



April/May 2008

From the Farmers' Market

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2008 Conference

MARK YOUR CALENDARS

WHO: NAFMNP Members & Guests

WHERE: Riverview Plaza Hotel

WHEN: October 7 – 11, 2008

Join us in Mobile, AL for the 2008 NAFMNP Conference at the Riverview Plaza Hotel. The hotel offers reasonably priced rooms, convenient access to the Mobile area and excellent meeting accommodations. For more information about the hotel, visit the website at ww.mariott.com.

The conference will start on October 8th with registration, Board meeting, FMNPs training/orientation and a reception. Speakers, break-out sessions, Board/Regional meetings, and great networking will take place Thursday and Friday with a visit to the market on Saturday morning. Look for more information in the near future!

We look forward to working together, having a great time, and enjoying all the best Alabama has to offer.



Save The Date 2008 NAFMNP ANNUAL CONFERENCE

Mark your calendars! The 2008 NAFMNP Annual Meeting and Conference will be held in Mobile, Alabama October 7 - 11, 2008.



We hope to see you in Mobile, AL in 2008 for a great time and a productive Conference! Page 2 FRESH

From the Executive Director



Hi Folks!

It is hard to believe that it is already time for the FMNPs to begin. I know many of you have already started your season and I

hope that is going smoothly so far. If you are gearing up for your season, I wish you luck. It seems like the first few months are always the hardest.

As you prepare for your season, please remember our growing partner campaign. This is an excellent opportunity to network with your farmers and encourage them to join the association for \$10. It is also a great opportunity for farmers to see what all we are doing on their behalf. All the information is located on the NAFMNP website at www.nafmnp.org.

Our conference planning committee is well into their preparation for what appears to be a great conference. There's a lot going on this year, which means there will be a lot to discuss. Registration will be up on the website on or before July 1. Also, in the very near future we will be sending out a conference information sheet that will help you begin your travel preparations.

As if planning one conference wasn't enough, we have already begun preparation for the 2009 conference

which will be held in Atlantic City, NJ. Dorothy Ngumezi will be hosting the conference.

Now on to the question that is on everyone's mind, what about the Farm Bill? The Farm Bill conference negotiations are focusing on financing and tax changes for farmers. Everything else appears to be worked out with the exception of disaster and the affect it would have on Title One. I am not able to say with any certainty if our additional dollars will be in the Bill. I feel hopeful that our efforts over the past year on the hill have been successful. As for now, I can pass along that in the next couple of weeks the Farm Bill will be passed or we will have permanent law for a year. Either way, something should be out pretty soon.

Right now there is not really anything happening on appropriations. As you are certainly aware, food costs are on the rise across the country. Due to this increase the budget remains tight.

I wish you good luck as your 2008 begins!

Let us know of any way the national office can serve you.

Pll Block

GoodSearch

By using GoodSearch.com, powered by Yahoo!, as your search engine you can help raise money for the Association, about one penny every time you search the internet.

Just go to www.goodsearch.com or make it your homepage. Be sure to

enter NAFMNP as the charity you want to support.

Thank you to all of those who have used and continue to use Good-Search.com as your daily internet search engine. Your support of the NAFMNP is appreciated!



This NAFMNP handout is available to all NAFMNP members. It is a great tool for educating all potential growing partner members.

Printed copies can
be mailed or
downloaded from
the web-site at
ww.nafmnp.org

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Mobile Area Attractions

Attractions:

USS Alabama 2703 Battleship Parkway Mobile, AL 36602 800-426-4929 www.ussalabama.com

Bellingrath Gardens 12401 Bellingrath Gardens Road Theodore, AL 36852 800-247-8420 www.bellingrath.org

The Gulf Coast Exploreum & IMAX 111 South Royal St. Mobile, AL 36602 877-625-4FUN www.exploreum.com

Historic Magnolia Cemetery 1202 Virginia St. Mobile, AL 36604 251-432-8672 www.magnoliacemetery.com

Kirk House & Gardens 11525 Hwy. 43 N Axis, AL 36505 251-675-4605 www.kirkgarden.com

Mobile Bay Ferry 918 -B Bienville Blvd. Dauphin Island, AL 36528 251-861-3000 www.mobilebayferry.com

Mobile Botanical Gardens 5151Museum Dr. Mobile, AL 36608 251-342-0555 www.mobilebotanicalgardens.org

The Mobile Zoo 15161 Ward Rd. W. Wilmer, AL 36587 251-649-1845 www.mobilezoo.cc

Dinning:

Riverview Café and Grill 64 Water St. Mobile, AL 36602

MostlyMuffins 105 Dauphin St. Mobile, AL 36602 251-433-9855

Little Kitchen 102 Dauphin St. Mobile, AL 36602 251-438-6176

Café 615 615 Dauphin St. Mobile, AL 36602 251-432-8434 www.cafe615.com

Downtowners 107 Dauphin St. Mobile, AL 36602 251-433-8868

China House 966 Government St. Mobile, AL 36604 251-433-6988

Bakery Café 1104 Dauphin St. Mobile, AL 36604 251-433-2253

Captain's Table 2701 Battleship Pky Mobile, AL 36602 251-433-3790

Wintzell's Oyster House 605 Dauphin St. Mobile, AL 36602 251-432-4605 www.wintzellsoysterhouse.com

Shopping:

Bel Air Mall 3299 Bel Air Mall Mobile, AL 36606 251-478-1893 www.shopatbelairmall.com

Tanger Outlet Center 2601 S. McKenzie St., Suite 466 Foley, AL 36535 866-665-8678 www.tangeroutlet.com

Cotton City Antique Mall 2012 Airport Blvd. Mobile, AL 36606 251-479-9747

Tanner's Pecans and Candy 10 Springdale Blvd. Mobile, AL 36606 800-635-3651 www.tannerspecan.com

Gourmet Gallery 6808 Airport Blvd., Suite E Mobile, AL 36608 866-631-9463 www.gourmetgallerys.com

Mary Parker Antiques 418 Dauphin Island Parkway Mobile, AL 36606 251-473-9227 www.realpagessites.com/maryparker

Mrs. Wheat's Treats 154 S. Florida St. Mobile, AL 36606 888-4TR-EATS www.mrswheatstreats.com

For more information on area attractions and information, visit the following websites:
www.cityofmobile.org
www.mobile.org
www.mariott.com
www.mobilechamber.or

National Association of Farmers' Market Nutrition Programs

PO Box 9080 Alexandria, VA 22304

Phone: 703-837-0451 Fax: 703-837-9304

E-mail: phil@triangleassociatesinc.com

Check out our website! www.nafmnp.org



The National Association of Farmers' Market Nutrition Programs (NAFMNP) is a non-profit corporation founded in 1992. It is the nation's only organization that links the USDA, states and territories, the District of Columbia, Indian Tribal Organizations, local fruit and vegetable growers, families, and community members in a common effort to support the local economy and improve the health of families.

The NAFMNP is dedicated to Cultivating Opportunities for Consumers to Buy Fresh Produce from Local Producers.

Tropical Chicken

Ingredients:

3/4 cup Apricot Preserves
3/4 cup plain low-fat yogurt
1 tablespoon shredded coconut
2 teaspoons finely chopped pickled jalapeno peppers
1/4 teaspoon ground coriander
1 pound boneless skinless chicken breast halves (4 oz. each)
1/4 teaspoon salt
1 cup plain dry bread crumbs



Instructions:

PAM for Grilling Spray

- 1. Combine preserves, yogurt, coconut, peppers and coriander in medium bowl. Remove half of the preserves mixture; place in small bowl. Set aside for serving with chicken.
- 2. Place chicken between 2 sheets of waxed paper; pound to 1/2 inch thickness with meat mallet. Sprinkle evenly with salt. Dip into remaining preserves mixture, then in bread crumbs, turning to evenly coat both side of each chicken piece. Spray evenly with grilling spray.
- 3. Spray large skillet with grilling spray; heat over medium-high heat 1 minute. Add chicken; cook 3 to 4 minutes on each side, or until chicken is browned on both sides, no longer pink in centers and juices run clear. Serve topped with reserved preserves mixture.

Serving: 4 servings (1 chicken breast half each)

Nutrition Information:

383 calories; 6 g total fat; 73 mg cholesterol; 492 mg sodium; 51 g carbohydrate; 2 g fiber; 32 g protein