



SUSTAIN: KITCHEN PARTNERS PROGRAM

Kitchen Partners is a kind of matchmaking service facilitated by FTT whereby a food or value added producer without a licensed kitchen could use FTT to locate a Kitchen Partner kitchen to process, a Kitchen Partner farmer to provide the local produce, and a network of Kitchen Partner "Business Partners" to advise and assist small businesses and farmers in areas such as accounting, administrative support, and marketing.

www.FarmtoTableGuam.org

HOW TO GET INVOLVED

If you are a farmer, commercial kitchen owner, value-added processor, distributor, retailer, student, consumer or would like to be any of the above, visit our website for information on the Kitchen Partners Program.

Stay tuned to our website for upcoming community meetings. We look forward to meeting you!



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Tanom, Fatinas, & Sustansia



PLANT | PREPARE | SUSTAIN

www.FarmtoTableGuam.org

WHO WE ARE

Our vision is to preserve native Chamorro food traditions while promoting long-term economic sustainability through diversifying business and agricultural practices.



Farm to Table Guam (FTT) is a non-profit organization committed to a community-supported approach to assist local farmers and expand Guam's agricultural industry with emphasis on education, food security and self-sustenance.

The goal of FTT is to encourage and support existing, new, and potential native Chamorro farmers and small business owners, by providing opportunities to expand the distribution of their agricultural products.

OUR GOALS

- Strengthen our economy by expanding and diversifying Guam's farming industry
- Increase job security by supporting farmers and creating new jobs related to farming and food processing
- Fill markets, kitchens, restaurants and tables island-wide with food grown on Guam
- Promote healthy lifestyles by encouraging all to eat fresh and nutritious local produce

WHY IS THIS NEEDED?

Tanom, Fatinas yan Sustansia (Plant, Prepare and Sustain)

addresses challenges in our community and aims to improve unemployment, assist the expansion and diversification of local agriculture, while strengthening and bridging existing components in our island's food industry.

PLANT: CSA FARM

One goal is to develop and operate a Community Supported Agriculture Model Farm (CSA), the yield of the farm will be combined with the produce of other small farms and distributed via a subscription service with regular subscribers. Through the creation of the CSA farm, farmers can expect increased income and profitability, decreased waste, and ultimately more jobs in the way of expanding existing farms or new farmers entering the market.

PREPARE: FARMER'S MARKET

The Neighborhood Farmer's Market model is a designated space adjacent to a regularly operating village night market sponsored by the village's mayor. The Mangilao Mayor's Office is one participating center. If you'd like your village to become a part of the Farmer's Market movement, help us make that a reality and tell your friendly Farm to Table representative.



Ernie Wusstig's Sweet Corn truck is a familiar and welcome sight on Guam.