

NOTES FROM THE
SANTA FE CITY AND COUNTY
ADVISORY COUNCIL ON FOOD POLICY
FIELD TRIP

SEPTEMBER 23, 2010

LOCATIONS VISITED

South Mountain Dairy, 48 Katzima Road, Edgewood, NM
Schweback Farm, 807 W. Martinez Road, Moriarty, NM
Gallina del Sol Turkey Farm, 366 Calle Victoriano, Stanley, NM

MEMBERS PRESENT:

Katherine Mortimer, Chair
Terrie Rodriguez
Carol Rose
Steve Warshawer
Denise Lynch
Renee Villarreal
Pam Roy



MEMBERS ABSENT:

Sarah Noss, Vice Chair
Bianca Sopoci-Belknap
Tony McCarty
Sherry Hooper
Mark Winne
Steve Shepherd

STAFF PRESENT:

Rubina Cohen

OTHERS PRESENT:

Shauna Woodworth, Farm to Market Specialist at Farm to Table
Matt Young, Americorps Cadre Member
David Sussberg, Americorps Cadre Member
Kimber Lopez, Americorps Cadre Member

COUNTY OF SANTA FE)
STATE OF NEW MEXICO) ss

FOOD POLICY ADV COUNCIL
PAGES: 5

I Hereby Certify That This Instrument Was Filed for
Record On The 21ST Day Of February, 2011 at 03:49:15 PM
And Was Duly Recorded as Instrument # 1627368
Of The Records Of Santa Fe County

Witness My Hand And Seal Of Office
Valerie Espinoza
Deputy _____ County Clerk, Santa Fe, NM

SFC CLERK RECORDED 02/21/2011

NOTES

South Mountain Dairy

Marge Petersen and Donna Lockridge gave a tour of their goat dairy including the room when they milk the goats and the room where they bottle milk and make yogurt and cheese.

- The food the goats eat greatly affects the flavor of the milk and therefore cheese and yogurt.
 - The cost of organic feed is unaffordable. Much of the feed they use is local and probably organic but is not officially so due to the cost of getting certification.
 - Small operations are run by the owners and done for the love of it. Pride and reputation are incentives to ensuring a quality product.
 - Some cheese operations must pay to get rid of their whey. It is very high in protein and is great to feed to pigs.
 - New federal regulations come out all the time and increase the cost of doing business. While on the one hand they do make the product safer, there is no subsidy or help to fund the additional costs for small producers.
 - Farm hands are paid very little and there are not offices to apply for SNAP in the southern part of the county. Many of them have no access to transportation. So even though they qualify, they have no way to apply for benefits.
 - We heard that there are no SNAP offices located in the southern part of the county and that applicants must apply in their county so nearby Albuquerque offices were not an option. However, since then we have found out that you can apply at any office in the state and that you can apply by mail and get a phone interview if you have a hardship and cannot travel to an office. This information will be shared with the South Mountain Dairy.
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- They have 79 goats and produce 65-80 gallons/day in two milkings
 - They have 8 part time employees with a weekly payroll of about \$1,500
 - They operate at a \$40,000 loss each year.
 - They do it because they love the goats
 - They recommend always pasteurizing milk as so much of the population is immuno-compromized from not playing in the dirt as children and by using antibiotics as medicine and in cleaning products.
 - They modified 2 cow milking machines (4 to 2 teats) so they can milk 4 goats at once.
 - First they express milk and check for clots or blood
 - Next they wipe the teats with chlorohexidine
 - They milk for 5 minutes while they feed the goats.

Schweback Farm

Ive Schweback and her 12 year old son Nathan gave a tour of the farm and explained all that they are doing to conserve water and grow without use of GMO or harmful pesticides.


- They have 160 acres of vegetable farm
- They focus on traditional and heirloom varieties of vegetables.
- Each year they experiment with what crops they grow and how they might combat pests by planting things together, one that attracts and one that repels, a given pest.
- They have a movable large hoop house that they made (saving lots of money). They give classes to other farmers about how to build their own. They have 2 layers of plastic and blow air into the space in between for sturdiness and better heat retention.
- They have considered adding animals but feel that they are stretched to the maximum of their capabilities with what they currently do.
- They received a grant from the Natural Resources Conservation Service (NRCS) to install drip irrigation lines for a portion of the farm which has greatly reduced their water use.
- For the remaining acreage where they use traditional watering methods, they collect the excess water in ponds at the downhill end of the rows and pump it back into tanks to reuse.
- One Albuquerque farmer's market is now requiring each vendor to provide soap and water hand washing stations which is quite cumbersome, expensive and it is not clear what, if any, added health benefit they provide. Local governments should be very strategic with what, if any, additional requirements they make over what the federal government requires.
- They provide food to the Roadrunner Food Bank as Roadrunner has a truck to pick up the food. They would be interested in selling to the farm to school program but transportation is a hurdle.

Gallina del Sol Turkey Farm

Wendy McGuire and Barbara Mann gave a tour of their farm which consists of greenhouses for plant starts, gardens for heirloom irises, including some of their own hybrids, and poultry production including chickens (eggs), turkey's, ducks, peacocks, pheasants, and others.

- Help with manual labor lie a "farm corps" for small businesses would be helpful. Willing Workers on Organic Farms (WWOOF) would be a possibility but you have to house them.

Approved by:



Katherine Mortimer, Chair

Respectively submitted by:



Katherine Mortimer

SFC CLERK RECORDED 02/21/2011



Agenda



Santa Fe City and County
Advisory Council on Food Policy
Thursday, September 23, 2010
8:30 to 10:00 a.m.
Stanley Community Center
13 W. Kinsell Ave. Stanley, NM 87056

CITY CLERK'S OFFICE
DATE 9-16-10 TIME 10:00
SERVED BY Katherine M...
RECEIVED BY [Signature]

Santa Fe City and County
*Advisory Council on Food Policy Field Trip
Thursday, September 23, 2010
10:00 a.m.

- A. CALL TO ORDER
- B. ROLL CALL
- C. APPROVAL OF AGENDA
- D. APPROVAL OF MINUTES – August 26, 2010
- E. COMMUNICATIONS FROM THE FLOOR
- F. STAFF COMMUNICATIONS
- G. BUSINESS
 - 1. Americorps: Introductions and projects discussion
- H. SUBCOMMITTEE REPORTS
 - 1. Food Production and Land Use Subcommittee (S. Noss; S. Warshawer; S. Hooper; T. McCarty; R. Villarreal)
 - 2. Assessment Subcommittee (M. Winne; P. Roy, chair; K. Mortimer; C. Rose; T. Rodriguez; R. Villarreal; B. Sopoci-Belknap)
 - 3. Education and Outreach (R. Villarreal, T. McCarty, D. Lynch; B. Sopoci-Belknap)
 - 4. Resource and Development (T. Rodriguez, chair; S. Hooper, P. Roy)
 - 5. Procurement (P. Roy; T. Rodriguez; S. Shepherd, R. Villarreal)
 - 6. Food Conference Ad Hoc Committee revival (T. McCarty; M. Winne; K. Mortimer; S. Noss; C. Rose; S. Hooper)
- I. ITEMS FROM THE CHAIR
- J. ITEMS FROM THE COUNCIL
- K. ADJOURNMENT

Next Meeting: October 28, 2010

* FIELD TRIP --South Mountain Dairy, 48 Katzima Road, Edgewood, NM; Gallina del Sol Turkey Farm; 366 Calle Victoriano, Stanley, NM; Schweback Farm, 807 W. Martinez Rd., Moriarty, NM

NOTE: All meetings of the council are open to the public. Persons with disabilities in need of accommodations, contact the City Clerk's office at 955-6520, five (5) working days prior to meeting day.

CITY CLERK RECORDED 02/21/2011