



cc fishhawk, via flickr.com



Unloading produce at The Common Market Georgia

Happy New Year!

Winter is a time for slowing down, spending time with loved ones, and resetting priorities for the year. Here at The Common Market, we are looking back in gratitude at the significant achievements we made over the past year. In 2016, we launched distribution in Atlanta, Georgia, expanded to the D.C. market, and reached our highest sales volume yet, at \$3.75 million! We are happy to announce that in the last three months, we received the highest level food safety standard in our field at the Mid-Atlantic chapter, SQF Level 2, and purchased a warehouse in Georgia! It has truly been an abundant year. We deeply appreciate all who have and continue to help make our visions for sustainable, regional food systems a reality. We look forward to another bright year and wish a vibrant and plentiful 2017 to all those in our network!

Warm regards,

Tatiana and Haile

Co-Founders, *The Common Market*

WINTER 2017

Reaching New Heights in Local Food System Infrastructure

- ▶ A New Warehouse in Georgia
- ▶ SFQ Level 2 Certified Mid-Atlantic
- ▶ 100% Renewable Energy

Growth in D.C. Food Partnerships

- ▶ D.C. Central Kitchen
- ▶ D.C. Greens

Advancing Opportunity and Equity with Farmers

News In Brief

Opportunities

Product Spotlight



Interested in having Summer Farm Share at your work place, school, or residency? Become a host! Learn more: www.cmfarmshare.org



The Common Market Georgia's newly acquired 60,000 sq-ft warehouse

Reaching New Heights in Local Food System Infrastructure

Warehouse in Georgia!

We are so proud to share that in November 2016 we acquired a warehouse and future home of The Common Market Georgia! Just south of the Atlanta line in East Point, GA, the facility is a 60,000 sq-ft building with ample docking space and nearly an acre of green space. Installation plans for a 6,300 sq-ft 3-temperature zone cooler are already underway, and set for completion this spring. With generous cooling, parking, docking and open space, we look forward to the partnership and growth opportunities this new facility represents! At 1050 Oakleigh Drive: Welcome home, Georgia team!



The Common Market

SQF Level 2 Certified in the Mid-Atlantic

Food safety is a fundamental cornerstone of The Common Market's work. Our ability to serve vulnerable populations such as hospital patients, the elderly, and school children is enabled by our strong food safety practices. This winter, The Common Market Mid-Atlantic became the first Food Hub to be awarded SQF Level 2 certification, a globally benchmarked standard that is part of the Global Food Safety Initiative. This is the highest level food safety standard in our field! Now, in addition to purchasing from all GAP certified producers, we are furthering the safety, quality and professionalization of the local foods market.

100% Renewable Energy

We are excited to share that 2017 marks the 3rd year of using 100% renewable energy at The Common Market Mid-Atlantic facility, utilizing wind, solar and other renewable electricity through NextEra Energy Co.



Growth in D.C. School Food Partnerships

D.C. Central Kitchen

[D.C. Central Kitchen](#) is the food service provider for 15 D.C. schools, including 12 public schools and 3 private and charter, serving low-income children primarily in Ward 7. DCCK and The Common Market started working together in summer 2016, mutually advancing our missions to provide children with nutritious meals and support local farmers. DCCK scratch-cooks every meal and strives to serve as much local product as possible, with at least one local item every day for breakfast or lunch. “Common Market allows us to access a whole new group of farms that typically would be beyond our geographic reach... [and] find new sources of local produce,” says Procurement Manager Amy Bachman, including “locally grown flash frozen green beans and sweet corn.” DCCK also fights hunger by providing living-wage culinary careers for at-risk adults who complete their Culinary Job Training.

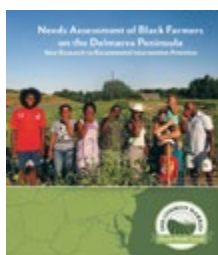
D.C. Greens

D.C. Greens works with school gardens, farmers’ markets, and nonprofits across D.C. in order to support food access, education and policy in the nation’s capital. The Common Market is partnering with D.C. Greens to supply food at their [School Garden Markets](#), based at a dozen public and charter schools in D.C. Run with student leadership, the school markets offer fresh produce to students, parents and teachers to create vibrant community spaces for local food. The markets source food from the schools’ own gardens with supplemented produce from D.C. Green’s K Street Farm and The Common Market, integrating education, nutrition and sustainability.



A Maryland farmer in the Help Ourselves Project

Advancing Opportunity and Equity with Farmers



This Winter, The Common Market released a new report: [Needs Assessment of Black Farmers on the Delmarva Peninsula: New research to recommend intervention priorities.](#)

The Common Market staff worked with allies in Maryland, Delaware and Virginia to understand the crops, limitations and future plans of African American farmers on the Delmarva Peninsula, or Eastern Shore. As the needs of African American farmers are, in many cases, aligned with the needs of small to mid-scale growers and other minority growers generally, we expect that the findings will

be useful for a range of social justice and sustainable agriculture initiatives.

In October, The Common Market Mid-Atlantic in partnership with [East Park Revitalization Alliance](#) received a USDA Outreach and Assistance for Socially Disadvantaged Farmers and Ranchers Grant (2501 program) to train urban producers located in Philadelphia and develop their organic production skills. Production training will include entrepreneurial skill-building and visits to both “new American farms” and rural, organic farms in the region with the goal of training urban farmers in larger farm contexts and fostering the growth of a Mid-Atlantic urban-rural food network.

News in Brief



☛ The “[Good Food, Healthy Hospitals](#)” initiative released a [video](#) showcasing 3 of the 13 participating Philadelphia hospitals which have pledged to make targeted improvements in their food environments: Temple University Hospital, Episcopal Campus; Lankenau Medical Center; and Einstein Healthcare Network.

☛ [WHYY Friday Arts](#) [made a video story](#) on the tastes, textures, and history of the grains at Castle Valley Mill in Bucks County, PA, one of The Common Market’s sourcing partners.

☛ The [Good Food For All Collaborative](#) (GFFA), which unites grassroots and national organizations (including The Common Market) around just and sustainable food systems, created a series of [five good food policy briefs](#) that exemplify their vision for an equitable food system and procurement policies.



Michael J. Moore for Birmingham magazine

Petals from the Past edible nursery.

Opportunities

☛ The Common Market is hiring:

- Outreach Coordinator, GA: [Apply](#)
- Marketing & Communications Coordinator, PA: [Apply](#)
- Procurement Associate-Produce Buyer, PA: [Apply](#)

☛ Georgia launches Summer Farm Share!

Starting this May, The Common Market Georgia is launching Summer Farm Share, with convenient deliveries right to your office, school, or co-working space! [Contact us](#) to learn more.

PRODUCT SPOTLIGHT



Satsuma Oranges

Satsuma mandarin oranges at [Petals from the Past](#) edible nursery in Jemison, AL have a wonderfully sweet flavor, picked right as the fruit ripens. Small and loose skinned, they are an ideal citrus!

Available by 20 lb. case

Photo credit: Petals From The Past



Winfield Valley Cheese

Winfield Valley Cheeses, made by [Penn Cheese](#) in Winfield, PA, has crafted cheese with Swiss heritage for over 30 years.

Their award winning cheeses source all the milk from small dairy farms in Central Pennsylvania.

1 lb., 5 lb. and 10 lb. — White cheddar, Yellow cheddar, Mozzarella, Monterey Jack, Baby Swiss

The Common Market is a 501(c)3 nonprofit regional food distributor in the Mid-Atlantic and Georgia regions with a mission to connect communities with good food from sustainable family farms.

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