

Alamosa • Costilla • Conejos • Mineral • Rio Grande • Saguache



2024
SURVEY RESULTS
COMMUNITY • FOOD BUSINESS • PRODUCER
PG 2 **PG 17** **PG 29**

**SAN LUIS VALLEY
COMMUNITY
FOOD & AGRICULTURAL
ASSESSMENT**

SAN LUIS VALLEY COMMUNITY FOOD & AGRICULTURAL ASSESSMENT

Community Survey Report

Surveys were made available between October 2022 and March 2023 online via the SLVLFC website, multiple listservs related to food system efforts in the region, distribution by project stewards, promotion on social media, and outreach at food system events. To encourage participation, survey respondents were offered the chance to win a \$100 gift card.

In addition to online surveys, paper surveys were made available to residents without access to smart phones or computers. Also, the Promotores del Valle de San Luis provided survey support and interpretation services to reach out to Spanish and Q'anjob'al (a Mayan language)-speaking community members.

The community survey was widely marketed to be taken by anyone that “eats or buys food in the San Luis Valley.” It included questions about community members’ ability to access healthy food, their values when it comes to the food they want to eat, perceptions of the healthfulness of their food options, interest in learning more about gardening or cooking, their food waste practices, and their trusted sources of information when it comes to food.

Q1

Q1. Please select the top three places you get food.	Count	%
Grocery store (City Market, Safeway, etc.)	921	91%
Walmart	601	59%
Farmers' market, farm stand, Community Supported Agriculture (CSA) program	274	27%
Restaurant or diner (sit down, carry out or delivery)	254	25%
Dollar store (Dollar Tree, Family Dollar, Dollar General)	228	23%
Specialty food stores (natural, ethnic markets, bakeries, etc.)	192	19%
Grow your own, hunt, fish, etc.	162	16%
Fast food restaurants	138	14%
Food pantry or food bank	114	11%
Food Hub	52	5%
Other (please specify)	26	3%
Cafeteria or dining service (school, workplace, hospital cafeterias, senior center, health care center, residential care facility)	48	5%
Online (Amazon, etc)	46	5%
Gas station or convenience store	32	3%
Meal or grocery home delivery	31	3%
Total Respondents	1011	
Other:		
Amish run stores (damaged goods and bakery)		
Bountiful Meats		
Cactus Hill		
Commodities		
Community garden		
Costco		
Crestone Mercantile		
Elephant Cloud		
Food stores with organic options outside of the Valley because there aren't options		
Food that my neighbors give me.		
Food trucks		
Local farmers		
Locally owned grocery (not corp chain)		
Misfits Market, it rescues food that would get thrown away and sells for discount.		
Salazar's		
SLV foods coalition		
Thrive		
Top Value		

Q2

Q3

Q3. Please rate your level of agreement with the following statements by checking the box: Note: Healthy foods generally include fruits, vegetables, whole grains, meat, legumes, dairy and water.	Strongly agree	%	Agree	%	Neutral	%	Disagree	%	Strongly disagree	%
Overall, I eat healthy foods.	345	34%	494	49%	129	13%	25	2%	17	2%
In general, my community has sufficient options for healthy eating.	168	17%	396	39%	210	21%	187	18%	47	5%
I have access to fresh fruits and vegetables in my community.	147	15%	569	56%	167	17%	95	9%	29	3%
I know where to access locally-grown foods in my community.	146	14%	450	45%	198	20%	172	17%	42	4%
Total Respondents	1011									

Q4

Q4. Do you agree with the following statements?	Yes	%	Somewhat	%	No	%
I know how to cook.	871	86%	130	13%	7	1%
I have enough space to cook.	847	84%	128	13%	32	3%
I have enough propane/natural gas/wood/electricity to cook.	913	90%	74	7%	19	2%
I have the tools I need to cook (ie. knives, pots, pans, stove, etc.)	900	89%	93	9%	16	2%
I have enough time to cook.	605	60%	329	33%	74	7%
I have a safe place to cook.	944	93%	51	5%	8	1%
Total Respondents	1011					

Q5

Q5. I would like to learn more about how to cook. Check all that apply.	Count	%
Healthy foods	563	56%
Low-cost meals	526	52%
Simply, easy meals	497	49%
Locally-grown foods	432	43%
Culturally appropriate/ heirloom/ traditional foods	346	34%
None of the above	176	17%
Total Respondents	1011	

Q6

Q6. Do you agree with the following statements?	Yes	%	Somewhat	%	No	%
I currently garden and know how to grow food	362	36%	339	34%	307	30%
I participate in a community garden	82	8%	94	9%	827	82%
I raise animals in my yard/on my land (e.g., chickens)	161	16%	59	6%	784	78%
I know where the community gardens are in my community	417	41%	300	30%	292	29%
I know where other points of sale are for local food in my community ie. farmers' markets, CSAs, farms, farm stands, food hub etc.	476	47%	340	34%	190	19%
I currently forage, hunt or fish for food	188	19%	197	19%	618	61%
I would like to learn more about how to forage/grow/hunt/fish for my own food and regulations about these activities.	413	41%	268	27%	326	32%
Total Respondents	1011					

Q7

Q7. "The food that we purchased didn't last, and we just didn't have money to get more." Was that often, sometimes, or Never True for your household in the last 12 months?	Count	%
Often True	101	10%
Sometimes True	363	37%
Never True	527	53%
Total Respondents	991	

Q8

Q8. "We couldn't afford to eat balanced meals." Was that often, sometimes, or Never True for your household in the last 12 months?	Count	%
Often True	106	11%
Sometimes True	431	43%
Never True	454	46%
Total Respondents	991	

Q9

Q9. In the last 12 months, since last October, did you or other adults in your household ever cut the size of your meals or skip meals because there wasn't enough money for food?	Count	%
No	727	73%
Yes	264	27%
Total Respondents	991	

Q10

Q10. In the last 12 months, since last October, did you or other adults in your household ever provide groceries to others?		Count	%
Yes		618	62%
No		373	38%
Total Respondents		991	

Q11

Q11. How did the COVID-19 pandemic impact your ability to buy food?		Count	%
The pandemic made it more difficult for me to buy food.		503	51%
No Change.		384	39%
Not Applicable		56	6%
The pandemic made it easier for me to buy food.		48	5%
Total Respondents		991	

Q12

Q12. Please select the reason(s) that best describe why you or your household doesn't always have the kinds of food you want to eat. Check all that apply.		Count	%
Kinds of food we want not available in stores or pantries		376	38%
Not enough money for food		331	33%
Not enough time for shopping or cooking		236	24%
Not applicable		232	23%
On a special diet		175	18%
Too difficult to get to the store		166	17%
Not able to cook or eat because of health problems		39	4%
No kitchen equipment available to cook (stove, pots, knives)		25	3%
Other (please specify)		19	2%
Total Respondents		989	
Other:			
Age or illness			
Don't know how to cook the food			
Food allergies			
Food bank shut down where I live past month			
Food from the Dollar Store			
Foods with lower glycemic impact for Diabetics			
Food goes bad too fast			
It would be good to have a comprehensive source list of local producers who sell to the public, eggs, meat, milk, produce, even ethnic prepared foods like tamales.			
Lack of knowledge or motivation			
More job opportunities			
My appliances are lost in the supply chain			

Need more gluten free egg free options
No collaboration with others for deciding on, buying, cooking, and enjoying foods
Struggle with the cleanup after meal prep in a small kitchen space

Q13

Q13. In the past 12 months what resources have you accessed to get free or reduced cost foods? Check all that apply.	Count	%
Food pantries or food banks	297	30%
Supplemental Nutrition Assistance Program (SNAP)	239	24%
I do not have a need for these resources	227	23%
Not applicable	218	22%
Free communal meals	202	20%
School lunch/breakfast or summer feeding programs	135	14%
Churches/spiritual centers	110	11%
Women, Infant, Children Program (WIC)	97	10%
Neighbors	88	9%
Double Up Food Bucks at the farmers' market	81	8%
Senior meal sites	48	5%
Other (please specify)	38	4%
Total Respondents	989	
Other:		
Friends and Family	11	
I would use, but don't qualify for any.	10	
Community garden	3	
Discounts at stores	3	
Food box through AHEC	2	
P-EBT card	2	
Commodities		
More Jobs		
Online meal kit deals this summer were cheaper than shopping locally		
Started growing my own food		
TEFAP		
Veterans Coalition of the San Luis Valley		

Q14

Q14. What community services would help you access food more easily? Select your top 3.	Count	%
Knowledge about how to grow, prepare, and/or preserve your own food	439	44%
Additional farmers market locations or CSA programs near me	436	44%
Community gardens to grow your own food	258	26%
Mobile pantries or markets	192	19%
Larger SNAP or WIC benefit allocations	187	19%
Not applicable	173	17%
Additional food pantries	164	17%
Additional communal meals programs	140	14%
Home grocery or meal delivery	130	13%
Universal free school meals	120	12%
Communal commercial kitchen	91	9%
Other (please specify)	26	3%
Total Respondents	991	
Other:		
A cheap grocery store with healthier local food (and gluten or sugar free options)	15	
Better wholesale distribution to local retailers.		
Food co-op		
Help cooking meals		
Later hours or weekday hours for farmers markets		
Make qualifying better for all. We have had huge medical bills that took money from my food budget.		
Someone to help me cook and clean		
Transportation		
Would like to know if there is a way to get info out on gleaning farmers fields after harvest on things like potatoes if we sign a waiver		

Q15

Q15. How far do you travel to get food/groceries?	Count	%
Less than 1 mile	186	20%
1-5 miles	274	29%
5-10 miles	107	11%
More than 10 miles	376	40%
Total Respondents	943	

Q16

Q16. What are some challenges you experience when traveling to get food/groceries? Check all that apply.	Count	%
Not applicable	397	42%
The store is far from my home.	323	34%
The stores near my home do not offer fresh, healthy food options.	217	23%
Traveling to get food takes me away from job/ I don't have time	137	15%
There isn't an easy walking route to the grocery store.	103	11%
It's hard to keep my car fixed up or to pay for needed repairs.	99	11%
I can't pay for gas or ride fare.	82	9%
If I walk or bike, I can only carry a limited amount of food at one time.	82	9%
There isn't a clearly designated bike route from my home to the grocery store.	57	6%
I share rides with others, which limits when I can go.	43	5%
Other (please specify)	17	2%
Total Respondents	941	
Other:		
Groceries/grocery bags are too expensive	5	
Low temperatures/weather makes walking, biking, and roads dangerous	2	
Hard to travel with children	2	
Not fit to go to grocery store/health problems	2	
My food bank closed down (crestone)		
No transportation		
Our Manassa grocery store has closed permanently.		
The only reason that I don't shop at lowe's in Del Norte is due to the crappy manager! So I shop for groceries in other SLV towns		
Too many druggies infrastructure of the store begging for money.		
We need a seafood resource in the valley! Clean seafood, gulf shrimp.		

Q17

Q17. Within the past month, I threw food away, composted it, or fed it to animals when our household didn't/couldn't eat it.	Count	%
Never	328	35%
Once per week	414	44%
Twice per week	120	13%
More than three times per week	81	9%
Total Respondents	943	

Q18

Q18. Select the reasons you threw food away. Check all that apply.	Count	%
It was past the “best if used by” date and I threw it away.	353	38%
I bought too much food and couldn’t eat it before it spoiled.	269	29%
The food quality was questionable (i.e. the fruit was bruised).	244	26%
Our schedule changed or we were too busy and we didn’t get meals made as planned.	242	26%
Not applicable	209	22%
Restaurant portions were too big and I couldn’t eat it all.	139	15%
I didn’t know how to prepare some of the food I purchased.	68	7%
Other (please specify)	8	1%
Total Respondents	936	
Other:		
Children don’t finish their food		
I eat out rather than cook the food I have at home		
I like buying up a lot of food so others can’t have it.		
Not enough storage space in fridge/freezer		
We compost or give extra scraps to animals		

Q19

Q19. I currently compost at home. Compost is defined as recycling food scraps.	Count	%
No	583	62%
Yes	360	38%
Total Respondents	943	

Q20

Q20. If my city or county were to offer a food waste composting program in our community, I would participate:	Count	%
Yes	538	57%
Not sure	277	29%
No	128	14%
Total Respondents	943	

Q21

Q21. How concerned are you, if at all, that global climate change will harm your community’s food system at some point in your lifetime?	Count	%
Very concerned	494	52%
Somewhat concerned	299	32%
Not very concerned	96	10%
Not at all concerned	54	6%
Total Respondents	943	

Q22

Q22. What sources do you use to learn about food (i.e nutrition classes, diet info, cooking skills, gardening) in the San Luis Valley? Select your top 3.	Count	%
Social media	483	52%
From friends and family	434	46%
Local events	271	29%
TV	240	26%
Online news	220	24%
Newspapers	150	16%
Local classes hosted by organizations	132	14%
Podcasts	117	13%
Radio	103	11%
School/extension groups	100	11%
My doctor or health clinic	93	10%
Food assistance programs (SNAP, WIC, etc.)	92	10%
Webinars	75	8%
Other (please specify)	65	7%
The library	62	7%
County Public Health Department	56	6%
My religious/faith community	40	4%
Total Respondents	935	
Other:		
Online recipes/Internet	18	
Personal research/health/experimenting	11	
Youtube	10	
Cookbooks/Books	9	
None of the above	7	
I don't know where to get this information	3	
Email lists	2	
Magazines	2	
4-h		
Apothecary and Farm Park		
Healthcare nutritionists/local healers		
My work		
Workout programs		

Q24

Q24. Which food and agriculture system goals are most important to the San Luis Valley community? Please select your TOP 3.	Count	%
Increase the production, sales, and consumption of locally-grown foods.	450	48%
Invest in a thriving local food and farm economy.	442	47%
Encourage and support youth farming and ranching programs.	338	36%
Promote & build upon programs to conserve water.	284	30%
Ensure access to healthier food for all and reduce food insecurity in our community.	279	30%
Find ways to add value to our agricultural products through farm, ranch and food entrepreneurs.	248	26%
Promote conservation practices to improve soil health.	245	26%
Build a resilient emergency food system that can respond to challenges (i.e. pandemics, fires, floods).	231	24%
Increase opportunities for food and agricultural education (soil health, cooking, gardening, food safety, food preservation).	230	24%
Support community health and wellness.	218	23%
Prepare our food and agriculture systems for the impacts of climate change.	199	21%
Increase local food outlets and commercial kitchens for food entrepreneurs.	196	21%
Reduce food waste and related solid wastes.	154	16%
Recognize and celebrate our community's diverse food cultures.	117	12%
Address the lack of racial equity in our current food system.	92	10%
Total Respondents	943	

Demographics

Which San Luis Valley county do you live in?	Count	%
Alamosa	344	37%
Saguache	269	29%
Rio Grande	152	16%
Conejos	76	8%
Costilla	63	7%
Mineral	31	3%
Total Respondents	935	

What is your age?	Count	%
Less than 5 years	1	0%
5-9 years	1	0%
10-14 years	1	0%
15-19 years	24	3%
20-24 years	51	5%
25-29 years	84	9%
30-34 years	106	11%
35-39 years	97	10%
40-44 years	124	13%
45-49 years	87	9%
50-54 years	74	8%
55-59 years	80	9%
60-64 years	68	7%
65-69 years	71	8%
70-74 years	47	5%
75-79 years	13	1%
80-84 years	7	1%
85 years or over	1	0%
Total Respondents	937	

What gender category do you identify with?	Count	%
Female	684	73%
Male	227	24%
Prefer not to answer	15	2%
Other/ Self-Identified	12	1%
Total Respondents	938	

What is the highest level of education you have completed?	Count	%
None	9	1%
1st - 4th grade	7	1%
5th - 6th grade	25	3%
7th - 8th grade	21	2%
9th grade	25	3%
10th grade	15	2%
11th grade	23	2%
High school graduate (or degree equivalent)	162	17%
Some college (1-4 years, no degree)	159	17%
Associate's Degree (include occupational or academic degree)	90	10%
Bachelor's Degree (BA, BS, AB, etc.)	228	24%
Master's Degree	122	13%
Professional Degree	19	2%
Doctorate Degree	16	2%
Prefer not to answer	16	2%
Total Respondents	937	

What is your total household income in the last 12 months?	Count	%
Under \$15,000	136	15%
\$15,000 to \$24,999	166	18%
\$25,000 to \$34,999	136	15%
\$35,000 to \$49,999	136	15%
\$50,000 to \$74,999	124	13%
\$75,000 to \$99,999	71	8%
\$100,000 to \$149,999	51	5%
\$150,000 - \$199,999	15	2%
Over \$200,000	17	2%
Prefer not to answer	83	9%
Total Respondents	935	

What race(s) do you identify with?	Count	%
White	747	83%
Two or more races	80	9%
American Indian or Alaska Native	40	4%
Black or African American	15	2%
Native Hawaiian or Other Pacific Islander	7	1%
Asian	6	1%
Total Respondents	895	

What is your ethnicity?	Count	%
Not Hispanic or Latino	462	52%
Hispanic or Latino	426	48%
Total Respondents	888	

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In addition to online surveys, paper surveys were made available to residents without access to smart phones or computers. Also, the Promotores del Valle de San Luis provided survey support and interpretation services to reach out to Spanish and Q'anjob'al (a Mayan language)-speaking community members.

This food business survey was targeted to business owners and operators of food-related businesses in the San Luis Valley. This survey was distributed to chefs, restaurant workers, food truck operators, grocers, market managers, and other small food businesses in the region. It included questions about their current food business, future business goals, the challenges they face when operating a food business in the region, and their interest/challenges when it comes to sourcing product locally from farmers in the Valley.

Q1

Q1. Do you currently operate a food business (grocery, restaurant, catering, value added, food truck or cart, bakery, etc)?		Count	%
Yes		34	59%
No, but I would like to start a food business in the future		12	21%
No, but I am ready to launch one		6	10%
Other (please specify)		6	10%
Total Respondents		58	
Other:			
A non-profit natural food grocery store			
Aggregation and distribution			
Bar			
Private chef			
Worker			

Q2

Q2. Select the option below that best describes the type of food business you operate.		Count	%
Other (please specify)		18	32%
Restaurant		12	21%
Specialty product / consumer packaged goods (i.e. pasta, sausage, granola, etc.)		9	16%
Food truck/cart		7	12%
Catering		6	11%
Grocery store		5	9%
Total Respondents		57	
Other:			
Aggregation/distribution			
Bar			
Casa Familiar			
Cheese processing			
Cotton candy			
Farmers Market			
food bank			
Food cooperative			
Food Hub and producer			
Food pantry			
Food service for seniors at KV HOA			
Meal prepping on the go meals and catering			
N/A			

Private chef
School cafeteria
U-pick garden, produce stand, hydroponics, educational outlet, and mushroom cultivation.
Vigi
Wholesale & Market Bakery

Q3

Q3. Which county is your business located in?		Count	%
Alamosa	19	33%	
Rio Grande	14	25%	
Saguache	13	23%	
Mineral	5	9%	
Conejos	4	7%	
Costilla	2	4%	
Total Respondents	57		

Q4

Q4. Where do you currently produce your goods?		Count	%
A commercial kitchen on-site		16	28%
At home		14	25%
I am not current producing		10	18%
Other (please specify)		8	14%
A food manufacturing facility		5	9%
A shared kitchen / incubator kitchen (please indicate location in the comments section)		2	4%
I am not currently producing		2	4%
Total Respondents		57	
Other:			
Farm			
In the process of building			
Inside greenhouses, hydroponics, and grow tents			
On private locations			
Pickled beets, onions			
Reseller			
USDA meat processing facility			
Valley roots food hub kitchen			

Q5

Q5. Where do you currently sell your products? Check all that apply.		Count	%
My own store, business, or food truck		23	40%
Farmers market		20	35%
Restaurants and cafes		16	28%
Other (please specify)		14	25%
Retailers, grocery store, cooperatives		12	21%
My e-commerce shop		11	19%
Distributors		7	12%
My farm stand or CSA		5	9%
Institutions (schools, hospitals, etc.)		5	9%
Food hub		5	9%
Online grocers		2	4%
Total Respondents		57	
Other:			
Alamosa for Free			
Bar			
Direct to members			
N/A			
Feed children enrolled in our school district.			
Festivals and events around colorado			
Gyms			
Home			

Q6

Q6. If you were to expand, where would you like to sell your products? Check all that apply.		Count	%
My own store, business, or food truck		28	49%
Retailers, grocery store, cooperatives		22	39%
Farmers market		21	37%
Restaurants and cafes		21	37%
Distributors		16	28%
Food hub		15	26%
Institutions (schools, hospitals, etc.)		14	25%
My e-commerce shop		13	23%
Online grocers		11	19%
My farm stand or CSA		9	16%
Other (please specify)		7	12%
Total Respondents		57	
Other:			

N/A
San Luis

Q7

Q7. What are your top growth goals for your business? Choose your top three.		Count	%
Turning or growing a profit		20	49%
Sourcing more ingredients or items locally		18	44%
Increasing local ingredients on my menu		16	39%
Increasing local products in my store		15	37%
Offering more to employees (wages, benefits, etc)		15	37%
Getting stocked at a large grocery store		10	24%
New or expanded marketing campaigns for community reach		10	24%
Launching a new product line or offering		9	22%
Selling products online		4	10%
Other (please specify)		4	10%
Total Respondents		41	
Other:			
Bartering with groups for foods, i.e. exchanges fresh eggs for fresh beef etc..			
Increasing awareness of the benefits of local products			
Increasing production/unit without increasing herd size.			
Offering the SLV with fresh gourmet mushrooms we grow at our bakery.			

Q8

Q8. What are the main challenges you face in growing your business? Choose your top three.		Count	%
Lack of capital		30	68%
Limited time for sales and marketing		22	50%
Limited physical infrastructure / space (processing, kitchen, restaurant space)		17	39%
Recruiting/retaining employees		16	36%
Sourcing quality or local ingredients		16	36%
Other (please specify)		10	23%
Permitting challenges		6	14%
Limited outlets to sell my product		5	11%
Total Respondents		44	
Other:			
Alamosa is over 45 minute drive and our local stores charge and arm and a leg			
Competition, cross competing with producers, customers finding us too expensive and not valuing what we do. It's pretty wild to literally see producers we work with drive all over the valley and deliver direct when that's exactly why we are here. Producers not understanding our value and therefore that no we cannot accept farmers markets prices for their products.			
Cost of food products			

Low traffic in the off season
New to the area
Personal capacity
Refrigeration
Rising food costs
Seasonality of customer base
Want to increase production without increasing size

Q9

Q9. What types of business support services would help you reach your business goals? Choose your top three.	Count	%
Financing and funding opportunities	24	57%
Accounting or business development training	21	50%
Networking with other local food businesses and local producers	18	43%
Marketing training	14	33%
Support with recipe or product development	12	29%
Workforce development to build the employee pipeline for my industry	12	29%
Food safety training	8	19%
Navigating permit/licensing, and packaging requirements	8	19%
Other (please specify)	3	7%
Food safety	0	0%
Total Respondents	42	
Other:		
A chef exchange		
Affordable local ingredients		
Quality employees		

Q10

Q10. What types of infrastructure would help you reach your business goals? Choose your top three.	Count	%
More suppliers selling local foods	25	66%
Additional meat processing facilities	19	50%
Commercial or incubator kitchens for food production	19	50%
Potato value-added processing (chips, fries, milk)	14	37%
Additional poultry processing facilities	11	29%
Other (please specify)	7	18%
Hemp value-added processing (food, fiber, medicine)	6	16%
Biodiesel plant for biomass	3	8%
Total Respondents	38	
Other:		

12x12 Walk in cooler
Almost any local foods processing is helpful to my business.
Facilities that can process domestic elk
More local greenhouses that grow food in the winter
Packaging facility
Storage
Trucking infrastructure such as a lease

Q11

Q11. How would you describe the market for locally grown and raised products? Please rate the following statements from agree, neutral, disagree.

	Agree	%	Neutral	%	Disagree	%
Shoppers and diners seek out locally-produced products	28	49%	24	42%	5	9%
Tourists are seeking a “taste of place” experience.	45	79%	10	18%	2	4%
Shoppers and diners are willing to pay more for locally-produced products	29	51%	13	23%	14	25%
Shoppers and diners who reside in the San Luis Valley need education on the value of buying locally-produced food	41	72%	14	25%	2	4%
Institutional buyers seek out locally-produced products	16	28%	20	35%	19	33%
Institutional buyers are willing to pay more for locally-produced products	11	19%	25	44%	19	33%
Farmers have the opportunity to sell large quantities of locally-produced products	19	33%	28	49%	9	16%
Farmers have the opportunity to grow and sell a diverse set of products	24	42%	25	44%	7	12%
Farmers have a diverse choice in customers to sell to	21	37%	13	23%	21	37%
The demand for local product exceeds supply	14	25%	21	37%	21	37%
The demand for local product is weak considering the SLV abundant supply.	27	47%	25	44%	5	9%
Total Respondents	57					

Q12

Q12. Approximately what percentage of your annual spending (in dollars) on food ingredients is for items produced in the San Luis Valley?

	Count	%
Less than 5%	11	19%
5-10%	10	18%
11-20%	13	23%
21-30%	7	12%
31-40%	8	14%
More than 40%	8	14%
Total Respondents	57	

Q13

Q13. Who are your primary suppliers of local farm products? Check all that apply.		Count	%
Farmers and Ranchers		39	68%
Retailers (i.e. other grocery stores)		25	44%
Food Hub		24	42%
Traditional Wholesalers (i.e Sysco, USFoods, UNFI, etc.)		19	33%
Farmers Markets and CSA's		19	33%
Your own farm or ranch		15	26%
Agricultural Cooperative		9	16%
Other (please specify)		2	4%
Produce auctions		2	4%
Total Respondents		57	
Other:			
Supplies for cheese production (cultures, rennet, seasonings, boxes, labels come from places outside the valley			
Value added producers			

Q14

Q14. What are the top challenges you face when purchasing local food ingredients? Choose your top three.		Count	%
Pricing - product is too expensive		38	81%
Supply - not able to consistently provide product		26	55%
Diversity of product - not enough selection		15	32%
Volume - unable to fill the quantity needed		14	30%
Timing - seasonality of produce does not align with consumer demand		13	28%
Effort - too much effort required on my part to find and source local		11	23%
Quality - product does not meet grading standards		10	21%
Professional skills of suppliers - unprofessional or poor communication		5	11%
Other (please specify)		5	11%
No major challenges at this time.		2	4%
Total Respondents		47	
Other:			
I need to meet more farmers , I'm just learning slowly			
Ingredients can't be purchased within the SLV			
Larger mills buying wheat at a high price forces us to play by their rules and also creates a supply issue			
Minimum order requirements and large case sizes			
Travel distance to purchase			

Q15

Q15. Which food and agriculture system goals are most important to the San Luis Valley community? Please select your TOP 3.	Count	%
Invest in a thriving local food and farm economy.	28	61%
Increase the production, sales, and consumption of locally-grown foods.	19	41%
Encourage and support youth farming and ranching programs.	15	33%
Find ways to add value to our agricultural products through farm, ranch and food entrepreneurs.	13	28%
Prepare our food and agriculture systems for the impacts of climate change.	11	24%
Reduce food waste and related solid wastes.	9	20%
Promote & build upon programs to conserve water.	8	17%
Ensure access to healthier food for all and reduce food insecurity in our community.	8	17%
Build a resilient emergency food system that can respond to challenges (i.e. pandemics, fires, floods).	8	17%
Promote conservation practices to improve soil health.	7	15%
Increase local food outlets and commercial kitchens for food entrepreneurs.	5	11%
Increase opportunities for food and agricultural education (soil health, cooking, gardening, food safety, food preservation).	4	9%
Support community health and wellness.	3	7%
Recognize and celebrate our community's diverse food cultures.	1	2%
Address the lack of racial equity in our current food system.	1	2%
Total Respondents	46	

Demographics

Which San Luis Valley county do you live in?	Count	%
Rio Grande	15	27%
Alamosa	15	27%
Saguache	13	23%
Conejos	6	11%
Mineral	5	9%
Costilla	2	4%
Total Respondents	56	

What is your age?	Count	%
15-19 years	1	2%
20-24 years	2	4%
25-29 years	3	5%
30-34 years	6	11%
35-39 years	6	11%
40-44 years	13	23%
45-49 years	5	9%
50-54 years	6	11%
55-59 years	5	9%
60-64 years	3	5%
65-69 years	2	4%
70-74 years	4	7%
Total Respondents	56	

What gender category do you identify with?	Count	%
Female	40	71%
Male	15	27%
Prefer not to answer	1	2%
Total Respondents	56	

What is the highest level of education you have completed?	Count	%
1st - 4th grade	1	2%
7th - 8th grade	2	4%
10th grade	1	2%
High school graduate (or degree equivalent)	7	13%
Some college (1-4 years, no degree)	9	16%
Associate's Degree (include occupational or academic degree)	9	16%
Bachelor's Degree (BA, BS, AB, etc.)	14	25%
Master's Degree	10	18%
Professional Degree	1	2%
Doctorate Degree	1	2%
Prefer not to answer	1	2%
Total Respondents	56	

What is your total household income in the last 12 months?	Count	%
Under \$15,000	2	4%
\$15,000 to \$24,999	7	14%
\$25,000 to \$34,999	5	10%
\$35,000 to \$49,999	7	14%
\$50,000 to \$74,999	10	20%
\$75,000 to \$99,999	4	8%
\$100,000 to \$149,999	5	10%
Over \$200,000	1	2%
Prefer not to answer	8	16%
Total Respondents	49	

What race(s) do you identify with?	Count	%
White	46	84%
Two or more races	6	11%
American Indian or Alaska Native	1	2%
Asian	1	2%
Black or African American	1	2%
Total Respondents	55	

What is your ethnicity?	Count	%
Not Hispanic or Latino	35	66%
Hispanic or Latino	18	34%
Total Respondents	53	

SAN LUIS VALLEY COMMUNITY FOOD & AGRICULTURAL ASSESSMENT

Farmer/Rancher Survey Report

Surveys were made available between October 2022 and March 2023 online via the SLVLFC website, multiple listservs related to food system efforts in the region, distribution by project stewards, promotion on social media, and outreach at food system events. To encourage participation, survey respondents were offered the chance to win a \$100 gift card.

In addition to online surveys, paper surveys were made available to residents without access to smart phones or computers. Also, the Promotores del Valle de San Luis provided survey support and interpretation services to reach out to Spanish and Q'anjob'al (a Mayan language)-speaking community members.

The farmer/rancher survey was targeted to agricultural producers who farm or ranch in the San Luis Valley. It included questions about their farming experiences, their production practices, their goals for their farm/ranch in the future, the challenges they face when farming/ranching in the Valley, their vision for the future of agriculture in the San Luis Valley, and their values when it comes to food production.

Note: Q1 responses are not shown in this report. The questions was designed to make sure that individuals were taking the appropriate survey. The question was: "Do you currently farm or ranch in the San Luis Valley of Colorado?"

Q2

Q2. How many years have you farmed as an adult?		Count	%
0-10		46	55%
11-30		17	20%
31+		21	25%
Total Respondents		84	

Q3

Q3. Are you a multi generational farmer		Count	%
Yes.		64	76%
No, I'm a first generation farmer.		20	24%
Total Respondents		84	

Q4

Q4. USDA defines beginning farmers and ranchers as those who have operated a farm or ranch for 10 years or less. Do you fit the USDA definition of a “beginning farmer or rancher?”		Count	%
Yes		45	54%
No		39	46%
Total Respondents		84	

Q5

Q5. How much land do you currently operate as part of a farm or ranch?		0 acres	<10 acres	10-100 acres	101-1000 acres	>1000 acres	Total Acres
Owned Acres		2	7	28	31	9	32,568.25
Leased/rented Acres		13	11	12	19	4	14,529.75
Acres Leased to Others		19	9	12	2	0	711
Total Acres Operated		0	11	16	30	13	43,419
Total Respondents		84					

Q6

Q6. Which category best describes your farm production in 2022?	Count	%
Vegetables (incl. potatoes)	36	43%
Hay or forage crops	35	42%
Cattle and calves	33	39%
Field crops such as quinoa, grain, canola, corn, or wheat	33	39%
Sheep or goats	20	24%
Poultry	15	18%
Fruit, nuts, or berries	14	17%
Nursery, greenhouse, floriculture, sod, mushrooms, vegetable seeds or propagative materials	11	13%
Colonies of honey bees	10	12%
Aquaculture	7	8%
Agritourism	6	7%
Horses, ponies, mules, burros, or donkeys	6	7%
Cultivated Christmas trees, short rotation woody crops or maple syrup	5	6%
Other (please specify)	5	6%
Hogs and pigs	4	5%
Hemp	3	4%
Biomass for fuel production	2	2%
Total Respondents	84	
Other:		
Cover crops/green manure		
Cover/soil health		
Dairy, milk, kefir, cheese		
Homestead farm		
Pollinator gardens		

Q7

Q7. Do you utilize any of the following practices?	Count	%
Irrigate with well water	44	52%
Irrigate with surface water	43	51%
No-till/low-till practices on significant portion of farm (i.e. more than ¼ of operation)	42	50%
Use manure as source of fertilizer	42	50%
Use water conservation or water savings technology (i.e. drip irrigation)	38	45%
Participate in a water management sub district	37	44%
Cover Cropping	36	43%
Free-range (i.e. animals have freedom of movement)	33	39%
Use soil tests to determine organic matter	33	39%
Use intensive rotational grazing	32	38%
Create or maintain habitat for pollinators	32	38%
Use soil tests to determine fertilizer rates	31	37%
Grass-fed (i.e. animals only ate grasses and forages for length of its life)	25	30%
Value-added processing of farm products	22	26%
Season-extension (e.g. hoop houses and greenhouses)	21	25%
Use extended crop rotations (e.g. grow 3 or more different crops over a 3-5 year rotation)	19	23%
Utilize soil inoculants	19	23%
Mulching	18	21%
Use vegetative buffers in fields or field edges (e.g. grassed waterways, filters strips, wetlands)	17	20%
Use subsurface placement of fertilizer (via banding, 2/2, or in-furrow with seed)	16	19%
USDA Certified Organic	13	15%
Use variable rate fertilizer applications	12	14%
Participate in local acequia	10	12%
Hydroponics	6	7%
Other (please specify)	1	1%
Total Respondents	84	
Other:		
Participate in an Augmentation Plan to abandon subdistrict #1		

Q8

Q8. During the past year, did your operation produce and sell any crops, livestock, poultry, or agricultural products DIRECTLY to – (Check all that apply)		Count	%
Consumers (individuals who purchased your products from farmers markets, on-farm stores or farm stands, roadside stands or stores, CSAs [Community Supported Agriculture], online marketplace, etc)?		37	44%
No, my farm did not sell direct to any of these outlets.		27	32%
Retail markets (supermarkets, supercenters, restaurants, caterers, independently owned grocery stores, food cooperatives, etc)?		25	30%
Intermediate markets (businesses or organizations in the middle of the supply chain marketing locally – and/or regionally-branded products, such as distributors, food hubs, brokers, auction houses, wholesale and terminal markets, food processors, etc)?		24	29%
Institutions (K-12 schools, colleges or universities, hospitals, workplace cafeterias, prisons, foodbanks, etc)?		12	14%
Total Respondents		84	

Q9

Q9. Please indicate which, if any, of the following are barriers preventing you from reaching your farm production and business goals. (Check all that apply)		Count	%
Access to water		32	38%
Water curtailment due to drought		31	37%
Cost of suitable land		29	35%
Availability of labor		27	32%
Cost of water		24	29%
Concerns about fair pricing		19	23%
Weather (extreme events, ie flood, drought, tornados)		19	23%
Lack of adequate slaughter and meat processing facilities		18	21%
Availability of suitable land		17	20%
Lack of processing capacity		17	20%
Government regulations that restrict your production or sales		17	20%
Soil challenges		16	19%
Access to capital		16	19%
Lack of knowledge of government grants and programs		13	15%
Weather (seasonal changes)		13	15%
Risk of not selling what you grow		12	14%
Difficulties finding and/or negotiating with buyers		12	14%
Lack of business development knowledge for evaluating new on-farm enterprises		11	13%
Lack of knowledge about post harvest handling (grading, cooling, washing, packing)		11	13%
Delivery cost/limitations in current delivery range		11	13%
Production equipment (tilling, planting, weeding, harvesting)		10	12%
Equipment for post harvest handling (grading, cooling, washing, packing)		10	12%
Cost, time and/or labor to get GAP certified and to implement/follow GAP protocols		9	11%

Concerns about food safety requirements including FSMA regulations	7	8%
Management skills to run a larger operation	7	8%
Other (please specify)	7	8%
Financial management and record keeping	6	7%
Total Repsondents	84	
Other:		
Bio security/Animal Health issues		
Government regs that are not written for rural ag. Cost of fuel and not being able to use green energy		
Just getting started		
Lack of value-added processing facilities to sell products to		
None		
We are in the seedstock business. Doesn't fit with direct marketing of beef.		

Q10

Q10. How would you describe the market for locally grown and raised products? Please rate the following statements from agree to disagree.	Agree	%	Neutral	%	Disagree	%
Shoppers and diners seek out locally-produced products	26	31%	37	44%	20	24%
Tourists are seeking a "taste of place" experience.	40	48%	34	40%	9	11%
Shoppers and diners are willing to pay more for locally-produced products	26	31%	36	43%	21	25%
Shoppers and diners who reside in the San Luis Valley need education on the value of buying locally-produced food	44	52%	28	33%	10	12%
Institutional buyers seek out locally-produced products	14	17%	43	51%	26	31%
Institutional buyers are willing to pay more for locally-produced products	13	15%	38	45%	33	39%
Farmers have the opportunity to sell large quantities of locally-produced products	26	31%	32	38%	24	29%
Farmers have the opportunity to grow and sell a diverse set of products	37	44%	29	35%	14	17%
Farmers have a diverse choice in customers to sell to	25	30%	28	33%	29	35%
The demand for local product exceeds supply	17	20%	35	42%	31	37%
The demand for local product is weak considering the SLV abundant supply.	34	40%	32	38%	15	18%
Total Respondents	84					

Q11

Q11. Is there a written business plan for your farm or ranch operation?		Count	%
Yes		35	42%
No		35	42%
Prefer not to say		14	17%
Total Respondents		84	

Q12

Q12. Do you have a written food safety plan for your farm? (A food safety plan is a requirement from the FDA under the Food Safety Modernization Act for covered facilities that manufacture, process, pack or hold food)		Count	%
Yes		33	39%
No		28	33%
We fall under minimum requirements for a FSMA plan - less than \$5,000 in gross sales/yr		14	17%
Prefer not to say		9	11%
Total Respondents		84	

Q13

Q13. Thinking about the next 5 years, how do you feel about the future of your farm business?		Count	%
1		4	5%
2		17	20%
3		40	48%
4		23	27%
Total Respondents		84	

Q14

Q14. Over the next 5 years, which of the following aspects of your business do you expect to increase, decrease or keep the same?	Increase	%	Keep the same	%	Decrease	%
Farmland/rangeland acres	33	39%	40	48%	8	10%
Investment in farm equipment or buildings	39	46%	31	37%	9	11%
Access to agricultural water	28	33%	38	45%	17	20%
Number of employees	18	21%	59	70%	7	8%
Number of sales outlets for my products	33	39%	42	50%	7	8%
Number of distinct commodities produced	27	32%	50	60%	6	7%
Proportion of household income earned from farming	38	45%	33	39%	10	12%
Products sold to local markets	36	43%	40	48%	5	6%
Agri-tourism	31	37%	41	49%	7	8%
Total Respondents	84					

Q15

Q15. What will most likely happen to this farm when you stop farming?		Count	%
An heir will continue to farm it	37	44%	
I (or my children) will sell the land to another farmer	10	12%	
Other (please specify)	9	11%	
An heir will use the property for other purposes	8	10%	
I (or my children) will lease the land to another farmer.	7	8%	
I will relinquish my lease when I'm done farming	6	7%	
I (or my children) will sell the water rights to a land developer	4	5%	
I (or my children) will sell the land to a land developer	3	4%	
Total Respondents	84		
Other:			
Continued to be managed by nonprofit owner			
I am interested in conservation options			
I hope someone will continue what I've started.			
It will be subdivided and less land will be in agriculture			
May put in easement			
Unknown			
The company will probably lease out			

Q16

Q16. Who do you go to for information about farm and/or ranch business decision-making? (check all that apply)		Count	%
Neighbors and other community members	39	46%	
USDA, NRCS	37	44%	
Farm Service Agency	32	38%	
CSU Extension	30	36%	
Farm membership organizations	28	33%	
The internet	28	33%	
Buyers	14	17%	
Local non-profit organizations	11	13%	
Farm management companies	11	13%	
SBDC (Small Business Development Center)	10	12%	
Supply stores	10	12%	
Other (please specify)	5	6%	
Total Respondents	84		
Other:			
Colorado Cattlemen			
Family members			

Multiple Universities extension. Personal knowledge based on my varied experience
None
Self-sufficient information gathering

Q17

Q17. Do you want to scale-up your farm/ranch business?		Count	%
Yes		62	74%
No		22	26%
Total Respondents		84	

Q18

Q18. Which of the following food system infrastructure components would you need to scale up? (check all that apply)		Count	%
Water and water conservation infrastructure improvements		25	30%
Local food outlets (i.e. farmers markets, farm to school, etc.)		21	25%
Large animal processing facility		19	23%
Adding value to potato products		15	18%
Solar equipment		15	18%
Agritourism support		13	15%
A regional poultry processing facility		11	13%
On farm coolers		10	12%
A food hub (aggregation/distribution)		9	11%
Other specialty processing equipment / facility		8	10%
Other (please specify)		8	10%
Timber industry/beetle kill		7	8%
Incubator kitchens		7	8%
Hemp processing facilities		6	7%
Biofuel processing facility		5	6%
Total Respondents		84	
Other:			
Company support			
Get rid of subdistricts			
Greenhouse			
Land			
More regional education on cattle/potato farm partnerships			
More water and more soil			
None			
Soil improvement technology such as liquid compost.			

Q19

Q19. In which of the following channels, if any, would you like to expand your sales? (select all that apply)		Count	%
On-farm sales/retail		27	44%
Restaurants or food trucks		26	42%
Wholesale, institutional sales, food hub		21	34%
Farmers markets		19	31%
Community Supported Agriculture/CSA or pre-sold boxes		15	24%
Agritourism		15	24%
E-commerce from farm website		11	18%
Catering		9	15%
Produce auctions		7	11%
None of the above		5	8%
Other (please specify)		2	3%
Total Respondents		62	
Other:			
Genetically improved breeding stock to other ranchers.			
Internet marketing			

Q20

Q20. Listed below are some things that can contribute to stress. Please rate each item according to how much stress it caused your farm operation or household in the past year.	No stress	% stress	Some stress	% stress	A lot of stress	% stress
Weather (inadequate/too much rain, snow, hail)	11	13%	47	56%	24	29%
Threat of local water being sold out of region	8	10%	36	43%	38	45%
Livestock or crop problems (disease, weeds, pests)	9	11%	59	70%	13	15%
Market prices for crops/livestock	12	14%	46	55%	23	27%
Cost of farm/ranch inputs	4	5%	42	50%	36	43%
Cost of farm/rangeland	16	19%	34	40%	31	37%
Health care costs (direct costs and/or insurance)	25	30%	38	45%	20	24%
High farm/ranch debt load	25	30%	37	44%	20	24%
Finding and managing farm workers/ranch hands	24	29%	41	49%	17	20%
Farm/ranch accidents and injuries	32	38%	37	44%	14	17%
Government trade policies	21	25%	48	57%	12	14%
Environmental regulations	19	23%	47	56%	15	18%
Concern over the future of the farm	17	20%	42	50%	23	27%
Nonfarm neighbors	35	42%	30	36%	17	20%
Negotiating with family members about the farm	32	38%	37	44%	14	17%
Balancing farm work and home life	20	24%	41	49%	21	25%
Dealing with childcare	47	56%	27	32%	9	11%

Saving for retirement	22	26%	40	48%	19	23%
Neighboring farms spraying chemicals /fertilizers that drift to your crop/animals	40	48%	29	35%	13	15%
Other (please specify)			1	1%		
Total Respondents	84					
Other:						
Water						

Q21

Q21. Are you a member of a group or association that represents agricultural producers?	Count	%
Yes	57	68%
No	27	32%
Total Respondents	84	

Q22

Q22. If yes, which types? (check all that apply)	Count	%
General farm organization (ex. Farm Bureau, Farmers Union, or Grange)	29	53%
Commodity organization (ex. Corn Growers, Beef Council, Fruit & Vegetable Growers)	24	44%
Farm or Ranch Cooperative	23	42%
Organic or sustainable growers' association	12	22%
Beginning farmer group	12	22%
Other (please specify)	3	5%
Total Respondents	55	
Other:		
Breed associations, cattlemen's, sub district board of managers, basin round table		
Breed registry		
Quivera, Women in Ranching		

Q23

Q23. If no, why not? (check all that apply)		Count	%
Not applicable		23	43%
No groups represent my interests as a producer		13	24%
No time to participate		13	24%
Not interested		9	17%
Other (please specify)		5	9%
Total Respondents	54		
Other:			
Anxiety			
Just have not done so yet			
Not sure where to start			

Q24

Q24. Which food and agriculture system goals are most important to the San Luis Valley community? Please select your TOP 3.	Count	%
Promote conservation practices to improve soil health.	31	47%
Encourage and support youth farming and ranching programs.	27	41%
Promote & build upon programs to conserve water.	23	35%
Invest in a thriving local food and farm economy.	21	32%
Find ways to add value to our agricultural products through farm, ranch and food entrepreneurs.	17	26%
Increase local food outlets and commercial kitchens for food entrepreneurs.	13	20%
Increase the production, sales, and consumption of locally-grown foods.	12	18%
Prepare our food and agriculture systems for the impacts of climate change.	10	15%
Ensure access to healthier food for all and reduce food insecurity in our community.	8	12%
Support community health and wellness.	8	12%
Increase opportunities for food and agricultural education (soil health, cooking, gardening, food safety, food preservation).	8	12%
Build a resilient emergency food system that can respond to challenges (i.e. pandemics, fires, floods).	8	12%
Reduce food waste and related solid wastes.	6	9%
Recognize and celebrate our community's diverse food cultures	4	6%
Address the lack of racial equity in our current food system.	2	3%
Total Respondents	66	

Demographics

Gender Identification	Count	%
Male	38	48%
Female	36	45%
Other/self-identified	3	4%
Prefer not to answer	3	4%
Total Respondents	80	

Age	Count	%
18-24 years	1	1%
25 to 29 years	5	6%
30 to 34 years	12	15%
35 to 39 years	9	11%
40 to 44 years	10	13%
45 to 49 years	10	13%
50 to 54 years	6	8%
55 to 59 years	4	5%
60 to 64 years	4	5%
65 to 69 years	11	14%
70 to 74 years	5	6%
75 to 79 years	2	3%
80 to 84 years	1	1%
Total Respondents	80	

Education Level	Count	%
Less than 9th grade	2	3%
9th to 12th grade, no diploma	2	3%
High school graduate (includes equivalency)	15	19%
Associate's degree or completed a technical school program	15	19%
Bachelor's degree	29	36%
Graduate or professional degree	17	21%
Total Respondents	80	

Race, Ethnicity	Count	%
White, non-Hispanic/Latino	49	64%
White, Hispanic/Latino	18	23%
American Indian or Alaska Native	5	6%
Native Hawaiian or Other Pacific Islander	2	3%
Other (please specify)	2	3%
Prefer not to say	2	3%
Asian or Asian American	1	1%
Black or African American	1	1%
Total Respondents	77	
Other:		
Genizara, chicane, meztisa		
Mixed pup		

Total gross farm sales for all goods and services produced by this farm business in 2021?	Count	%
Less than \$1,000	6	8%
\$1,000 to \$9,999	9	11%
\$10,000 to \$24,999	9	11%
\$25,000 to \$49,999	9	11%
\$50,000 to \$99,999	8	10%
\$100,000 to \$249,999	14	18%
\$250,000 to \$499,999	7	9%
\$500,000 and above	8	10%
Prefer not to answer	10	13%
Total Respondents	80	

Total household income in the last 12 months?	Count	%
Under \$15,000	8	10%
\$15,000 - \$24,999	10	13%
\$25,000 - \$34,999	2	3%
\$35,000 - \$49,999	6	8%
\$50,000 - \$74,999	19	24%
\$75,000 - \$99,999	7	9%
\$100,000 - \$149,999	7	9%
\$150,000 - \$199,999	1	1%
Over \$200,000	5	6%
Prefer not to answer	15	19%
Total Respondents	80	

What proportion of your total household income comes from the farm business?	Count	%
0-10%	19	24%
11-25%	8	10%
26-50%	14	18%
51-75%	17	21%
76-100%	17	21%
Prefer not to answer	5	6%
Total Respondents	80	

What county do you live in?	Count	%
Alamosa	22	27%
Rio Grande	20	25%
Saguache	16	20%
Conejos	10	12%
Costilla	8	10%
Mineral	4	5%
None of the above	1	1%
Total Respondents	81	

What county is your farm or ranch operation located in?	Count	%
Alamosa	26	32%
Saguache	15	19%
Rio Grande	15	19%
Conejos	9	11%
Costilla	8	10%
Mineral	8	10%
Total Respondents	81	



San Luis Valley Local Foods Coalition

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