



SAN LUIS VALLEY

Local Foods Coalition

2020 Annual Report

**RIO GRANDE
FARM PARK**



**VALLEY ROOTS
FOOD HUB**



**COOKING
MATTERS**



**LOCAL
ROOTS GUIDE**



**LOCAL HARVEST
CELEBRATION**



**LFLP
MOKI**



Mission:

To foster an equitable local food system that restores the health of the people, community, economy, & ecosystem.

A Reflection on the Year 2020



Liza Marron,
Executive Director of
San Luis Valley
Local Foods Coalition
Photo by Brennan Cira

We stand on the land stolen from indigenous people and upon infrastructure built by enslaved people. Our country is torn apart by division. A man was shot in Alamosa during a well-meaning peaceful protest for Black Lives Matter- where my black friend pointed out no black people were invited or consulted.

We demand that vein-clogging processed cheese food be banned from our commodity programs. Yet this yummy cheese can be a comfort food to many. I think of the agrarian-based babushkas of Chernobyl that snuck back to their radioactive gardens and way outlived the babushkas relocated to sterile high-rise apartments in the city.

A strategic shake up session with guiding elders in the room asked us to be more equitable in our practices. A pandemic exposed gross inequities and failures in our system.

Capitalistic wealth does not trickle down. Long vulnerable supply chains break down. We've seen shelves go bare, schools and daycares shut down. Parents out of work or zooming with children not understanding nor gaining a good education. People demanded a humanitarian response and our government and foundations responded.

And the pandemic slowed us all down. Life on Earth paused. Her vibrations mellowed out and sea turtles laid eggs on beaches for the first time in years. We got three weeks to the gallon.

The collaboration the Valley is known for galvanized into action. Schools, parks, and restaurants became centers for food distribution. People gave generously to a greenhouse seen as food security infrastructure. The Food Hub team were essential workers channeling farm food out to the people; their trucks traveling dusty roads to bring farm food to families' doors. A beautiful alley farm mural beckoned. Our farmers grew food on the land destined for food banks, immigrants, and children.

The farm stand opened. The hub celebrated a year with the same team and record sales numbers. Cooking Matters joined the nascent Promotoras del Valle to reach deeper into the community. Local Foods Local Places strategized food hub and node connections. We said goodbye to leaders and invited new leaders in.

Equity's clarion call and response is being heard. We can practice radical empathy. We can democratize our food systems. Let's not lose what has been gained.

This is the work of the Local Foods Coalition.

-Liza Marron

Board Members

Alice Price: Chair
Shirley Atencio: Vice Chair
Tim Yoder: Treasurer
Emma Reesor: Secretary
Ben Valdez: Member at Large
Meghan Stalzer: Member at Large

2020 Staff, Interns, & Service Members:

Abe Rosenberg
Addie Lucero
Allyson Stone
Ally Jean Arnold
Amber Middleton
Brayan Flores
CaRi ConaRi
Erin Kauffman
Francisco Lucas
Gloria VandeWalle
Hannah Thill
Hannah Wallace
Iava Williams
Isabella Chambers
JD Kettle
Jesse Marchildon
Jillian Tomlinson
Jesus Flores

Kevin Ashworth
Liza Marron
Lois Harvie
Mara Schwiesow
Meg Mercier
Nick Chambers
Piper Meuwissen
Seth Armentrout
Ryan Davis
Zoila Gomez



Financials

Revenue: \$1.9 million,
with 50% being earned income
from the Valley Roots Food
Hub and the MoKi.

Cost of Goods:
\$643,102,
the number we put in farmers'
pockets.

Gross profit: \$1,289,245

Expenses: \$944,012,
mainly employing 24
full-time & part-time staff and
service members.

Net income: \$345,233,
put towards increasing our
assets, mostly at the RGFP

Assets: \$1.8 million,
up from \$1.3 million in 2019.
These new assets include fencing,
an irrigation system, and the
Farm Stand.

Equity Statement

Created by the LFC staff over several meetings during the summer of 2020

The San Luis Valley Local Foods Coalition (SLVLFC) has held equity and justice in its core values since its founding. We are prioritizing equity and seeking new ways to actualize these values in our practices.

The SLVLFC acknowledges that it stands on the shoulders of many ancestors, some who caused healing and some who caused harm. We recognize that this country was stolen from indigenous people and built upon the backs of enslaved people. We seek to create a place of equity led by the voices of the people both present and past.

We stand before you ready to listen to the many voices of those who suffer at our capitalistic, colonialist culture; we are ready to examine our work and change our ways, admitting we participate in this oppressive culture.

Our staff, board, farmers, and stakeholders conducted a deep process in winter to evaluate our operations, study best practices, and incorporate these lessons in everything we do. We have formed an Equity Action Team that meets monthly to continue this work.

La Coalición de Alimentos Locales del Valle de San Luis (SLVLFC) ha mantenido la equidad y la justicia en sus valores fundamentales desde su fundación. Estamos priorizando la equidad y buscando nuevas formas de actualizar estos valores en nuestras prácticas.

El SLVLFC reconoce que está sobre los hombros de muchos ancestros, algunos que causaron curación y otros que causaron daño. Reconocemos que este país fue robado a los indígenas y construido sobre las espaldas de los esclavizados.

Buscamos crear un lugar de equidad liderado por las voces de las personas tanto presentes como pasadas.

Estamos ante ustedes dispuestos a escuchar las muchas voces de quienes sufren en nuestra cultura capitalista y colonialista; estamos dispuestos a examinar nuestro trabajo y cambiar nuestras costumbres, admitiendo que participamos en esta cultura opresiva.

Nuestro personal, la junta, los agricultores y las partes interesadas llevarán a cabo un proceso profundo el próximo invierno para evaluar nuestras operaciones, estudiar las mejores prácticas e incorporar estas lecciones en todo lo que hacemos.

287 Wholesale Customers

833 Individual/Family Customers

65 Producers Supported

144 Summer CSA Boxes
48 Winter CSA Boxes

\$921,600 CO products Sold



We introduced an additional ordering cycle to meet the increased demand due to COVID. \$643,102 made it into the pockets of local producers in 2020.



2 full size & 3 small/mid size refrigerated trucks

2 Ordering Cycles per Week; 7 CSA Pick-Up Locations; Retail/Wholesale Delivery



Service from Durango to Denver!



Pictured: VRFH Team





In the face of public health mandates, 2020 afforded us time to organize, condense our efforts, and to create an online curriculum which better suited our priority audience: caregivers of children 0-5.

Zoila (left) & Lois (right) taught lessons on nutrition, budgeting, food prep, food storage, & more.

266
Participants

Increased
Collaboration with
National & Statewide
Partners

Recipes,
Cost-Saving Tips,
& Videos Posted
To Social
Media

**COOKING
MATTERS®**
AT HOME



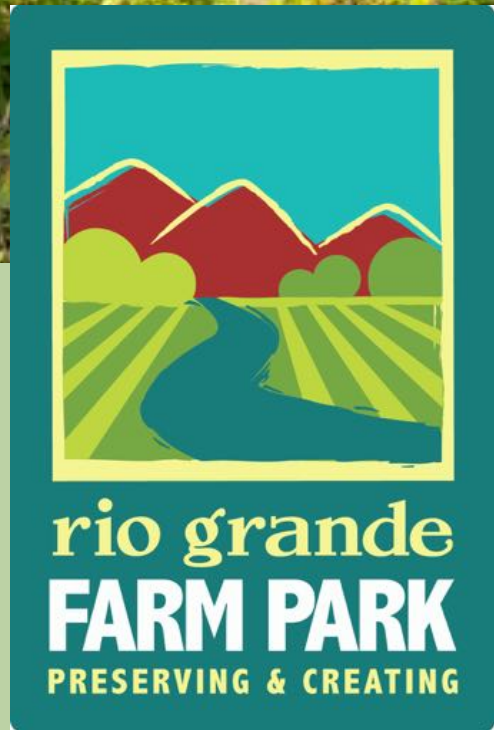
**VIRTUAL CLASSES
ENGLISH & SPANISH**



Delivered weekly Fresh Boxes to 30 families for 13 weeks through a partnership with Valley Wide WIC & Nourish CO



To support food access efforts in light of COVID, \$24,000 worth of produce was grown for local food pantries through our Farm to Pantry project, generously funded by the Colorado Health Foundation



Offered safe, outdoor space for kids and community



Pictured: Antonio Garcia
Photographer: Brennan Cira



Began construction on bathroom facility & planned Education Center



2176 lbs. beets & 2093 lbs. carrots grown for the Food Hub

12 Family Plots

Farm Stand Launched

7 Incubator Farmers

54 Volunteers
940 Volunteer Hours

10 Bilingual Farmer Workshops

14 Volunteers
121 Volunteer Hours

34 Farmers Markets

"Why Local, How Local?"
Campaign

10 LFLP
Meetings

4 Chefs

LFLP supported COVID efforts to increase access to local food. The MoKi survived the take-out frenzy of the pandemic, providing a healthy, local option at farmers markets & events.

Pictured: Nina (volunteer) & Gloria (MoKi chef)
Photographer: Liza Marron



Design by CaRi ConaRi

Pictured: Abe Rosenberg
Photographer: Addie Lucero



Created a community resource website for updated info on SNAP & school meals



Served weekly meals at La Puente during the height of the pandemic

Partnered with Mountain Roots to strengthen supply chains in Southern CO



Monthly Radio Show on KRZA