are donated and purchased from several sources.

- Millions of pounds of potatoes come from Navajo Agricultural Products, Inc. (NAPI),
- Truckloads of fresh produce are shared with the <u>Association of Arizona Food Banks</u>
- A variety of fresh foods are donated through <u>Feeding America</u> (America's Second Harvest.)
- Through a generous grant from the <u>Daniels Fund</u> we are able to support New Mexico's famers by purchasing locally grown produce.
- Funds provided by the <u>Kraft Community Nutrition Program</u> help us to transport donated fruits and vegetables grown outside the state.
- Funds from <u>The McCune Charitable Foundation</u>, <u>Albertson's</u>, <u>The Presbyterian</u>
 <u>Hunger Program</u> and <u>Boeing Company</u> have also helped us distribute fresh fruits and vegetables to hungry New Mexicans.

<u>CAVEAT</u>: Many Food Pantries and Food Pantry clients complain about the lack of fresh fruits and vegetables, or the quality of those that are delivered. At the same time, there are reports of produce rotting before being able to be distributed by NMAFB agencies or by local pantries.

Food For Kids Program

The Food For Kids Program provides nutritious foods to children in low-income elementary schools. Kids who aren't getting enough to eat at home are given a backpack filled with food each week to help supplement the free breakfasts or lunches they receive at school. The Food for Kids program provides hungry children with food-filled backpacks that they can take home. The children can then share this food with their families. Our Food Banks supply food and backpacks to schools so that school staff and volunteers can send food home with children who aren't getting enough to eat in the evenings and weekends.

This nutritious food comes in child-friendly small serving packages. Food packed into the backpacks is easy for children to prepare even if there is no adult at home who can help. Any staff member at the school can refer a child he or she feels is in need. School buses take care

of distribution. The backpack itself removes the stigma a child might experience if he or she carried home a bag of groceries.

The Food for Kids menu was developed in conjunction with a dietician from the State of New Mexico Human Services Department. In addition to the nutritional value, the development of the menu also included special attention to what types of foods children would be inclined to eat. Fresh fruits that can survive the journey home in a backpack filled with cans are included. Schools only receive fresh fruit when there is enough available for all the kids.

Food for Kids Facts

Number of schools served last year: 53

Number of students receiving food-filled backpacks: 3015

Percent of students served who are eligible for free or reduced price school lunch: 100%

Total Number of school-aged children in New Mexico: 368,383

Total Number of children (K-12) in free/reduced-cost school lunch program: 221,025

Percentage of children (K-12) in free/reduced-cost school lunch program: 58.75%

Number of school lunches served every day: 190,622

Number of free or reduced price lunches served every day: 143,901

Total number of Title One, (Provision 2) low income schools: 311

Typical Food For Kids Menu (Usually 10 - 12 items)

Main Dish (Vienna sausages, Chicken noodle soup, Beans and Wieners, Chili, Macaroni and Cheese)

Fresh Fruit (apples, oranges when available)

Shelf Stable regular or chocolate milk

Canned Fruit (Fruit cocktail, Applesauce, Diced peaches, Raisins)

Bar (Cereal, nutrigrain or granola bars)

Savory Cracker (Peanut butter crackers or Cheese crackers)

Other Crackers(Animal crackers, graham crackers)

Juice box

Cereal

Pudding or Jello

Bonus (Single serving pretzels, cheese sticks or protein drink)

<u>CAVEAT</u>: There are many complaints about the nutritional quality of the food placed in backpacks. There are also reports of kids throwing some of this food away. One organization has begun replacing traditional backpack food—originally conceptualized as easy to serve food that kids could serve themselves—with bags of beans and rice that parents can use to cook for the whole family.

The Emergency Food Assistance Program (TEFAP)

TEFAP distributes USDA commodities to people in need. The program is a partnership with the New Mexico Food and Nutrition Services Bureau of the Human Services Department. The New Mexico Association of Food Banks contracts with the New Mexico Food and Nutrition Service Bureau to administer The Emergency Food Assistance Program (TEFAP). Distributing USDA commodities, our food bank network

served 89,000 low-income families per month through emergency food pantries. More than 82,000 meals are provided in shelters and soup kitchens each month. Because food banks distribute TEFAP commodities, families can supplement their commodities with fresh produce, bread, and other emergency food.

The U.S. Department of Agriculture makes commodity foods available to each state. December 2003 New Mexico Association of Food Banks joined in partnership with the State Commodities Bureau to distribute food throughout the state. Since NMAFB began ordering and distributing commodities, the number of families receiving this food has nearly tripled to an average of 30,000 households per month. In 2007 more than four million pounds of emergency food were distributed to every

Commodities distributed by NMAFB member food banks were also used to prepare nearly one million meals at soup kitchens that directly serve the public. More than 60 products were made available during fiscal year 2007, including:

canned & fresh fruits
canned vegetables
fruit juice
soups
pinto & refried beans
meat/poultry/fish
nonfat dry milk
pasta products
canned tomatoes
spaghetti sauce
rice and cerea

county in the New Mexico.

<u>The Food Stamp Participation Project</u> was a USDA-funded initiative from 2005-2008 in partnership with the New Mexico Human Services Department to remove barriers to participation by eligible citizens. This project did not develop the envisioned increases, capacities or strategies.

Roadrunner Food Bank

Melody Watenbarger, Executive Director 2645 Baylor Drive SE Albuquerque, NM 87106 505.247.2052

Toll-Free: 866.327.0267

info@rrfb.org

Roadrunner Food Bank of New Mexico has been serving New Mexico's hungry since 1980 and is the leader in creating solutions to end hunger in New Mexico. Since its inception twenty-eight years ago, Roadrunner Food Bank has distributed more than 170 million pounds of food. That's more than 5000 transfer truckloads of food.

Roadrunner Food Bank solicits, collects, and transports over 16 million pounds of food yearly. Food comes from a variety of sources including national and local manufacturers, supermarkets, large food distributors, growers, food brokers and food drives. We also purchase large quantities of staple items. Roadrunner Food Bank distributes the food through a statewide network of over 600 emergency food pantries, group homes, low-income day care centers, shelters, soup kitchens, and six smaller, regional food banks. In turn, these organizations provide emergency food boxes, group meals, and direct distribution to approximately 240,000 low-income people each year. Individuals needing food go to the partner agency for food, not the food bank.

By pooling our resources, everyone gets more food for less. Food Bank agencies pay a small handling fee to help the Food Bank cover transportation, packaging, purchase, and operating expenses. Produce, bread, and milk are always free. Agencies pay an average of 6.3¢ per pound for food they receive. In fact, this unique system saves New Mexico nonprofits over \$27,500,000 each year that can be used for other services and programs

- [X] In 2007, our network distributed more than 16 million pounds of food
- ** that provided more than 16 million meals

Mobile Food Pantry

The week of August 18 became full of Mobile Food Pantry deliveries. It made stops in the Meadow Lake community near Los Lunas, Cuba and Roswell. Melody Wattenbarger, Executive Director said, "We anticipate a day where there will be a Mobile Food Pantry delivery to a rural New Mexico community every working day to help those in need that we haven't been able to reach before." The Mobile Food Pantry provides direct service to 9 counties including Bernalillo, Catron, Chaves, Eddy, Lincoln, Sandoval, Socorro, Torrance and Valencia counties. Since the program started in June 2008, 18 new partners have signed up to help feed the hungry in rural communities and have distributed more than 62,400 pounds of food so far.

Healthy Children Initiative

Roadrunner Food Bank's Healthy Children Initiative targets children's specific nutritional needs and increases access to essential healthy foods. During the next three years, Roadrunner Food Bank's goal is to increase food distribution statewide to 18 million pounds of food per year. Our goal is to have a minimum of 9 million pounds be in fresh fruits, vegetables, dairy products and meats.

Food For Kids

Approximately 54 percent of New Mexican children are eligible for free or reduced meals at school, but have little or no food on the weekends. Roadrunner Food Bank's Food For Kids program provides food to children on a weekly basis in 35 low-income elementary schools. Kid-friendly, nutritious foods are sent home in backpacks weekly to 2600 elementary-aged children and their younger siblings. By 2009, Roadrunner's goal is to expand the program into the rural areas and to reach 3650 children weekly.

Roadrunner Food Bank's innovative Food For Kids program is designed for elementary school-aged children and their younger siblings who otherwise would go without food over

the weekend. Each week, the Food for Kids Program sends home backpacks filled with kidfriendly, nutritious foods to over 3,100 children a week in 35 area low-income schools. We estimate that there are more than 9,000 Albuquerque area children who could benefit from this program. This pioneering program developed by Roadrunner Food Bank has been adopted by many other Food Banks across the nation.

- For every \$1.00 you donate, we can buy \$9 in food for these children to take home.
- For every \$200.00 you donate, we can send another child home with a backpack for a whole year.

Fresh Foods

Fresh fruits and vegetables, dairy products, milk and meats are essential to every child's development. The majority of the children served by Roadrunner are reached through families. Roadrunner Food Bank currently distributes over 6 million pounds of fresh foods annually. By 2009, Roadrunner's goal is to increase produce distribution to over 9 million pounds and to include fresh fruits and vegetables as part of our Food For Kids program. Access to fresh foods is key to children's health. Significant areas of New Mexico have little or no access to fresh and affordable produce and dairy products. By extending Roadrunner's Mobile Pantry service, we will deliver fresh foods to areas not previously reached.

SENIOR HUNGER

Thousands of New Mexican seniors are faced with terrible choices. Many live on low fixed incomes that do not cover their expenses. They may have outlived their retirement, had to retire early or live on Social Security. All are at risk of hunger as they struggle to pay for their rent, utilities, medicine and purchase food. Each year, 21,000 seniors seek emergency food from Roadrunner Food Bank.

Seniors are among the most physically vulnerable to hunger. With age come unique nutritional needs and medical conditions. Hunger and the lack of access to nutritious foods compromise their health. Hunger deteriorates their mental and physical well being. Chronic illnesses worsen with hunger and leave seniors at risk for increased long term care needs and hospitalization.

The recent report Faces of Hunger in New Mexico 2005 found that the numbers of seniors needing food assistance increased by more than 10,000 in four years. Almost half of the seniors surveyed reported that they regularly struggled to get enough food and 11.5 percent reported going without food regularly.

Roadrunner Food Bank's Healthy Seniors program targets access to food for seniors and the need to provide food for their unique nutritional needs. By 2009, Roadrunner Food Bank's goal is to increase our overall distribution statewide to 18 million pounds to help meet the needs of all our vulnerable populations.

Mobile Pantries – Roadrunner Food Bank's mobile pantry program is helping seniors stay healthy and independent. Lacking transportation and resources, many seniors are dependent upon families and friends to stock their shelves. Roadrunner delivers fresh produce, bread,

and dairy products to area senior housing complexes and senior centers on a monthly basis. Many New Mexican seniors are located in rural areas and in outlying portions of the state. By 2009, our goal is to deliver much needed foods to housing complexes in rural areas and all the tribal senior centers in New Mexico.

Senior Helpings

Roadrunner Food Bank's Senior Helpings program provides a monthly supplemental food box with enough diet specific foods for 30 meals to 1,250 medically frail seniors. Each Basic, High Protein/High Calorie and Diabetic box contains enough supplemental foods for a month. Boxes are delivered to homebound seniors with fresh foods including fruits and vegetables, dairy products, breads and meats. By 2009, Roadrunner Food Bank's goal is to increase distribution of these boxes to 1,500 seniors monthly.

CAVEAT: Many people are currently thinking about how to "take rr out of the picture." Although RR does monumental work to feed the hungry in NM, the centralization of the system leads many food advocates to believe that a different structure for emergency food delivery would be helpful. The NM Collaboration to End Hunger and the NM Food Gap Task Force are working on developing alternative approaches that could be implemented.

The problems identified with the current RR-focused system are:

- M The systems is large and unwieldy
- The distances required to distribute/redistribute food are long and costely
- The brokerage is done in Chicago and does not incorporate sufficient local food purchases
- There is enormous distrust and animosity between many of the subsidiary distributing organizations and RR
- RR has been expanding it's control over (taking over food banks) and warehouse space (current capital project to buy new larger warehouse with 3-4x the current space), feeding last point

One person I spoke with said that the problem is that RR doesn't see itself as part of a greater food system. They see themselves as "post-food system", just redistributing food that would otherwise not be distributed. She said that this creates a struggle for them to work to improve food system issues of any sort—they don't see it as their purview. RR recently obtained a mobile food pantry through the efforts of the NM Collaboration to End Hunger (funded by the ABQ Community Foundation). This has potential to serve rural and underserved areas, but really it's a palliative when the whole system is broken.

The Food Depot

1222 Siler Road Santa Fe, New Mexico 87507 505-471-1633 Sherry F. Hooper, Executive Director director@TheFoodDepot.org

FOOD PANTRIES

Food pantries provide free food directly to clients. Most pantries contain mostly nonperishable food (canned goods), but some also have bread, fresh fruit, and fresh vegetables. A few also have frozen meat when it is available, and some have used clothing. Some food pantries have requirements about residency or income, but many do not. Most limit the number of times per month that a client can receive a food box. Some food pantries have special boxes for seniors or diabetics. Pantries tend to have a schedule of operation that coincides with volunteer availability or church services. Hours are usually regular on a daily, weekly, or monthly basis. Some sites have "Emergency Food Boxes" for families or individuals facing a particular crisis. Contact individual sites for details about hours of operation and eligibility.

The Storehouse

Rev. Sandy Burley 106 Broadway SE Albuquerque, NM 87102 505-842-6491 info@TheStorehouseAbq.org www.thestorehouseabq.org

> The Storehouse provides free food and clothing to people struggling with poverty The Storehouse has no constant source of income

The Storehouse is the largest food pantry in Albuquerque and now operates outside of the Roadrunner Food Bank network.

The need for a food safety net has grown exponentially with changes in the economy and cutbacks in welfare and healthcare benefits. Tragically, New Mexico ranks No. 1 in the nation in hunger and we have the highest rate of child poverty in the United States. To combat this, there are more than 450 independently funded, nonprofit "food pantries" (the term used to describe Storehouse-type organizations) around the state.

The Storehouse, however, operates on a much larger scale that a normal food pantry. Operating on a budget of approximately \$400,000...

In 1996, The Storehouse provided food for 33,000 meals.

In 1999, The Storehouse provided more than 200,000 meals.

In 2000, more than 650,000 meals.

In 2005, more than 1.9 million meals.

The Storehouse provided 2.5 million meals in 2006.

The Storehouse—a super-pantry—is the largest food pantry in New Mexico, and ranks in the top food pantries in volume in the United States. In commercial terms, The Storehouse is a \$10 million dollar business—operating without a cash register.

ADELANTE DESERT HARVEST FOOD RESCUE PROGRAM

3900 Osuna Rd NE Albuquerque, NM 87109 (505) 341-2000* (505) 344-1046* goadelante.org Jim Knutson

JKnutson@GoAdelante.org

Desert Harvest was stared in 2001 to address two needs: 1) to alleviate hunger in Central New Mexico and 2) to provide volunteer opportunities for people with disabilities. The program, which rescues surplus food from area restaurants and delivers it to other nonprofit agencies, has been a tremendous success.

In 2007, Desert Harvest rescued an average of 33,400 pounds of food per month – a several thousand pound increase from 2006. The biggest month was August with 50,645 pounds of food rescued. In 2007, 46 restaurants made donations and 15 recipient agencies benefited. Without Adelante's Desert Harvest program, most of that food would have ended up in trash bins instead of feeding those in need. The program began by simply picking up surplus prepared foods and has now expanded into meals prepared especially for groups who need it. Seven area restaurants provide guest meals to our recipient agencies, most of them agencies supporting children in the community.

As Desert Harvest has expanded, our partnerships have helped us to nourish people beyond the food we collect. The program has provided vocational counseling to teens at recipient agencies and the Desert Harvest staff worked with Computer Reruns to provide 27 refurbished computer systems to low-income people and families in transitional and recovery programs. The people involved are in school using the computers as tools in their progress toward self-sufficiency.

Desert Harvest continually looks for food service establishments to donate their over-run food, monetary donors to cover the cost of food safe packaging, volunteer drivers, and agencies to assist.

Food for Thought

Despite the bounty of our agricultural production and the numerous restaurants that flourish in New Mexico, one of our most complex and serious health problems is hunger. Chronic hunger and malnutrition take a heavy toll on lives. Children may miss school, have difficulty paying attention in class, and not grow at the same rates as their well-fed peers. Hungry people suffer from frequent illnesses that jeopardize their futures as productive citizens.

Most low-income families receive food assistance from several sources. Even with Federal assistance and the work of non-profits and charities, nearly 20 percent of the requests for food assistance go unmet. Food recovery programs, like Desert Harvest, can make a significant difference.

Desert Harvest recovers prepared food that goes to waste. We work alongside service agencies and food banks that collect non-perishable foods. We have formed partnerships with local restaurants and hotels to pick up prepared food that would be thrown away and deliver it to other non-profit service agencies that feed people in need. Desert Harvest volunteers are Adelante participants and other community members committed to doing

.

something about hunger in our community.

If you become a food donor, Adelante can help you determine the best schedule to pick up your surplus food. As you have over-runs, package and refrigerate or freeze the food you would like to donate (freezing is preferred). Adelante provides the packaging at no expense to you. Desert Harvest volunteers will pick up the food and deliver it directly to a recipient agency.

SOUP KITCHENS

Soup kitchens provide free meals to clients. These sites are excellent places to obtain a hot meal if you are having trouble getting enough to eat, or if you have difficulty preparing your own food. Times and days vary by site. Some providers have requirements about income, some do not serve children, and some require proof of residency. For individuals needing meal services, it is sometimes necessary to spend a great deal of time traveling between sites.

Soup Kitchens in Albuquerque

Noonday Ministry 101 Broadway NE 246-8001

Good Shepard Center Gerald Martinez 218 Iron Avenue SW 243-2517, x 300

First United Methodist Church Art Cochrane 314 Lead Avenue SW 243-5646

Iglesia Monte Santo Juan Carlos Mouso 2315 Markham Road SW 269-3029

DBM Restoration Ministries Pastor Dinah Baca 824 San Mateo SE 255-7579

Project Share Melissa Wolford 1515 Yale SE 242-5677 St. Martin's Hospitality Center 1201 3rd Street NW 243-8031

Albuquerque Meals on Wheels Inc. 6901 Harper Drive NE

EMERGENCY FOOD SITES

BERNALILLO COUNTY

| ABQ Three Angels SDA | 10750 Sunset Gardens | Albuquerque | 87121 | 532-9330 |
|----------------------------------|-------------------------------|-------------|-------|-------------|
| Advisory Council Los Griegos | 1231 Candelaria | Albuquerque | 87107 | 761-4050 |
| Alamosa Multi-Service Center | 6900 Gonzales Rd | Albuquerque | 87121 | 836-8800 |
| Alb Meals on Wheels Inc | 5901 Harper Dr | Albuquerque | 87109 | 823-8064 |
| Albuquerque Drop in Ctr | 1027 San Mateo | Albuquerque | 87108 | 265-8289 |
| Albuquerque Indian Ctr | 105 Texas | Albuquerque | 87108 | 268-4418x10 |
| Almas de Amistad | 609 Gold Ave | Albuquerque | 87103 | 242-2840 |
| Azusa Christian Faith | 201 Valencia | Albuquerque | 87108 | 550-0274 |
| Bethesda SDA Church | 1800 Armo | Albuquerque | 87102 | 293-0889 |
| Broadway Apartments | 424 Broadway Blvd | Albuquerque | 87102 | 203-5456 |
| Carlisle Community Baptist | 1124 Hermosa Dr | Albuquerque | 87108 | 264-5159 |
| Casa del Rey | 2500 Corona | Albuquerque | 87120 | 839-7166 |
| Casa Esperanza, Inc | 1005 Yale Blvd | Albuquerque | 87106 | 277-9880 |
| Center City Envangelical Church | 1304 4th Street | Albuquerque | 87190 | 247-7405 |
| Christ is Lord Church | 310 Aztec | Albuquerque | 87107 | 345-3836 |
| Christ is Our Lord, Inc. | 601 Atrisco | Albuquerque | 87105 | 345-3883 |
| Church of God NM | 4923 Prospect | Albuquerque | 87110 | 889-2939 |
| Cristo Viene Preparate | 1701 Walter | Albuquerque | 87102 | 699-7523 |
| Crossroads Minisitry | 525 Niagara | Albuquerque | 87113 | 344-7572 |
| DBM Restoration Ministries | 824 San Mateo | Albuquerque | 87108 | 255-7579 |
| Downtown Food Pantry | 812 Fruit Ave | Albuquerque | 87102 | 256-0366 |
| East Central Center | 306-B San Pablo | Albuquerque | 87108 | 256-2070 |
| East Mountain Food Pantry | Rt 14 @ I-40 | Tijeras | 87059 | 281-0467 |
| ECHO, Inc. | 1301 Broadway Blvd | Albuquerque | 87102 | 242-6777 |
| Faith Temple COGIC | 1004 Broadway Blvd | Albuquerque | 87102 | 842-9078 |
| Family Literacy Program | 1 University of New Mexico | Albuquerque | 87131 | 328-3333 |
| Family Worship Center | 7311 Glenrio Rd | Albuquerque | 87121 | 831-5365 |
| First Nations Community Health | 5608 Zuni Rd | Albuquerque | 87108 | 262-6530 |
| First Unitarian Church | 3701 Carlisle Blvd | Albuquerque | 87110 | 884-1801 |
| First United Methodist Church | 314 Lead SW | Albuquerque | 87102 | 243-5646 |
| Free Spriit Ministry | 7652 Pajarito Rd | Albuquerque | 87105 | 459-1725 |
| Glory Christian Fellowship | 2417 Wyoming Blvd | Albuquerque | 87112 | 275-9623 |
| Glorybound Ministries | 11913 Menaul | Albuquerque | 87112 | 836-3451 |
| God's House | 2335 Wyoming | Albuquerque | 87112 | 332-2457 |
| God's Total & Mighty Women & Men | 6620 Gulton Court NW | Albuquerque | 87102 | 440-3047 |

| Good Shepherd Center | 218 Iron Avenue | Albuquerque | 87103 | 243-2517x300 |
|------------------------------------|------------------------|-------------|-------|--------------|
| Grant Chapel A.M.E. Church | 7920 Claremont Ave | Albuquerque | 87110 | 293-1300 |
| Haven of Love Rescue Mission | 4025 Isleta Blvd | Albuquerque | 87105 | 873-3771 |
| Heaven Bound Ministries | 4311 12th St. | Albuquerque | 87107 | 980-1766 |
| His Place Ministries | 5505 Central | Albuquerque | | 249-5595 |
| HUESTES de la fe | 4616 2nd St | Albuquerque | | 831-9410 |
| Iglesia Cristo Miel | 515 Ash | Albuquerque | | 975-0144 |
| Iglesia de Dios Pentecostal | 5513 Acoma | Albuquerque | | 489-4645 |
| Iglesia Monte Santo | 2315 Markham Rd | Albuquerque | | 269-3029 |
| Iglesia Monte Santo Del Nazarene | 501 Broadway | Albuquerque | | 269-3029 |
| Iglesia Pentecostes Casa de es | 900 4th Ste B | Albuquerque | | 319-8338 |
| Iglesia Pentecostes Casa Esperanza | 1129 Goff Blvd | Albuquerque | | 712-1600 |
| Iglesia Triufante de Jesucristo | 6320 Linn Ave | Albuquerque | | 298-2024 |
| Jesus First | 11619 Menual | Albuquerque | 87112 | 281-2205 |
| Jewish Family Services | 5520 Wyoming Blvd | Albuquerque | 87109 | 291-1818 |
| John 3:16 Assemblies | 8016 Zuni | Albuquerque | | 266-7640 |
| Joshua's Vineyard | 7737 Zuni | Albuquerque | | 266-9828 |
| Living World Christian Outreach | 2851 Arenal Rd | Albuquerque | | 873-8655 |
| Ministerio Bethel | 600 Louisiana Ste G. | Albuquerque | | 232-9828 |
| Ministerio Sol de Justicia | 218 Arvada | Albuquerque | | 263-2932 |
| Montgomery Blvd Church of Christ | 7201 Montgomery Blvd | Albuquerque | | 884-7926 |
| New Day Youth & Family Services | 1330 San Pedro, #201 B | Albuquerque | 87110 | 938-1016 |
| New Life Homes | 7408 Yarwood | Albuquerque | 87109 | 293-7553 |
| NM Aids Services | 625 Truman St | Albuquerque | | 938-7100 |
| Noonday Ministry | 101 Broadway | Albuquerque | | 246-8001x4 |
| Philadelphia Ministries | 201 Dallas | Albuquerque | | 319-4559 |
| Praise & Worship Center | 3044 Isleta Blvd | Albuquerque | | 261-6241 |
| Project Share | 1515 Yale | Albuquerque | 87106 | 242-5677 |
| Project Share | 1515 Yale | Albuquerque | 87106 | |
| Rio Grande Food Project | 600 Coors | Albuquerque | | 831-3778 |
| River of Life Foursquare Church | 6020 Juniper Rd | Albuquerque | 87120 | 401-9398 |
| SACM St. Andrews | 3905 Las Vegas Dr | Albuquerque | 87105 | 877-1472 |
| Salvation Army ABQ Family Services | 4301 Bryan Mawr | Albuquerque | 87107 | 872-1171 |
| San Jose Parish | 2401 Broadway | Albuquerque | | 272-1561 |
| Sandia Pueblo | 481 Sun Hill | Sandia | 87004 | 771-5140 |
| Southeast Highland | 417 Palomas | Albuquerque | 87108 | 205-4539 |
| Spanish Metro SDA Church | 341 Dallas | Albuquerque | 87105 | 261-4280 |
| St. John's Episcopal Cathedral | 318 Silver | Albuquerque | | 247-1581 |
| St. Martin's Hospitality Center | 1201 3rd St. | Albuquerque | 87102 | 766-6878x223 |

| Stadium Church of Christ | 401 Arno St | | Albuquerque | 87102 | 831-4579 |
|--------------------------------------|-------------------|--------------|-------------|-----------|--------------|
| The Storehouse | 106 Broadway | | Albuquerque | 87102 | 842-6491 |
| SVDP Holy Family | 562 Atrisco | | Albuquerque | 87105 | 843-7695, |
| SVDP Our Lady of Assumption | 815 Guaymas Pl | ace | Albuquerque | 87108 | 265-4210 |
| SVDP Sacred Heart | 412 Stover SW | | Albuquerque | 87102 | 242-0561 |
| SVDP St. Charles Borromeo | 1818 Coal | | Albuquerque | 87106 | 242-3462 |
| SVDP St. Francis Xavier | 820 Broadway | | Albuquerque | 87102 | 243-0171 |
| The Church | 3021 Todos Sant | os | Albuquerque | 87120 | 839-4444 |
| Valley Gospel Tabernacle | 1820 Valley Rd | | Albuquerque | 87105 | 877-4890 |
| Visions Unlimited Ministries | 7701 Zuni | | Albuquerque | 87108 | 962-2406 |
| YDI Mariposa | 800 Mountain R | d | Albuquerque | 87102 | 244-3331 |
| Youth Development, Inc,. | 1710 Centro Fan | niliar | Albuquerque | 87105 | 873-1604x29 |
| CATRON COUNTY | | | | | |
| Glenwood Presbyterian Church | HC 61 Box 390 | | Glenwood | 88039 | 505-539-2576 |
| Santo Nino | HC 61 Po Box 4 | 30 | Glenwood | 88039 | 505-539-2440 |
| Datil Community Center | Contact Carol Pi | tman | Datil | | 505-772-5961 |
| TEFAP Distribution Glenwood | Contact Margare | t Luera | Glenwood | | 500-539-2440 |
| Quemado First Baptist Church | Contact Dorothy | Kalberg | Quemado | | 505-773-4582 |
| Reserve First Baptist | Contact Virginia | Hickman | Reserve | | 505-533-6338 |
| Pie Town Community Center | Contact Margare | t Walker | Pie Town | | 505-772-2673 |
| Seventh Day Adventist Church | Contact Vickie S | ollers | Reserve | 87830 | 505-533-6520 |
| CHAVEZ COUNTY | | | | | |
| Church on the Move | 901 W. Barsher Rd | Roswel | | | 622-7011 |
| Iglesia Hispana Presbyterian | 300 N. Missouri | Roswel | | | 623-6790 |
| Loaves and Fishes Comm FP | 210 S. Cambridge | Hagern | | | 751-3578 |
| Rivers of Life Outreach | 1101 E Beech | Roswel | | | 624-7863 |
| St. Peters Good Samaritan Program | 111 E. Deming | Roswel | | | 625-0828 |
| Roswell Outreach Center | 337 E. 6th Street | Artesia | 87211 | | 746-2729 |
| CIBOLA COUNTY | | | | | |
| Grants Community Pantry | 222 E Stephens | Grants | 87020 | (505) 287 | 7-3336 |
| Laguna Pueblo | Laguna Pueblo | Laguna | 87026 | 552 | -6652 |
| COLFAX COUNTY | | | | | |
| Angel Fire Lutheran Mission Services | 13 Elliot Barker | A | ngel Fire | 87710 | 377-2814 |
| Cimmaron Sr. Center | P.O. Box 537 | \mathbf{C} | immaron | 87714 | 273-4263 |
| Maxwell Sr. Center | P.O. Box 356 | M | laxwell | 87728 | 375-2774 |
| Springer Sr. Center | P.O. Box 143 | Sı | oringer | 87747 | 483-5900 |
| Raton Sr. Center | 440 S. 1st | R | aton | 87740 | 455-3278 |

CURRY COUNTY

| Baxter-Curren Hall | 908 Hickory | Clovis | 88101 | 762-3631 |
|---------------------------|-----------------|---------|-------|----------|
| Epsilon Sigma Alpha | 713 Walnut | Clovis | 88101 | 762-5489 |
| Gatewood Village | 1506 Hull | Clovis | 88101 | 769-1975 |
| Grady Sr. Center | Gen. Delivery | Grady | 88120 | 357-2105 |
| Melrose Seniors | 427 Main St. | Melrose | 88124 | 253-4291 |
| Sacred Heart | 911 Merriwether | Clovis | 88101 | 763-6947 |
| St. John's Baptist Church | PO Box 786 | Clovis | 88101 | 762-2266 |
| St. Vincent de Paul | 120 Davis | Clovis | 88101 | 762-4664 |

DEBACA COUNTY

| Fort Sumner Housing Authority | 521 Main St. | Ft. Sumner | 88119 | 355-3985 |
|-------------------------------|--------------|------------|-------|----------|
| Taiban Fire Dept. | | Taiban | | 355-7122 |

DONA ANA COUNTY

| Anthony United Methodist Church | 101 E. Franklin | Anthony | 88021 | 886-2211 |
|-----------------------------------|-----------------------------------|------------|-------|----------|
| Caballo Church Food Pantry | HC 31 Box 61 Animas Creek Road | Las Cruces | 88011 | 743-9810 |
| Calvary Baptist Church | 1800 S. Locust | Las Cruces | 88001 | 522-7900 |
| Calvary Chapel Of Las Cruces | 139 S. Main St. | Las Cruces | 88011 | 524-0985 |
| Camino De Vida | 2805 Doral Court | Las Cruces | 88011 | 532-0202 |
| Casa De Peregrinos | 999 Amador | Las Cruces | 88001 | 523-5542 |
| Character Kids | 2900 N. Telshor | Las Cruces | 88011 | 635-1870 |
| Church Triumphant | 2020 N. Valley Dr. | Las Cruces | 88001 | 528-5683 |
| Fairacres Baptist Church | 5100 W. Picacho | Las Cruces | 88007 | 526-3680 |
| FYI Group Homes | 2211 N. Valley | Las Cruces | 88007 | 522-4004 |
| FYI Run Away Shelther | 880 E. Idaho | Las Cruces | 88001 | 523-0572 |
| Igesia de Dios Pentecostal | 200 E. Amador | Las Cruces | 88005 | 649-2922 |
| Iglesia de Dios | 1809 Paseo Dr. | Las Cruces | 88047 | 647-3427 |
| Las Cruces Gospel Rescue Mission | 1422 S. Solano | Las Cruces | 88004 | 523-7727 |
| Life's Purpose Church of God | 2407 W. Picacho ave Ste. A114 | Las Cruces | 88007 | 541-0193 |
| Morning Star UMC Lighthouse | 2941 Morning Star Drive | Las Cruces | 88011 | 521-3770 |
| New Covenant Fellowship | 20 Holy Cross Rd. | Las Cruces | 88047 | 524-0645 |
| New Coventant Fellowship | 20 Holy Cross Road | Las Cruces | 88005 | 524-0626 |
| Our Lady of Perpetual Help | 125 W. Mesquite | Mesquite | 88048 | 233-4695 |
| Our Lord Of Mercy Catholic Church | 117 Hartman | Hatch | 87937 | 267-4983 |
| Outcry in the Barrio | 319 N. Mesquite | Las Cruces | 88001 | 527-5511 |
| Salvation Army | 220 E. Idaho | Las Cruces | 88001 | 524-1044 |

| Southwest Counseling | 100 W. Griggs | Las Cruces | 88001 | 647-2838 |
|----------------------------------------|----------------------|--------------|-------|----------|
| St. Anthony's Parish | 224 Lincoln Ave. | Anthony | 88021 | 882-2239 |
| St. Thomas More | 568 Lisa Dr | Chaparral | 88081 | 824-4433 |
| St. Vincent De Paul | 100 S. Espina St. | Las Cruces | 88001 | 526-2656 |
| The Church of God of Prophecy | 208 Emerson Mesquite | Mesquite | 88048 | 647-8976 |
| The Salvation Army | 220 E. Idaho | Las Cruces | 88001 | 524-1590 |
| Victoria en Jesus Cristo Iglesia, Inc. | 101 McNutt Road | Sunland Park | 88063 | 874-0264 |
| Victory Outreach Ministries | 2160 W. Picacho Ave. | Las Cruces | 88007 | 526-5075 |

EDDY COUNTY

| Artesia Outreach | 608 West Chisom | Artesia | 88211 | 746-2729 |
|------------------------------|----------------------------|----------|-------|----------|
| Carlsbad Outreach Center | 1318 W. Mermond | Artesia | 88211 | 726-2729 |
| Church of the Nazarene | 2401 West Church Street | Carlsbad | 88220 | 885-8198 |
| Jonah's House Food Pantry | 512 W. Stevens Street | Carlsbad | 88220 | 885-9280 |
| Marie Chase Community Center | 2613 W. Richardson Av | eArtesia | 87210 | 746-9742 |
| Roswell Outreach Center | 337 E. 6th Street | Artesia | 87211 | 746-2729 |

GRANT COUNTY

| Mountain View Assembly of God | 8413 Hwy 180 W Cliff | Cliff | 88028 | 535-2750 |
|-------------------------------|-------------------------|-------------|-------|----------|
| Rio Mimbres Baptist Church | Mibres Valley | Mimbres | 88049 | 536-3358 |
| Silver City Gospel Mission | #7 Fast Lane | Silver City | 88061 | 388-5071 |
| St. Francis Newman Associates | 914 W. 13th | Silver City | 88061 | 538-3662 |

GUADALUPE COUNTY

| Campos Senior Center | 550 River Rd. | Santa Rosa | 88435 | 472-5248 |
|-------------------------------|---------------|------------|-------|----------|
| La Loma Senior Center | Box 155 | La Loma | 87711 | 427-3624 |
| Santa Rosa Catholic Charities | 4th St. | Santa Rosa | 88435 | 472-5938 |
| Vaughn Senior Center | PO Box 346 | Vaughn | 88353 | 584-2659 |

HARDING COUNTY

| Roy Fire Dept. | PO Box 8 | Roy | 87433 | 485-2586 |
|------------------|-----------|----------|-------|----------|
| Mosquero Village | PO Box 86 | Mosquero | 88418 | 278-2127 |

HIDALGO COUNTY

| Lords Assembly Of God | 701 Animas | Lordsburg | 88045 | 542-9829 |
|-----------------------|------------|-----------|-------|----------|
|-----------------------|------------|-----------|-------|----------|

LEA COUNTY

| Boys & Girls Club | 212 E Dunnam Hobbs |
|---------------------------------------------------|---------------------------------|
| Calvary Baptist Church | P.O.Box 1150 Jal |
| Casa De Camino Alto Apts | 501 W. Alto Dr Hobbs |
| Child & Family Services | 950 E. Snyder Hobbs |
| Eunice Senior Center | Cumunity Center Eunice |
| First United Methodist Church | 200 E. Snyder Hobbs |
| Guidance Center Of Lea County | 920 W. Broadway Hobbs |
| Hillcrest Baptist Church | 220 W. Avenue I Lovington |
| Love Street Baptist Church | 502 S.Love St. Lovington |
| Northside Baptist | 1508 N.Dal Paso Hobbs |
| Pentecostal Temple | 1401 E. Skelly Lovington |
| Polk Apts | 214 W. Polk Lovington |
| Salvation Army Food Bank | 520 E. Main Street Hobbs |
| Senior Center | 200 E Park Hobbs |
| St. Cecelia Catholic Church | 300 W. Nevada Dr. Jal |
| Sunset View Apts | 1501 Good Lovington |
| Sunset view Apts | Samaritan Dr. |
| Tatum Senior Center | 6 S. Avenue I Tatum |
| Taylor Memorial Baptist | 1700 E. Yeso Hobbs |
| Temple Baptist | 806 S. Fowler Hobbs |
| COUNTY | |
| Christian Services/Lincoln City 415 Sudderth Driv | ve Ruidoso 88345 (505) 257-4381 |

LOS ALAMOS COUNTY

Lincoln County Care Center

Lincoln County Food Bank Angus Nazarene Church

| LA Cares | 2390 North Road | Los Alamos | 87544 |
|--------------------------------------------|------------------|------------|-------|
| Los Alamos Retired and Senior Organization | 1000 Oppenheimer | Los Alamos | 87544 |

Ruidoso

Ruidoso

Capitan

(505) 257-9071

(505) 258-3862

(505) 669-8032

88355

88345

88316

PO Box 2214

PO Box 7432

Box 1162

LUNA COUNTY

| Mature Diversity | 30600 Pershing St. | Columbus | 88029 | 75 |
|------------------|--------------------|----------|-------|----|
|------------------|--------------------|----------|-------|----|

MCKINLEY COUNTY

| Battered Families Services, Inc. | 207 S Strong | Gallup | (505) 72 | 22-6389 |
|-------------------------------------|--------------------------|-------------|---------------------------|--------------|
| Bonney Family Home | 2021 Barbara Ave | Gallup | (505) 86 | 53-2902 |
| Broken Arrow Bible Ranch | PO Box 337 | Vanderwagen | (505)77 | 78-5540 |
| Candy Kitchen Mission | HC 61 Box 2026 | Ramah | (505) 77 | 75-3393 |
| Care 66 | 2407 E Boyd #11 | Gallup | (505) 87 | 79-2250 |
| Casa San Martin | 207 E Wilson Ave | Gallup | (505)72 | 22-5261 |
| Catholic Charities of Gallup | PO box 3146 | Gallup | (505)72 | 22-0999 |
| Church of the Nazarene | 1801 W Aztec | Gallup | (505)72 | 22-3238 |
| Dayspring Missionary Baptist Church | PO Box 1113 | Thoreau | (505) 86 | 63-6356 |
| Disability Services, Inc. | 503 S Williams | Gallup | | |
| Elim Haven, Inc. | PO Box 2984 | Gallup | (505) 37 | 71-5368 |
| First Assembly of God | 716 E Hill Av | Gallup | (505) 86 | 63-6234 |
| First Baptist Church | 2112 College Dr | Gallup | (505)72 | 22 4401 |
| First United Methodist Church | 1800 Red Rock Dr | Gallup | (505) 86 | 53-4512 |
| Free Trinity Navajo Mission | PO Box 115 | Gamerco | (505) 72 | 22-8422 |
| Highland Navajo Outreach, Inc. | PO Box 1078 | Thoreau | (505) 78 | 36-7550 |
| Kamp Kiwanis | PO Box 177 | Vanderwagen | (505)77 | 78-5764 |
| Little Sisters of the Poor | 1900 Mark Ave | Gallup | (505) 86 | 63-6894 |
| Manuelito Navajo Children's Home | PO Box 58 | Gallup | (505) 86 | 53-5530 |
| Na'nizhoozi Center, Inc. | 2205 E Boyd | Gallup | (505)72 | 22-2177 |
| Northside Senior Center | 607 N 4th St | Gallup | (505)72 | 22-4740 |
| Our Lady of Guadalupe & St Joseph | 217 E Wilson | Gallup | (505)72 | 22-5511 |
| Our Lady of Mt Carmel | 208 Cedar Hills Ave | Gallup | (505)72 | 22-9411 |
| Pueblo de Dios | 404 W. Highway 66 | Gallup | (505)72 | 2-8891 |
| Rehoboth Church and School | PO Box 41 | Rehoboth | (505) 86 | 63-4412 x116 |
| Sacred Heart Cathedral | 415 E Green | Gallup | (505)72 | 26-8068 |
| St Mary's Mission | PO Box 39 | Tohatchi | Sohatchi (505) 733-2243 | |
| White Buffalo Foundation | HC 61 Box 4052 | Ramah | n (505) 775-2211 | |
| Widefield Baptist Mission | PO Box 188 | Vanderwagen | anderwagen (505) 778-5454 | |
| Wild Wolf Sanctuary | HC 61 Box 28 | Ramah | (505)77 | 75-3304 |
| MORA COUNTY | | | | |
| El Rito Presbyterian | Mile Marker 3 Hwy 121 | Mora | 87732 | 387-2607 |
| Saint Gertrude's Parish Food Pantry | 1 Church Plaza | Mora | 87732 | 387-2336 |

OTERO COUNTY

| C.O.P.E | 909 S. Florida | Alamogordo | 88310 | 434-3622 |
|--------------------------------------------|--------------------|------------|-------|----------|
| Chins/Full House | 1815 N. Florida | Alamogordo | 88310 | 434-3622 |
| Primera Iglesia Bautista | 1711 Ocatill Rd | Alamogordo | 88310 | 437-3156 |
| Shared Table/Grace United Methodist Church | 1206 Greenwood In. | Alamogordo | 88310 | 443-1379 |
| St. John's Day School | 1114 Indiana | Alamogordo | 88310 | 434-2755 |
| The Counceling Center Inc. | 1900 E. 10th St. | Alamogordo | 88310 | 439-2811 |

QUAY COUNTY

| House Community Pantry | Main St. | House | 88121 | 279-6006 |
|--------------------------------------------------|------------------|-----------|-------|----------|
| Logan Sr. Citizen's | 1036 S. 6th St | Logan | 88426 | 487-2722 |
| Nara Visa Community Center | Drawer 22 | Nara Visa | 88430 | 633-2220 |
| Quay County Apartments (combined W/fairgrounds) | 702 Sunset Dr. | Tucumcari | 88401 | 461-3555 |
| Quay County Seniors @ Fairgrounds | Fairgrounds | Tucumcari | 88401 | 487-8617 |
| San Jon Senior Meals | 1031 N. 11th St. | San Jon | 88434 | 576-2492 |
| Tucumcari Public Housing (combined W/fairgrounds | | Tucumcari | 88401 | 461-2346 |

RIO ARRIBA COUNTY

| Ayudantes - PSR | 1206 N. Riverside Drive | Espanola | 87532 | 505-753-6482 |
|-------------------------------------------------|-----------------------------|----------|-------|--------------|
| Boys & Girls Club - Abiquiu | 21342 Hwy 84 | Abiquiu | 87510 | 505-685-4586 |
| Boys & Girls Club - Santa Cruz | 145 Quintana | Espanola | 87532 | 505-753-2922 |
| Boys & Girls Club - Chimayo | 31 County Road 93 | Chimayo | 87522 | 505-351-1515 |
| Casa De Corazon - Espanola | 902 Fairview Lane | Espanola | 87533 | 505-747-2712 |
| Chama Municipal Offices | 121 N. Pine | Chama | 87520 | |
| Crisis Center of Northern New Mexico | 577 El Llano Road | Espanola | 87532 | 505-753-1656 |
| El Buen Pastor Bilingual Assembly | 609 Calle Rivera | Espanola | 87532 | 505-747-0094 |
| Espanola Senior Center | 405 Paseo de Onate | Espanola | 87532 | 505-747-6028 |
| Hoy - Recovery of Alcoholics | 1102A N. Paseo de Onate | Espanola | 87532 | 505-753-2203 |
| Interfaith LEAP | John Hyson Center- CR 94 | Chimayo | 87522 | 505-351-2447 |
| Jicarilla Apache Tribe CHR | 200 Narrow Guage Rd | Dulce | 87528 | 505-759-3690 |
| Knights of Columbus | Hwy 285 at Arroyo Seco Sign | Espanola | 87532 | 505-753-4544 |
| Rock Christian Outreach | 919 Riverside Drive | Espanola | 87532 | 505-753-2094 |
| Saint Vincent de Paul - Espanola (Sacred Heart) | 908 Calle Rosario | Espanola | 87532 | 505-753-4225 |
| San Martin de Porres - Soup Kitchen | 171 Jonathan | Espanola | 87532 | 505-753-4956 |
| Santa Cruz United Methodist Church | 405 S. McCurdy Road | Espanola | 87532 | 505-753-3151 |
| The Glory of the Lord Pentecostal Church | 13706 Hwy 64 | Dulce | 87528 | 505-759-0010 |
| Victory Faith Church | 823 Angel Duran Drive | Española | 87532 | 505-753-5873 |

ROOSEVELT COUNTY

| Arch Senior Center | Arch Senior Center | Arch | 88130 | 276-8384 |
|----------------------------------|----------------------|----------|-------|----------|
| Bethel Baptist Church | 1149 NM HWY 236 | Bethel | 88130 | 356-9042 |
| Causey Senior Center | 116 Main St. | Causey | 88113 | 273-4249 |
| Community Service Center | 100 Community Way | Portales | 88130 | 356-8516 |
| Dora | PO Box 308 | Dora | 88115 | 477-2411 |
| Elida | PO Box 144 | Elida | 88116 | 274-8425 |
| Golden Acres | 718 Wylie Cox Circle | Portales | 88130 | 356-3692 |
| La Casa De Buena Salud | 200 E. 7th | Portales | 88130 | 356-5056 |
| Victory Life Church-Dream Center | PO Box 621 | Portales | 88130 | 356-3888 |

SAN JUAN COUNTY

| American Red Cross SJ Chapter | 626 E. Main St. | Farmington | 87401 | 505-325-9605 |
|-------------------------------------------|------------------------------|------------|-------|--------------|
| Aztec Pre-School | 322 N. Main | Aztec | 87410 | 505-334-6135 |
| Aztec Many Waters Mission | #4 CR 2935 | Aztec | 87410 | 505-334-6873 |
| Bethel Christian Ref. Chur. | Hwy 491 & 64 | Shiprock | 87420 | 505-368-2010 |
| Bible Baptist Shepherd Church | #68 CR 4925 | Bloomfield | 87413 | 505-632-2994 |
| Bible Baptist Shepherd School | 1105 S. Miller | Farmington | 87401 | 505-325-1690 |
| Blanco Senior Center (Many Water Mission) | 7372 US Hwy 64 | Blanco | 87412 | 505-632-1126 |
| Bloomfield Assembly of God | 211 E. Oak Ave | Bloomfield | 87413 | 505-632-8272 |
| Bloomfield Boys & Girls Club | 225 W. Main | Bloomfield | 87413 | 505-632-0123 |
| Bloomfield Sr. Center | 124 W. Ash | Bloomfield | 87413 | 505-632-8351 |
| Bonnie Dallas Sr. Center | 109 E. LaPlata | Farmington | 87401 | 505-599-1380 |
| Calvary Apostolic Church | 405 E. Gladden | Farmington | 87401 | 505-327-7200 |
| Catholic Charities | 119 W. Broadway | Farmington | 87401 | 505-325-3734 |
| Childhaven | 807 W. Apache | Farmington | 87401 | 505-325-5358 |
| Desert View | 333 E. Main St. | Farmington | 87401 | 505-326-7878 |
| ECHO Food Bank | 401 S. Commercial | Farmington | 87401 | 505-325-8222 |
| Family Crisis Center | 208 E. Apache (Shelter only) | Farmington | 87401 | 505-325-3539 |
| Farmington Boys & Girls Club | 1825 E. 19th | Farmington | 87401 | 505-327-6396 |
| Farmington Municipal Schools | 2001 N. Dustin | Farmington | 87401 | 505-599-8611 |
| First United Methodist-Farmington | 807 N. Monterey | Farmington | 87401 | 505-327-0363 |
| First United MKidz First | 808 N. Monterey | Farmington | 87401 | 505-327-0363 |
| Frontline Mission | 129 N. Behrend | Farmington | 87401 | 505-564-3740 |
| Halvorsen House | 3124 Virden Rd | Farmington | 87401 | 505-325-2005 |
| Lower Valley Sr. Center | CR 6668 #17 | Fruitland | 87416 | 505-598-0054 |
| Many Waters Mission Waterflow | #3 CR 6820 | Waterflow | 87421 | 505-598-5433 |
| Mosaic | 620 DeKalb | Farmington | 87401 | 505-325-5773 |
| Navajo Brethren in Christ Overcomers | 240 NM 57 | Bloomfield | 87413 | 505-632-1212 |
| Navajo Ministries | 2103 W. Main | Farmington | 87401 | 505-325-0255 |
| | | | | |

SAN MIGUEL COUNTY

| Bernal Community Center | El Cerrito Road | Bernal | 87569 | 575-421-0423 |
|----------------------------------|-------------------------------|-----------|-------|--------------|
| El Valle De Cristo Church | Caruco Road | Ribera | 87560 | 575-421-2221 |
| Las Vegas Community Food Pantry | 715 National | Las Vegas | 87701 | 505-425-7883 |
| Las Vegas Community Soup Kitchen | 715 National | Las Vegas | 87701 | 505-425-7883 |
| Salvation Army-Las Vegas | 717 Douglas Avenue | Las Vegas | 87701 | 505-425-8083 |
| Samaritan House | 720 Legion Drive | Las Vegas | 87701 | 505-454-1390 |
| Victory Life Church | 440 Romeroville Frontage Road | Las Vegas | 87701 | 505-425-8847 |

SANDOVAL COUNTY

| Checker Board Food Pantry | Hwy 126 & Hwy 550 | Cuba | 87013 | 289-2164 |
|-------------------------------|-------------------------|---------------|-------|----------|
| Eagle Springs Baptist Church | HCR 79 Box 1609 | Cuba | 87013 | 731-2479 |
| First Assembly of God | 274 S. Camino Don Tomas | Bernallio | 87004 | 867-7226 |
| First Baptist Church | 800 Camino del Pueblo | Bernallio | 87004 | 867-8807 |
| Haven House | PO Box 15611 | Rio Rancho | 87124 | 896-4869 |
| High Desert UMC | 4200 Meadowlark Lane #6 | Rio Rancho | 87124 | 891-4206 |
| Jemez Helping Hands | Jemez Valley School | Jemez Springs | 87025 | 834-0402 |
| Jemez Valley Baptist Church | 8294 Hwy 4 | Jemez Puebo | 87024 | 834-7551 |
| New Life Center | HC 78 Box 10 | La Jara | 87027 | 289-0163 |
| People Helping People | 245 Moonstone Dr. NE | Rio Rancho | 87124 | 615-1951 |
| Pueblo of Jemez Senior Center | 129 Canal Street | Jemez Puebo | 87024 | 834-9168 |
| Southern Methodist Church | Box 2125 | Bernallio | 87104 | 899-4284 |
| St. Felix Pantry | 4020 Barbara Loop SE | Rio Rancho | 87124 | 891-8075 |
| Storehouse West | 1030-F Veranda Dr SE | Rio Rancho | 87124 | 892-2077 |

SANTA FE COUNTY

| Agua Fria Children's Zone | 3160 Agua Fria | Santa Fe | 87508 | 505-467-1312 |
|-----------------------------------------------------|-----------------------------------|--------------|-------|-----------------------|
| American Red Cross | 1213 Mercantile Unit B | Santa Fe | 87507 | 505-424-1611 |
| Atalaya Achievement Aftercare | 721 Camino Cabra | Santa Fe | 87502 | 505-316-6699 |
| Bag n' Hand Pantry - St. John's Methodist Church | 1200 Old Pecos Trail | Santa Fe | 87506 | 505-982-5397 |
| Bienvenidos Outreach | 1511 Fifth Street | Santa Fe | 87502 | 505-986-0583 |
| Big Brothers Big Sisters of Northern New Mexico | 1229 St. Francis Drive Suite C | Santa Fe | 87505 | 505-983-8360 |
| Boys & Girls Club - Alto Street | 730 Alto Street | Santa Fe | 87504 | 505-983-6632 |
| Boys & Girls Club - Camino de Jacobo | 52 Camino de Jacobo | Santa Fe | 87505 | 505-471-6341 |
| Boys & Girls Club - Pojoaque | 101A Lightening Loop | Santa Fe | 87506 | 505-455-3659 |
| Boys & Girls Club - Valle Vista | 08 Las Lomas | Santa Fe | 87508 | 505-473-9623 |
| Catholic Charities | 4985 Airport Road | Santa Fe | 87507 | 505-424-9789 x 105 |
| Christ Lutheran Church | 1701 Arroyo Chamiso Road | Santa Fe | 87505 | 505-983-9461 |
| Creativity for Peace | 23 Deva Lane | Valencia | 87535 | 505-982-3765 |
| Faith at Work Community Outreach | 3204-A Mercantile Court | Santa Fe | 87507 | 505-471-6323 |
| Food for Santa Fe | 1222 Siler Rd. | Santa Fe | 87594 | 505-983-3433 |
| Garcia Street Club | 569 Garcia Street | Santa Fe | 87505 | 505-983-9512 |
| Girls Inc. | 301 Hillside Avenue | Santa Fe | 87501 | 505-982-2042 |
| Kitchen Angels | 1222 Siler Rd. | Santa Fe | 87507 | 471-7780 |
| Life Link - Casa Milagro | 49 Camino Bajo | Santa Fe | 87508 | 474-7684 |
| Life Link - La Luz Shelter | 2325 Cerrillos Road | Santa Fe | 87505 | 438-0010 |
| Light at Mission Viejo | 4601 Mission Bend | Santa Fe | 87507 | 505-982-2080 |
| Madrid Cultural Projects, Inc. | 2853 Highway 14 | Cerrillos | 87010 | 474-8359 |
| National Dance Institute of New Mexico | 1140 Alto Street | Santa Fe | 87505 | 983-7646 x. 104 |
| Nambe Senior Center | NP 102 Building 35 | Nambe Pueblo | 87506 | 455-2770 |
| Pojoaque Senior Center | 106 Lightning Loop | Santa Fe | 87506 | 505-455-2240 |
| Saint Elizabeth Shelter | 804 Alarid | Santa Fe | 87505 | 505-982-6611 |
| Saint Elizabeth Shelter - Casa Cerrillos | 3811 1/2 Cerrillos Road | Santa Fe | 87507 | 505-471-3456 |
| Saint John's Soup Kitchen | 1301 Osage Avenue | Santa Fe | 87505 | 505-984-3118 |
| Salvation Army-Santa Fe | 525 W. Alameda | Santa Fe | 87504 | 505-988-8054 |
| Santa Fe Childrens Museum | 1050 Old Pecos Trail | Santa Fe | 87505 | 505-989-8359 |
| Santa Fe Civic Housing Authority | 664 Alta Vista | Santa Fe | 87502 | 505-989-1644 |
| Santa Fe Community Partnership | 1600 Lena Street Unit E-3 | Santa Fe | 87505 | 505-955-1812 |
| Santa Fe Mountain Center | 1524 Bishops Lodge Road | Tesuque | 87574 | 505-983-6158 |

QUESTION #6:

What are major difficulties in getting enough food to all the citizens in need?

Food Access Issues in New Mexico

- W High poverty rate—low-income
- Extreme centralization of food storage and transport
 - o Reliance on food imports
 - Cost of fuel
 - o Rural locations not on "routes" for food system
- Transportation issues
 - Lack of public transportation
 - o 1/3 of the population lives in rural areas
 - o NM has a population density of ave. 15 persons per square mile
 - Over 10% of driving age New Mexicans do not own a vehicle
 - o Elderly population lack means to access food

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- Smaller and independent grocery stores often lack refrigeration to provide fresh fruits and veggies—and these are the providers most often found in rural or underserved areas
- Smaller stores lack access to distribution systems for more economical products
- Lack of full-service food stores (only 1 grocery store for ever 486 square miles in NM)
 - Many areas lack access to food at all and residents must drive long distances to shop
 - Some areas have limited food access through quickie mart-style stores that charge high prices, have mostly highly processed food, have little or no fresh food, provide access to alcohol and cigarettes
 - o The Governor's Food Gap Task Force reports that
 - Only 1 full-service distributor serves rural NM grocers
 - Distributors now add, on average 5.5% fuel surcharge on food deliveries
 - Food prices are up to 40% higher at rural stores, in part due to transport costs
 - 33% of rural stores do not carry fresh fruit
 - Rural families travel up to 140 miles round-trip to the closest grocery store
 - Rural New Mexicans spend between 8-16% of their income on gasoline
 - 10% of NM adults do not own an automobile
 - 42% of rural households have no access to public transport
 - The same food sold for \$55 at an urban grocery store sells for \$85 at a rural store

Grocery Store Development Challenges (Farm to Table)

Chain stores typically locate in higher income neighborhoods (bad for low-income neighborhoods)

M Chain stores also typically locate in higher population density areas (bad for rural areas)

Key Recommendations of the Food Gap Project (Farm to Table)

2007 Recommendations

- Research and support strategies that develop new or enhance existing food retail businesses. These strategies could include: financing options, equipment and renovation packages, nutritious food promotion incentives, predevelopment costs, constructions costs, workforce development, and security enhancement.
- Research strategies to increase food distribution to rural and underserved New Mexico
- Establish a Task Force to serve as an advisory body in partnership with New Mexico's Health, Human Services, Agriculture, Economic Development, Aging and Long Term Services, and Transportation Departments. This Task Force could include grassroots organizations, community groups, and relevant industries to develop an action plan for food retail and grocery store development across the state.
- ▼ Coordinate outreach to rural communities and underserved urban neighborhoods that could benefit from food retail and grocery store development. Establish relationships and actively engage community members in the process identifying the best ways to address food access problems
- Identify which rural communities and/or underserved urban neighborhoods would be ideal to coordinate pilot projects. Pilot projects can include: Renovating an existing food outlet or grocery store, creating a mobile food market, or developing a community buyers' club.
- Develop a statewide action plan and funding strategy that would provide incentive and support to individual entrepreneurs, business owners, and communities to enhance or develop food outlets focused on affordable and nutritious foods as a component
- Develop education materials and a legislative initiative about the action plan and provide presentations to communities and policymakers
- Prepare for introduction of a legislative bill requesting funding to implement the action plan

2008 Recommendations

- Introduce legislation requesting funds to implement action plan
- Provide continuous base funding for a statewide grocery store and food outlet financing initiative. Upon the success of server pilot projects, advocate for the state to provide money for food outlet and grocery store development and enhancement. Make these funds recurring and part of the state's base budget. Encourage businesses, developers and investors to match the state's funds.
- Healthy Kids/Healthy Economy—to provide schools statewide with additional two servings of fresh fruits and vegetables weekly, locally-grown, when possible.
- NM Farmers' Market Nutrition Enhancement Program to provide low-income residents and seniors with vouchers for farmers' markets
- Expand the development of five Tribal Centers focusing on agriculture, health, natural resources, and youth intercultural education.
- M Food Banks buying NM products

Barriers to Participation in the Food Stamp Program in New Mexico

Food Stamp participation in New Mexico has generally been around 60% of potentially eligible people. This means that 40% of those people fail to apply or are improperly

denied access. Recently, official estimates of Food Stamp usage has increased in NM to 69%.

The Income Support Division of the Human Services Department that runs the Food Stamp program in NM has taken the position that this is a reflection of their own efforts to improve service and outreach. Although a number of measures taken by ISD to improve the Food Stamp system may be helping, the increase in Food Stamp usage in NM has occurred at a time when poverty is increasing precipitously as the economy fails and inflation soars. If NM-specific improvements have been responsible for increases, one would expect to see a greater increase in NM, compared with Food Stamp usage nationally.

However, increases in Food Stamp usage rates in New Mexico have generally been on par with increases nationally in other states—with all states seeing relative large increases. This fact has led some to question ISD taking the credit, and instead to understand increases in Food Stamp usage as a reflection of increasing poverty. Such a perspective would make a great deal of sense, given the income structure of our state. New Mexico Voices for Children conducted a study of the cost of living for each county in New Mexico that they called "The Bare Bones Budget." They determined that a family's well-being was differentially affected by the cost of living in each county. Analysis of the data demonstrated that families up to 250% of the Federal Poverty Level (FPL) have a difficult time maintaining a minimally reasonable existence. As a result, Voices argues that the FPL drastically underestimates current poverty rates in New Mexico. With so many people living on the "edge" of poverty, it would be reasonable to believe that the current economic crisis would drive more people to seek food assistance as they struggle to maintain other payments.

Moreover, poverty data used to "rate" the number of people using the Food Stamp system is from 2004-2006, and is therefore "stale." Because poverty has increased and continues to increase dramatically, the statistics of participation currently applied underestimate poverty and overestimate participation. Until new poverty data is obtained to reflect current economic conditions, this will remain the case. But cautionary logic suggests keeping these points in mind.

Given these caveats to Food Stamp participation rates in New Mexico, it is important to understand the barriers that exist to increasing participation. Since Food Stamp monies that go to clients are federal dollars, there is general consensus that full-participation is a goal. However, ideological attitudes toward the poor and toward government safety net programs greatly dilute political support for making sure that this is, in fact, public policy. In addition, because the bureaucracy for administering the Food Stamp program comes from state funds, there is generally resistance to providing adequate support. The fact that clients (the poor) are not well-regarded or powerful constituents for legislators, failures of the system or problems with the bureaucratic apparatus are not given much consideration in the political where battles over public financing are waged. The Food Stamp Working Group is an Ad Hoc advocacy group working to improve the Food Stamp system in New Mexico.

Client problems

- Many clients do not have transportation to the ISD offices
- Many clients are not aware of the rules for participating or of the procedures available for application

- Many clients are not able to provide sufficient documentation (ie, requires extensive detailed documentation that many people do not have, especially if they are transient)
- Transient or homeless clients may not have an address where they can receive the EBT card

Bureaucratic problems

- M Lack of sufficient outreach to clients
- Lack of information about the recently available phone interview option
- **▼** Lack of training / uniform training for workers
- Lack of regulations manual for all workers
- ★ Lack of rigorous leadership in offices
- Inappropriate behavior of workers toward clients
- ☑ Inability of workers to complete applications in a timely way
 - o leads to people being inappropriately denied
 - o leads to workers "pretending" to lose client documents to prolong process
 - o leads to large \$\$\$ fines to NM from USDA
- M Loss of client documentation by ISD offices
- M Long wait time in offices
- M Lack of bilingual documents or translators

Policy failures or weaknesses

- Ineffectual application of Categorical Eligibility
- (*) 4.3 vs 4.0-week month calculation for benefits
- Prepared food capacity for seniors and the homeless
- **W** Simplified deductions
- Lack of Food Stamp option for accessing the LITAP program
- Lack of collaboration with community to create Outreach Community Partner Agencies and access federal reimbursement funding of 50%
- W Lack of translated materials
- M Lack of targeted outreach (ie, LICTR)

Lack of funding

- Insufficient funding for enough case workers (caseload per worker can be as high as 1000, when 350 would be appropriate.
- Insufficient funding for computerized system (this is a big-budget item on this year's legislative agenda, but will take at least 3 years with full-funding to be functional). Current operations limited or stymied by existing computer.

School Food Issues

- Insufficient funding by the state legislature to provide for nutritious food in schools
 - New Mexico relies solely on \$ from Federal programs and does not supplement school food, as many states do
 - This means that the amount of \$ available for school food is insufficient for quality food, especially with the increasing price of milk
- District-level decisions to make some schools that would qualify for 100% Free Lunch to instead be split between % Free and % Reduced-Lunch. With the current inflation and economic crisis, there are many students who do not qualify for free lunch who are unable to afford the reduced lunch price. In some schools, these students have been singled out publically for failure to pay back bills, have been refused lunch, or have been given an "alternative" failure to pay lunch.

- Competitive Food—legislation to disallow competitive food sales in schools was a progressive move for New Mexico, however interpretation regarding "competitive" as being outside entities rather than about quality food has made it possible for some school districts to still provide pizza and other unhealthy food products, as long as the District sells the food themselves.
- Recess before lunch is disallowed or not followed in some places, even thought evidence suggests this schedule format is superior for children's eating habits, health and academic performance.
- M Summer food programs bridge the hunger gap when school is out. In New Mexico, this continues to be a huge problem even though we have made great strides in expanding the summer lunch program sites. The New Mexico Collaboration to End Hunger has taken the lead on this issue as a priority and has brought significant private funds to the table.

Emergency Food Access Issues

- First, there is not sufficient emergency food to meet the current and growing demand in New Mexico. Emergency food sites are beyond capacity, some reporting increases in demand of 40% over the past year.
- Centralization of the food bank system through Roadrunner creates some efficiences of scale, but simultaneously creates difficulties in terms of delivering to rural and underserved areas
 - Brokerage of many products that pass through Roadrunner is done in Chicago
 - Recent acquisition of a Mobile Food Pantry will help, but not resolve some of these issues.
- Roadrunner's size makes some pantries and rural food banks concerned about unfairness in the pricing and delivery of food, and in terms of accessing private funding—smaller food pantries complain that Roadrunner takes their steam and gets all the donors, but still charges small pantries a price to access the food
 - Enormous distrust—many believe that RR wants to take over other food banks
- Some have suggested that the problem lies in the fact that Roadrunner and many of the other food pantries and kitchens do not see themselves as part of the food system, but subsidiary to it—merely making use of unwanted food and getting it to people who need it
 - O But when so many people need to access "emergency" food, the question then becomes one about the system
- Although there is a fresh food program through the New Mexico Association of Food Banks, clients continue to be concerned about the lack of access to fresh food through emergency food sites. Some sites lack refrigeration. Some clients complain about the quality of the fresh food that is available. Reports of fresh food going to waste in peripheral food banks and pantries suggest problems with distribution of perishable items. But generally, most pantries and food banks rely almost entirely on nonperishable food.
- Much of the food provided through pantries and food banks is not low-fat, low-sugar (corn syrup) or low-sodium. This means that people who rely on food pantry food have an overconsumption of nonperishable, high calorie, high salt foods.
- Although a few agencies have a limited amount of special diet food (meals on wheels, roadrunner), the amount available is completely insufficient to meet the special diet needs of New Mexicans and many are not aware that the option is even available in a limited way.

- Food available through food pantries and banks is not always culturally appropriate.
- Lack of coordination between local emergency food sites
 - o Because most emergency food sites are run entirely on volunteer time and donations, there are frequent changes in schedules of operation
 - Some pantries and kitchens have requirements for clients to present ID or to be a member of a certain religious group in order to access services
 - Most pantries and kitchens limit the number of times per week or per month that clients can access food
 - There is currently no system for sending clients to another site if one site is unable to serve a client
 - There is currently no list of local emergency food site address, times and requirements that can be given to clients or publicized
 - The NM Alliance of School-Based Health Care produced a limited number of Food Resource lists for Albuquerque that they have given out with great success at school-based health care sites
 - The Manual Salud is an online database that is currently being retooled to contain emergency food data and to be able to print out discrete phamplets of data.
 - St. Joseph Community Health is working with Manual Salud and La Comunidad Habla to further develop emergency food coordination and resources

Local Food Production Issues

Water

- ☑ Lack of water
- Lack of agricultural-promoting water policy
- Ability to sell water rights lends itself to high-bidding developers
- Inappropriate or wasteful metering and measuring of water flow and use patterns
- Lack of upgrading and technological efficiency to water conveyance systems
- Lack of upgrading and technological efficiency to water delivery systems
- Water-pricing structure that does not necessarily encourage efficiency
- Lack of development of alternative water harnessing or harvesting systems
- Lack of water banking and leasing arrangements that promote or support agriculture
- Consumption of water in the Middle Rio Grande area that results in depletion of ground water reserves and springs.
- When surface water diminishes, protection of water quality becomes an issue—pollutants and runoff.
- Farmland is currently irrigated with water from the Rio Grande and municipal supplies derive from pumping ground water. Soon Albuquerque will begin using some water from the Rio Grande to supplement.
- Environmental laws requiring adequate flow in the Rio Grande to protect species and the environment have created concerns over legal rights for water use and allocation in the Rio Grande Basin.
- Political infighting among competing water interests—both between developers and agriculture, and within the agricultural sector, as well as between environmental groups and everyone else.

Farm Land

"Development" has occurred on land that previously was used for agriculture, especially around urban areas, such as the South Valley of Albuquerque

- Products being grown (alfalfa) are not profitable enough to allow a farmer with a mortgage to earn enough to pay the bills—this means that when an attractive offer for cash for land or water rights comes along, many farmers or land owners take the offer
 - Need for more profitable crops
- Alfalfa is generally grown as animal feed rather than for human consumption
- We Vegetables and fruit are labor intensive, and require immediate harvesting
- Many farmers or farmers-to-be lack equipment and training
- A commission studied agriculture in the South Valley of Albuquerque and recommended that the area be deemed an Agricultural District. This would make it more difficult to buy or sell land or water rights without attention to the impact it would have on the food shed system. This legislation was carried by Sen. Linda Lopez and failed by only a couple of votes. It will likely be presented again in 2009.
- Farmers growing for local markets face significant barriers in getting products to market, including a lack of processing plants, warehouses, brokers, and affordable transportation options.
- Minority and low-income farmers are especially challenged, given the barriers they often face in utilizing USDA services.
- W Fewer full-time or experienced farmers
 - o farming has not been seen as economically viable
 - o however, this year there have been at least 3 new young farmers who have purchased land to farm in the South Valley, using Agricultural Tax Credits, combined with water and land easements. Some of this has been spurred by the recently formed Rio Grand Farmers' Guild and Cooperative that is attempting to develop artisanal grain production in the valley in order to increase the return on agriculture and revive production in the area.

<u>Supply</u>

- Lack of connection between producers and consumers (individuals or businesses)
 - The Mid Region Council of Governments and the City of Albuquerque are currently working on creating a website that would create this connection
- Lack of small garden initiatives—lack of information and resources
 - o The Gardeners Guild initiative may attempt to address this issue
- Lack of sufficient production to keep a proposed full-time farmers market initiative stocked.
 - Currently there is a proposal to develop a year-round farmers market at the New Mexico Fair Grounds site as it is being transitioned to new use
 - Local residents groups approve of this idea, as it would bring fresh fruits and veggies to the area (food desert), would create demand that might spur small gardeners to develop in the area, and would use the Fair Ground land for something other than more housing development
 - Some farming groups are not necessarily opposed to this idea, in theory, but they are concerned that this initiative could drain resources away from developing agriculture
 - They are also concerned that there is not sufficient production to supply such an initiative and that it will fail.
- Many farmers complain about attending too many farmers markets—too much work for too little return

<u>Some Facts about New Mexico's Economy</u> (<u>www.netstate.com</u>)
<u>Agriculture</u>:

- In terms of revenue generated New Mexico's top <u>five agricultural products</u> are dairy products, cattle and calves, hay, pecans, and greenhouse and nursery products.
- Livestock, Dairy and cattle ranching are the most important agricultural activities in New Mexico.
 - About 39% of the state's total agricultural reciepts are generated by dairy products.
 - About 37% by beef cattle and calves.
 - Beef cattle are shipped to other states for fattening and slaughter.
- Sheep and lambs and hogs are also important.

Crops

- Water is scarce in New Mexico and most croplands must be irrigated.
- Not surprisingly, the leading crop is hay used to feed cattle.
- Pecans rank second behind hay and account for about 3 or 4% of the state's total agricultural receipts.
- Greenhouse and nursery products generate about 2% of New Mexico's total cash receipts.
- Other crops are grown as well and New Mexico is a leading producer of chili peppers and onions. Some cotton, grain sorghum and wheat is also grown in the state.

Manufacturing

- Manufacturers add value to raw products by creating manufactured items. For example, cotton cloth becomes more valuable than a boll of cotton through manufacturing processes.
- The leading products of New Mexico's manufacturing industries are computer and electronic equipment. Silicon computer chips are produced in the state making this sector worth about 80% of the manufacturing industry. Another important product in this sector is telephone equipment.
- Chemicals, clothing, concrete, food products, petroleum products and printed materials are also produced in New Mexico.

Mining

- A leading state in the value of its mined products
- petroleum and natural gas account for over 80% of the value in mining.
- ★ Coal is also important.
- Copper, potash, molybdenum, uranium are also mined in the state.
- M Gold and silver are produced as by-products of copper processing activities.
- New Mexico is a leading state in the production of molybdenum.

Services

- The most important services industry group in New Mexico is the <u>community</u>, <u>business and personal services group</u>.
- This group includes <u>private health care</u>, <u>motels and ski resorts</u>, <u>engineering companies</u>, <u>private research laboratories and repair shops</u>.
- Tourism brings billions of dollars into the economy each year.
- Government services (federal government research laboratories, military bases, bureau of Indian affairs, public schools and hospitals) rank second.
- Ranking third is the <u>wholesale</u> (groceries, motor vehicles, petroleum products) and retail (automobile dealerships, discount stores, food stores) sector and the

<u>finance</u>, <u>insurance</u> and <u>real estate</u> (most important, new home development) sector.

New Mexico Farm Characteristics (www.ers.usda.gov)

| | 1992 | 1997 | 2002 |
|-----------------------------------------------------------------------|-------|-------|-------|
| Total land area (million acres) | 77.67 | 77.67 | 77.67 |
| Total farmland (million acres) | 46.85 | 46.18 | 44.81 |
| Percent of total land area | 60.3 | 59.5 | 57.7 |
| Cropland (million acres) | 2.25 | 2.31 | 2.58 |
| Percent of total farmland | 4.8 | 5.0 | 5.7 |
| Percent in pasture | 23.5 | 27.1 | 31.9 |
| Percent irrigated | 27.9 | 30.7 | 25.4 |
| Harvested Cropland (million acres) | 1.06 | 1.12 | 0.86 |
| Woodland (million acres) | 2.31 | 2.45 | 2.55 |
| Percent of total farmland | 4.9 | 5.3 | 5.7 |
| Percent in pasture | 89.3 | 78.0 | 68.3 |
| Pastureland (million acres) | 41.96 | 40.96 | 39.14 |
| Percent of total farmland | 89.6 | 88.7 | 87.3 |
| Land in house lots, ponds, roads, wasteland, etc. (million acres) | 0.32 | 0.45 | 0.55 |
| Percent of total farmland | 0.7 | 1.0 | 1.2 |
| Conservation practices | | | |
| Farmland in conservation or wetlands reserve programs (million acres) | 0.34 | 0.48 | 0.55 |
| Percent of total farmland | 0.7 | 1.0 | 1.2 |
| Average farm size (acres) | 3,281 | 2,583 | 2,954 |
| Farms by size (percent) | | | |
| 1 to 99 acres | 43.5 | 48.6 | 52.6 |
| 100 to 499 acres | 20.2 | 21.1 | 18.6 |
| 500 to 999 acres | 8.8 | 8.4 | 6.6 |
| 1000 to 1,999 acres | 8.1 | 7.2 | 6.1 |

| 2,000 or more acres | 19.3 | 14.7 | 16.0 |
|-------------------------------------------------|-------------|--------|--------|
| E-market (manage) | | | |
| Farms by sales (percent) | 70 1 | | |
| Less than \$9,999 | 59.1 | 67.2 | 68.3 |
| \$10,000 to \$49,999 | 21.0 | 17.0 | 16.3 |
| \$50,000 to \$99,999 | 6.8 | 5.2 | 4.9 |
| \$100,000 to \$499,999 | 9.7 | 7.4 | 7.4 |
| More than \$500,000 | 3.0 | 2.8 | 3.1 |
| Tenure of farmers | | | |
| Full owner (farms) | 8,383 | 11,642 | 10,666 |
| Percent of total | 58.7 | 65.1 | 70.3 |
| | | | |
| Part owner (farms) | 4,389 | 4,522 | 3,612 |
| Percent of total | 30.7 | 25.3 | 23.8 |
| Tenant owner (farms) | 1,507 | 1,712 | 892 |
| Percent of total | 10.6 | 9.6 | 5.9 |
| Tereout or total | 10.0 | 7.0 | 3.7 |
| Farm organization | | | |
| Individuals/family, sole proprietorship (farms) | 11,959 | 15,194 | 13,455 |
| Percent of total | 83.8 | 85.0 | 88.7 |
| | | | |
| Family-held corporations (farms) | 698 | 866 | 573 |
| Percent of total | 4.9 | 4.8 | 3.8 |
| Partnerships (farms) | 1,276 | 1,338 | 885 |
| Percent of total | 8.9 | 7.5 | 5.8 |
| reicent of total | 0.9 | 7.5 | 3.6 |
| Non-family corporations | 96 | 125 | 58 |
| (farms) | | | |
| Percent of total | 0.7 | 0.7 | 0.4 |
| Others - cooperative, estate or | 250 | 252 | 100 |
| trust, institutional, etc. (farms) | 250 | 353 | 199 |
| Percent of total | 1.8 | 2.0 | 1.3 |
| Characteristics of principal farm operator | *c | | |
| Average operator age (years) | 55.3 | 55.9 | 56.4 |
| Percent with farming as their | | | |
| primary occupation | 52.8 | 46.8 | 55.9 |
| Men (persons) | 12,846 | 15,275 | 13,002 |
| Women (persons) | 1,433 | 2,601 | 2,168 |

More information on farm characteristics

- Census of Agriculture
 Contact NASS Customer Service, 1-800-727-9540.

Data from the 1992 Census of Agriculture is not adjusted for coverage. See <u>Coverage Adjustment</u> from NASS.

Farm Financial Indicators

| 2006 | 2007 |
|--------------|---------------------------------------------------------------------------------------------------------------------------|
| | |
| 17,500 | 18,000 |
| | |
| Thousands \$ | |
| 594,083 | 705,309 |
| 1,895,866 | 2,306,709 |
| 258,785 | 282,151 |
| 2,748,733 | 3,294,169 |
| | |
| 1,814,102 | 1,939,846 |
| 42,223 | 20,324 |
| 976,855 | 1,374,647 |
| | |
| 154,268 | 161,369 |
| | |
| 822,587 | 1,213,278 |
| | |
| 393,414 | 391,524 |
| 239,340 | 242,431 |
| 40,350 | 27,904 |
| 113,724 | 121,189 |
| | |
| 429,173 | 821,754 |
| | Thousands 594,083 1,895,866 258,785 2,748,733 1,814,102 42,223 976,855 154,268 822,587 393,414 239,340 40,350 113,724 |

More information on farm income

- Farm Income Data
 Farm Income and Costs Briefing Room
 Contact Roger Strickland, 202-694-5592.

Farm balance sheet

• Estimation of State-level Balance Sheets has been suspended. See the Farm Balance Sheet data page for more information.

Top Commodities, Exports, and Counties

| | | Percent of state | Percent of US |
|----------------------|-------------|------------------|---------------|
| | thousand \$ | total | value |
| | | farm receipts | |
| 1. Dairy products | 1,353,788 | 44.3 | 3.8 |
| 2. Cattle and calves | 951,847 | 31.1 | 1.9 |
| 3. Hay | 195,406 | 6.4 | 3.1 |
| 4. Pecans | 96,200 | 3.1 | 22.1 |
| 5. Onions | 63,440 | 2.1 | 4.8 |
| All commodities | 3,057,901 | | 1.1 |

More information on New Mexico's top agriculture commodities

• <u>Leading commodities for cash receipts in Excel</u>

• Contact <u>Roger Strickland</u>, 202-694-5592.

| Tor | 5 | agriculture | exports. | estimates, | FY 2007 |
|-----|----------|-------------|----------|------------|---------|
| | | | | | |

| | Rank among states | Value million \$ |
|--------------------------------|-------------------|---------------------|
| 1. Dairy Products | 6 | 111.9 |
| 2. Tree Nuts | 4 | 37.5 |
| 3. Wheat and products | 35 | 34.7 |
| 4. Cotton and linters | 16 | 22.2 |
| 5. Vegetables and preparations | 21 | 17.6 |
| | | |
| Overall rank | 37 | 269 3 |

More information on agricultural exports

• State Export Data

• Agricultural Trade Briefing Room

• Contact Nora Brooks, 202-694-5211.

Top 5 counties in agricultural sales 2002

| rop o commores in agricultur in sures | Percent of state total receipts | Million \$ |
|---------------------------------------|---------------------------------|------------|
| 1. Chaves County | 16.7 | 283.9 |
| 2. Dona Ana County | 14.8 | 251.8 |
| 3. Curry County | 13.7 | 232.6 |

| 4. Roosevelt County | 11.2 | 190.1 |
|---------------------|------|---------|
| 5. Union County | 8.4 | 143.4 |
| State total | | 1,700.0 |
| | | |

New Mexico Agriculture Facts (www.agclassroom.org)

GENERAL

- M Annual crop and livestock sales exceeded \$2.6 billion in 2006.
- Agriculture directly employs 24,500 citizens in New Mexico. Another 84,000 citizens are employed in agricultural processing.
- The average size of a New Mexico farm is 3,249 acres.
- Farmland covers 45,787,108 acres, or 60%, of the state.
- 89% of that farmland is pasture ground.

CROPS

- Over 88,760,000 dry tons of chile pepper was grown in New Mexico in 2005.
- Over 62,700,000 pounds of peanuts were produced in 2005.
- The 2005 cotton crop was valued at over \$26 million with over 108,000 bales produced

ANIMALS

- The livestock and livestock product industry is one of the largest in New Mexico producing over \$1.8 billion in 2005.
- The dairy industry brings in the most money annually at \$980 million while the beef industry is second at \$964 million.
- There were over 1,550,000 head of beef cattle and over 340,000 head of dairy cattle in the state as of January 1, 2006.
- There were over 155,000 sheep as of January 1, 2006.

QUESTION #7:

Identify models innovatively with issues of food access and hunger (besides Food Change in NY, City Harvest in NY, and Food Security Center Food Bank in Marana AZ)?

Food Policy Councils

A food policy council brings together stakeholders from diverse food-related areas to examine how the food system is working and propose ways to improve it.

- M Chicago's Food Policy Council Advisory Board has a slate of recommendations which includes improving food access in underserved neighborhoods; tax incentives and technical support to small food businesses; a food literacy campaign; development of compost drop-off sites, etc.
- Hartford (CT) Advisory Commission on Food Policy worked with transit agencies, govt and community residents to expand bus service to gring transit-dependent, low-income residents directly to affordable food stores.
- The Portland/Multnomah (Oregon) Food Policy Council worked with the City Council to condust and analyze an inventory of potential urban agriculture sites on city land. Three urban agriculture pilot projects in public vacant lots are underway.
- Connecticut Food Policy Council brought together two state agencies to develop a map with farms, orchards, wineries, and other places to buy local food.
- ▼ Iowa Food Policy Council used a food systems approach
- The Toronto Food Policy Council collaborated with a roofers' association to create rooftop gardens.

Farmers Markets

- Pasadena Certified Farmers' Market, Pasadena, CA
- Stockton Certified Farmers' Market, Stockton, CA
- Washington Heights (175th street) Farmers' Market, NY, NY
- Waverly (32nd street) Farmers' Market, Baltimore MD
- Portland, Oregon: Neighborhood Farmers' Market Meets the Needs of an International Community
- Somerville, MA: Farmers' Market Makes Healthy Eating Affordable for All

Farm to Cafeteria

- New North Florida Cooperative Association, Inc., an innovative group of African-American Farmers sell large volume of produce to local school districts
- Pennsylvania College of Technology uses local dairy farmer to supply milk for dining halls
- Wisconsin Home-Grown Lunch @ University of Wisconsin, Madison

Community Supported Agriculture (CSA)

M Angelic Organics Learning Center, Caledonia IL

- M Catalan's Farm, Hollister, CA
- The Food Bank Farm, Hadley, MA
- M Hartford Food System, Hartford, CT

Community Food Assessments

- San Francisco Community Food System Assessment
- W Vermont Food Council
- M Brooklyn District Public Health Office
- Access Denied: Sustainable Food Center, Austin TX
- Active Community to Improve Our Nutrition (ACTION), Community Services Unlimited, LA
- Frsno Fresh Access; Fresno Metro Ministry, Fresno, CA
- The North Country Community Food and Economic Security Project: Cornell University, Ithaca NY

Community Gardens

- M Janus Youth Programs, Portland, Oregon
- Saving Community Gardens in New York: Little Puerto Rico—Eco Tipping Points.Org
- W Just Food, NY, NY
- M Chicago City Council's NeighborSpace entity authorized to purchase properties to protect them as open space and to enter into agreements with local groups for the use and maintenance of these spaces, including community gardens
- Seattle city government set up specific community garden goals in its comprehensive Plan and established a City Council resolution to promote gardening
- M Auckland City, NZ
- Toronto, Ontario
- Louisville, KY: Introducing Kids to Gardening and Healthy Eating
- **∀** Support
 - o Community Food Project Grant Program (Farm Bill)
 - o Community Food Projet Database (WHY)
 - Federal Wellness Policy Mandate
 - Center for Ecoliteracy
 - National Alliance for Nutrition and Activity
 - Cooperative Extension Services

M Advocacy

- o Seattle—P-Patch Trust
- o Philadelphia Green Program
- NYC Green Guerillas
- Madison Land Trust
- Equity Trust
- American Community Gardening Assocition garden advocacy resources
- o Garden in Every School of California's School Garden Network
- National Gardening Association
- Slow Food USA
- o Plant a Row for the Hungry
- National Immitgrant Farming Initiative

Healthy Eating by Design

- Albuquerque: Introducing Fresh Snacks to Students
- Buffalo: Engaging Cafeteria Staff in Food and fun Wrkshops
- M Chicago: Student Adventures in Healthy Eating
- Cleveland: A Neighborhood Invests in Healthy Learning and Healthy Eating
- Columbia, Missouri: Parents and Students Show Support for Healthy Changes
- Denver: HEALing Students Through Healthy eating and Active Living
- Seattle: Changes at School Teach Students and Families Healthy Habits

Comprehensive City Plan

This document serves as a roadmap for future development. The plan includes goals, specific policies and activities that guide the long-term future physical development of a city or county. Work with planners and local officials to establish language in Comprehensive Plans that describes the importance that your furisdiction is placing on community gardens and urban farms as part of building your local food system. Advocates and planners can seek to insert community food security language into these elements:

- M Land use: Accommodate public structures such as farmers' and public markets in central areas to stimulate the local economy by serving as direct sales outlets for local farmers and food producers. Regulate undesirable land uses such as fast food drive thrus. Affect the location of supermarkets and community gardens
- W Open space: accommodate urban ag and community gardens
- Housing: Incorporate community gardens into the design of multi-family units and as central gathering places within larger neighborhoods
- Transportation / circulation: Remove obstacles that limit access to food retail outlets
- Conservation: Recycle Green waste and water for urban ag and community gardens
- Noise: Absorb noise pollution through green spaces such as community gardens and urban farms
- Safety: Form tighter communities through gardens and markets
- [X] Create a new element specifically focusing on the food system as a whole
- Encourage and support community gardens (Open Space and Recreation Element, Berkeley, CA General Plan)
- Establish community gardening as a desired use, with specific guidelines for one garden within walking distance of every 2,500 residents (Urban Villages Element, Seattle Comprehensive Plan)
- Adopt a policy to allow for closure of streets to provide urban parksin which gardens can be incorporated. (Open Space Conservation and Recreation Element, Oakland Comprehensive Plan)
- Educate farmers in urban areas about incentive programs that promote farming (natural and agricultural resources Element, Madison, WI Comprehensive Plan)
- Protect Agricultural Lands (Natural Systems & Agriculture Element, Marin County, CA General Plan)
- Set a goal to maintain low unemployment rate and promote diversification of the local economy (Corvallis, Oregon General Plan)

- W Use zoning amendments to support community-based food systems and the benefit to public health and safety
 - Rezoning
 - Zoning text amendments
 - o Interim control ordiance
 - Q qualified classification
 - Conditional Use Permits
 - Pedestrian Oriented District
 - Community Design Overlay District

Local and Regional Food Systems

- NorthEast Neighborhood Alliance, Rochester NY
- M Placer Grown, Auburn, CA
- M Practical Farmers of Iowa, Boone IA
- Tohono O'odham Community Action, Sells, AZ
- W Woodbury County, IA

Farmer co-ops key element in effort to help Hispanics and Pueblo Indians build sustainable communities By Kristen Kelleher

Information Specialist

USDA Sustainable Agriculture Research and Education

"Northern New Mexicans remain deeply linked to the dramatic landscapes and histories of their lands. Amid the Sangre de Cristo mountain range and in the path of the Rio Grande lie communities with firm ties to the cultures of ancient Native Americans and 16th-century Spanish settlers, both of which highly valued agriculture. Even so, the influences of modem life and competing economic development now challenge the rural health of the area. The pull of such boomor-bust industries as mining and tourism lured a generation of people away from their land and agrarian way of life. As in other areas, the newer industries have proven to be less stable and lucrative for many local inhabitants. Now, through a strong partnership of northern New Mexico producers, community development leaders and agricultural professionals, a promising mix of small-scale farming and value-added enterprises is emerging and reconnecting the community to its agricultural resources. "This year, we expect to bring in \$100,000 of agricultural income to this part of New Mexico, where there was essentially none a year ago," says Craig Mapel, a marketing specialist from the New Mexico Department of Agriculture (NMDA).

Team leverages SARE funds

Mapel leads a project funded by USDA's Sustainable Agriculture Research and Education (SARE) program to revive agricultural production in the region. He and a team from the New Mexico State University Cooperative Extension Service and the Taos County Economic Development Center are leveraging SARE funds with other public and private assistance to make a significant change in the quality of rural life for Hispanics, Native Pueblo Indians and other families on limited incomes. Mapel's six-figure estimate refers to the market value of a recent harvest of organic wheat made by a farmer cooperative in Costilla, N.M. It's the inaugural crop for the growers after a generation of local people stopped

farming. The farmer cooperative has also served as the impetus for members' spouses to work together to build a greenhouse in which they grow plants and flowers for sale to local residents.

"The cooperative has become much more than just a small grains project," explains Rey Torres of the Taos County Cooperative Extension Service. The small grain production project in Costilla is one of three hands-on efforts to reteach Hispanic and Native Pueblo farmer cooperatives how to grow and market products to boost their annual incomes and improve their quality of life.

Other initiatives to enhance sustainable agriculture in the region include a community garden project and food processing and marketing assistance at the Taos County Economic Development Center, both of which intend to jumpstart value-added agribusinesses. "This revitalization project got started because the local people came to us and asked for help to make it happen," adds Torres. "It's been successful because we've combined the grassroots desires and interests of the community with a leadership team that emphasizes the strengths of its players." The technical expertise of Cooperative Extension linked with the marketing know-how of NMDA and the community activism of development center directors Terrie Bad Hand and Pati Martinson have combined to create diverse, de-centralized "incubators" for long-term economic success in the region, says Torres.

Farming adds stability

Lonnie Roybal, a Costilla landowner and first-time wheat grower, says farming is the only thing he and his neighbors can rely on. His friend and cooperator Juan Montes agrees. "We're after a strong sustainable community that's not dependent on tourism or other up-and-down economies," he says. Del Jimenez, extension agent for the grains project, expects far-reaching effects from the agricultural production efforts. "This work benefits more than just a few small towns. The organic wheat produced by the growers fuels niche markets for local mills and bakers, and launches a state product of organic flour that can be labeled as made and milled in New Mexico."

Chili peppers are an essential ingredient for many of the southwestern dishes created in a commercial kitchen operated by the Taos County Development Center to help create small food processing and marketing businesses that add value to local crops.

In another part of northern New Mexico, in the commercial kitchen at the Taos County Economic Development Center, "High Desert Delights" pastry chef Leslie Pedlar has fashioned a business out of baking brownies, cakes, cookies and other sweets for local restaurants and shops. "I probably would have quit by now if this kitchen was not available. It's very difficult to find a restaurant kitchen that will accommodate a small operation like mine," says Pedlar. The kitchen is part of a gleaming, up-to-code food processing center housed at the Taos County Economic Development Center. Pedlar says combining reasonably priced, accessible work space with the legal and financial services offered at the business park is a great way to give small enterprises like hers a fighting chance to succeed. The dynamic team behind the development center business park are codirectors Bad Hand and Martinson. They carved out a strategy for community action in Taos County by investigating the desires and strengths of its citizens. "You have to go to the people," says Bad Hand. "In this area, we learned that

agriculture could be a seed of change because of its link to the people's heritages." Looking to the future, Bad Hand and Martinson say they aim to get the development center's commercial kitchen functioning 24 hours a day with locally produced goods. They also plan to have its companion community garden act as a catalyst for more food business opportunities for limited-income people, as well as an entry point for healthy eating and nutrition education.

Co-op to buy mill

On the wheat production front, Torres says the farmers had to learn how to work together just as they needed to renew their agricultural skills. After seven years of assistance and advice from outside sources, the cooperative members are about to take a big step. They will mill their own flour for sale to restaurants and bakeries. The farmers want to capitalize on the consumer trend of shopping local to support rural America. "Because of the changing face of rural America, people realize that, unless you support the local economy - farmers, producers and processors - your community is not going to survive," Torres says. "This is not just about supporting an industry, though. It's about supporting a lifestyle. "A few years ago," he adds, "these producers would have just marketed their wheat on the open market. Now these same producers have moved on to something unique - their own mill. We know the stamina is there. The will is there. Moving to this critical point has given these cooperative members great hopes for their futures."

Fresh Food Place; N.M.'s Table is Laden With Farm-Grown Bounty, so It's Always Time to Eat Locally By TRACY DINGMANN Journal Staff Writer "Many people don't know that Albuquerque sits right in the middle of something called the Rio Grande Foodshed, said Ann Simon, economic development planner for the Mid-Region Council of Governments. The foodshed, which covers the same area as the Rio Grande watershed, describes the area that is sufficient to provide enough food for Albuquerque. Most foodsheds span only about 100 miles, but Albuquerque's stretches across more than 300 miles because of the state's unusually large area and far-flung network of growers. But that's good, said Simon, because it means the foodshed supplies Albuquerque eaters with everything from rich Colorado beef to savory Las Cruces pecans.

As part of her work at the Council of Governments, Simon organizes the Agribusiness Collaborative, a group of growers and policy people from throughout the foodshed. The four-year-old collaborative maintains a list of local growers and organizes monthly meetings and events to help them meet each other, work out common problems and find markets for their food. Through the collaborative, local growers have contacted and made agreements with individual buyers, niche markets, grocery stores, coops, school districts, farmers' markets and restaurants, said Simon.

"There is no local directory of growers -- the closest thing is our mailing list," said Simon. "We see ourselves as a community forum for discussion. We like to be a conduit and introduce people to each other and basically give the growers access to information they might not otherwise have."

On the shelves

One of the local markets the Agribusiness Collaborative works with closely is La Montaita Coop, a community-owned natural foods grocery with stores in Albuquerque, Gallup and Santa Fe. La Montaita carries about 1,100 local

products from 400 growers throughout the Rio Grande Foodshed, said membership coordinator and community outreach director Robyn Seydel. The long list of products available there includes spinach and turnip greens from South Valley growers, peanuts and peanut butter from Portales, potatoes from Colorado's San Luis Valley, cow and goat cheese (including feta) and yogurt from various New Mexico dairies; beef from Roy; organic lamb from Tierra Amarilla; grass- fed, free-range chicken from Socorro; ghee (clarified butter) from Sedalia, Colo.; dried chiles and other native spices from Santa Fe; apple cider from Santa Fe, lavender and lemongrass ice cream from Santa Fe; wheat and quinoa from the state's mid-region; and eggs and exotic jams from all over.

Simon said La Montaita recently started an initiative that makes it easier for farmers to get their produce to market. Often it is hard for farmers to leave their farms to sell and difficult for them to know all the regulations on retail sales, marketing and packaging, said Simon. La Montaita tries to make it easier for farmers by offering to pick up their products, delivering them to the coop or to a distribution center where they can be packaged, labeled and stored for a short time, said Simon. La Montaita also offers to cover small growers with an umbrella liability policy so the growers don't have to pay the costly individual premiums required to sell their products, said Simon.

'A weekly ritual'

Farmers' markets are another way for farmers and growers to sell fresh, healthy local food to their neighbors. The number of farmers' markets in New Mexico has grown from 27 in 1998 to 45 now, said Denise Miller, director of the New Mexico Farmers' Market, a not-for-profit organization that provides grants and marketing help for the state's farmers' markets. The Albuquerque area alone has 10 growers' markets, spread out from Belen to Corrales, currently carrying garlic, greens, potatoes, fresh herbs, cheese, cherries and apricots.

The notion of buying food from someone you know and trust has gotten more important in the face of recent nationwide food poisoning scares, Miller said. Also, farmers' markets promote consumption of unprocessed fruits and vegetables, which are the healthiest kind of foods to eat. Just strolling through a farmers' market can actually improve a person's quality of life, Miller said. "It's an energizing weekly ritual. It transforms public space by bringing people together. Everything slows down a bit. It's really nothing like shopping in the supermarket. "Visiting a farmers' market can also be an educational experience for the whole family, Miller said. "It's not just kids who don't know where food comes from," said Miller, noting that many farmers' market vendors offer farm tours during the growing season. "And farmers can be a really great resource. From talking to them, you can learn the best way to store the food and how to prepare it."

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FoUrb **UrbanChickens.org**

www.UrbanChickens.org/abq-urban-chickens local ABQ group

New Mexico is Ready for Green Jobs

by Juan Reynosa

"My home state of NM is second highest in the nation for solar use potential and sixth in the nation for wind use potential. Albuquerque, the city I live in, also has seen a recent increase in the growth of community gardens, bio-diesel producers, renewable energy users, and sustainable minded people in general. There is some legislation that has already been enacted to help the city conserve water, as well as some green building mandates towards new constructions. So there are definitely people ready for the green revolution in Albuquerque and New Mexico as a whole. Yet often times the public as a whole still has not been informed of the great benefits of energy efficiency in our homes, sustainability, eating organic, locally grown food, and the many green jobs that can come from these actions.

New Mexico Youth Organized is planning on collaborating with local environmental and conservation groups, community gardeners, youth groups, etc to hold a Solutions Fair on September 27th. Here we will provide a positive and educational space for the public to come and learn about how to make their homes more energy efficient as well as ways to conserve water. There will be representatives from local community gardens talking with people about how to grow their own food and how to help support local food sheds. Others will be there to educated people about emerging renewable energies. New Mexico Youth Organized will also be providing information towards its local green jobs initiative and the great benefits it will bring to the city of Albuquerque. We also hope to have solar powered entertainment and locally grown food for people to eat.

Thus, this Solutions Fair will definitely have a big focus on green jobs and how Albuquerque is definitely ready for them, but we also will be providing a open and positive space for the community to come and learn about ways to improve their energy usage, conserve water, eat better, and help further this green revolution that will only benefit our communities, our nation, and our people.

We plan on holding this event at a local park in the campus or downtown area. Details will be released soon on the location and time of the event. Juan is the Field Organizer for New Mexico Youth Organized. As a native New Mexican he understands the great potential green jobs hold for his home state and the many communities that are in need of them. He plans to continue to work with youth to spread sustainable and positive messages.

The anti-hunger information clearinghouse for advocates and providers. by Ann Simon

"With the help of Senator Bingaman's new Agriculture and Environment staff person Patricia Dominguez and the South Valley Economic Development Center's Tim Nisely, the Agriculture Collaborative meeting brought together seven speakers representing different agencies and organizations all of whom brought resources to our agricultural producers, processors and communities. Here is a capsule from each speaker as well as contact information or links to resources:

■ Jeff Bader, Bernalillo County Extension, spoke about a new on-line resource for those interested in having specific questions answered, related to horticulture, agriculture and livestock:

Growing Power Milwaukee

Will Allen is an urban farmer who is transforming the cultivation, production, and delivery of healthy foods to underserved, urban populations. In 1995, while assisting neighborhood children with a gardening project, Allen began developing the farming methods and educational programs that are now the hallmark of the non-profit organization Growing Power, which he directs and co-founded. Guiding all is his efforts is the recognition that the unhealthy diets of low-income, urban populations, and such related health problems as obesity and diabetes, largely are attributable to limited access to safe and affordable fresh fruits and vegetables. Rather than embracing the "back to the land" approach promoted by many within the sustainable agriculture movement, Allen's holistic farming model incorporates both cultivating foodstuffs and designing food distribution networks in an urban setting. Through a novel synthesis of a variety of lowcost farming technologies - including use of raised beds, aquaculture, vermiculture, and heating greenhouses through composting – Growing Power produces vast amounts of food year-round at its main farming site, two acres of land located within Milwaukee's city limits. Recently, cultivation of produce and livestock has begun at other urban and rural sites in and around Milwaukee and Chicago. Over the last decade, Allen has expanded Growing Power's initiatives through partnerships with local organizations and activities such as the Farm-City Market Basket Program, which provides a weekly basket of fresh produce grown by members of the Rainbow Farmer's Cooperative to low-income urban residents at a reduced cost. The internships and workshops hosted by Growing Power engage teenagers and young adults, often minorities and immigrants, in producing healthy foods for their communities and provide intensive, hands-on training to those interested in establishing similar farming initiatives in other urban settings. Through these and other programs still in development, Allen is experimenting with new and creative ways to improve the diet and health of the urban poor.

New Orleans Food & Farm Network

P.O. Box 13185 New Orleans, LA 70185-3185

What do we mean by "Food Work" and "Farm Work?" Food Work



NOLA Food Map project

...Our projects and events that deal primarily with getting food, including:

- working towards public policy for better access to healthy food
- educating residents on food projects which increase access to food and improve awareness about food choices
- w bringing people to the table to celebrate local food
- M highlighting where food can be found in our city
- working with neighborhoods to address their food needs and identify existing and potential food resources

Learning about Urban Agriculture

- "...Our programs and events which focus on growing food:
 - educating the public about <u>urban agriculture</u> projects that can increase food access in the city
 - supporting our local food producers and working to increase access to locally grown food
 - w educating residents about how to grow sustainable food at home
 - sharing resources and horticultural information with those who grow food locally

How We Do Our Work: Building Good Food Neighborhoods

Our work is guided by the belief that everyone should have access to fresh, healthy, and sustainably produced food for the long-term health of our environment, economy, and communities. As a grassroots organization, the New Orleans Food & Farm Network partners with neighborhood groups and community residents to identify their community's food needs and design solutions that best meet those needs. Our long-term vision reflects our belief in a vital community that values its agricultural and culinary heritage by celebrating regionally and sustainably produced food and ensuring its access to everyone.

- Read more about one of our focused neighborhood projects
- See how we connect residents with finding food.
- See how we are working to foster an urban agriculture movement in New Orleans.

Advocacy & Networking

We believe in bringing people together - from organizations to individuals - to share resources and ideas.

- The New Orleans Food & Farm Network is building relationships among the many groups and individuals who are part of our food system. Several groups we host or participate in provide opportunities for collaboration and advocacy efforts:
- Our <u>Grow New Orleans</u> group brings together individuals from neighborhoods and organizations interested in improving access to healthy food in New Orleans.
- The <u>Food Policy Advisory Committee</u> brings together a diverse group of food system stakeholders to inform policy makers about ways to improve healthy food access in New Orleans.

The <u>New Orleans Food Charter</u> is a collaboratively created document which voices residents' priorities for a healthy, accessible food system.

Educating & Supporting Our Communities

To grow a healthy and sustainable food system, we need to improve awareness about food issues and support our communities' existing efforts. With this belief in mind, the New Orleans Food & Farm Network hosts events throughout the year where people can learn new skills and build new relationships.

Our events include:

- Educational Forums Gatherings which highlight successful food projects from the New Orleans area and beyond. These forums feature speakers with experience working on their own neighborhood food projects from gardening and cooking programs to community food planning and small food enterprise development.
- ☑ <u>Dig This</u> Biannual organic gardening workshops which provide training for new and seasoned gardeners about growing food sustainably in an urban environment.

<u>Grow New Orleans</u>, a gathering of individuals, agencies and groups interested in public health, growing, nutrition, food access and <u>Food Justice</u> issues meets seasonally (four times yearly). The New Orleans Food & Farm Network, participating organizations and individuals are working to share resources, develop collaborations, and focus attention on the need for a healthy and sustainable food system in a rebuilt New Orleans. The group has agreed on the following mission to guide their efforts: Current work focuses on formalizing the organization and developing it into an active food policy network that can speak for our collective vision of a healthy local food system that serves all New Orleanians.

"Cooking Right" Classes are a Big Hit for O. Perry Walker Students With success of the "Food Talk Project" and the resulting posters created by students interviewing community members about their history and relationship to food, a new learning opportunity was born at O. Perry Walker College & Career Prepatory High School and Community Center. Teacher Sheryl Eaglin, and Principal Mary Laurie of O. Perry Walker encouraged the students and welcomed the participating community members into this creative and powerful learning experience. From their work on the "Food Talk Project", students expressed that they wanted to learn how to cook and grow food.

As a result, O. Perry Walker offered the "Cooking Right" class that teaches techniques for smart shopping, growing food, and preparing healthful meals. Container gardens were installed at the school, and students tended to the vegetables as they grew. Peers and elders in the community came to the classroom and taught students how to prepare the meals (like gumbo and other local favorites), and shared recipes that students could use at home and with friends.

The "Cooking Right" class has been adopted by O. Perry Walker High School as a permanent elective, and teacher Sheryl Eaglin is leading the classroom now, under the curriculum and guidance of Johanna Gilligan to pass on the torch. The "Cooking Right" elective was the school's most popular elective offered in the Spring semester! The students, along with other residents have begun to improve access to healthful food and become a "Good Food Neighborhood".

Neighborhood Food Maps Created in conjunction with residents, Neighborhood Food Maps provide in-depth information about local food availability. Food maps allow everyone to visualize all the food and growing resources available in their communities and note opportunities for improvement. As food availability changes, these detailed maps will show those changes and highlight the neighborhood's healthy food success stories, such as:

more fresh food in local stores

| M | healthy | cooking | classes |
|---|---------|---------|---------|
| | | | |

- w urban farms
- local fruit and vegetable stands

Neighborhood Food Maps show:

- where people can buy fresh healthy foods (fruits, vegetables, whole grains)
- where people can grow food (community gardens, urban farms)
- which establishments are locally owned
- where EBT and WIC are accepted

Neighborhood Food Maps are placed in visible, communal areas so that they can be used as a tool for residents to locate food or make decisions about changing or adding to their food system.

We also provide assistance to neighborhoods interested in creating their own neighborhood food maps. Please contact us for more information.

The Farm Yard Project

In looking at several neighborhoods in New Orleans for healthy food access before Hurricane Katrina, the Food & Farm Network noticed that the Hollygrove community had several difficulties when it came to finding nearby good food. The original family-run supermarket that had provided food to the neighborhood for many years had closed, and the supermarkets that had been less than a mile away had packed up and left a few years before. The only leftovers to make groceries, as locals call it, were the small corner stores and a strip mall that housed a new store, both which sold little produce and lots of processed foods.

The Food & Farm Network went to work in the area, asking residents questions like: Where do you buy your food?, How do you get there?, Who in your household buys food?, Do you grow your own food?. The information that we would gather would lead to projects that would work within the specific needs and wants for the Hollygrove neighborhood. As a result of the survey, we found that many of the areas residents were gardeners and were interested in growing their own food.

The Food & Farm Network went to work to support and develop home gardeners and to encourage individuals to eat sustainably produced food from their own gardens.

Thus, the Farm Yard Project began. Trinity Christian Community Center, a Hollygrove based location that the neighborhood utilized, allowed us to put in garden bed examples that would be installed in the Farm Yard members' back yards. A community party was

thrown for Hollygrove residents to introduce the project. Food and drinks were abundant and a DJ played music for everyone.

The kids enjoyed a space walk and face painting, and the adults got a lesson on composting and free plants to take home, as well as an invite for the Farm Yard Project to come to their backyard. People who signed up were awarded a free installation of a raised bed in their yard with free tools as well as receive organic seedlings and fruit trees.

Their requirements were to attend training for sustainable growing at the 2005 Dig This seminars (paid for by scholarship for the Farm Yard members), and to involve another neighbor, so that the backyard gardens would increase.

Soon the morning of August 27th came; the day that the gardens were to be installed at the homes of the Farm Yard members. Volunteers and the board of the Food & Farm Network were successful in installing over a thousand square feet of backyard food gardens to the delight and questioning of recipients, asking us if we had seen the looming Hurricane in the Gulf. As we quickly realized that the storm was not turning towards Florida as predicted the night before, Food & Farm folks scrambled to get home to our personal evacuation routines, hoping for the best.

Unfortunately, Hurricane Katrina hit the shore near New Orleans on August 29th, and the subsequent failures of the federal levee systems brought water throughout the homes and properties of many residents, including those in the Hollygrove neighborhood. The Farm Yard project stopped in it's tracks. Many residents could not or had not returned from their places of mandatory evacuation.

As the neighborhood has slowly gotten back on its feet, the New Orleans Food & Farm Network has continued to stay in touch with community members, and returned to renovate the Farm Yard example beds at Trinity Christian Community Center. The original plans for work on improving food access in the Hollygrove area have changed since the days before Katrina. As New Orleans and the Hollygrove Neighborhood have moved forward, so has the Food & Farm Network. A new backyard garden project has begun, and many of the new organic gardeners are becoming successful green thumbs! Alicia Vance, the Community Organizer working with residents has found that many neighbors are interested and continuing to keep the program growing (pun intended)! Anyone in the Hollygrove area that is interested in participating or that is interested in the Farm-Yard Project in action can learn more and sign up by contacting Alicia at (504) 864-2009, or emailing her at alicia@noffn.org.

Community Harvest Meals

Community Harvest Meals; where we can all sit down to enjoy a good meal together. The Community Harvest Meals showcase the foods of New Orleans neighborhoods. Ingredients for the meals are obtained from local growers, neighborhood residents choose the dishes and compile the recipes, and everyone eats and meets. New relationships are made and the recipes are passed on through take-home cards for the diners. These twice a year events bring New Orleanians closer together, fill bellies with good food, and a new bond with a neighborhood and its food heritage can begin... Please take a look at some of our former meals:

- The Vietnamese Brunch
- The Summer Harvest Dinner

We Dug It at Dig This!

Dig This! is an event held twice a year at the beginning of our best growing seasons (Spring and Fall in the New Orleans area) to teach folks how to grow food at home.

The weather was perfect at the Dig This! event held on Algiers Point at the Ovah da Rivah Creole Folk Life Village that nests between the levees across from the Old Algiers Courthouse. Attendees had a choice of six classes to pick from, on two levels: Ground Level (for beginning gardeners) and the Green Thumb Level (for more seasoned growers). In the afternoon, a hands-on workshop called "Talking Dirt" was held at the nearby Common Ground Community Garden, where participants worked hands-on to learn how to build a rainwater cistern, create a worm bin, renovate a raised bed, and test the soil.

The day started with an introduction to the Food & Farm Network's current work. Dig This! travels to the neighborhood in which we focus our work, and so Algiers was the location for the Fall 2007 event. Former director Marilyn Yank explained how Algiers has been a neighborhood in which we have worked with residents to create a Neighborhood Food Map to identify places to grow or buy food in the neighborhood. She further explained about the food projects we have begun to improve the access to healthful food. Next came students from O. Perry Walker High School in Algiers, talking about their work with a community outreach staff person from Food & Farm Network, Johanna Gilligan, on The Food Talk Project. The students explained how they interviewed elders in the community about how they used to get food in their neighborhoods. The students were proud to explain what they learned at their field trips to a nearby farm, and the local produce stand of Mr. George, and how they were excited to put together the posters that told their subject's stories to the rest of the community.

Afterwards, the crowd broke up to get their garden learning in.

"The Dirt on Dirt" was taught by Anne Baker of the Food & Farm Network which was a primer on soil science and keeping it healthy for the plants and the gardener. After all, if you don't have healthy soil, you won't have healthy plants! Tips for soil testing, fertilization, and composting were given as well as an explanation of the biological activity that goes on in the soil itself. At the end of the class, packets of vegetable and herb seeds were given to the eager gardeners and gardeners-to-be to plant at home.

Next came the session on food producing Trees. "Trees of Plenty" was taught by David Himelrick of the LSU AgCenter and the author of two books: "Small Fruit Crop Management" and "Muscadine Grapes". The "Trees of Plenty" session provided information on the best types of fruits and nuts to grow in the New Orleans area. Everything from citrus and pecans to avocados and blueberries were covered. Attendees to this class were able to take home a mulberry tree to plant in their own yard!

Beginning gardeners could then go to the "Vegging Out" session about the best varieties of herbs and veggies to plant from the Fall season through the Spring. LSU AgCenter's Dan Gill taught the session and went over the basics of which plants to direct seed and which to start indoors, tips on raising healthy seedlings, fertilization, organic pest and disease control, as well as tricks to get better harvests. Octavia Books, a local bookstore,

brought copies of Mr. Gill's books which he authored and proudly signed on the spot for the beaming purchasers.

On the other side of the Creole Village, the more advanced classes took place and covered organic pest and disease control, raising chickens at home, and planning and creating a landscaping plan.

"Killing with Kindness" told about how to spot a "good bug" from a "bad bug" and the most effective controls, preventatives and organic pesticides to use to keep the garden free from insect pest damage. Grant Estrade from Laughing Buddha Nursery provided the knowledge in this session, and was a big help in targeting common pest problems. Many pairs of garden gloves were available after the class thanks to incredible and generous sponsorships.

Noel Jones of God's Vineyard taught one of the most popular classes; "Egg-ceptional Yard Birds". His session featured live chickens and gave the guidelines for keeping birds in an urban environment. He explained how to select the right type of chicken, how to house and care for the birds, and how to reap the benefits of back yard birds while following city ordinances and keeping the neighbors happy. Noel even gave away chickens in a lottery!

As a bonus for all of the Dig This! attendees, Ginger Fortson of the Delgado Horticulture Department gathered attendees from both the Green Thumb and Ground Level classes and taught everyone how to use an architect's ruler and a survey (or site map) in creating their own landscape drawing in the "Tweaking Nature" session. Students were spread out over several tables, and all got a take-home sketch of a model plan.

Meanwhile, Dig This! had local vendors such as The Fruit Wizard come out and sell fresh fruit. Pralines, coffee, natural sodas, juices, and pastries were available from local restaurants and coffee shops. Local organizations provided important information like Stay Local.org, The Green Project, Longue Vue House and Gardens, and Parkway Partners were all available with valuable information.

Master Gardeners gave out advice on horticultural topics and gave a generous hand with volunteering during the event itself to keep things running smoothly.

Because rainwater is such a valuable resource, the gardeners wanted to collect the mineral-rich waters to use to supplement their irrigation at the community garden. Grant Estrade showed folks how to drill, add a drainspout from a guttering system, and make a debris and mosquito guard on a large recycled barrel to create a rainwater cistern. The gutter system was attached to the existing lean-to roof over the picnic table in the garden, and it acted to collect the rainwater runoff as well as direct it into the downspout leading to the cistern. Seeing how easy it was to make a cistern gave attendees the knowledge and confidence they needed to build one of their own at home.

The final workshop was given by Amy Graham of the Longue Vue House & Gardens. Amy got attendees to work on improving the condition of an existing raised bed. Her steps that she took people through were the exact steps one would use at home to improve an area of the home garden or use to begin a new area to grow in. Attendees received soil

test kits and ran the tests on soil fertility and pH, and then learned to read and understand the results. The bed was then lined with landscape fabric to retard weeds, topped off with new soil, and organic fertilizers were added according to the results of the soil tests. Since then, the bed has been planted by Algiers residents and is growing vegetables for their gardeners and neighborhood.

Dig This! Fall 2007 was an enlightening and engaging day that will hopefully spur on the attendees to begin some new veggie growing and chicken raising at home. Having a backyard resource for good homegrown food is hard to beat, and Dig This! strives to make it easier.

Zenger Farm

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Incorporated in 1999, Friends of Zenger Farm is a non-profit farm and wetland in outer southeast Portland dedicated to promoting sustainable food systems, environmental stewardship and local economic development through a working urban farm. Friends of Zenger Farm utilize the combination of a 10-acre wetland adjacent to the 6-acre organic farming operation to provide unique experiential learning opportunities for youth, farmers and families in subjects such as sustainable agriculture, wetland ecology, food security, healthy eating and local economic development.

Exploring the roots of food and environmental stewardship Education Program: Zenger Farm's experiential and science based programs teach youth and adults about the importance of food, farming, wetland conservation and environmental stewardship in fostering healthy urban communities. Participants learn that healthy food comes from healthy soil, which can be anywhere - even in the city.

The Education program at Zenger Farm provides opportunities for people to come to the farm to get their hands dirty and learn where their food comes from. Through our Field Trip programs students learn about sustainable farming practices, healthy soils, beneficial insects, and wetland ecology. By participating in service-learning projects, they have the opportunity to be farmers and stewards of the land.

Field Trip Program:

2800 visits a year, and growing...

During the school-year, Zenger Farm provides field trips for school classes and youth organizations. Visiting groups can participate in the following hands-on programs:

- Farm Tour (pre-K Adult): A sensory-based tour of the farm and wetland that connects youth to food, farming, and the wild and domesticated animals that call Zenger Farm home
- Critters in the Crops (3rd–5thgrade): An exploration of the roles of macroinvertibrates on the farm, observing them in their habitats and discussing what makes an insect and not just a bug
- People Need Plants (3rd-5thgrade): This hands-on discovery program investigates plant parts and their functions, what plants need to grow and thrive, and how humans use plants everyday
- Explore Soils (3rd–5thgrade): Students will learn about the importance of soil to our everyday lives, what soil is made of, and how people can protect it

- Wetland Ecology (3rd–5thgrade): An inquiry based program that explores the functions and values of a wetland ecosystem, and takes a closer look at aquatic insects, animal habitat, and water quality
- Service Learning (Pre-K Adult): Students will dig in and get dirty working on various seasonal farm projects (seeding, planting, weeding, harvesting).

Summer Camp Program:

Spend a week exploring an urban farm and wetland wild space

- Farm Camp: Farm Camp is for children ages 6-8. Campers get dirty helping out in the garden, harvesting and preparing fresh produce for lunch, and getting to know the farm and wetland through exploration and play.
- Cooking Camp: Cooking Camp is for children ages 9-12. Campers learn the art of cooking from local chefs, preparing delicious food with produce picked fresh from the fields.
- Counselor In Training Program: The Counselor In Training Program is for youth entering 10th through 12th grade in Fall 2009. They get the opportunity to understand the workings of an urban farm, receive training in the basics of environmental education, and help lead Zenger Farm's Cooking and Farm camps for youth.
- Adult Workshops: We offer a variety of opportunities for grown-ups to learn at the farm.
- Backyard Botany and Beyond (Organic Gardening Course): A six-week winter series of classroom-based lecture and discussion at Zenger Farm, introducing concepts and techniques for the back-yard gardener.

CSA Program: Community Supported Agriculture

Eat Local!

Under the CSA model, a community of individuals and families pledge support to a farm operation by making an upfront financial commitment to become a member. The CSA system provides financial support for the farmer early in the season when it is needed most. In return, the member gets to share in the local, seasonal and diverse harvest. The farmer and the families form a mutually beneficial relationship around the farm and the food that is grown. 47th Avenue Farm includes Zenger Farm and other properties inside the city.

Heifer International

Bees, worms and chickens

Beginning in 2007, Zenger Farm started forming community groups around livestock at the Farm. By creating more direct opportunities for community ownership of Zenger, the project looks to diversify farm income and educational opportunities for low income youth, families and farmers through the addition of bees, worms, and chickens.

Community Bee Project

For more information, contact Wisteria Loeffler at wisterial@gmail.com

Community Worm Project

For more information, contact Prairie Hale at prairie@zengerfarm.org

Eastside Egg Cooperative

For more information, contact Patrick and Holly at egghead@henwaller.com

Lents International Farmer's Market

2008 Season: June 15 through October 12 from 9am to 2pm every Sunday, located at SE 92nd and Foster in the Lents neighborhood

Food from around the world, to your table.

In 1999, a small group of Lents residents and community organizations that wanted a positive place in their neighborhood began the Lents Community Market. The market participated in the Oregon Health Department's WIC and Senior Farmers Market Nutrition Programs, which represented up to 80% of market sales, indicating that the market successfully served low-income shoppers.

Beginning in the Spring of 2005, FZF started hosting monthly meetings with residents interested in working to re-start the market. This group later developed into what is now the Lents Food Group - a community group working to improve healthy food choices in Lents. In 2006 we ran a successful 3 market pilot season.

Through funding from the Northwest Health Foundation, the Lents Food Group in conjunction with Zenger Farm ran its first full 20 market season in 2007. This market focuses on highlighting the diversity of the Lents neighborhood through vendors and customers. Every Sunday there is a chef demo and music sponsored by New Seasons Market.

Get involved!

Adopt-a-Market! Get a group together to "Adopt-a-Market" this season! You and your group would volunteer on the day of the market to help with all aspects of running the market (setup, community/info table, takedown etc). You can also volunteer at the market on an individual basis (bring a friend, or family member or two!)

<u>Immigrant/Refugee Farmer Training Program</u>

Immigrant and Refugee Farmers Trained through Risk Management Agency Grant The Zenger Emerging Farmer Training and Outreach Program is a collaborative partnership between Friends of Zenger Farm (FZF), Oregon State University Extension Service (OSUES), 47th Ave Farm, Mercycorps Northwest, The Immigrant Refugee Community Organization (IRCO) and other community partners. The project provides technical, educational and linguistic resources to immigrant and refugee growers, market vendors and supporting enterprises.

Grower outreach, program development and partner coordination is provided by project lead, Friends of Zenger Farm (FZF). Technical training in agricultural production techniques is provided by Oregon State University Extension Service (OSUES) and 47th Ave Farm covering farming techniques, crop diversity and specialty crops. Outreach and community support for immigrant and refugee farmer training needs is provided by the Immigrant Refugee Community Organization (IRCO) and other community partners. Farm business development and asset management tools and training is provided by Mercycorps Northwest. Together the partners host a series of hands-on workshops in agricultural production, farm business management and direct marketing. Check back soon for the 2008 Multi-lingual Farmer Training workshop series scheduled for Jan-March 2008.

Los Ninos

Los Niños Offices 717 Third Avenue Chula Vista, CA 91910 Phone: 619-426-9110 Toll Free: 866-922-8984

Our Mission

The Mission of Los Niños is to improve the quality of life by creating opportunities for children and their families to realize their human potential through participation in the development of their communities. Community Development is a participatory process through which community members identify community needs and organize themselves to take the actions necessary to improve their quality of life. We believe that sustainable communities with healthy children are the foundation of a strong civil society. We provide opportunities to nurture human potential through self-reliant activities that promote community development, food security, social justice, and human dignity.

Los Niños promotes strategies that contribute to community food security. Community food security is defined as "all people in a community obtaining a culturally acceptable, nutritionally adequate diet through non-emergency food sources at all times". The Los Niños model integrates nutrition, health, and organic agriculture into a community approach that offers program participants self-reliant methods to address their food needs. Los Niños promotoras are trained to work in their own communities disseminating information about these important issues.

The Promotoras

Each promotora teaches two Nutrition & Ecology classes during two 4 month sessions every year. They offer one class for adults, while the other class is taught to elementary school children. Generally there are between 10 and 35 participants in each class. The promotoras have typically had extremely limited access to education and have dedicated much of their lives to their families. Their work in the Family Health and Food Security programs affords them the respected title of teacher in their communities, and enables them to fulfill a much-needed role outside of the home. The outreach model for this program has proven to be extremely successful in reaching vast numbers of families in the border region. Last year over 25,000 family members, including adults and children, benefited from heightened awareness of nutrition and ecology issues affecting their lives and their communities. The Family Health and Food Security Programs are currently in operation in Tijuana and Mexicali, Mexico. Los Niños is actively looking for financial support to expand the program into underserved communities in the San Diego region.

The Hunger Hub from Maryland Hunger Solutions

www.mdhungersolutions.org

The anti-hunger information clearinghouse for advocates and providers.

QUESTION #8:

What are some strategies using local food to alleviate hunger?

There are currently not many high-profile strategies being applied strategically or at scale, using local food to alleviate hunger in New Mexico. There are a number of localized or smaller scale efforts, including:

- Summer Back Pack programs (NM Collaboration to End Hunger)
- Summer Lunch programs that include gardening (NM Collaboration to End Hunger)
- Summer Lunch programs that include a Senior/youth component (NM Collaboration to End Hunger)
- Summer Lunch programs that include a Senior/youth component and gardening (NM Collaboration to End Hunger)
- Farming Mentoring programs involving Farmers & youth (Farmers Guild and St. Joseph Community Health)
- M Community Gardens (Harwood Arts, St. Joseph Community Health)
- ▼ School Gardens
- M Pantry Gardens
- Garden Share—individual garden sharing
- Sembrando Salud—urban micro orchard project
- Healthy Kids! Healthy Economy!—local food in schools
- Farmers Guild—urban grain project
- M Taos Grain Coop
- ▼ Farmers Markets
- School Farmers Markets
- M Comida para la Vida, Taos
- M Dixon Cooperative Market
- ▼ Poeh Community Food Project
- Food and Garden Promotora Program for Colonia Communities
- East Central Ministries Community Coop/Garden and Chickens
- W Veggie Growers Micro Gardens
- Food Resource Guides (Manual Salud and NM Alliance of School-Based Health Centers)
- ▼ Food Stamp Working Group policy advocacy
- M The Crockpot Project
- Monthly Share New Mexico Bulk Buying Program
- Senior Helping Program
- Adelante Desert Harvest Food Rescue Program (not necessarily Locally grown, but locally prepared)
- Farm to Table: Food Retail Support Initiative

QUESTION #9:

What are the financial obstacles at the state and community level to alleviating hunger?

General lack of funds

Efforts to address hunger are universally underfunded in an ongoing way—in both the public and private realms. This results in over-stretched agencies, programs and individuals. It also means that not all of the people in need are able to access resources. The food bank and food pantry industry is a perfect example. At the Storehouse, for example, areas of the selves are often empty. Demand continues to increase beyond the capacity of the emergency food sector to sufficiently address the hunger needs of citizens. The Food Stamp program is another—insufficient funding for caseworkers to administer the program in NM creates bottlenecks and administrative failures that lead to low levels of participation in the program (NM = 58-68% participation)

Lack of Information

During the growth-driven euphoria that characterized the last 35 years of public policy, it has been difficult for the public and legislators to wrap their minds around the problem of hunger. Government and media have assured people that "the economy is growing" as a way of saying that things are going well for everyone. However, there was no general understanding of what was growing. The erosion of the middle class, the expanding gap between rich and poor, the decrease high-wage jobs and the increasing un- and underemployment were rare discussed. This means that people have very little understanding of the extent of poverty and hunger in the US (or in NM). Roadrunner Foodbank has a tag line, "Hunger is closer than you think" that describes the hidden face of hunger in the US today (it could be your neighbor or your child's teaching assistant) and is also a play on the idea that many people are just one paycheck away from being hungry themselves. This lack of understanding and basic information makes it difficult to pass legislation to deal with hunger or to develop other strategies. In a recent testimony before the NM Legislative Welfare Reform Committee by representatives of the NM Collaboration to End Hunger, legislators expressed disbelief at the hunger statistics they were being presented with. Numerous of them said that they did not believe there were hungry people in their districts. One reflected that he had walked every block of his district and had never seen anyone who was hungry and had never had any one ask him for food. The ability of people, including elected officials, to maintain such ignorance at a time when lines at food banks are swelling has been shocking to some. But, the reality is that given the superficial understanding that people have of structural factors that produce poverty, it should not be surprising. People are unaware of the levels of poverty and hunger that exist.

Ideological opposition

Ideological constructions of the poor as weak or morally inferior lead many legislators, public program administrators, agencies and individuals to approach the problem of hunger as one of individual rather than structural failure. The caricature of the "welfare mother" is one of the more recent incarnations of this attitude. The underlying hegemonic belief that blames the poor for their situation tends to make it more difficult to pass meaningful legislation to address the issue of hunger. It also leads legislators, government agencies and nonprofits to create formal or informal categories of eligibility based on perceived "deserving" or "undeserving" status of individuals. In practice, this often means excessive bureaucracy or requirements to "keep people from cheating the system." In New Mexico, for example, the Food Stamp program is the "poster child" for

this approach that often treats clients as trying to defraud the government, unless otherwise indicated.

Ideologically-driven lack of Public funds

In the neoliberal ideological climate of the past 35 years, tax cuts and reducing the size of government have been dominant themes framing the way that public funding for programs to address hunger have been implemented. Government has been seen as a "problem", making it difficult for anti-hunger advocates to work toward increasing public support for food insecure and hungry families. Despite the increasing generation of poverty and hunger by the current system, both continue to be seen as anomalies requiring "emergency" intervention. However, because government is seen as the "problem", the market (which has generated the problem) is ironically seen as the answer. The substantial increase in the number of poor and hungry people calls attention to this contradiction.

Actual Lack of Public Funds

The dominance of neoliberal policy has decreased revenue streams to the government in general. In this context, the amount of funding available for public safety net programs has, at best, not kept pace with need, and at worst, been reduced below previous levels. In New Mexico, the current \$500 million deficit has created a situation where the state is now scrambling to fulfill its obligations. Departments have all been told to reduce operating budgets immediately by 5%. No one is expecting much new or increased funding to result from the 2009 session, as no funds are available. Given increased need for hunger-related services, the outlook is not rosy. For example, the Income Support Division of the Human Services Department is responsible for administering the Food Stamp program. Many years of neglect of the computer system required to administer the system reflects past under-funding. But today, even though the system is in dire need of replacement, funding for a new IT system is unlikely to be sufficient given the current budget deficits we are experiencing. This means that new policies identified to increase participation (such as expanded categorical eligibility or changing the way benefits are calculated from a 4.3 to a 4.0-week month) cannot be implemented. Because the new IT system is such a large expense for NM, it will take a sustained income stream for at least 3 years. This makes it particularly challenging in this deficit/tax cut climate.

Continuity of funding and lack of sustainability

The lack of continuity of funding, both from government programs and from private/project/grant/foundation sources is a constant source of difficulty for alleviating hunger.

In public financing, there are ongoing political and ideological battles that threaten to derail funding and legislation. Each time a piece of legislation for public food and nutrition programs comes up for a vote, there is danger of losing funding or failing to pass at all. Often the outcome depends on some special circumstance that happens to exist at the time of the vote, rather than reflecting need. In some cases, legislators feel compelled to vote for a program (ie., because voting for a program for hungry children, for example, might be too politically sensitive to actually vote against), but the nature of the funding that emerges from the politically negotiated settlements that characterize most legislation often results in under-funding. Many essential programs operate at a level of extreme under-funding. This under-funding often causes chaos in administration of a program (ie. Long lines, over-loaded caseworkers such as in the Food Stamp program) or insufficient funds to come anywhere near meeting the need (such as in TEFAP or WIC—in WIC it manifests as the poor quality of some of the food distributed to mothers and children (ie, high corn syrup content of juices).)

In the world of private funding, most nonprofits that work to alleviate hunger operate in a constant state of financial crisis. This results in part because many funders do not like to pay for "overhead" and operational expenses, but instead insist on funding "projects" or programs. Although some project funding goes to support work that the nonprofit would have done otherwise, in other cases, the demands of project-driven funding streams require nonprofits to add in new activities or to pursue their work in a manner that reflects the vision and criteria of the funder rather than keeping with how things need to work at the local level. Chasing money often results in incoherent and often ineffective attention to original mission and "dream" of the nonprofit. In addition, funders tend to fund short-term (1-year, 3-year if really lucky) projects. This is good for the funder because it allows them to continue to play the field looking for new and innovative work, but it is not good for the nonprofit. Short-term funding means that nonprofits are in a constant state of seeking new sources of income, are unable to conduct secure and meaningful long-term and strategic approaches to their work, and in the worst case (but common), funding for a project dries up after a year or two. Many times, programs are just in the stage of beginning to develop coherency when funding ends. This creates inconsistency in service, fragments efforts and leaves both agencies and communities frustrated at the inability of project funding to effectively address issues and needs. It also means that dedicated and experienced individuals working on soft money are often lost.

QUESTION #10:

What is the federal role in alleviate food insecurity? What changes (e.g., Farm Bill) need to be made to help alleviate hunger?

Challenges of federal food programs:

- ★ Constant threat of funding cuts or program cuts
- Not everyone is eligible—often eligibility is related to politics of a program rather than to need
- Different programs have different eligibility criteria—creating a labyrinthine and sometimes contradictory bureaucracy for those in need

From the FRAC website:

The Institutionalization of Emergency Feeding

In the decades that followed the Great Depression, soup kitchens and food pantries addressed the immediate food needs of those who had fallen upon unexpected hardship. In the 1980s an economic recession and sweeping cuts in both federal and state spending pushed millions of Americans into poverty. The number of soup kitchens and food pantries skyrocketed, and many providers found that far from helping people pull through emergency situations, they were instead replacing government-sponsored programs for those living in poverty. The emergency feeding system was becoming permanent and there was less impetus to address poverty as the underlying source of both hunger and food insecurity. Today, the demand for emergency services continues to rise faster than the soup kitchens and food pantries can keep pace, and the prevailing system of "emergency food" is no longer adequate or sustainable.³

A Long-Term Vision of Food Security

With the recognition that emergency food alone will never solve the problem of hunger, anti-hunger advocates began to embrace a long-term vision of food security in the mid-1990s. This vision included, but was not limited to: a living wage; a strengthened and improved government safety net in the form of federal food programs and other basic benefits; increased access to nutritious foods in underserved communities; and community-based programs that promote selfreliance. Over the years, the concept of **community food security** has become increasingly integral to this long-term vision. Community food security refers to the ability of all people to access a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community selfreliance and social justice. It is unique in its focus on the entire food system from the farms where food is grown to the tables where it is eaten. This has allowed the community food security movement to build alliances which can confront not just food insecurity and dependence on emergency food, but the problems facing the entire food system. 4 The issue of "Domestic Hunger and Federal Food Programs" cannot therefore be separated from other issues in the Food Security Learning Center, such as Nutrition, Family Farms, Rural Poverty, and Local & Regional Food Systems.

Reshaping Federal Food Programs

There are numerous models for integrating community food security perspectives into the federal food programs. Examples include efforts to encourage use of food stamps at local farmers' markets and Community Supported Agriculture (CSA) farms. Subsidized school meals serving local and regional food are another opportunity to encourage partnerships that further community food security. As author and activist Jan Poppendieck says, school meals have "enormous potential to create markets for healthy, sustainably-grown farm products." Poppendieck is at the forefront of the movement to make school meals free and universal for all public school students. Such movements reflect the shift in the anti-hunger arena from **food charity to food justice**.

Ensuring the Basic Right to Food

The right to food is one of the most basic human rights, and federal food programs are an important means of safeguarding this right. The stronger and more comprehensive federal food programs are, the healthier the people of the United States will be.

FARM BILL--Good News for Local Foods in the Farm Bill: Programs that Support Agricultural Production and Marketing *Thanks to Alan Hunt, Northeast Midwest Institute for the information contained in this fact sheet.*

- Farmers' Market Promotion Program: Funding for this program was increased to \$33 million over five years which will go into one-year, competitively awarded grants of up to \$75,000 to promote farmers' markets. \$5 million will be available in the next fiscal year. Contact: Debra Tropp at USDA Agricultural Marketing Service (202) 690-0031, www.ams.usda.gov, or the NM Farmers Marketing Association (505) 983-4010.
- Value-added Agricultural Market Development Program: This program focuses on enhancing a farmer and rancher's share of the final retail food dollar by adding value through product differentiation and packaging, processing, marketing, and distribution innovations, including renewable energy. Funding for the program was actually cut, however, a priority was established for projects that focus on marketing and distribution of locally produced agricultural goods. 10 percent of this funding has been earmarked to go to beginning and socially disadvantaged farmers and 10 percent for small/mid-sized producers. Individual producers and producer cooperatives are eligible for this funding. Contact: Applications go through each state's Rural Development office. New Mexico Rural Development can be reached at (505) 761-4953 or www.rurdev.usda.gov/nm/. The USDA Rural Development Office can be reached at (202) 619-7980.
- Specialty Crop Block Grants: Funding for this program was increased to \$224 million over five years. Each state's Department of Agriculture receives a minimum of \$100,000 plus an additional amount according to its portion of specialty crop production. The Departments have discretion over how these funds

- are spent. Eligible uses include, but are not limited to, "buy local" and state product market campaigns, as well as the promotion of single commodities, research, food safety, education, environmental concerns, cooperative formation and development, and improvement of distribution systems. **Contact:** Information on applying for Specialty Crop grants can be found at the NM Department of Agriculture site www.nmdaweb.nmsu.edu. Contact NMDA at (575) 646-4929 or Craig Mapel, NMDA at (505) 852-3088.
- Beginning Farmer and Rancher Development Program: This new program provides \$75 million for grants to governmental and non-profit organizations that provide assistance to new and beginning farmers. Grants of up to \$250,000 can be used for activities such as helping new farmers acquire land, creating mentorship/apprentice programs, enterprise and financial training, and teaching basic livestock and crop production practices. A request for proposals is likely to be issued in January 2009. For more information see the CSREES website at http://www.csrees.usda.gov/business/reporting/stakeholder/bfrdp.html; the Land Stewardship Project website

http://www.landstewardshipproject.org/pdf/factsheets/12 bfrdp 2008.pdf.

Programs that Benefit Food Businesses

- Financing for Local Food Enterprises: gives priority to businesses, producers and nonprofits involved in local food distribution and marketing for USDA-backed loans granted through the Rural Business and Industries Loan and Loan Guarantee program. These loan guarantees are only available for applicants in USDA-designated rural areas. Contact: For more information contact the NM Rural Development Office at (505) 761-4953 or www.rurdev.usda.gov/nm.
- Healthy Urban Food Enterprise Development Center: This new program provides \$3 million in grants to non-profit organizations to promote development of enterprises that distribute and market healthy and locally produced foods to undeserved urban, rural, and tribal communities. It also establishes a center within the Cooperative State Research Education and Extension Service to provide outreach, technical assistance, and feasibility study grants. For more information on this program contact the Northeast Midwest Institute at ahunt@nemw.org or (202) 464-4016.
- Rural Micro-enterprise Assistance Program: Another new program, this provides \$15 million over four years for non-profits and local and state governmental agencies to support the development of new small businesses in rural sectors. The funding can be used to provide rural entrepreneurs with micro-financing loans of up to \$50,000 and/or to provide training, support and market development assistance to rural micro-entrepreneurs. The program will be administered by the USDA Rural Business Cooperative Service, www.rurdev.usda.gov/rbs/. For more information contact the NM Rural Development Office at (505) 761-4953.

Programs that Benefit Consumers

Senior Farmers Market Nutrition Program: Funding for this program was increased to \$20.6 million annually. The funding provides vouchers for low-

- income seniors to purchase fresh fruits and vegetables at farmers' markets, CSA's, roadside stands and other directmarketing venues. NM will receive \$337,000 annually. *Farmers and ranchers, expect new customers!* Contact: Deanna Torres, Director of NM Department of Health WIC and Commodity Food Supplement Program, (505) 476-8814. The program is co-administered by the NM Farmers Marketing Association, (505) 983-4010 or www.farmersmarketsnm.org.
- **USDA "Food Desert" Study:** This provides at least \$500,000 in funding to the USDA Economic Research Service to study how many areas lack access to healthy and fresh food retail access and identify strategies to improve access. For more information contact Pam Roy at Farm to Table at (505) 473-1004 x11.
- Food Distribution Program on Indian Reservations: This provision allows (but does not mandate) the creation of a "Traditionally and locally-grown food fund" where 50% of the This fact sheet was produced by Farm to Table and the New Mexico Food an Agriculture Policy Council. For more information on food and agriculture policy, see our website www.farmtotablenm.org/policy or call (505) 473-1004.food provided through the FDPIR program should be produced by Native Americans. A great opportunity for Native American farmers!
- Community Food Projects: Funding for this program was maintained at \$5 million annually for ten years. Non-profit organizations may apply for this funding (with a 50% match) to develop innovative solutions to address local hunger, nutrition, and food access issues, often by connecting low-income people with fresh foods direct from farmers or community. The Southwest Marketing Network can help your organization apply for this grant. Pre-proposals are usually due in January, so start planning now! Contact: Ilana Blankman, Farm to Table, (505) 473-1004 or info@farmtotablenm.org. Also see the Community Food Security website for help with applying, www.foodsecurity.org, or call (503) 954-2970. USDA Cooperative State Research Education and Extension Service administers the program and you can contact Elizabeth Tuckermanty (202) 205-0241.

Programs that Benefit Children and Schools

- Local Preference for School Food Purchases: A big victory for Farm to School advocates, this rule allows local schools to give preference to locally grown foods when purchasing food for school meals will federal funds. Contact Marion Kalb, National Farm to School Program Director at (505) 474-5782 or marion@foodsecurity.org
- Fresh Fruit and Vegetable Snack Program: This program was expanded to all states to provide at least \$100,000 in funding for schools to provide additional fresh fruits and vegetables as a daily snack. New Mexico will receive \$707,123 in 2008-9 to increase up to \$2 million through 2011. Contact: NM Public Education Department, Nutrition Service Bureau—Leonard Padilla (505) 827-1821.

Programs that Benefit the Land

Organic Conversion, Technical, and Education Assistance: Allows producers to receive up to \$20,000 per year in payments and technical assistance for organic practices and practices related to the conversion to organic practices. The funding is made possible through the Environmental Quality Incentives Program (EQIP),

www.nrcs.usda.gov/PROGRAMS/EQIP.

Farmland Protection Program: Funding was increased to \$743 million over five years to provide matching funds for states to help purchase working farmland (through conservation easements). Applications go through the NM Natural Resource Conservation Service office, (505) 761-4462 or www.nm.nrcs.usda.gov.

PILOT PROGRAMS

- The Department of Defense Farms to School Program is a joint effort between the Department of Education/Student Nutrition Programs and the Human Services Department Commodities Bureau, with assistance provided by the New Mexico Department of Agriculture. There was \$50 million per year allocated for states in the latest farm bill (which runs through 2007). New Mexico will receive \$400,000 for fresh fruits and vegetables in the 2004 school year. \$200,000 of these monies will be used to purchase locally grown produce from New Mexico farmers. \$200,000 will be allocated to the schools in New Mexico to purchase fresh produce from their produce vendors. New Mexico was the first state to participate in the Farm to School Program.
- Fruit and Vegetable Pilot Program provides free fruit and vegetable snacks to students in the Zuni Nation in New Mexico. USDA organized the pilot project and received 800 applicants 107 were selected nationwide. The program is cosponsored by the National Cancer Institute and the *National 5 A Day Program*.

QUESTION #11:

What are the special circumstances that we need to consider to alleviate food insecurity/hunger on tribal reservations and pueblos? They may be distinct from hunger on county and urban levels within the state framework.

Hunger and Poverty in the Native American Community

From the FRAC Website

The U.S. Department of Agriculture defines "food insecurity" to include resource constraints leading to such serious problems as the family suffering hunger, or being unable to purchase a balanced diet or enough food for their children, or the parents skipping meals so the child can eat. The Native American community suffers from a much higher rate of food insecurity and hunger than the general population. The rates of food insecurity and hunger among Native Americans are twice the already too high rates for the general U.S. population, and three times higher than the rates for White Americans. Food insecurity and hunger take a serious toll on the health and well-being of the Native American community.

The U.S. Department of Agriculture found that 22.2 percent of Native American households were food insecure over the 1995 to 1997 period, meaning that they did not have access to enough food to meet their basic needs. Many of these households reached the level of food insecurity that was great enough to cause the U.S. Department of Agriculture to determine that one or more members of their household suffered from moderate or severe hunger during that period: 8.6 percent of the Native American households — one out of twelve — experienced food insecurity with hunger.

Poverty is, of course, the principal factor in causing food insecurity, hunger, malnutrition and undernutrition among Native Americans. The association between poverty, hunger and food insecurity has been well documented. A number of studies, including FRAC's Community Childhood Hunger Identification Project and the U.S. Department of Agriculture's studies of Household Food Security, provide evidence that poverty and food insecurity are inextricably linked. The U.S. Department of Agriculture found that "food insecurity prevalence rates, at all levels of severity, decline consistently as household income levels increase."

According to 1990 Census data, 31.6 percent of Native Americans lived below the poverty level, compared to 13.3 percent of the total United States population. Native Americans had the highest level of unemployment of any racial or ethnic group surveyed by the 1990 Census; 16.2 percent of men and 13.4 percent of women were unemployed. This was over twice the national unemployment rate for all races: 6.4 percent for men, and 6.2 percent for women. According to the Bureau of Indian Affairs most recent report, half the Native American workforce in Indian Country (on-or-near the reservations) remained unemployed — 50 percent in 1997. The Bureau of Indian Affairs also reported that 30 percent of the employed Native Americans in Indian Country still live below the poverty line. The consequence of such poor economic circumstances is that 43 percent of Native American children under the age of 5 are living in poverty.

Living Conditions (http://www.americanindianchildren.org/living_conditions.html) About half of our country's 2,500,000 Native Americans live on reservations, in conditions that are "four to five decades behind the majority of Americans" (Sept. 12, 2002, Rocky Mountain News). It is impossible to describe the many factors that have created the challenges that Native Americans face today, but the following facts about the most pressing issues of economics, health, and housing give a hint of what life is like for many of the first Americans.

Typically, Tribal and Federal government are the largest employers. The scarcity of jobs and lack of economic opportunity mean that as many as eight out ten adults on reservations are unemployed. Most people are dependant on welfare and other subsistence programs. "More than 40% of families on reservations live below the 1999 federal poverty line" (May 25, 2002, Arizona Daily Star). Often, heads of household are forced to leave the reservation to seek work, and grandparents take on the job of raising their grandchildren. In order to survive, extended families pool their meager resources to try and provide for their basic needs. Housing

The remoteness and limited resources of many reservation communities make it difficult to provide adequate housing. Both homelessness and overcrowding are chronic problems. Because many families will not turn away any family member who needs a place to stay, it is not uncommon for as many as 25 people to live in a two-bedroom home. The housing problem is made worse by the fact that much existing housing is substandard and in desperate need of repair. Despite the Indian Housing Authorities' (IHAs) recent efforts, the need for adequate housing on reservations is acute. "Just 68% of American Indian households have telephones, compared to 95% for the nation as a whole. The legislature deplored the fact that there are 90,000 homeless or under housed Indian families, and that 30% of Indian housing is overcrowded and less than 50% of it is connected to a public sewer" (March 10, 2004, Indian Country Today). Health

"The average life expectancy for Native Americans as a whole is 55, which is lower than for residents of Bangladesh," (June 2, 2002 Miami News-Record). Lack of public health infrastructure and services contribute to the inadequate health care of many Native Americans living on reservations. "The federal government spends half as much on health programs per tribal member as it does on health programs for other Americans," (June 23, 2002, Great Falls Tribune). The pressure to shift from a traditional way of life to a more Western lifestyle has dramatically changed the health status of the Native people, and created a terrible epidemic of chronic diseases such as diabetes, heart disease, and cancer. "Indian Elders are 48.7% more likely to suffer from heart failure, 173% more likely to suffer from diabetes, and 44.3% more likely to suffer from asthma than the general population," (July 11, 2002, Everett Herald).

Food Distribution Program on Indian Reservations (FDPIR)

1. What is the FDPIR?

FDPIR provides commodity foods to low-income households living on Indian reservations, and to American Indian households residing in approved areas near reservations or in Oklahoma. Many households participate in the FDPIR as an alternative to the Food Stamp Program, because they do not have easy access to food stamp offices or authorized food stores.

The program is administered at the Federal level by the Food and Nutrition Service (FNS), an agency of the U.S. Department of Agriculture. FDPIR is administered locally byeither Indian Tribal Organizations (ITOs) or an agency of a State government. Currently, there are approximately 271 tribes receiving benefits under FDPIR through 99 ITOs and 5 State agencies. USDA purchases and ships commodities to the ITOs and

State agencies. Commodities are selected from a list of available foods. These administering agencies store and distribute the foods, determine applicant eligibility, and provide nutrition education to recipients. USDA provides the administering agencies with funds for program administrative costs. FDPIR is authorized under Section 4(b) of the Food Stamp Act of 1977, and Section 4(a) of the Agriculture and Consumer Protection Act of 1973. FDPIR is authorized through 2012.

2. What are the eligibility requirements for FDPIR?

Low-income American Indian and non-Indian households that reside on a reservation and households living in approved areas near a reservation or in Oklahoma that contain at least one person who is a member of a Federally-recognized tribe, are eligible to participate in FDPIR. Households are certified based on income and resource standards set by the Federal government, and must be recertified at least every 12 months. Households may not participate in FDPIR and the Food Stamp Program in the same month.

3. What foods are available through FDPIR?

Each month, participating households receive a food package to help them maintain a nutritionally balanced diet. Participants may select from over 70 products including:

- frozen ground beef, beef roast, turkey ham and chicken; canned meats, poultry and fish
- 🛛 canned fruits and vegetables; canned soups; and spaghetti sauce
- macaroni and cheese; pastas; cereals; rice; and other grains;
- cheese; egg mix; and lowfat ultra high temperature milk, nonfat dry milk and evaporated milk
- flour; cornmeal; bakery mix; and reduced sodium crackers
- low-fat refried beans; dried beans; and dehydrated potatoes
- (w) canned juices and dried fruit
- m peanuts and peanut butter
- w vegetable oil

Participants on most reservations can choose fresh produce instead of canned fruits and vegetables.

4. Does the program provide information about health and nutrition?

Yes, USDA provides information about nutrition, and suggestions for making the most nutritious use of commodity foods. Available materials include:

- 🛛 A series of 12 "Healthy Eating in Indian Country" fact sheets
- Commodity food fact sheets that provide storage, preparation tips, nutrition
- w information and recipes
- "A River of Recipes: Native American
- Recipes Using Commodity Foods" A collection of tried and true recipes submitted by program participants

Administering agencies are responsible for providing nutrition education to participants. Federal administrative funding is available for these activities, which can include individual nutrition counseling, cooking demonstrations, nutrition classes, and the dissemination of information on how commodities may be used to contribute to a nutritious diet and on the proper storage of commodities.

5. How many people participate in the program, and what does it cost? Average monthly participation for fiscal year 2007 was 86,622 individuals. In fiscal year 2008 \$88.5 million was appropriated for FDPIR—approximately \$34.7 million for the Federal share of local level administrative costs, and the remainder for food purchases. In addition to foods purchased with funds appropriated specifically for FDPIR, foods purchased under agricultural support programs may be used to support the program.

Food Distribution Program on Indian Reservations (FDPIR)

This is the only nutrition program designed specifically for American Indians. The program provides monthly supplemental food packages weighing between 50 and 70 pounds to low-income households living on American Indian Reservations. Participation in Food Stamp Programs amongst American Indians living on reservations tends to be substantially lower than rest of the low-income families in America. This is caused by several factors. First of all, the tribal offices on each reservation are not permitted to administer the food stamp programs. This entails residents leaving the reservation to visit federal offices that may be several hours away from their home. Additionally, the grocery stores located on the reservation tend to be much more expensive, which drastically limits the amount people can stretch their benefits or may not even accept the food stamps. Food stamps may also be cut off when participants work even a minimum wage job, which works as a disincentive for finding employment. Forced to choose between either food stamps or the commodities provided through FDPIR (people are not allowed to participate in both), most choose the commodities. As many as six out of 10 households rely on FDPIR as their primary or only source of food.

WIC In Native American Communities: Building a Healthier America

From the FRAC website

"Native American communities have been successful in establishing Indian Tribal Organization WIC programs across the nation to address the nutrition and health needs of Native American women, infants, and young children. This publication is one of a series the Food Research and Action Center is issuing to document WIC's 25 years of success around the nation. It reviews the accomplishments of the Indian Tribal Organizations and documents participation in their WIC programs.

WIC, the Special Supplemental Nutrition Program for Women, Infants, and Children, is a federal program that has grown nationally from serving 88,000 women, infants, and children to serving over 7.3 million. WIC is operated through state and local agencies. Indian Tribal Organizations function as state agencies for the Indian Nations, administering

WIC programs primarily on tribal lands. The programs are geared toward addressing the distinct needs of Native Americans. There are currently thirty-two Indian Tribal Organization WIC programs. While these programs are funded by federal WIC dollars, tribes often contribute significant resources of their own in the form of office and clinic space, and some cover additional costs such as salaries for breastfeeding coordinators. By offering services specific to Native Americans' nutrition and health concerns, the Indian Tribal Organization WIC programs meet the special needs of a population that has long suffered from a high prevalence of hunger, under-nutrition, and maternal and child health problems. Indian Tribal Organization WIC programs particularly help provide continuity of care in geographically isolated tribal lands. Indian Tribal Organization WIC programs have enabled Native Americans to obtain access both to essential nutrition and to culturally appropriate services and family-centered activities from health professionals who are part of the community and therefore familiar with their practices and needs. For example, Indian Tribal Organization WIC programs address the needs of Native

American multi-generational households that include grandmothers who help care for the pregnant women and children and who are most comfortable speaking their native language. Indian Tribal Organization WIC programs are staffed with professionals who speak the appropriate languages and utilize educational materials that are designed specifically for Native American families.

Food Security in the Pine Ridge Indian Reservation Ben Jewell School of Human Evolution and Social Change

"The concept of food security is a critical research interest and a targeted social issue for governmental and non-governmental organizations (NGOs) alike. One of the deficiencies in the food security literature is research on the coping strategies of food-insecure households. Research on the Pine Ridge Indian Reservation in South Dakota was conducted in 2007 to assess the role of informal economic institutions in buffering against the risk of food insecurity. Vulnerability to food insecurity has increased for Pine Ridge residents through the loss of traditional institutions for economic exploitation of the environment; inaccessibility of natural resources through land fragmentation; and reliance on market-commodified food. In my master's thesis, I argue that flexibility in how resources are acquired is critical as a mechanism to increase household-level food security and for maintaining resilience in a dynamic economic environment.

One of the primary ways in which reservation households mediate the inherent difficulties of relying solely on the market is through the sharing of food with friends and family. Reciprocal food exchange is an important mechanism for households to balance their food resources for long-term resilience to variations in availability. While reciprocal exchange accounts for less than 10% of total food used, it acts as a critical buffering mechanism against periodic lack of sufficient quantities of food. In addition to maintaining food security, reciprocal exchange is important for households to meet social expectations for generosity.

There were several consistencies in reference to when reciprocal food exchange was initiated. First, economic conditions are an important trigger for individuals to draw upon their friends and family for support. A second frequently cited time when food is shared is in the context of family and community gatherings. The Lakota 'giveaway' ceremony, a festival honoring a deceased relative or a young person receiving a Lakota name, moves significant amounts of gifts and food that often take households up to two years to prepare for. Informal redistribution through giveaways and community events continues long-held traditions, as well as appropriating significant quantities of resources through the community. A final reason for sharing food is when someone acquires wild foods, particularly wild game, but also various types of berries and the highly favored tuber *tinpsila (psoralea esculenta)*. The use of natural resources for subsistence continues to have cultural relevance and allows a substantial portion of the reservation to continue engaging with natural environments.

While Pine Ridge households are constrained in the choices they have from the formal food sector, their actions reflect a diversification strategy to maintain resilience to

economic fluctuations and to fulfill cultural preferences in subsistence practices. The use of natural resources, where possible, is a vital way for Pine Ridge families to acquire nutritious foods that are otherwise lacking in local stores. The strong connection between Lakota culture and the environment also supports and encourages the use of wild resources. In the absence of direct access to natural resources many Lakota households are able to turn to their social relationships to fulfill that need and will likely reciprocate by providing support to those relations in the future.

Mutual gift-giving of food operates at an individual and household level on a daily basis, providing a social and economic support system that re-embeds the market into Lakota social relationships. Rather than operating atomistically for individual gain, Pine Ridge households engage with the market as a means to reinforce cultural norms in economic relationships. Lakota culture places great emphasis on generosity towards others, starting with one's family and moving out to include all relatives, both human and non-human. Despite the day-to-day reality of economic hardships that many Pine Ridge households must endure, it is important to understand that these hardships are not the result of a refusal to engage with the market. Instead, Pine Ridge's cash economy has been structured by the dynamic needs of the local population, who effectively maintain their cultural identity through the production and consumption of food.

There are currently 2.1 million American Indians residing in the United States, about 25% of whom live on reservations. The disparities confronting these peoples are the most extreme of any ethnic group in the United States. Not only do American Indians have the highest rates of poverty (over twice that of all other ethnic groups), but they also have the highest unemployment and worst rates of disease. If this is surprising, also consider the following:

The poverty rate increases to 31.2% when addressing American Indians living on reservations; that is 1 in 3 people (Census Bureau, 2001).

Approximately 90,000 Native families are homeless or under-housed. (Senate Indian Affairs Committee, 2002)

30% of homes on reservations are overcrowded, compared to 5.7% of homes of the general U.S. population. (Senate Indian Affairs Committee, 2002)

American Indians are 670 percent more likely to die from alcoholism, 650 percent more likely to die from tuberculosis, 318 percent more likely to die from diabetes than any other ethnic group (Indian Health Services, 2002)

In 2004, American Indian schools will spend approximately \$3,000 per student, less than half the amount that other public schools will spend (Bureau of Indian Affairs, 2004)

Over 50% of homes on reservations lack connection to a public sewage system, compared to 1.2% of the general U.S. population. (Senate Indian Affairs Committee, 2002)

11% of American Indian homes lack kitchen facilities, compared to 1% national average (Government Accounting Office, 2005)

There is no single cause for these disparities. The geographic remoteness, lack of economic development, political corruption within the tribal council, and inadequate federal assistance are all to blame. These problems are not foreign to us, they are the same conditions that we here of time and time again in mainstream media, but in relationship to other areas of the world. Our indigenous peoples are living in similar, if not the same, conditions as the indigenous peoples of the developing world.

Knowledge of the abject conditions on American Indian reservations is muddled by the derisory coverage of gaming and casino revenues by the mainstream media, amongst other things. As reported in a recent US News article:

"There's this new stereotype that Indians are rich now, because of the casinos," Hall says. "But out of the 200 or so tribes that have casinos, maybe 25 of those are doing pretty good, and that's stretching it." Some of the poorest tribes, such as the Navajo and Hopi, have rejected gambling as culturally inappropriate, and many others are too remote to rake in huge profits.

Health

American Indians have the highest rates of diabetes, AIDS, alcoholism and tuberculosis amongst all ethnic groups in the United States. Yet, most American Indians do not have private health insurance and rely heavily on the Indian Health Services (IHS) for coverage. Not only is the IHS severly under funded, with 60% less spending on its beneficiaries than the national average, but the IHS only allocates approximately \$2,000 per American Indian each year. This is only half of what our federal prisoners receive! Coupled with this issue are the poor health care facilities available to American Indians. Health care facilities are typically inadequately supplied, with treatment and prevention programs that are heavily under funded and are usually remotely located, requiring individuals to travel very long distances for services. As a result of these compounding issues, it is estimated that the health status of American Indians is 20 to 25 years behind rest of the nation. So, it should be of no surprise that the life expectancy of American Indians is on average 6 six years less than the national average, and amongst the Lakota tribe of South Dakota it is as low as 42 for men and 52 for women; that is a 30 year difference! This is characteristic of a poor developing nation, not a rich industrialized nation. The mental health amongst American Indians is equally despairing. Suicide rates amongst adolescents on the reservations are twice as high as the national average, and the majority of the suicides involve alcohol. Yet, on reservations such as Pine Ridge, where alcoholism affects 80% of the population, there are no treatment facilities.

In order to understand the rapidly deteriorating health of the American Indians, it is also necessary to address the drastic changes in nutrition that they have endured over the last 150 years. Traditionally, native diets were high in protein and low in fat. For centuries, they feasted on berries, roots, vegetables and wild game, which provided a balanced,

nutritious diet. When the American Indians were 'placed' on reservations they were stripped of their self-sufficiency. Instead of continuing to live off the land, they were forced to eat the commodities provided to them by the federal government. These foods have traditionally been highly processed and refined, high in fat and cholesterol, and laden with sugars and salt. This has resulted in a high incidence of diabetes on the reservations. In fact, American Indians have the highest rates of Type 2 diabetes in the world. Access to healthy foods remains very limited, especially for individuals and families living in isolated areas of the reservation.

Housing

Overcrowding and substandard housing has chronically plagued life on the reservation. It is not uncommon to have 12-15 people living in an 800 square foot, two-bedroom home. In addition, large proportions of the homes are lacking indoor plumbing, sewer service, heating, and adequate insulation. Many homes are also lacking electricity. Very few American Indians are homeowners due to limited or no access to credit and land ownership restrictions. This housing endemic finally resulted in some presidential attention when then president Bill Clinton visited the Pine Ridge Reservation in South Dakota in 1999. While HUD initially received funding to improve housing, the funding increase was quickly reduced, hindering any substantial progress from taking place. As a result there is an estimated 200,000 housing units in immediate need amongst American Indian families living on reservations across the United States.

Education

As a group, Native American students are not afforded educational opportunities equal to other American students. They regularly confront dilapidated school facilities, outdated resources such as computers, cultural differences, and underpaid teachers. Teacher turnover rates are 700% higher than the national average on some reservations! The end result in learning is that achievement scores for basic levels of reading, math, and history are lower amongst American Indians than any other ethnic group. With little job opportunity, almost 50% of students drop out of high school. The vocational programs that do exist are poorly funded. For those students that do persevere through high school and enter a tribal college, the conditions don't improve. Tribal colleges receive 60% less federal funding per student than other public community colleges, and face the same shortages in technology, educational materials and staff that exists at the elementary and secondary levels.

Industry

The disparate condition of the impoverished reservations has a strong connection to the lack of substantial commercial, industrial and agricultural development, resulting in high rates of unemployment. Due to geographic remoteness, few industries are willing to build on reservations. Additionally, the infrastructure, ie. roads, to support new development are lacking. In order to improve living conditions, many American Indians move to urban areas, but often they still find themselves in extremely poor neighborhoods, and struggle to find suitable employment. For anyone making the transition from a rural to an urban life, the change can be very challenging, but American Indians often face the additional challenges of overcoming a poor educational background, few, if any, industrial skills and

discrimination. As a result they may only be able to fill seasonal and/or low-paying jobs, often causing them to never escape the poverty they were fleeing from by leaving the reservation. Many, consequentially return to the reservation, frustrated and without any money.

Below:

http://www.canku-luta.org/summer99/fooddrives.html

FDPIR, or the so called 'commodities' program was instituted by the U.S. government in 1977 because the Food Stamp program did not work very well on Indian reservations. Many households live too far from government offices which administer the food stamp program, there are too few stores on reservations which redeem food stamps, and many households live too far from the stores that do accept food stamps. FDPIR is administered either by Indian Tribal organizations or state agencies and the amount of food is based on income guidelines set by the U.S. government and the size of the household. The program has encountered much criticism, much of it focused on the quality of the foods, which are typically too high in fats, starch, and sodium. (Little Eagle, 1994) In response to these criticisms, the USDA last year finally started to include more varied and nutritionally sound food products, including chicken and buffalo meat, fresh fruits and vegetables, as well as reduced-salt canned soups and crackers at 45 distribution sites (by the end of 1998). However, U.S. government officials also acknowledged that "...it might not be feasible or possible to expand this program to serve all tribes..." 1

A hunger study conducted by Paul Miller among over 1,300 FDPIR recipients on Indian reservations in Montana concluded that almost 44% of those receiving commodities had reduced the variety of foods consumed due to a lack of money, over 40% had run out of food during the previous year and more than 25% reported that someone in the household had cut the size of meals or skipped meals usually to give their children more food instead.2 Thus the problem is not just the quality of foods provided by the FDPIR, but the quantity as well.

The 1996 welfare reform is likely to make the situation even worse. A number of families, especially those who have moved to towns outside the reservation, are likely to lose their cash benefits with the new limits set on eligibility. Indian nations have been given the option to institute their own programs; one of the few to do so in South Dakota is the Sisseton-Wahpeton Sioux Tribe. The catch is that unless state legislation is passed to provide continued funding to run tribal programs (so called MOE, or maintenance of effort, funds) the tribal governments must essentially do more with fewer resources. Legislation to provide MOE funds was passed in South Dakota, but the governor vetoed it. At the same time the governor has pulled out all the stops - including bringing in FEMA - to help white ranchers, more and more of whom are becoming eligible for welfare due to severe weather and the failure of hundreds of family farms.3

Cankú Lúta realizes that occasional food drives don't solve the problem of hunger in Indian territories. Our long-range goals include helping to provide the material support necessary to develop food production and distribution systems which are directed and

controlled by the people who live in the under or unserved communities. In the meantime, it is important to get the food and other material assistance to where it is most desperately needed, distributed by grassroots people who are in the best position to determine where and what the needs are. Please support our efforts!

Background Report on the Use and Impact of Food Assistance Programs on Indian Reservations

Kenneth Finegold, Nancy M. Pindus, Laura Wherry, Sandi Nelson, Timothy Triplett,

Randolph Capps

Publication Date: January 12, 2005

Other Availability: http://www.urban.org/url.cfm?ID=411133

Summary

Four food assistance programs operated by the U.S. Department of Agriculture (USDA) specifically designate American Indians and Alaska Natives as beneficiaries: the Food Distribution Program on Indian Reservations (FDPIR), the Food Stamp Program (FSP), the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), and the Commodity Supplemental Food Program (CSFP). Two additional programs, the National School Lunch Program and the School Breakfast Program, are widely used but do not have special provisions for reservations. To inform USDA decisions on future efforts to collect data and support research, we summarize prior research and existing data sources on the use and impact of these programs on Indian reservations.

We reviewed existing data sources, including both survey and administrative data; reviewed previous research studies, including studies pertaining to particular tribes or geographic regions; and discussed data and research on reservation food assistance with subject area experts, including federal food program administrators, tribal food program managers and service providers, and researchers. The paper identifies data sources as well as information gaps and provides suggestions for improving data sources and furthering research on this topic.

We identified four clusters of current issues, related to nutrition, participation, program administration, and cultural content in the food assistance programs discussed above. There is widespread interest in understanding and improving the nutritional effects of reservation food assistance programs. This interest is a response to the prevalence of obesity, diabetes, and other diet-related health conditions among American Indians. Little is known about patterns of participation and nonparticipation in reservation food programs. Discussions of program administration revolve around the stringent requirements for tribal administration of the FSP, which have never been met, and funding levels for WIC, the FDPIR, and the CSFP, which are administered by Indian Tribal Organizations (ITOs) on many reservations. Cultural concerns involve the inclusion of specific traditional foods in commodity packages and the relationship of food assistance programs to tribal norms such as sharing of food and respect for elders.

The most useful data sources on the use and impact of food assistance programs on Indian reservations provide information on population characteristics (for both participants and eligible nonparticipants), program participation, and health and nutrition outcomes. The paper reviews 26 surveys conducted at the national, state, or tribal level

and the extent to which they provide the data discussed above. Many of these surveys include data on participation in the Food Stamps program and WIC; some also cover the school breakfast and lunch programs. Only the Navajo Health and Nutrition Survey (NHNS) measures FDPIR participation, and none of the surveys we reviewed provides data on the CSFP. The health and nutrition content of the surveys reflects the purposes for which data were collected.

Most of the surveys make it possible to identify American Indians, but except for the NHNS and tribal surveillance surveys, which only cover reservation populations, publicuse survey data are generally inadequate to identify the subset of American Indians who live on reservations. Several strategies, however, might be used to work around these limitations.

Particularly promising resources for analysis of the use and impact of food assistance programs on Indian reservations include the NHNS, the California Health Interview Survey (CHIS), the Early Childhood Longitudinal Survey Birth Cohort (ECLS-B), and the Early Childhood Longitudinal Survey Kindergarten Cohort (ECLS-K). Four surveillance systems—the Pediatric Nutrition Surveillance System (PedNSS), the Pregnancy Nutrition Surveillance System (PNSS), the Behavioral Risk Factor Surveillance System (BRFSS), the Youth Risk Behavior Surveillance System (YRBSS)—have relevant content but limited information on program participation. Minor changes would increase the value of the Current Population Survey (CPS), the National Health Interview Survey (NHIS), and the Survey of Income and Program Participation (SIPP) for analysis of the use and impact of food assistance on Indian reservations.

Special surveys designed to measure program participation and related health and nutrition outcomes among Indians living on reservations provide additional sources of data on the use and impact of food assistance programs. The content and coverage of these surveys make them more relevant to the topic than multipurpose state and national surveys, but the special surveys are less likely to be conducted regularly, and their data is less likely to be archived for public use by researchers other than those involved in the original studies. Future efforts to collect and analyze survey data on the use and impact of food assistance programs on Indian reservations are likely to involve tribal authorities as well as individual American Indian respondents.

Administrative data generated or collected by each of the food assistance programs for purposes such as case management or quality control can be valuable resources for research. Administrative data, however, can only be used to examine the characteristics of program participants; comparable information about eligible nonparticipants is not collected. Administrative data appear to be more useful for studying the FDPIR and WIC on Indian reservations than for studying the FSP as reservation food assistance.

Continuing research questions concern the impacts of reservation food assistance, the characteristics that make nutrition education effective on reservations, participation in the FSP, FDPIR, and WIC, and the extent to which tribal administration can improve

coordination, both among food assistance programs and with other low-income programs. The USDA could improve the capacity to address these questions by devoting more resources to archiving data from special surveys; supporting experiments with imputation of reservation status in survey data; working with other federal agencies to make the CPS, NHIS, and SIPP more useful for analysis of reservation populations; and regularly including at least one reservation food assistance program in multisite studies. Recent proposals for development and linkage of administrative data on food assistance programs, though not designed with reservation programs in mind, would increase information on the use and impact of food assistance on Indian reservations, particularly if the FDPIR is included in the initiatives.

Question 12A: <u>Key Players</u> Which individuals should be part of the "think tank" and stakeholders meetings (which we are calling charetts)?

2030 Challenge

SLO Green Build Andrea R. Pease, AIA, LEED AP Build it Green Consulting www.slogreen.com Albuquerque and Santa Fe are part of

Albuquerque and Santa Fe are part of the challenge Ed Mazria 505-988-5309 607 Cerrillos Rd Suite G Santa Fe, NM 87502

Buildings are the major source of demand for energy and materials that produce by-product greenhouse gases (GHG). Slowing the growth rate of GHG emissions and then reversing it over the next ten years is the key to keeping global warming under one degree centigrade (°C) above today's level. It will require immediate action and a concerted global effort.

To accomplish this, Architecture 2030 has issued **The 2030 Challenge** asking the global architecture and building community to adopt the following <u>targets</u>:

- All new buildings, developments and major renovations shall be designed to meet a fossil fuel, GHG-emitting, energy consumption performance standard of 50% of the regional (or country) average for that building type.
- At a minimum, an equal amount of existing building area shall be renovated annually to meet a fossil fuel, GHG-emitting, energy consumption performance standard of 50% of the regional (or country) average for that building type.
- The fossil fuel reduction standard for all new buildings shall be increased to:

60% in 2010

70% in 2015

80% in 2020

90% in 2025

Carbon-neutral in 2030 (using no fossil fuel GHG emitting energy to operate).

These targets may be accomplished by implementing innovative sustainable design strategies, generating on-site renewable power and/or purchasing (20% maximum) renewable energy and/or certified renewable energy credits.

ABQ Alliance for Active Living City of Albuquerque

www.activelivingbydesign.org

1000 Friends of New Mexico—defunct—Joanne McEntire

ABQ Partnership

www.abqpartnership.org apart5@abqpartnership.org 505-247-9222 1020 Lomas Blvd, NW Suite 1 Albuquerque, NM 87102

The primary purpose of the Albuquerque Partnership is to create a healthy community by protecting young people from risk-taking behaviors and promoting their healthy development. The Partnership provides youth opportunities for empowerment by initiating training and activities that develop young people's skills and by including them in the planning and implementation of prevention activities. It establishes prevention strategies in ten neighborhoods and targets all forms of drug abuse including the use of tobacco, alcohol, marijuana and inhalants. Neighborhood groups and individuals are involved in the planning and implementation of prevention activities specific to each area needs. Educational commitment is emphasized through the development of an educational reform infrastructure which address issues related to retention, dropout and absenteeism, school safety, student learning and parent participation.

Albuquerque Interfaith

6001 Marble Avenue NE Suite 1 Albuquerque, NM 87110 (505) 268 3991

ACHIEVE

NMDOH Erin Hartlein Erin.hartlein@state.nm.us 505-841-5865 5301 Central Ave NE Suite 800 Albuquerque, NM 87108

Action Communities for Health, Innovation and EnVironmental ChangE (ACHIEVE): Bringing Communities together to prevent chronic diseases and promote healthy lifestyles

The purpose of ACHIEVE is to bring together local leaders and stakeholders to build healthier communities by promoting policy and environment change strategies with a focus on obesity, diabetes, heart disease, healthy eating, physical

activity, and preventing tobacco use. "By building healthy communities and supporting people in healthy living we can make a difference in the health of our nation" Dr. Giles said. "In our own backyards and downtowns is where we can make changes that will support families, employees, and our communities in reducing the horrible personal burden faced by our citizens and the economic cost to society of these chronic diseases."

Alliance for a Carbon Neutral Food Shed

www.4.unm.edu/sust
Bruce Milne or Terry Horger
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Center for Civic Policy

Center for Civic Policy P.O. Box 27616 Albuquerque, NM 87125 505-842-5539 info@civicpolicy.com

The Center is based in Albuquerque, New Mexico. We hope to contribute to the public discourse on important issues in our state and around the country. The Center works hard to engage ordinary New Mexicans in the policy debates that affect our daily lives. We work hard to increase voter turnout; educate the public on issues like ethics reform, heath care, the economy and the environment; and train new leaders for civic life.

City of Albuquerque

John O'Connell

Mayor's Office of Environmental Strategy

- M LEED /2030 Challenge Initiative
- Mayor's Priorities

Colonias Development Council (Dona Ana)

Megan Snedden 1050 Monte Vista Las Cruces, NM 88001 575-647-2744

The Doña Ana County Colonias Development Council works for justice – social, economic and environmental – in the colonia communities of southern New Mexico. The CDC began in the late 1980s as a project of the Catholic Diocese of Las Cruces, New Mexico, and became an independent nonprofit in 1994. Our work is rooted in two primary sources: 1) the <u>United Nations Declaration of Human Rights</u>, and 2) <u>Catholic Social Teachings</u>, which call for the solidarity of all people for the common good.

The Colonias Development Council uses community organizing and leadership development to help colonia residents find solutions to their concerns. We identify community leaders, prioritize issues, advocate on behalf of residents and develop community-based projects, often in partnership with other organizations and agencies. Currently, the Colonias Development Council is involved in campaigns and projects around such issues as: environmental justice; immigration and civil rights; education; housing; job creation; child development; farmworker rights; political participation. Each issue requires a different strategy or combination of strategies. The CDC helps residents identify effective strategies, helpful agencies and organizations, and successful processes for meeting their goal. In our 14-year history, we've worked in 12 of Doña Ana County's 37 colonias. Approximately 100 community leaders are involved in community organizing and development efforts. The CDC, with its office in Las Cruces, employs approximately 15 staff members.

Environmental Alliance of New Mexico

www.democracyfornewmexico.com Conservation Voters New Mexico Javier Benavidez 505-315-3596

- Representatives of over a dozen environmental organizations convened a news conference on Friday afternoon, January 11, 2008, in Albuquerque to announce a 2008 legislative package aimed at addressing the State of New Mexico's environment, energy, water, and outdoor education policy. The Environmental Alliance of New Mexico, an informal coalition of environmental organizations facilitated by Conservation Voters New Mexico, announced four priority legislative measures. Though this year's legislative session will be a short, 30-day session focusing on state budget matters, each of the alliance's priority bills will be on the legislative agenda because they are germane to state budgeting or because they are anticipated to be on the "Governor's call." The bills include:
- the "Leave No Child Inside Act," a bill seeking to generate revenue for an outdoor educational programming fund through a 1% excise tax (a "sin" tax) on the purchase of new televisions and video games
- the "Ratepayer Protection Act," a bill requiring regulated electric utilities to meet 10% of their energy demand with energy efficiency by 2020 instead of building new power plants (which are more expensive than efficiency). The bill will also encourage the New Mexico Public Regulation Commission to allow energy efficiency programs to be as profitable to New Mexico utilities as power plants are.
- a "Smart Investments in Public Buildings" policy to ensure a 50% energy saving throughout the life of new and retrofitted public buildings through a 1-2% initial investment in the "sustainable" or "green" design of each public building
- a one-time funding request of \$10 million for Statewide Ecosystem Restoration that will facilitate efforts to restore New Mexico's fragile and iconic river ecosystems, including funding for water flows, technical studies and community outreach.

Southwest Network for Environmental and Economic Justice

www.sric.org info@sneej.org

505-242-0416

PO Box 7399

Albuquerque, NM 87194

- Southwest Research and Information Center is a multi-cultural organization working to promote the health of people and communities, protect natural resources, ensure citizen participation, and secure environmental and social justice now and for future generations.
- The Environmental Information and Education Program has played an essential role in fulfilling SRIC's mission to provided timely and accurate information on matters that effect the environment and human health. Since SRIC's inception, reaching the broadest possible audience has been the primary focus of this program. Major means to provide information are Voices from the Earth, the extensive library, the web site, media contacts, and speaking engagements

Farm to Table / Food and Ag Policy Council / Farm to School

www.farmtotablenm.org

Pam Roy and Le Adams, Co-Directors

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3900 Paseo del Sol, Santa Fe, NM 87501

Governor's Food Gap Task Force

www.farmtotablenm.org

Pam Roy and Le Adams, Co-Directors

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- The Food Gap Task Force is addressing Food System/Access issues
- There will be a report released soon
- There will be a list of community gardens released

Gardeners' Guild

www.gardenersguild.org

Cristianna

info@thegardenersguild.org

505-268-2719

4012 Central SE

Albuquerque, NM 87108

- M GoodNeighbor Gardens
- ▼ DuffExchange
- M Corkboard: group Projects
- W Urban Wildlife Habitat
- The Hq project

"Greencorps Council" or Urban Farming and Food Exchange

www.gardenersguild.org Cristianna info@thegardenersguild.org 505-268-2719 4012 Central SE Albuquerque, NM 87108

Nascent Albuquerque alliance/coalition/council forming to deal with issues around food and environment

<u>Greg Gould</u>—garden project/foodology/radio food program

gregorystephangould@hotmail.com

La Montanita Coop

www.lamontanita.coop Robin Seydel robins@lamontanita.coop 505-217-2027 3361 Columbia Drive NE Albuquerque, NM 87107

Food-Shed

The term and concept "food-shed" is derived from the more familiar word "watershed." In the arid southwest where "agua es vida" the main New Mexican watershed traverses the Rio Grande Valley rift from southern New Mexico to southern Colorado. Traditional acequias and other irrigation methods water greenbelt lands that produce food throughout the rift valley. The Co-op's Food-shed project adds ancient agricultural regions, including the Mimbres Valley in the Gila, the White Mountain area and other mountain valleys for a regional food-shed that encompasses a 300 mile radius around Albuquerque. Farmers and producers throughout this region can either sell their products direct to Co-op locations or utilize the services of our Cooperative Distribution Center's (CDC) warehouse to expand their markets and save on gas and transport costs. The CDC also offers local producers post harvest and production cooler/freezer space and storage

The term food-shed describes the flow of food from the area where it is grown and processed to the place where it is consumed. Recently, the term has been revived as a way of looking at and thinking about local and sustainable food systems. The current food system is dependent upon the unsustainable economics of transporting the majority of our food very long distances. Building a more sustainable system will decrease our region's dependence on the long distance transport of food reducing our region's carbon footprint. This will require that we increase regional food production and distribution.

Our experience and research indicates a steady reduction in the wholesale (retail store) market for local products. Many local stores have closed and the market has become dominated by large national retailers. The "industrialization" of many natural and organic

products has brought lower pricing reducing the market value of local products. This reduction in market size and product value has contributed to the decline of regional producers that we have experienced over the past several years. A more sustainable food system for our regional food-shed requires that we grow the market for regional products as we work to increase the amount of regionally produced goods.

La Montanita began distribution of regionally produced products in the spring of 2006. Two drivers and one truck delivered over \$100,000 of meat, eggs, milk and produce from about 30 producers during this first year of operation. La Montanita engaged Whole Foods, Raley's, Cid's, Los Poblanos and others to build the wholesale market for this product. In January of 2007 La Montanita opened its Cooperative Distribution Center (CDC) on Columbia Drive in Albuquerque. This facility provides 3,000 square feet of refrigerated storage, 1,000 square feet of frozen and 6,000 square feet of dry storage. This facility and its staff provide the foundation for our work with regional producers to build a more sustainable food-shed in our region

La Montanita has enjoyed success in increasing consumer awareness of the value of purchasing locally produced food and paying more for local than food nationally distributed. We understand that our regional farmers and producers must prosper to sustain their efforts and that regionally grown and produced food will often cost more than food grown in California, Mexico or elsewhere.

The CDC staff is working with regional growers and producers and retail buyers towards reaching a balance between paying the producer as much as possible while maintaining a retail price in the stores that provides value to consumers. This work is ongoing and we must continue to raise consumer awareness in the value of purchasing local. While we have been able to raise local product pricing from the "California Market Price," our pricing to farmers and producers remains under what might be achieved at local farmers' and growers' markets.

The Co-op Trade Initiative

furthers our support of local farmers, gardeners, ranchers and producers. It encompasses all the local products and producers that are affiliated with the Co-op. It also includes all the projects and activities the Co-op sponsors and in which we participate. This effort is at the heart of the Co-op's efforts to grow the local food movement and a regional, cooperative economy for a restorative and sustainable future.

This Initiative works to create wholesale opportunities for local producers whether they sell directly to the four co-op locations or utilize the Food-Shed's Cooperative Distribution Center's warehouse and trucking services. It also "closes the loop" by bringing needed supplies during product pick-up at farms and drop-off depots throughout the Rio Grande Valley region and related agricultural areas in a 300 mile radius around Albuquerque.

As continuous education is a Cooperative principle the Co-op Trade Initiative works with growers to improve post harvest handling and packing for the wholesale market. The Co-

op also utilizes its resources to educate consumers on the true costs of local production and the importance of fair prices and just treatment of people and animals throughout the food production, distribution and consumption process. The Co-op Trade Initiative supports sustainable practices at every level of our Co-op organization.

The Beneficial Farms Eco Label is a project of the Co-op Trade Initiative. Originally a non-profit collaborative of farmers and ranchers, the Beneficial eco-label became part of the Co-op Trade Initiative in 2007. The Beneficial Farms Eco-Label provides assurance to Co-op shoppers that local foods not certified organic, are produced in a manner consistent with sustainable farming practices. The Beneficial Eco-label also assures that participating farmers maintain strong stewardship and environmental practices. A Co-op staff person with 20 years of farming experience in New Mexico works with regional farmers who would like to participate in the Co-op's Beneficial Farms Eco label to ensure they meet all required standards.

The Co-op Trade Initiative collaborates with the New Mexico Food-Shed Alliance, The New Mexico Agricultural Task Force of the Middle Rio Grande Council of Governments, The University of New Mexico Sustainability Studies Program and others in an effort to push regional food-shed and sustainability forward into mainstream consciousness.

Local Food Albuquerque

Heather Wood

localfoodalbuquerque@yahoo.com

4241 Broadmoor NE 87108

Webpage with a listing of local food and agricultural products and services.

Los Poblanos Organics

www.lospoblanosorganics.com Monty Scarsgard info@lospoblanosorganics.com 505-681-4060 PO Box 7715 87194

McCune Charitable Foundation

www.nmmccune.org
Chuck Wellborn or Nordy Kalishman
chuckwellborn@gmail.com
505-983-8300
345 East Alameda
Santa Fe, NM 87501

Middle Region Council of Governments

www.mrcog-nm.gov Anne Simon 505-247-1750 MRCOG The Mid-Region Council of Governments is committed to improving the sustainability and profitability of small and medium-scale agriculture in New Mexico's mid-region. This includes local produce, meat, dairy, and value-added products. By supporting local foods, we are supporting the farmers, the land, the sourcing of local products by food service companies, and most important, the consumption of local foods.

Here you can find information on:

- The <u>Agriculture Collaborative</u>, which is hosted by the MRCOG. We have free monthly meetings, expert speakers, and special events. We welcome you to attend!
- Farmers' and growers' markets in our mid-region
- How to sell your product and increase your profits
- And information on how to conserve water and preserve farmland

Special features of our website include:

- The <u>Local Food Blog</u>, which allows you to stay informed about all facets of local agriculture through new articles each week on a variety of exciting topics.
- <u>I Local Food Connections</u>, our monthly e-newsletter. <u>Sign up</u> today to receive the freshest news on local foods and agriculture delivered right to your inbox each month.
- The <u>Local Foods Maps</u>, which help you find local foods at markets, retailers, and restaurants; resources for growing your own foods; and Agri-tourism events in our region.

Middle Rio Grande Conservancy District

www.mrgcd.com
Joe Brem
1930 Second St. SW
Albuquerque, NM 87102

New Mexico Acequia Association,

www.lasacequias.org
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505-995-9644
908 Sol Feliz
Taos, NM 87571

New Mexico Action for Healthy Kids

www.actionforhealthykids.org

No permanent New Mexico Committee

New Mexico Apple Council

Ed@NMHoney.com 505-286-4843 PO Box 903 Edgewood, NM 87105

New Mexico Center on Law and Poverty,

www.nmpovertylaw.org
Kim Posich
kim@nmpovertylaw.org
505-255-2840
720 Vassar Dr NE
Albuquerque, NM 87106

New Mexico Collaboration to End Hunger

Nancy Pope npope@albuquerquefoundation.org 505-206-0117

Important new initiative with Kellogg funding that brings together the NM Community Foundation and the Albuquerque Community Foundation in order to work with funders to develop strategies to target hunger in NM. This work includes policy advocacy and some project work.

New Mexico Community Foundation

www.nmcf.org nmcf@nmcf.org 505-820-6860 303 Roma NW, Suite 400 Albuquerque, NM 87102

- The Gila River Discovery Trunk Project set out to develop a series of educational 'trunks' for grades 3-5 to increase students' awareness of the natural and cultural values of the Gila River, the last free-flowing river in New Mexico. Along with staffers from the Gila Conservation Coalition and the Gila Conservation Education Center, the Upper Gila Watershed Alliance, worked collaboratively to develop two 'trunks', provided training workshops for volunteer presenters (including adults and high school students) in the use of the 'trunks', and provided field trips to the river. During the course of the grant, the Project successfully conducted 43 'trunk' presentations which successfully spread the message of the ecological and cultural values of the Gila River and reached 665 students!
- Connecting 3rd grade students with the environment all around them, the **Experience Science Program** gives children of eight disadvantaged schools in Southern NM a deeper understanding of the Chihuahuan Desert. Through a combination of classroom activities, teacher resources and a field trip to the desert's Nature Park, the program emphasizes science, math and the beauty of this natural environment.

- In Carlsbad, a donor fund is supporting the **Power Hours After School Program**, through which children are given help with their homework, engage in physical activity, and are provided with nutritious snacks. Teachers and principals identify the children among those living with family stresses that may negatively impact their personal, social and academic development.
- The **Española Wildlife Center** provides a wildlife rehabilitation and education center in New Mexico, that carries out over 300 science-based educational programs and 500 tours each year. An NMCF donor fund supports this extensive outreach program, which educates and delights adults and children, introducing them to the richness of the wildlife of New Mexico and teaching them how we all co-exist.
- New Mexicans for Sustainable Energy and Effective Stewardship Fund (NM SEES) is a non-partisan statewide coalition of organizations including civic leaders, scientists, academics and citizens. Its purpose is to promote renewable energy technology and hazardous waste clean up for the state. NMSEES also seeks to: shift the mission of New Mexico's national labs towards tackling these two vital areas; create exemplary public participation; and high standards for state enforcement of waste clean up. Southwest Research & Information Center (SIRC) coordinates NMSEES activities. Grant recipients have included: Amigos Bravos, Concerned Citizens for Nuclear Safety, Citizen Action, Embudo Valley Environmental Monitoring Group, Honor Our Pueblo Existence, Nuclear Watch NM, Peace Action NM, among others.
- The Consortium of Major LANL Subcontractors Fund is the ad hoc collaborative by which the Major Subcontractos pool their individual resources designated for the diversification of Northern New Mexico's economy. The Consortium recommends grants in support of two key areas: Youth Entrepreneurship and Industry Cluster Development. The Youth Entrepreneurship grants support programs serving young people, ages 13 to 22, in developing businesses. The funds are used towards developing entrepreneurial skills while advancing business activity and opportunity. Grant recipients have included: Movimientos' Youth-Organized Agricultural Project, Los Alamos Commerce & Development Corporation's Youth Enterpreneurship and Summer Business Projects and the Taos Community Foundation's Business Spirit Network in partnership with the Taos Middle School. The Industry Cluster Development grants support technical service providers such as commercial kitchens, small business incubators, formalized cluster groups, cluster associations, small business technical assistance providers and micro-lenders who serve Northern NM. Grant recipients have included: Accion New Mexico's Financial Literacy Training for Northern NM Entrepreneurs Series, Espanola Fiber Arts Center's Innovation of Incubator Facility, Luciente's Village to Village: A North-Central NM Rural Economic & Cultural Initiative, Northern NM College's Commercial Kitchen and Dehydrator Project, Santa Fe Farmer's Market Institute's Campaign for a Permanent New Home, and the Taos County Economic Development Corporation's Taos Food
- The <u>Northeastern Regional Community Foundation</u> is a supporting organization to NMCF. Two of its recent grants focus on improving children's healthy eating habits in the towns of Roy and Las Vegas, NM. The CATCH program in Roy has been developed around a classroom curriculum, cafeteria menus, physical education, with

a strong family component. Las Vegas' Bridge nutrition project is designed to give students the scientific background they need to make good nutritional choices and improve eating habits, and the tools they need to pass this knowledge on to their families.

New Mexico Farmers Market Association

www.farmersmarketsnm.org
Denise Miller, Executive Director
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1-888-983-4400
320 Aztec St, Suite B; Santa Fe, NM 87501

New Mexico First

www.nmfirst.org info@nmfirst.org 505-241-4813 320 Gold Ave SW Suite 300 Albuquerque, NM 87102

New Mexico First engages people in important issues facing the state. Co-founded in 1986 by Senators Pete Domenici (R-NM) and Jeff Bingaman (D-NM), we are best known for our unique town halls. These three-day events bring together citizens from all walks of life to share their best ideas and develop consensus-driven recommendations for policymakers.

New Mexico Forum for Youth in Community

www.nmforumforyouth.org youth@forumfyi.org 505-821-3547 924 Park Ave SW Albuquerque, NM

New Mexico Partnership

www.nmpartnership.com Clark Krause 505-247-8500 851 University SE Suite 200 Albuquerque, NM 87106

New Mexico Public Health Association

www.nmpha.org
Marsha McMurray-Avila, Executive Director
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New Mexico State University Cooperative Extension

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Kari Bachman

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Bernalillo County Extension Service

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New Mexico Voices for Children

www.nmvoices.org

Bill Jordan

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(505) 244-9505

2340 Alamo St. SE, Suite 120. Albuquerque, NM 87106.

New Mexico Youth Organized

www.democracyfornewmexico.com

Keegan King

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Sangre de Cristo Agricultural Producers Cooperative

Theresa Young

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PNM Foundation

www.pnm.com

Diane Harrison Ogawa

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Alvarado Square, MS 1225 Albuquerque, NM 87158

Results New Mexico

www.results.org

Results@results.org

750 First Street NE Suite 1040 Washington, DC 20002 202-783-7100

Rio Grande Agricultural Land Trust

Cecilia Rosacker-McCord ceciliam@sdc.org (505) 270-4421 Route 31, Box 63; Lemitar, NM 87823

Rio Grande Community Farms/Education

Dan Schuster 505-345-4580 6804 4th St NW #114 Albuquerque, NM 87107

Rio Grande Farmers Guild and cooperative

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Albuquerque, NM 87105

Artisanal grain and youth farmer mentoring program for the South Valley of Albuquerque

SAGE Council.

www.sagecouncil.org
Sonny Weahkee or Malcolm Bowekaty
sonny@sagecouncil.org
malcolm@sagecouncil.org
505-260-4696
510 3rd Street SW

Santa Fe Food Policy Council

Sherry Hooper <u>director@thefooddepot.org</u> 505-471-1633x3 1222 Siler Road, Santa Fe, NM, 87507

Soilutions

Jim Brooks 505- 877-0220 9008 Bates Rd SE 87105

South East Heights Health Coalition

Enrique Cardiel

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509 Cardenas SE, Suite 3, Albuquerque, NM 87108

South Valley Economic Development Center

TimNisly

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South Valley Partners for Environmental Justice

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Southwest Network for Economic and Environmental Justice

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Richard Moore

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PO Box 7399, Albuquerque, NM 87194

Southwest Organizing Project

www.swop.net/blog.htm

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505-247-8832

211 10th St.SW Albuquerque NM 87102

Southwest Research and Information Center

www.sric.org

Annette Aguayo

sric.admin@earthlink.net

505/262-1862; 505/262-1864 (fax)

PO Box 4524, Albuquerque, NM 87196-4524

St. Joseph Community Health

Michelle Mellendez or Janet Page-Reeves

www.stjosephnm.org

505-924-8000

300 Central SW, Suite 3000

Albuquerque NM 87102-3298

Working on issues of food sufficiency, hunger, obesity and gardening.

Volunteer Center of Grant County

www.volunteersofgrantcounty.org
Alicia Edwards
director@volunteersofgrantcounty.org
505-388-2988
915 Santa Rita
PO Box 416
Silver City, NM 88062

Working on issues of hunger, including hosting a number of town hall meetings on the subject and developing a food stamp outreach program.

The Loan Fund: Alternative Lending Group for NM

Leroy Pacheco, Executive Director 505-243-3196, x25 leroy@loanfund.org.

The Loan Fund is one of the many examples of how the New MexicoConference of Churches has worked diligently to improve life for the people of New Mexico. The state's oldest alternative lending group was founded—as The New Mexico Community Development Loan Fund—in 1989 as a result of a conference task force plan to alleviate poverty in New Mexico. And, one of the original task force members, Sister Marie Luisa Vasquez, is still on The Loan Fund's board. To date, The Loan Fund has made loans in excess of \$25 million dollars, helping thousands of people across New Mexico and the Navajo Nation. However, the experienced staff at The Loan Fund knows that financing is just the beginning—so they stay with their clients long after the loan papers are signed, helping with free business advice and personal encouragement. As Sandra Layne of Eyecatcher Photography said, "The Loan Fund made me a loan when nobody else would. And, Cathy, my loan officer, was always there, offering encouragement through all the difficult times."

2008 is shaping up to be one of The Loan Fund's best years yet. Leroy Pacheco, Executive Director, notes, "I'm going to every meeting I can find to ask people to apply for loans. I'd love to loan at least a million dollars to the members of The African-American Chamber of Commerce. So far this year, we've made over \$600,000 in loans to woman-owned businesses and will likely well exceed our million dollar mark for Hispanic businesses by year-end." Leroy has made a personal commitment to loan at least one million dollars to each of four often under-served groups: women, African-Americans, Native-Americans, and Hispanics.

The Loan Fund is the only alternative lending group that works with nonprofits. In fact, until recently, the single largest loan they had ever made (over \$700K) was to a charter school. A few others from their long list of nonprofit clients are: Participa! Albuquerque (dental care for children), the New Mexico Jazz

Workshop, Project Share, Tierra Madre Land Trust (low-income housing), Zuni Entrepreneurial Enterprises, The New London Frontier Theater, Youth Build New Mexico, Greater Albuquerque Habitat for Humanity, and the Teenage Pregnancy Center.

One of The Loan Fund's most inspirational clients is Working Classroom, Albuquerque's unique program for developing the creative, academic, and leadership potential of young artists from "historically ignored communities." This year, they're celebrating twenty years of helping hundreds of students, which is a tremendous feat for a nonprofit youth organization. Nan Elasser, founder of Working Classroom, notes, "If it hadn't been for The Loan Fund, back in 2001, we would have gone under. They made us a loan when nobody else would. When they say they invest in the community they really mean it."

Think New Mexico

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505-992-1315
1227 Paseo de Peralta, Santa Fe, NM 87501

Traditional Native American Farmers Association

www.ibiblio.org 505-983-4047 PO Box 31267 Santa Fe, NM 87594 Clayton Brascoupe PO Box 170 Tesuque, NM 87574

Trust for Public Land

www.tpl.org Jenny Parks Burnett, NM State Director-TPL jenny.parks@tpl.org 505-988-5922, ext. 111/505-988-5967 1600 Lena St., Building C, Santa Fe, NM 87505

UNM Sustainability Program

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Veggie Grower Gardens

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Young Women United

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