

2nd Annual Local Food and Farm to School Awards

Teacher of the Year: Charlotte Alderete –Trujillo: Teacher and Principal at South Valley Preparatory School in Albuquerque

Charlotte is the Executive Director and a Co-Founder of South Valley Preparatory School, a state charter middle school whose mission is to provide a small, safe and unique family learning community where students are prepared for high school and beyond. She received her Bachelor's Degree from New Mexico State University and her Master's Degree from the University of New Mexico. She has been an Educator for just over 25 years and lives in the community she serves. She is passionate about creating opportunities for students to engage and identify with their culture and traditions.

South Valley Preparatory School embeds programs that focus on the total health and wellness of our students. We believe that a health and success go hand in hand. We have aligned our service-learning curriculum with our health and wellness focus by providing weekly opportunities for our students to learn by doing. South Valley Prep students work along side La Plazita's farmers to cultivate and harvest food that they see on their plates each day. The amazing chefs at Swan Kitchen create delicious, healthy organic meals for our students every day.



The partnership between South Valley Prep, La Plazita Institute and Swan Kitchen strengthens our students' connection to their culture and heritage. It creates a stronger awareness and appreciation for our rural agricultural traditions and it allows us to build our students' understanding and appreciation of their vast responsibility to our Earth. We continue to see the benefits of this work in the classroom, on the playing fields, and in the healthy life choices our students continue to make outside of our school environment.

Organization of the Year: La Plazita Institute in Albuquerque



La Plazita Organic Gardens (LPG) and Learning Center is a program of La Plazita Institute, founded in 2004. LPG grew out of the grass roots need to manage Bernalillo County open space in the South Valley. Today La Plazita gardens has become an agro-ecological learning center space where organic farming, sustainable agriculture and traditional land-based ways of living and knowing are accessed and formally taught to school students, community members, volunteers and families throughout the South Valley and Albuquerque.

With various food justice programs LPG serves students through land-based physical education classes every week, administers two community supported agricultural (CSA) programs that support underserved members of the community, hosts an annual farmer training program in collaboration with AFSC and Los Jardines Institute, partners with Swan kitchen to facilitate a dynamic farm to school program. It is the home to the Rudolfo Anaya Barrio Youth Corps project and is a learning space, technical support provider and garden wisdom teacher for the University of New Mexico's Rural Student Project, a scholarship program offering support to students from rural communities. It is a certified community service site for New Mexico and is the learning site for the Bernalillo County's Youth Reporting Center, which is an integral component of La Plazita Institutes recidivism and reintegration project for formally incarcerated inmates and youth.

School Food Service of the Year: Barbara Berger: Health and Nutrition Specialist for Las Cruces Public Schools



Barbara Berger is a community nutritionist and registered dietitian with 36 years of experience promoting healthy eating to various target audiences in New Mexico. She currently is employed as the Health and Nutrition Specialist for Las Cruces Public Schools, a position she has held for the past 12½ years. There, Barbara coordinates the district's SNAP –Ed funded experiential nutrition education program, works on wellness policy, and has recently helped develop a district-wide staff wellness program.

Through her previous experience as a Health Promotion Specialist with the New Mexico Department of Health, Barbara was around to see the development of New Mexico's Coordinated School Health model "yucca." Since she joined LCPS, she participated in the development of state regulations governing food sales in schools which essentially eliminated sugary soft drinks from New Mexico public schools. Barbara is excited to see the movement towards locally grown food from farms and school gardens.

Double Up Food Bucks Outlet of the Year: Aztec Farmers' Market in Aztec

The Aztec Farmers' Market is currently in its 17th season. We are a Wednesday afternoon market that runs from July through October in Aztec, NM located in the Four Corners region. We average 18-20 vendors a market most of who travel between 1 to 20 miles to get to our market. Our vendors offer diverse products including vegetables, fruit, eggs, chicken, cheese, salsa, jam, bread, plants, and soaps and lotions. We are proud members of the NM Farmers' Marketing Association and are pleased to offer SNAP, Double Up Food Bucks, and WIC and Senior Farmers' Market programs. Our market strives for diversity and inclusion in our products as well as our vendors and customers and is known for our homey appeal.

Pauline Pao runs a small farm in Aztec and has managed the market since 2008. The Aztec Farmers' Market is fortunate to have a group of volunteers loyal to the market, vendors, and customers alike. They are Fay Gard, Rosalind Ragsdale, Sandy and Riley Roland, and Peggy Waddell.



Farmers' Market of the Year - Downtown Growers' Market in Albuquerque



The Downtown Growers' Market has been operating in Robinson Park since 1996. Originally a summer market composed of a handful of farmers and vendors, the market has grown to hold 100-130 vendors every Saturday morning throughout the 30-week season (April-November). Every week patrons enjoy live music, fresh produce, local arts and crafts, and programming from organizations like Kids Cook!, the Albuquerque Public Library, Delicious NM, and more. The market accepts SNAP/EBT and hosts the Double Up Food Bucks program, as well as the Pres Fresh RX program, and is proud to enable individuals of all income levels to fresh, quality produce! As the market enters its 21st year, we are committed to continue hosting a vibrant platform

that supports the local economy, empowers the local agricultural community, and showcases the diverse culture of New Mexico and inhabitants.

Farmer of the Year - Dale Toya, Traditional Farmer in Jemez Pueblo