

Fresh Focus Quarterly Report



What is Fresh Focus?

Fresh Focus is a food justice program based on the 23-acre Student Farm at University of California, Davis. The UC Davis Student Farm provides a space where students can learn, practice, and model an ecologically, socially, and economically, sustainable agriculture and food system. The Student Farm welcomes all students to build a more equitable and just farm and food system by cultivating student initiative, leadership, and experiential learning. Fresh Focus works across the Student Farm to grow, harvest, and distribute fresh, nutritious, and culturally important crops to students and community members for free. In addition to weekly produce distributions, Fresh Focus works to engage the student community in food justice learning and practices by hosting events related to food sovereignty and culture.



A Special Thank You

to our funders, Aggie Compass and the College of Agricultural and Environmental Sciences!

Summer Highlights:



- Distributed 8591 pounds of fresh produce
- Distributed many fruits like figs, grapes, peaches, and plums
- Established two new distribution partnerships
- Cooked and shared a meal with the farm community

Meet our Team!



2 Lead Student Farmers...

- Kaya Kurtz, 3rd-year double major in Sustainable Agriculture and Food Designs and Sustainable Environmental Design
- Juno Vo, 5th-year Evolution, Ecology, and Biodiversity major



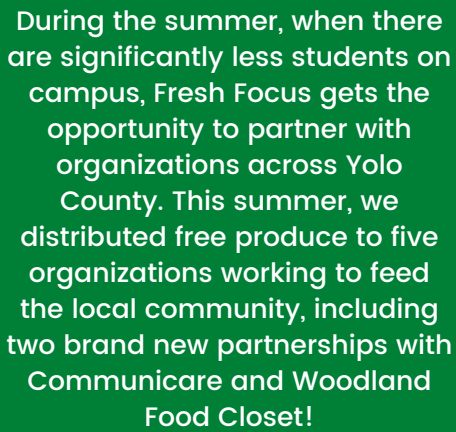
4 Incredible Interns

- Sumer Zahra, 3rd year Environmental Engineering major and Sustainability in the Built Environment minor
- Isabella Hee, 4th year Clinical Nutrition major
- Peter Saephan, 4th year Environmental Science and Management major and Economics minor
- Erik Spaulding, 3rd year Agricultural and Environmental Education

... And 7 Supportive Student Farm Staff

Thank you to our Student Farm Director Colin Dixon, Fresh Focus Coordinator Jocelyn Cavins, Market Garden Manager Emma Torbert, Ecological Garden Manager Julia Schreiber, SCOPE Manager Laura Roser, Market Garden Farmer Ken Earl, and Field Operations Manager Jim Muck.





At A Glance

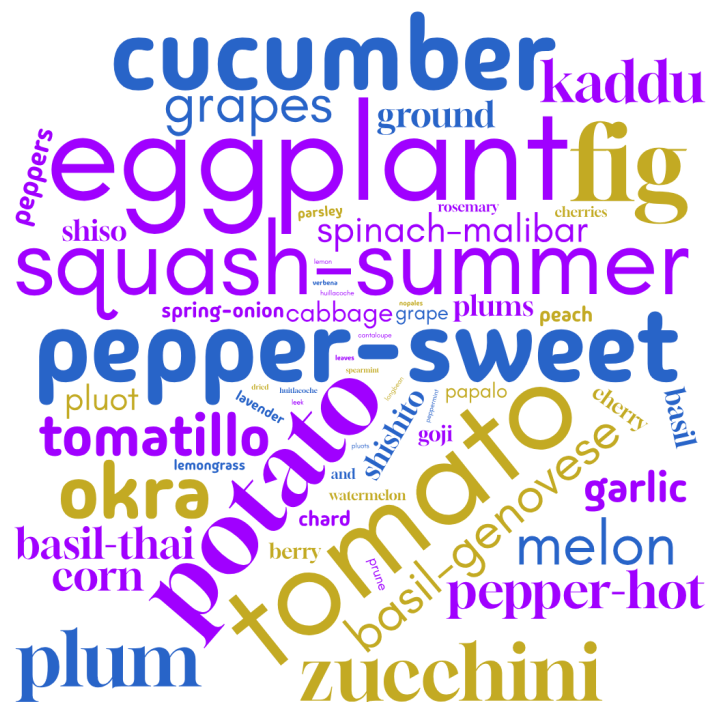
**That's equivalent
to about 7159
meals!**

Supported 11 partnerships

**Distributed
8591 pounds of
produce!**

Donated over
57 varieties of
fruits,
vegetables,
herbs

**Check out all
the produce
varieties we
harvested!**



Meet Fresh Focus' Summer Partners!

Davis Night Market



Davis Night Market re-distributes free fresh food from restaurants, bakeries, and grocery stores to the community every weekday. They work to reduce food waste and increase equitable food access in our community.

Central Park, Davis (4th and C.)

Mon-Fri, 9-11 PM

<https://davisnightmarket.github.io/>

CommuniCare Health Center – Food is Medicine

CommuniCare's Food is Medicine Program distributes fresh healthy produce to patients through health care services. The program hosts cooking classes for patients, provides patients with healthy foods, and prevents hundreds of pounds in food waste by composting.

communicarehc.org



"We're so grateful for your collaboration: you helped us nearly double the amount of produce ever distributed to patients in a single year!"

– Edye Kuyper, Food & Wellness Manager

Fruit and Veggie Up

Fruit and Veggie Up provides free organic vegetables and fruits to students at the UC Davis campus. Their mission is decrease food insecurity among the student population in UC Davis by providing fresh produce, recipes, and resources for meal planning and finances..



Instagram: [@fruitandveggieup](https://www.instagram.com/fruitandveggieup)

Empower YOLO: Knights Landing

Knights Landing Resource Center provides resources and services to family and individuals in need such as food distribution, food referrals, food distribution, counseling, housing referrals, and more. They strive to ensure health, safety, economic stability, and education in local communities through a variety of legal services. The Empower YOLO program provides services in Davis, Woodland, and Knights Landing.

empoweryolo.org



Woodland Food Closet

The Woodland Food Closet is a volunteer-ran organization that provides meals and hygienic support for individuals and families in need. This program provides temporary immediate relief, providing 9 total meals for each individual and referrals for long-term support.

420 Grand Ave. Woodland, CA 95695

Food Distribution Schedule:

Mon - Fri. 3 - 4 PM

woodlandfoodcloset.org





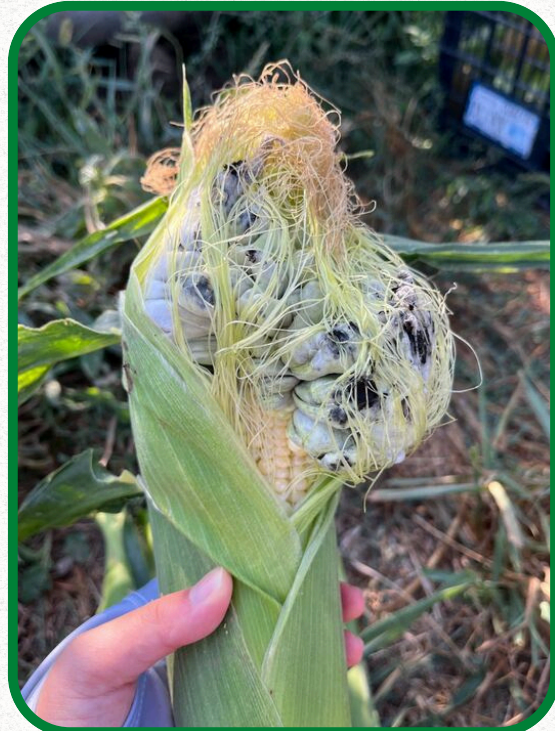
CROP HIGHLIGHT: HUITLACOCHÉ

Huitlacoche is the product of a fungal disease in corn plants, also known as corn mushroom, corn truffle, or corn mushroom. It is a delicacy in Mexico and was commonly used by indigenous communities in certain parts of the world for medicinal purposes. Known for its umami flavor, it is widely used in sauces, tamales, quesadillas, tortilla wraps, and more in Mexico.

Despite being highly nutritional and easy to digest, it is rare in the U.S. This may be because it has a negative public image in the United States, due to being a fungal ingredient. The Fresh Focus team aimed to start a conversation about Huitlacoche's complex history and reputation in the States by harvesting naturally occurring huitlacoche on the farm and using it as the centerpiece ingredient for a farm wide shared meal.

To learn more about huitlacoche, read this article:

<https://www.eater.com/22688579/what-is-huitlacoche-corn-usa-mexican-food-bias>



The Fresh Focus student interns and staff harvested crops from the farm and made roasted potatoes, pinto beans, Jasmine rice, Sautéed Huitlacoche, Sautéed zucchini, onion, garlic, malibar spinach, sweet peppers, and salsa with tomatoes, papalo, and onion.

Cheese, tortillas, and fresh chopped herbs from the farm were also provided, along with a freshly made salad. These ingredients were used by potluck goers to make burritos or bowl meals.

