



HOW TO MAKE LOCAL FOOD AFFORDABLE

Communities can work together to identify ways we can build capacity. Collaborations can apply for USDA grants, local foundation support, or community fundraising to help build infrastructure.

- **Provide support for existing farmers to grow capacity**
- **Through co-op support, find efficiencies to lower production costs**
- **Identify local seed producers and buy local. Order open pollinated varieties in bulk for the season.**
- **Aggregate vegetables, fruit, grains, and beef to build capacity for schools and community access.**
- **Provide food production safety training**
- **Use a Food Hub, existing commercial space, or build for cold storage and aggregating,**
- **Create pathways for procurement and Farm to school engagement**

TAOS COUNTY FARM-TO-SCHOOL COLLABORATIVE

TAOS COUNTY ECONOMIC
DEVELOPMENT CORP. (TCEDC)

AGRICULTURE
IMPLEMENTATION RESEARCH
AND EDUCATION (AIRE)

TAOS MUNICIPAL SCHOOLS

FARMER/RANCHER CO-OP

NOT FORGOTTEN OUTREACH



www.taosfarmtoschool.org



TAOS COUNTY FARM-TO-SCHOOL COLLABORATIVE MISSION STATEMENT:

Building new markets for local farmers and ranchers by connecting them to institutional buyers in the Taos public school system. This project is ready to expand from a successful school gardening program to include additional support and training to both producers and school cafeteria staff, with the aim of building a model local food system that makes agriculture economically viable while connecting young people to the food, land, water and culture of the region.

SEED
CEREMONY

ENOS GARCIA
NATIVE AND
HEIRLOOM
SEEDS GROWN
BY STUDENTS



PARR FIELD GARDEN

AT ENOS GARCIA
ELEMENTARY





GROWING FOOD AT SCHOOL

BOYS IN THE BLUE CORN ENOS GARCIA SCHOOL GARDEN





ROASTING CORN IN THE HORNO
ENOS GARCIA ELEMENTARY SCHOOL

ENOS GARCIA
ELEMENTARY
SCHOOL
GROW DOME
CONSTRUCTION





Anjel Ortiz Carrot Delivery to Taos Municipal Schools



ANJEL ORTIZ LOCAL FARMER

Produced 5,000 lbs of carrots for the USDA free lunch school program and community supported agriculture. Carrots can be planted in mid to late June and harvested in mid-September for winter storage and can be eaten through April.





FARMER ANJEL WITH THE FRESH CARROTS YOU'RE EATING TODAY

TAOS FARM TO SCHOOL
FRESH LOCAL CARROTS TODAY!
HARVESTED FRESH FROM
ANJEL ORTIZ'S FARM

WE HOPE YOU ENJOY YOUR
YUMMY FRESH CARROTS!

ROBERT MARTINEZ LOCAL RANCHER

A seventh-generation farmer and rancher who currently provides beef for the Farmhouse farm-to-school lunch program run by Micah Roseberry of Growing Community Now, a project of A.I.R.E., which last school year provided breakfasts and lunches to about 600 charter school, preschool and Taos Pueblo students in the Taos area.



Robert raises cattle on 35 acres near Taos, but it hasn't been profitable largely because he can't access large markets that will allow him to scale up with some assurance that he'll have a buyer for his product. Gaining access to the entire public-school system and other institutions through a farmers' co-op and the redevelopment of a local slaughter/cut & wrap facility would give him the confidence to invest in land or equipment and/or take on loans to expand his operation.



NOT FORGOTTEN OUTREACH

DON PETERS
Executive
Director





30 ACRES OF SONORAN WHEAT GROWN LOCALLY IN TAOS COUNTY
FOR BREAD, ROLLS AND TORTILLAS

GERONIMO
ROMERO
TAOS PUEBLO
FARMER RANCHER
CO-OP MEMBER
BLUE CORN
PRODUCTION



TAOS MUNICIPAL
SCHOOL FOOD
SERVICES
AND
PROCUREMENT



FARM FRESH
CARROTS
ON THE
USDA
SCHOOL
LUNCH
PLATE



Baking with Local Sonora Wheat Grown in Costilla, NM

Taos Municipal School cafeteria staff are baking fresh rolls for the lunch program.

We trialed the locally grown Sonora wheat flour to replace the commercial flour used in the recipe.

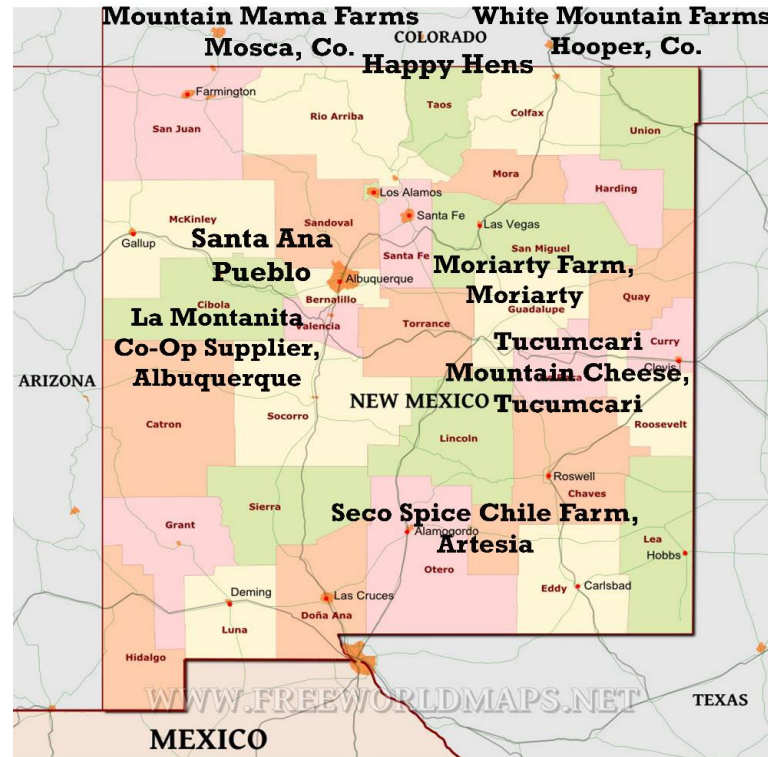
The result was success! Very tasty!



Farm to School Lunch

Where does my lunch come from?

Farms that supply food for lunch in
New Mexico and Colorado



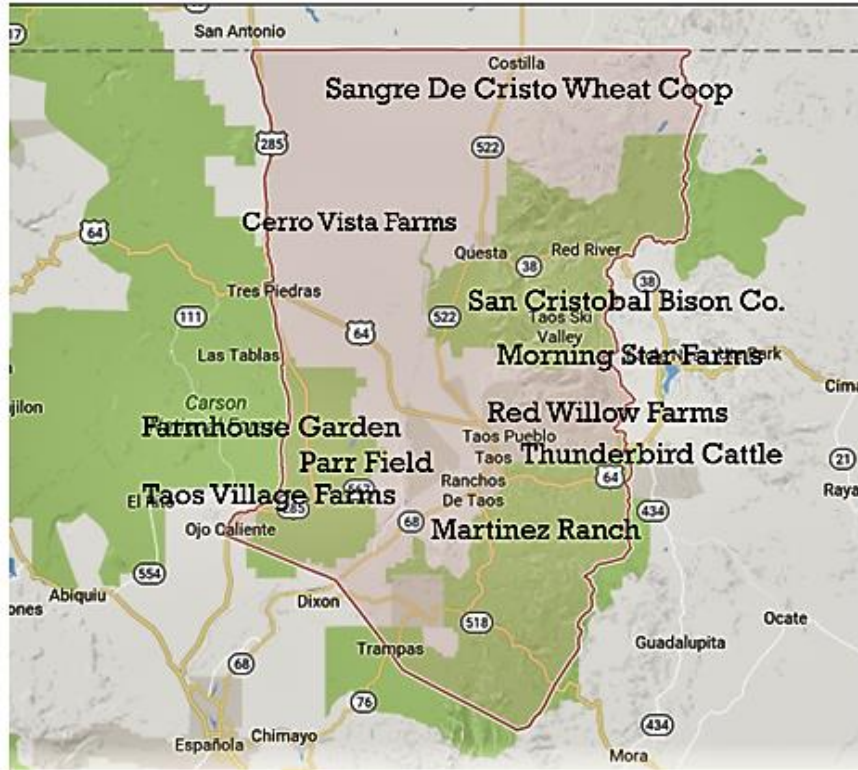
Longest Distance Traveled
from Farm to Plate is 275 miles



Farm to School Lunch

Where does my lunch come from?

Farms that supply food for lunch in Taos County



THE AVG DISTANCE IS 24 MILES FROM FARM TO PLATE

THE BROADER IMPACT OF OUR WORK

To expand the production of a regenerative shared food shed and collaborate with regional regenerative farm and ranch coops to aggregate a consistent and profitable regenerative supply chain, build economic resilience, and increase the percentage of children and families with access to healthy food.

Production and Efficiencies Increase When Farmers Share Markets



Zitro Farm
Chimayo

carrots, salad turnips, radishes



Copper Pot Farm
Ranchos de Taos

rainbow chard, lettuce,
kale, zucchini



Aloha Acres Farm
Ojo Caliente

lacinato kale, braising
mix, lettuce mix



Wildflower Farm
Trampas

kabocha, red curry,
sunshine winter squash



**Vista Grande High
School Farm**
Taos

carrots, cabbage



New Buffalo Farm
Arroyo Hondo

bok choy, green onions, salad mix,
micro-greens, herbs, tomatoes



FarmHouse Garden
El Prado

snap peas, green beans, sweet corn



Geronimo's Farm
Taos Pueblo

sunflowers

Taos Community Farms – 150 Members - 15 Farms Working Together



TAOS COMMUNITY FARMS CSA FARM SHARES

organic • local • delicious

Receive a share for **18 weeks** from June through October.

FULL SHARE - \$540 • HALF SHARE - \$360

Includes 6 to 8 varieties of veggies, herbs & fruit!

ABOUT OUR CSA

Taos Community Farms is 15 local farms working together. We are committed to using regenerative and beyond organic agricultural practices. This CSA is coordinated by Micah Roseberry, of the FarmHouse Café and Growing Community Now and Farm Manager, Mauro Sharkey.

- FarmHouse Garden
- Geronimo's Farm
- New Buffalo Farm
- Vista Grande High School Farm
- Rios Del Norte Farm & Ranch Coop
- Growing Opportunities
- Freshies of New Mexico
- Aloha Acres Farm
- Wildflower Farm
- Cerro Vista Farm
- El Bosque Farm
- Copper Pot Farm
- Trujillo Orchard
- Zito Farm
- Jubilee Farm
- Las Aguas Farms



LOCAL, ORGANIC FOODS WE GROW

- | | | | |
|-------------|-------------------|------------|-------------|
| • salad mix | • sugar snap peas | • broccoli | • carrots |
| • tomatoes | • sweet corn | • apples | • herbs |
| • melons | • winter squash | • beets | • garlic |
| • peaches | • green beans | • radishes | • kale |
| • apricots | • mustard greens | • bok choy | • spinach |
| | • green onions | • potatoes | • chard |
| | • mushrooms | • cabbage | • zucchini |
| | • cucumbers | • onions | • blue corn |

**EBT
SNAP
& DOUBLE UP
FOOD BUCKS
AVAILABLE**

DONATE A SHARE

We are committed to getting local food to families in need. See website for details.

WWW.GROWINGCOMMUNITYNOW.ORG/CSA

For more information call MICAH 575.770.6382

GrowingCommunityNow@gmail.com

Local Farmer Ray Lopez grew 7,000 lb of squash.
Winter squash can be stored all winter and
eaten through March.



RIOS DEL NORTE FARMER & RANCHER COOP ~MEAT SALES~

During the fall of 2020, we sold **over \$20,000** of **beef and lamb** through direct sales for local ranchers, increasing their profitability and sustainability.

43 families between Southern Colorado and Northern New Mexico participated and are now enjoying the beef and lamb from this program.

In preparation for the 2021 season, we bought **60 tons** of **hay** for ranchers to overwinter breeding and production stock to help offset the drought conditions.

Ranchers who participated were:

Robert Martinez

Pat Pacheco

Virgil Martinez

Roberto Martinez

Monte Chaco

Norbie Vigil

Leroy Grahm

Steve Bender

RIOS DEL NORTE FARM & RANCH CO-OP STOCK UP FOR THE WINTER

STOCK UP FOR WINTER!
ON LOCAL LAMB



**FROM CERRO, NEW MEXICO
RAISED BY VIRGIL MARTINEZ**

PAY THE RANCHER DIRECTLY

\$6.50 / POUND

Hanging weight of a whole lamb is
50 TO 60 POUNDS

[After processing the order loses approximately 10% in trim and waste.]

\$100 will reserve your lamb!

LOCAL GRASS FED &
FINISHED BEEF

STOCK UP FOR WINTER!



TAOS COUNTY CATTLE

PAY THE RANCHER DIRECTLY

\$5.25 / POUND

Hanging weight of a side of beef is
250 TO 275 POUNDS

[After processing the order loses approximately 10% in trim and waste.]

\$300 will reserve your side of beef!

For more information visit **www.AireTaos.org** or call:

Micah Roseberry at **575.770.6382** or

Robert Martinez at **575.770.8475**

**MEAT IN THE FREEZER IS BETTER
THAN MONEY IN THE BANK!**

