



New Mexico Grown Institute

*Virtual Gathering for New Mexico's
Farm to Cafeteria Practitioners*

APRIL 20TH-22ND, 2021



CONFERENCE AGENDA

TUESDAY, APRIL 20TH

9:00-9:05 A.M. LAND ACKNOWLEDGEMENT

9:05-9:20 A.M. OPENING REMARKS: OFFICE OF THE GOVERNOR

9:20 A.M. KEYNOTE: OUR STRENGTHS AND OPPORTUNITIES: ENGAGED COMMUNITIES TIME TO LEAD AND GROW!

9:55 A.M. CONCURRENT SESSIONS

10:40 A.M. BREAK

11:00 A.M. COFFEE TALKS: A BLUEPRINT FOR DEVELOPING LOCAL FOOD SYSTEMS IN RURAL NEW MEXICO

11:35 A.M. CONCURRENT SESSIONS

12:20 P.M. ATTENDEE/SPEAKER OPTIONAL CHECK-IN

WEDNESDAY, APRIL 21ST

9:00 A.M. OPENING REMARKS: NEW MEXICO GROWN COALITION

9:20 A.M. KEYNOTE: FLEX YOUR EQUITY MUSCLES!

9:50 A.M. EQUITY SKILL BUILDING SESSION

10:15 A.M. BREAK

10:25 A.M. CONCURRENT SESSIONS

11:00 A.M. PRACTITIONER BREAKOUTS

11:45 A.M. COFFEE TALKS: STUDENT PERSPECTIVES ON A SEASON EXTENSION AND HIGH TECH GROWING

12:25 P.M. ATTENDEE/SPEAKER OPTIONAL CHECK-IN

THURSDAY, APRIL 22ND

9:00 A.M. OPENING REMARKS: SCHOOL NUTRITION ASSOCIATION

9:20 A.M. KEYNOTE: INDIGENOUS PERSPECTIVES ON EARTH AND FARMING

9:55 A.M. CONCURRENT SESSIONS

10:40 A.M. ACTIVE BREAK

11:00 A.M. REGIONAL BREAKOUTS

11:30 A.M. CLOSING KEYNOTE: INTERAGENCY COMMITMENT TO NEW MEXICO GROWN



TECH SUPPORT INFORMATION

- ✓ Our Institute is being conducted through the Whova Platform. If you have any tech questions during the institute, please email sparkedinnovations@gmail.com .
- ✓ The chat function will be the one of the primary ways to engage with speakers and others during any session. Please keep yourself muted and use the chat function to ask questions or comment.
- ✓ There is a function in Whova that allows you to contact other attendees of the conference throughout the conference. Please visit this on the Whova dashboard/app. Please update your attendee profile in Whova if you would like others to know a bit about you.
- ✓ You will be able to view sessions through the Whova platform on either the desktop or phone app. Please make sure you have access to this prior to the institute.
- ✓ The sessions will be recorded, including the chat function. Chat messages between individuals are also recorded.
- ✓ Recorded sessions will be made available to participants after the competition of the institute.
- ✓ Please visit <https://whova.com/pages/whova-app-user-guide/?source=ems> if you have questions about accessing the Whova dashboard or app.



SCHEDULE DAY 1-TUESDAY, APRIL 20TH

9:00-9:50 a.m. Land Acknowledgement, Opening Remarks & Keynote: Our Strengths and Opportunities: Engaged Communities Time to Lead and Grow!

Kara Bobroff (Navajo/Lakota)

The connection to healthy food, culture, and community has been a core value deeply held by many New Mexicans for generations. The role of our farming and agriculture community is essential to creating a healthy and vibrant food system in our state. We can move forward in partnership with our communities, schools, farmers, tribes, and various non-profit organizations to realize a collective vision that addresses a vibrant and healthy ecosystem for our families and communities. We will explore what the opportunities are in this moment and what it will take to realize this within our respective roles.

9:55-10:40 a.m.: Concurrent Sessions

Nuevo Thursdays: A Farm to School Program for New Mexico Cafeterias

Anna Farrier, Rachel Shreve, Lily Sheridan, Kendal Chavez

The "Nuevo Thursdays: A Farm to School Program for New Mexico School Cafeterias" session will introduce a new and exciting program to showcase fresh, local foods in school cafeterias and classrooms. This is a debut of New Mexico's first statewide curriculum supporting farm to school. The toolkit provides clear and easy instructions, great materials for food service professionals and schoolteachers, and fun activities and lessons for students. Session participants will leave with solid examples of how to bring this program to life in their schools and be given an opportunity to order Nuevo Thursdays and NM Grown promotional materials. These materials include things like posters featuring NM farmers and NM United Soccer players for lunchrooms, seasonality chart magnets for kitchens, and "I tried something Nuevo" stickers for kids.

Tales from a School Garden: Portales School's Journey from Humble Beginnings

Caron Powers and Patty Cain

We will show how the school/community garden began with limited resources with 6 raised beds in 2016. Every year we have had additions that are still ongoing. The garden now has 24 raised beds, an herb garden, miniature apple trees, and a "Discovery Corner" being constructed this Spring. The garden has been used for multiple educational activities for every classroom in the school including the special education classrooms. We will discuss how the faculty has gained ownership and the ongoing mission to educate students in the importance of planting, harvesting, and eating their own food.

SCHEDULE DAY 1-TUESDAY, APRIL 20TH

Wholesale 101: Tips for Farmers

Denise Miller and Michael Venticinque

Are you interested in developing new customer relationships, increasing your product quality, and successfully managing your wholesale sales? During this workshop Michael Venticinque, value chain coordinator for the New Mexico Farmers' Marketing Association, will help you understand how to approach new opportunities for selling to schools, senior centers, and early childhood sites. Learn about purchase orders, communicating with buyers, production planning, traceability, packing, delivery, and more.

Advocating for Universal School meals, Summer EBT, and Farm to School Programs *Lupe Conchas and Amy Suman*

Children who are hungry or malnourished are at risk of physical and cognitive delays that threaten to set them back permanently. Serving all students free meals makes it possible for school foodservice programs to leverage economies of scale. Farm to school programs source fresh, healthy foods from local farmers, and demand is five times higher than current funding levels, according to the National Farm to School Network. Black, Latino, and Indigenous families experience two to three times higher rates of food insecurity than the national average.

Session participants will learn how to effectively organize their communities to advocate for an end to child hunger.

10:40-11:00 a.m. Active Break

11:00-11:30 a.m. Coffee Talks: A Blueprint for Developing Local Food Systems in Rural New Mexico Southwest New Mexico

Moderators: Alicia Edwards and Ben Rasmussen

In 2008, with the economy tanking and the mines laying off, Grant County had one barely functioning food pantry and had long ago lost most of its connection to its agricultural history, except for cattle ranching. Learn how a series of community conversations started the process of transforming a food desert into a growing food economy.

Northwest New Mexico

Moderators: Bonnie Hopkins Byers, Erin Havens, Marie Johnson

During this presentation, speakers will walk through the process by which Northwest New Mexico (San Juan County in particular) has grown and developed the regional food system, including the food hub, farm to school, and new farmer network, and regional growers' market alliance. Beginning with the Local Food Local Places Community Action Plan, the community has successfully implemented several of the objectives and succeeded in creating the framework for a growing food system.

Paso Del Norte Region

Moderators: Mario Holguin, Alma Maquitico, Krysten Aguilar

Rural farmers in southern New Mexico need practical solutions to common problems that small growers face. Over the past several years, Anthony Youth Farm and La Semilla Community Farm have worked to provide

SCHEDULE DAY 1-TUESDAY, APRIL 20TH

practical, hands-on training to small farmers in our area with a focus on the topics that producers need, including produce packing, soil health, protecting crops from seasonal winds, shared wash and pack stations, how to deal with pests, and what crops are successfully grown in our region while providing support to access regional markets. This talk will focus on how these two nonprofits have worked to give small farmers the tools they need to be successful by pursuing diversified fruit and vegetable production models and working towards transforming and localizing their food system.

Navajo Nation

Moderators: Gloria Begay, Chili Yazzie, Roberto Nutlouis

The Navajo Nation aggressively moved towards health and food awareness with the passage of the Healthy Dine' Nation Act of 2014 or the Navajo Junk Food Tax. With this initiative, many tribal programs and non-profit organizations work collaboratively on studying, planning, collaborating, and implementing food system initiatives that include issues of agriculture, USDA/three state food safety (jurisdictional regulations), food policies needed for farm to cafeteria, and many other aspects of addressing food insecurity. Today's presentation will have grassroots leaders and workers tell their stories of how they are addressing and accomplishing successful traditional food sovereignty at community levels on the Navajo Nation.

Northern New Mexico

Moderator: Micah Roseberry, Anjel Ortiz, Don Peters, Mercedes Rodriguez

Working together, Rios del Norte Farm and Ranch Coop, Not Forgotten Outreach Vet Corp, the Taos County Economic Development Center, A.I.R.E. and Taos County Schools are creating a system to make Farm to School part of a local regenerative agriculture project. Production projections, menu development, aggregation, and efficient processing and storage can make local food affordable and support the local farming network.

11:35-12:20 PM Concurrent Sessions

Procurement 2.0

Kendal Chavez and Alena Paisano

Looking for ways to advance your procurement goals? Curious about strategies to better target small-scale farmers for your program? Come to the Procurement 2.0 session to learn the tips and tricks of a key local purchasing tool emerging in New Mexico's farm to institution ecosystem: forward contracting. Stakeholders of all types, including farmers and support organizations, are encouraged to attend.

School Garden Initiative in Albuquerque Public Schools

Kateri Sava and Nissa Patterson

Come learn about the 93 school gardens and growing network within Albuquerque Public Schools. Come share in creating our resources such as the ABQ Schools and Community Gardens Map, School Garden Resource Binder, and school gardens response to COVID-19 and remote learning.

Autonomous Crops, Seeds of Freedom: Why Market Participation Matters Beyond the Home Garden

Mario Holguin and Julieta Saucedo

As a small farmer, how do you make the transition from harvesting a couple of tomatoes from the backyard to selling thousands of pounds to farmers' markets, CSA's, restaurants, and schools? How do you decide who to sell your produce? How do you build relationships with the land, the animals, the environment, and people? How do you make sure that your produce meets food safety standards? These and more questions will be discussed during this session. Julieta Saucedo is a beginner farmHer that made her first sale to schools during 2020, Mario Holguin is making the connection between farmers and markets, and Yvonne Diaz, an experienced farmHer that made her first sale to schools in 2016, together they will share their opinions, challenges, and perspective.

Building New Mexico Grown Through Advocacy: How Diverse Groups Come Together to Create a Unified Voice

Pam Roy, Helga Garza, Zoey Fink, Susan Wilger

Through this skill building session, members of the NM Food & Agriculture Policy Council will share their lived experiences that bring them to focus on policy and advocacy as tools for uniting voices for change. Using the New Mexico Grown Program priority, the team will share how they put the NMFAPC values into practice. We will describe ways to engage through group work, organizing throughout the year, and working with representation for a wide variety of communities, agencies, and policymakers. Through an interactive approach, we will engage the audience in ways to get involved in advocacy through a variety of ways, including local, tribal, and state approaches.

12:20-12:30 p.m. Optional Speaker/Attendee Check-in

Speakers or attendees that need a quick check-in about a session or any technical difficulties are welcome to attend this quick session.

SCHEDULE DAY 2-WEDNESDAY, APRIL 21ST

9:00-9:50 a.m. Opening Remarks: New Mexico Grown Coalition & Keynote: Flex Your Equity Muscles!

Alicia Robinson-Welsh, Helga Garza, Anita Adalja

This keynote and the following Skill-Building Session will focus on centering the health of frontline communities all along the Farm to Cafeteria supply chain. As we rebuild our food system, how can we as a community of farmers, food hubs, distributors, cooperatives, nutrition professionals, public sector representatives, nonprofits and advocates think outside of a capitalistic model that operates on exploitative values and make room for prioritizing the health of our most vulnerable communities? We must center BIPOC farmers and food system leaders not only in our conversations but in our actions. Join us for this session to further your commitment to building equity in our relationships up and down the Farm to Cafeteria supply chain and support radical change in positive, effective, and proactive ways.

9:50- 10:15 a.m. Equity Skill Building Session

Helga Garza, Alena Paisano, Alicia Robinson-Welsh, Anita Adalja

This skill building session is where we will dig into what we learned at the keynote and practice exercising equity! Attendees will be offered tools to apply to their own organizations to assess how/if equity plays out in their day-to-day work. We will present and discuss the tangible realities of what can happen when a value chain model is operating under a capitalist system and identify the disconnect between intent and impact on our small farming communities. Join us in making individual commitments to ongoing equity work in a real and impactful way.

10:15- 10:25 a.m. Active Break

10:25- 11:10 a.m. Concurrent Sessions



Ranch to School: A Healthy Prospect for New Mexico's Economy, Culture, Land, and Children

Becky King-Sprindle, Micah Rosemary, Marie Johnson, Betsie Cull, Robert Martinez

Join Marie Johnson, Farmington Municipal School Food Service Director, Becky King-Sprindle, 4th generation New Mexico rancher owner of the Bill King and Spindle Land and Cattle Co from Stanley, NM, Micah Roseberry, Farmhouse School Lunch Program Director, Virginia Schroeder, Education Segment Specialist, Distributor Business Manager New Mexico/El Paso Market, and Rancher, Robert Martinez, 7th generation Northern New Mexican Rancher, Coordinator of Rios del Norte Farm and Ranch Coop in Taos, New Mexico, for a lively and informative discussion as they explore how to make beef to school a reality, supply side challenges, and share real time experience cooking with local beef, including USDA recipes and the cost of menu item production. Participants can learn the skills they need to work with their local ranchers, local processing facilities, and the wider community to make local beef work for their meal program and how we can all work together to garner support from the state.

Children Growing with Traditional Culture and Modern Farming

Techniques: Inheriting Knowledge and Healthy Ways of Being in Zuni

Joy Bobelu and Jessica Quinlan

The presentation will tell the story of Zuni Public School District's (ZPSD) farm to school efforts to not only grow food but also teach students the value of farming. Presenters from ZPSD will cover lessons and life skills that students learn in the greenhouse in addition to the process of producing and serving student-grown food in school cafeterias at four sites.

Kids Win When Farmers and Early Child Education Centers Work Together

Sayra Namaste and Angelina Lopez-Brody

American Friends Service Committee New Mexico staff will explain their four years of experience in New Mexico linking Early Childhood Education Centers, predominately Head Start programs, with locally grown vegetables and fruits. They will share their trials and errors, as well as successes with healthy food campaigns such as the Great Carrot Crunch and Cherry Tomato Chomp. They will show examples of their healthy food activity guides and survey results from New Mexico ECE staff and farmers. Participants will learn what did and did not work for AFSC's Farm to ECE programs, what ECE staff liked best, and how New Mexico farmers responded. Participants will also be able to try out some of the healthy food activities that AFSC staff created for the Farm to ECE programs.

SCHEDULE DAY 2-WEDNESDAY, APRIL 21ST

Be the Change Through Organizing, Advocacy, and Activism

Jessica Swan, Helga Garza, Travis McKenzie

We will provide a historical overview of the organizing efforts to create healthy food systems in New Mexico. We will explore dismantling systemic racism in our New Mexico communities by honoring Food as Medicine and an environmental justice lens within our educational system. We will explore culturally appropriate foods and ways to introduce children to unfamiliar produce. We will provide successful grassroots efforts to create health and wealth within our communities. We will discuss food sovereignty, equitable change from the bottom up. We will honor the work of community organizing through activism that has developed a pathway towards food justice for present youth civic engagement, in farm to school advocacy, culturally relevant school garden curriculum development, highlighting the importance of food justice education along the food value chain.

11:15-11:45 p.m. Practitioner Breakouts

Nutrition Professionals

Farmers and Producers

Educators

Government and Policy Makers

Support Organizations

11:45-12:15 p.m. Coffee Talks: Student Perspectives on Season Extension and High Tech Growing Best Practices in Building and Maintaining a School-Based Aquaponics System

Danny Lilly

Participants will learn of basic considerations and pre-requisites before building a School-Based Aquaponics system. We will discuss the Seven "Best Practices" regarding maintaining a system during a LIVE tour of our Aquaponics Learning Laboratory at Washington Middle School. We will also share how YOUR school can get involved with Aquaponics.

Monte Del Sol Charter School Hydroponics Growing System

Christopher De Jesus

Learn how to build and grow greens in a simple DIY Kratky hydroponics system for less than \$20. These systems can be used in classrooms to teach students to plant live cycles or simply provide your family with fresh greens year-round.

Christopher "DJ" De Jesus Founder of Monte del Sol Charter Schools MdS Sustainable Career and College Readiness Program SCCR. SCCR has based on the philosophy that not all students learn the same and deserve alternative pathways to learn. The program foundation is Garden to Table. MdS has gardens, a greenhouse, and an indoor hydroponics lab where students learn the importance of growing locally fresh produce. The produce the students grow is harvested for the school Cafeteria. The Culinary Program students prepare from scratch the fresh on-site grown produce for students and staff. In addition, fresh produce is to the schools Food Bank serving families in need.

Taos High School High Tunnel Greenhouse

Micah Roseberry, David Gilroy, CJ Grace

Growing our lunch program incorporates internships to train and manage school greenhouses in several locations. Meet teachers and students as they explore lettuce production in a 30x70 high tunnel greenhouse, and the building of a 30 ft. grow dome at the Taos High school, which is supported by the students and interns at the Taos High School will provide salad for high schoolers. Inspiration includes a visit to Sante Fe Community College and a possible implementation USDA grant this fall.

Zuni Public School District's Greenhouse Program

Joy Bobelu, Jessica Quinlan, and Blake Lasansee

Join ZPSD and the Zuni Youth Enrichment Project for a live tour of Zuni's Lucha Greenhouse. In the process, hear how Shiwi Ts'ana Elementary (STE) School utilizes the greenhouse during Physical Education and Library Classes with "Rooted in Healthy Traditions" activities and lesson

12:00 p.m. Optional Speaker/Attendee Check-in

Speakers or attendees that need a quick check-in about a session or any technical difficulties are welcome to attend this quick session.

SCHEDULE DAY 3-THURSDAY, APRIL 22ND

9:00-9:50 a.m. Opening Remarks: New Mexico School Nutrition

Association & Keynote: Indigenous Perspectives on Earth and Farming

Chili Yazzie

Indigenous peoples are the designated caretakers of the Earth Mother and thus have an intrinsic mother and child relationship with the earth. This relationship gives traditional and spiritual minded Indigenous peoples an understanding of the nature and workings of the earth that are rooted to the Original Instructions. These teachings have not changed from their original form and remain relevant, perhaps even more relevant in the troubling times of today with the economic and social conditions including the racial injustices in society and agriculture. Come and learn why traditional farming is urgent.

Concurrent Sessions 9:55- 10:40 a.m.

Growing Healthy from Start to Farm with ECE

Alena Paisano, Monique Parish, Alberto Zavala

Farm to early care and education is a set of strategies and activities that offer increased access to healthy, local foods through procurement of NM Grown products, hands-on gardening opportunities, and place-based educational activities. In addition to promoting health, wellness, and high-quality educational opportunities, farm to early care and education also expands healthy food access, encourages family and community engagement, provides additional market opportunities for farmers, and supports thriving communities. Join this session to learn more about how NM DOH is integrating Farm to ECE into Healthy Kids programming around the state and how a pilot program will help pave the way for the future of Farm to ECE in 3 communities around New Mexico.

Native Farm to School: Connecting Traditional Foods, Stories,

Language, and Community

Richard Elm-Hill and Leiloni Begaye

Native Farm to School relies on the traditional knowledge, community, language, and deep, rich ancestral connections to land and food. Join us to learn about how Native Farm to School programs can advance Native food sovereignty and cultivate the next generation of leaders. Explore relatable themes of Native Farm to School programs across Indian Country with First Nations Development Institute's latest Native Farm to School guide and take your planning in new directions with the Native Farm to School Program Planner.

Food Safety is Good Business for Farmers

Denise Miller and Michael Venticinque

Food safety is good business for all farmers. For those wishing to sell through the New Mexico Grown program into schools, senior centers, and early childhood sites, it is a necessity. Learn about three ways you can access food safety training for your farming business, including those offered by the New Mexico Farmers' Marketing Association, the Produce Safety Alliance, and/or local food hubs.

SHAC and District-Level Engagement: Strategies for Local Advocacy Efforts

Kendal Chavez and Jimmie Thompson

School and district-level advocacy opportunities are optimal for institutionalizing farm to school efforts in New Mexico. If you are interested in learning about the policy levers available in your school and/or district environment, this session is for you. Additional focus will be provided on strategies to turn policy into implementation and action at the local level.

10:40-11:00 a.m. Active Break

11:00-11:30 a.m. Regional Breakouts

Northwest New Mexico

Southwest New Mexico

Western New Mexico

Northern New Mexico

Central New Mexico

Eastern New Mexico

11:30-12:15 p.m. Closing Keynote: Interagency Commitment to New Mexico Grown

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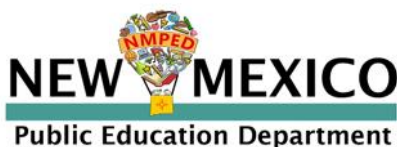
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