

4th Annual NM Local Food and Farm to School Awards



Educational Program of the Year Aldo Leopold Charter School Silver City

Aldo Leopold Charter School in Silver City provides a 6th-through 12th grade public education to roughly 160 students in Grant County who choose a hands-on, experiential-based approach over more traditional educational options. The concepts of social, economic, and environmental sustainability are woven into their curriculum, and food security is central to those concepts. Through field trips, New Mexico Youth Conservation Corps gardening projects, and internships, students are active participants in efforts to increase local food production and to enhance the health of the surrounding land.

School Food Service Director of the Year Marie E. Johnson Farmington Municipal Schools Farmington

Marie E. Johnson is a 26 year tenured School Food Service professional who has worked in programs in AZ, KS, MO and now NM. Originally from Kansas City, MO, she has since become a native of NM after marrying a native New Mexican in July of 2017. Marie has been the FSD of Farmington Schools since October 2014, where she is dedicated to creating a better overall dining experience for the students and staff of FMS District.

Marie and her Team have worked very hard in incorporating NM Locally Grown fruits and vegetables into FMS meal menus as much as possible. She says

"It's wonderful when our students tell us they know and can taste the difference." Local grower, Kerby Orchard, has been a wonderful partner to Farmington Municipal Schools and supplies wonderful apples, plums, pears and peaches during most of the school year.

http://district.fms.k12.nm.us/



Farmers of the Year Ronda and Buz Graves Graves Farm and Garden Roswell

Buz and Ronda Graves are the owners of Graves Farm and Garden in Roswell, NM. This 4th generation Family farm was founded by Buz's grandfather, who came to New Mexico in a covered wagon during the early 1900's. The farm produces alfalfa, corn, wheat, and its on-site store sells a variety of vegetables, including the famous New Mexico green chile. For 12 years through its agri-tourism program, the farm has offered various events for schools and the local community such as hay rides, pick your own pumpkins, and getting lost in the corn maze. In October, there are two carnival style farm festivals plus a place where the brave at heart can enjoy a haunted corn maze and a paintball hay ride through a zombie apocalypse, shooting real zombies.

www.gravesfarm.com

Farmers' Market of the Year Española Farmers Market Española

Española Farmers Market, located at 1105 North Railroad Avenue on 3.19 irrigated acres, is open Mondays, 10am-4pm, June through October. The Market features over 120 farmers, orchardists and gardeners who bring their produce to market, as harvest allows. The site has a vendor plaza, a wildflower garden, and a community field for the cultivation of organic crops in collaboration with community groups. Cultural programs include Cooking Up Traditions, with teenagers paid to cook with Dexter Trujillo in the horno (traditional wood-burning oven) for ten market days, Kids Free Book Exchange and the annual Biggest Vegetable & Best Poem Contest.



Española Farmers Market



Sabra Moore has managed the Espanola Farmers Market since 1999. She is also an artist who has worked collaboratively to collect 31 Farm Stories from vendors and to create Farm Banners for each story. She created a student job program, Cooking Up Traditions, to employ students to cook in the horno and the annual Biggest Vegetable & Best Poem Contest, with a yearly postcard of the farmers, as well as numerous poetry chapbooks with poems about farming from local school children.

www.espanolafarmersmarket.blogspot.com



Double Up Food Bucks Champion of the Year Santa Fe Farmers' Market Institute Santa Fe

The Santa Fe Farmers' Market Institute was founded in 2002 with the purpose of raising money to build the Farmers' Market Pavilion, the year-round home for the locally grown, nationally known Santa Fe Farmers' Market, as well as a gathering place for a variety of community events. As the nonprofit sister organization to the Market, it's the Institute's mission to advocate for farmers, ranchers and other land-based producers; provide equitable access to fresh, local food; own and operate a year-round venue for the Santa Fe Farmers' Market; and manage programs to help sustain a profitable, locally-based agricultural community.

In 2018 the Market celebrated its 50th anniversary, with 10 years in the Pavilion on the Railyard. The Institute celebrated a milestone in 2018 as well, over \$1 million in SNAP and DUFB transactions in the last decade!

www.farmersmarketinstitute.org



School Garden of the Year James Elementary School Portales

The school garden at James Elementary School is a success story involving many partners, passions and a vision to teach kids about the importance of healthy eating and physical activity. In 2016, the Healthy Kids Healthy Communities (HKHC) program started in Roosevelt County and one of the first goals was to put in a school garden. The first phase was to put in six raised beds, followed by six more beds the following year.

This year twelve more beds will be put in so every classroom will have their own bed to plant, maintain, and harvest. Under the leadership of James' Principal Deanne Mckinney, Ms. Caron Powers-HKHC Coordinator, and Classroom teachers, Patty Cain and Christina Maestas, the school rallied partners from the community to assist with the initial and ongoing funding and construction.

Caron Powers has been the HKHC Coordinator since 2016. She is a retired educator who recognizes the value of giving young children

hands-on experiences which affect their learning in the classroom and outside of it. She is proud of the garden and all the aspects of education and community outreach it has instilled.

www.portalesschools.com/james_elementary_school

Organization of the Year La Montañita Coop Distribution Center Albuquerque

La Montañita Cooperative Distribution Center purchases food from farmers and producers for resale. With the ability of matching a product with the best outlet, they are able to take into consideration volume and availability. The principle of the DC is distribution services which support New Mexico's growing local food businesses. As a trucking and delivery system, the DC also supports local vendors by delivering to their customers.



For value added food producers, the DC is a significant access point for key ingredients. As a warehouse and distribution center, the DC buys and receives key products that their processors need to improve the cost of production for their products. The DC's mission is to assist value added producers to achieve improved costs performance. The DC helps to procure and supply schools with NM grown produce and, in partnership with other organizations, provides business trainings to farmers.

www.coopdistribution.coop

Food & Farms Day and the Local Food and Farm to School Awards is produced by Farm to Table, with help from our many partners and friends!