



Agri-Cultura Network farmers harvest produce to fulfill orders from La Cosecha, the Community Supported Agriculture project bringing local produce to local families.

February Ag Collaborative Meeting

Public Health & the Local Food Economy

New Mexico has the highest childhood hunger rate in the nation, and ranks second nationally in overall hunger. Join the [Agri-Cultura Network](#) (ACN) for a panel discussion about public health, the local food economy and the creative ways communities--families, farmers, community health partners and more--are addressing food insecurity in New Mexico.

Local producers, learn how connecting with this effort can make for a healthy "triple bottom line"--profit, people and planet!

The panel will represent a variety of organizations including [Presbyterian Healthcare Services](#), [First Choice Community Healthcare](#), [Casa de Salud](#), [Centro Savila](#), farmers from [E-Merging Communities and Speakeasy Gardens](#)--who are part of the [Agri-Cultura Network](#)--and more!

DATE/TIME: Wed, Feb. 12th, 9am-10:30am

LOCATION: [MRCOG Offices, 809 Copper NW, Albuquerque, NM 87102](#)

For more information: Contact Ann Simon at (505) 724-3617 asimon@mrcog-nm.gov, or Tiffany Terry at (505) 724-3619 localfoodnm@mrcog-nm.gov.



Organic Farming Gains Momentum Among Traditional Bernalillo County Communities

Contributed by Arturo Sandoval of CODECE

Three new organic farming cooperatives will begin operations this spring in Albuquerque's South Valley. With technical assistance from the [Cooperative Development Center of New Mexico](#) (CODECE), the new cooperatives are collaborating with the Mid-Region Council of Governments (MRCOG), Agri-Cultura Network and Bernalillo County to plan their first year of operations.

support New Mexico's "organic agriculture heritage" and more. New work with several partners will increase the number of organic farming cooperatives in the South Valley.

cooperatives in Bernalillo County over the next three years," said CODECE Executive Director Arturo Sandoval. "There is great interest in organic farming among local residents from traditional communities."

Combined, the three new coops include 27 farmers. Most of the prospective farmers already have deep roots in farming. "Several [of the farmers] have university degrees in agronomy and most grew up farming," Sandoval said.

This cooperative model integrates organic agriculture, cultural tourism, affordable housing and other cooperative economic development initiatives into a comprehensive regional plan. This, he feels, is a strong approach in promoting and conserving the unique heritage and culture of Nuevo Mexicano families and other communities. It will also provide an economic base for long-term sustainability.

[Read the full, unabridged article on our blog.](#)



Wed, Jan 29th is the NM Food & Farms Day at the Capitol!

Local Food and Ag News

Wed, 1/29 is NM Food & Farms Day at the Capitol!

Join [Farm to Table](#) and many local food advocates at the 2014 New Mexico Food & Farms Day at the Capitol! This is an important way local foodies can support our New Mexico local food producers and the families and children who benefit from access to healthy, local food! It's Wednesday, Jan. 29th from 8am-noon in Santa Fe. [Check out the details.](#)

Bosque Seed Collective Seeks Input

Take the [quick survey](#) to help guide Bosque Seed Collective's programming direction.

FUNDING: Value Added Producer Grant

Feb 24th is the deadline for the USDA Value Added Producer Grant, which is available to help create new products, expand marketing opportunities, support further processing of existing products or goods, or to develop specialty and niche products. [Details available online.](#) Contact Jesse Bopp with questions: 505-761-4952 or jesse.bopp@nm.usda.gov.

LandLink Featured Listing

Farm Internships in the North Valley

Two North Valley Albuquerque farms are taking applications



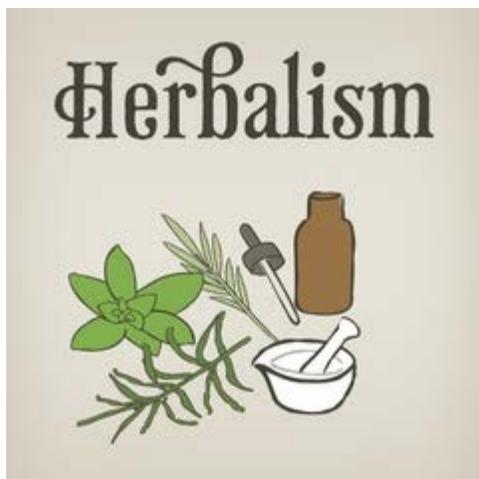
for paid internships for the 2014 growing season.

Check out the details on [Sol Harvest Farm's internship opportunities](#). They run 35-40 hours a week and include a monthly stipend, personal days, as well as management training. It's also a great opportunity to learn from a true farm-to-table operation where the farm is literally just behind the restaurant ([Farm & Table](#))! Contact Farmer Ric to follow up: 505.306.1998 or ric@solharvestfarm.com.

Next up, read about opportunities in farming and agritourism with a [farm internship at Los Poblanos Inn & Organic Farm](#). Home of the lavender fields with local celebrity status, this farm has been in production for quite a while and is the original site of Creamland Dairy with structures built in 1934 still on the grounds. Contact Farmer Kyle to follow up: farmer@lospoblanos.com.

You can reach LandLink at localfoodnm@mrcog-nm.gov or 505-724-3619.

- [View current listings](#)
- [Find us on Facebook!](#)
- [Learn more about the LandLink program](#)



February Events

Visit the [Events Calendar](#) for more local food happenings. [Add](#) your "local food" event to our calendar!

FEATURED EVENTS:

2/9: Good + Well :: Herbal Remedies for Winter & Beyond

In this class you'll learn the most effective and nourishing ways to strengthen your immune system and stay healthy through the cold months of the year. Should illness strikes this Winter, you will know exactly how to best care for yourself and your loved ones at the first sign of illness. We will focus on supporting the body's innate vitality + ability to heal as well as addressing how to provide care for children and the elderly. \$35 solo // \$60 with a friend.

WHEN: Sunday, Feb 9th, 1-3pm

WHERE: [The Hermosa Collective // 201 Hermosa NE Albuquerque NM 87108](#)

FOR MORE INFO: Visit www.LaAbejaHerbs.com or call Sophia Rose at 512.423.7508 to learn more and reserve your space.

2/14-15: 2014 NM Organic Farming Conf + Winter Farmer Mixer with RGFC

The [New Mexico Organic Farming Conference](#) provides opportunities for producers and researchers from around the Southwest to share their experiences and expertise. While you're there, enjoy a little social time together after hours at the Farmer Mixer! The [Rio Grande Farmers Coalition](#) (RGFC) will be serving up delicious organic libations, snacks, and the sweet sounds of Wildewood. Bring your sweetie and your dancing shoes at 6pm on Friday, February 14!

WHEN: Conf is Friday-Saturday, Feb 14-15.

Farmer Mixer is on 14th at 6pm

WHERE: Marriott Albuquerque Pyramid North 5151 San Francisco Road NE, Albuquerque, NM

FOR MORE INFO: [View Conference Program](#) or [Register Here](#).

2/22: Canning for Beginners

Upon completion of this class, you will have a basic understanding of hot water bath canning, charts for high altitude timing, and the recipes that we are using in each class. The jars that you bring to class will be filled and preserved for you to take home. We honor the seasonality of foods, so each class will highlight a different fruit or vegetable-- this class will highlight *spiced pumpkin pickles and low sugar fruit jelly*. Cost is \$25.

WHEN: Saturday, Feb. 22 from 9am-1pm

WHERE: [El Buen Samaritano United Methodist Church, 700 Granite Ave NW, Albuquerque, NM 87102](#)

FOR MORE INFO: Visit the [Old School](#).

Winter Growers Markets in Effect!

Some area growers markets will keep winter hours. Check out the Events Calendar to find the winter market near you:

<http://bit.ly/LocalFoodNMCalendar>

Facebook: We invite all friends to use our Facebook page, [Local Food in New Mexico](#), to post their excess harvest, fruit trees needing harvesting, food for trade, food for sale, and



more!

Events Calendar: If you have an event you would like to have added to our calendar, please contact localfoodnm@mrcog-nm.gov or call 505-724-3619.

**Mid-Region Council of Governments
Agriculture Collaborative**

809 Copper Avenue, NW Albuquerque, NM 87102
Please contact us at localfoodnm@mrcog-nm.gov

