



About The Austin Food & Wine Alliance

The Austin Food & Wine Alliance (AFWA) is a nonprofit organization dedicated to fostering awareness and innovation in the Central Texas culinary community through grants, educational programming and events. Proceeds from signature events contribute to the AFWA Grant Program, benefitting local artisan producers, farmers, chefs and non-profits for innovation and community giveback, and the Culinary Arts Career Conference for High School Students, providing 2000+ culinary arts students with a free day of career exploration.

Culinary Arts Career Conference

The Culinary Arts Career Conference was developed as an opportunity to give Central Texas high school culinary arts students the opportunity to learn and gain inspiration by the range of career paths in the culinary world. CACC offers panel discussions, engaging workshops, demonstrations and competition, and will feature a number of high profile local chefs, food entrepreneurs, artisan producers and culinary experts. We have provided this program to over 2,630 high school students since starting this conference in 2013. Our next conference will be held on October 3, 2019.

Past Keynote Speakers:

Clayton Christopher, Founder of Sweet Leaf Tea

Kari Underly, Butcher & Owner of Range, Inc.

Renee Ortiz, Chef & Owner of Fresa's Chicken al Carbon & Launderette

Hoover Alexander, Chef & Owner of Hoover's Cooking

Aaron Franklin, Pitmaster & Owner of Franklin's Barbecue

Jae Kim, Owner of Chi'Lantro

Alejandro Velez, Founder of Back to the Roots, Inc

Past Panels:

Food Trucks - Trailer to Brick to Mortar

I'm a Foodie and a Techie

Seafood Smarts: No Marine Biology Degree Required

Hospitality Case Study: Opening the New Fairmont Austin Hotel

Specialty Dream Jobs: Culinary Craftsmanship

Good, Healthy Food; Good, Healthy Businesses

Taking Charge: Success Stories of Women in Food

Landing The Job: Do's & Don'ts in the Professional World

Making Big Ideas Happen: Entrepreneurs Speak Out

Will Write for Food: The World of Food Media
Starting a Food Business: Artisans & Innovators
Grub on the Go: Exploring the Food Truck Business
Out of the Kitchen & Into the Fish Pond: Unusual Jobs in the Food World
Noble Sandwich Co, A Restaurant Case Study
Austin Food Community: Working to Make a Difference
Food Experts: Passion to Specialty
Hot Careers! Meet the Industry
Bites & Bytes: Food Meets Tech
Kitchen Confidential: ELM Restaurant Group Case Study
Farm to Table: Life Cycle of Food
Periodic (Kitchen) Table: Beaker to Bistro
Starting Your Own Food Business: Straight Talk from Entrepreneurs

Culinary Grant Program

Our grant program is the first in the nation to provide funding to support culinary innovation that contributes to the local community. It is intended to support chefs; farmers; wine-, beer-, and spirits-makers; artisan producers; food-focused nonprofits; and educational groups. The grants align with the AFWA's mission to foster education, awareness, and innovation in the Central Texas food and wine community.

Since 2012, we have awarded \$252,500 in culinary grants to area schools, non-profits, local farms and food businesses. This December, we'll be awarding \$70,000 for the 2019 class of culinary grants.

2012 Culinary Grants

Argus Cidery

Argus Cidery, founded by Wes Mickel, is the first American Hard Cider crafted in Texas from apples produced by Texan growers. The AFWA grant will to be used to plant a test orchard in Dripping Springs for experimentation of new apple varieties and will be the first Texas apple orchard using organic practices. Grant: \$10,000

Tecoloate Farm

An organic farm located 13 miles from Austin in Manor, Tecolote Farm has the longest-running CSA in Texas. The AFWA grant will to be used for two projects — a pilot program to humanely raise endangered heritage breed hogs on pasture and to subsidize local, organic CSA baskets for low income, underserved families in Austin. Grant: \$5,000

Cooking With Connally

Pflugerville's Connally High School Culinary Arts Department is the first high school culinary program of its kind. The AFWA grant will to be used to produce a documentary film to teach high students about the process of raising beef in Texas from pasture to plate – True Beef. Grant: \$5,000

2013 Culinary Grants

Confituras

Since 2010, Stephanie McClenny's mission has been to create the most delicious, locally sourced and responsibly produced preserves available. After numerous awards and national recognition, Stephanie will take her mission a step further and use the grant funds for a new focus for her company to incorporate the Preserving Austin Project. Her goal is to change the way Central Texas thinks about preserving and the project will preserve the local history of canning in Central Texas through education and community involvement. The AFWA grant will go towards her company rebranding, collecting oral histories, and the creation of a mobile kitchen and a traveling canning museum. Grant: \$10,000

Blacklands Malt

Founder Brandon Ade is providing the first locally grown and malted barley in Texas to support the meteoric rise in craft beer production. 100 years ago, every brewery malted its own locally sourced grains. The drive to maximize profits and increase yields; grain-producing conglomerates have replaced local production. In September 2013, Blacklands Malt began the initial batch of the first locally malted barley in Texas. They will use their grant funds to expand onsite storage capacity, source additional barley and hopefully bring one more regional farmer onboard as a producer. Thanks to Brandon and Blacklands, we will all soon be able to enjoy a beer made from 100% Texas grown malted barley. Grant: \$5,000

Salt & Time

Opening this year in their first brick and mortar location, Salt & Time is Austin's first whole animal butcher shop. The grant funds will be used towards gaining USDA certification for Salt & Time to become the first USDA-inspected salumi producer in Texas. This certification will allow Salt & Time to expand its cured meat operation and provide wholesale, Texas-made salumi to chefs and restaurants. Grant: \$5,000

Skinny Lane Farm

A boutique, family-owned vegetable farm started in Spring 2011 by Bekki Callaway and Michael Moser, Skinny Lane Farm will use grant funds to create an 'On the Farm' Cooking Program, the first in the Elgin area. The farm will build a teaching kitchen to prepare just harvested produce and host educational events that encourage local food production and healthy lifestyles. Grant: \$5,000

2014 Culinary Grants

New Farm Institute at Green Gate Farms

Since 2012, the New Farm Institute has lived its nonprofit mission to not only provide farming education to a diverse, multicultural population of aspiring farmers and culinary students but also to create an Incubator Farm, to provide support, land and mentorship to those seeking to become professional sustainable, organic farmers. Committed to engaging

people of all ages and abilities in healthy foods and sustainable farming, NFI will utilize the AFWA grant to expand and enhance its volunteer program to reach more underserved groups such as the Multicultural Refugee Coalition (MRC) and to improve its farm-to-table program for culinary students. Grant: \$10,000

Springdale Center for Urban Agriculture

With an ever-increasing demand for unusual and innovative produce, local farms seldom are able to take the commercial risk associated with growing unproven, specialized crops. Springdale Center for Urban Agriculture will utilize grant funding to build culinary test plots to grow test crops of heirloom and heritage seeds in collaboration with local chefs. Data from the test plots will be shared to increase the variety of local foods available in Central Texas, to further encourage culinary innovation by area chefs, and to increase the local capacity for farm-to-table cuisine. Grant: \$7,500

Fresh Chefs Society

Fresh Chefs Society is an Austin nonprofit, empowers youth, typically ages 16–21, transitioning out of foster care to take charge of their eating lifestyle and connecting those who are interested in a career in the culinary field. Fresh Chefs Society provides targeted hands-on cooking experiences and basic knowledge needed for foster youth to learn to cook independently and healthily, while also connecting to their community by meeting chefs, visiting grocery stores, and understanding the local food movement, food accessibility, and nutrition. The AFWA grant – to provide program support for the organization to continue hosting interactive cooking demonstrations and hands-on classes that educate and empower youth with lifetime skills. Grant: \$5,000

Growers Alliance of Central Texas

The first farmers' cooperative in the Central Texas area working on behalf of full-time sustainable farmers, the Growers Alliance of Central Texas was formed in 2010 to improve business practices, provide a forum for advice and support on issues ranging from seed selection to rallying against encroachment. The AFWA grant was used to help gain nonprofit status, renew its annual survey of "Truly Local" restaurants, and establish a Medical Relief Fund. Grant: \$5,000

Anjore

From Anjore's underground catering to supper clubs to farmer's markets, chef/owner Deepa Shridhar has gained a tremendous following as well as Texas-sized respect for her commitment to supporting local producers in the development of her Indian pantry staples, and in her hosted dinner parties and cooking classes. The AFWA grant will help Deepa fulfill her dream of expanding her farm stand to become a pop-up restaurant at area farmer's markets, providing quality fine dining experiences. Her goal is to provide opportunity for a new generation of cooks to learn and develop, to fine-tune skills, and to build relationships with local farmers and producers while integrating Texas regional products into Indian cuisine with fine dining technique—all through a fully functional pop-up restaurant at local markets. Grant: \$2,500

2015 Culinary Grants

Texas Keeper Cider

Makers of small-batch, artisanal ciders in Manchaca, Texas Keeper Cider is committed to crafting balanced, dry ciders made in a traditional fashion from fruit grown by small Texas growers. Grant funds will be used to open the cidery to the public and develop a taproom in a historical farmhouse where the cidery can release creative micro-batches of cider, have joint releases with other Central Texas beverage makers, and to expand innovative partnerships with local chefs and farms to put cider where it should be – alongside great food. Grant: \$12,000

Two Hives Honey

Taking “local” to a whole new level, Two Hives Honey provides all-natural, raw, and unfiltered honey products harvested from micro-apiaries in Austin neighborhoods with each micro-harvest reflecting the flavor profile of forage available in that specific neighborhood. Currently honeys are produced from neighborhoods in Zilker, Cedar Creek, North Loop and Lampasas. Grant funding will support Two Hives Honey in expanding its organic micro-apiary sites from 4 to 6, allowing for two hyper-local neighborhood comb honeys to be produced. Two Hives Honey will offer the hyper-local comb honey to local restaurants in hopes of re-introducing this raw and rare honey form to the community. Additionally, the AFWA grant will fund a pilot pollinator education program for elementary students. Grant: \$8,000

Meridian Hive Meadery

As Austin’s first and only meadery, Meridian Hive Meadery specializes in hand-crafted and unusual honey wines. Its mission is to go beyond the rising national popularity of mead, the brew of choice in medieval times, to dive deeper into an even more niche market to produce unique carbonated, slightly sparkling meads called ‘session meads.’ Meridian Hive Meadery is the only meadery in Texas producing these award-winning session meads that also utilize local and unique ingredients. Grant funds will be used to increase production capabilities to meet the high demand for the session meads, allowing further innovation using diverse and unique ingredients to craft new recipes, and introduce the public to variations of this near-forgotten beverage. Grant: \$8,000

Urban Roots

Urban Roots uses food and farming to transform the lives of young people and inspire, engage, and nourish the community. With its 3.5-acre farm in East Austin, the non-profit provides 42 kids with paid internships serving 14,000 people with produce sales and through donations of farm-grown produce to those in need. Each year, its goal is to grow 25,000 pounds of produce with 40% of the harvest supporting local soup kitchens and food pantries and the remainder is sold at farmers’ markets, CSAs and wholesale. Grant funding will allow this innovative and dynamic food program to update its Educational Farm Tour curriculum and align its youth leadership program with core competencies of self-awareness, self-management, relationship skills and responsible decision-making. Through

this support, Urban Roots Interns grow into some of Austin's youngest leaders, advocating for a sustainable and healthy food system for all. Grant: \$5,000

Salud! Bitters Co.

Salud! Bitters Co. is a small-batch, handcrafted bitters company in Austin, using responsibly foraged, locally sourced, and organic ingredients wherever possible. The company is the first bitters company in the state that highlights regional farmers and Texas-native botanicals and flavors. The regionally inspired bitters line blends the worlds of spirited beverages and health-promoting benefits. The grant will fund FDA certification and allow the business to scale up to meet small-batch retail and wholesale demand. Additionally, the money will be used to support a Salud! Bitters educational tour around Texas, providing free educational events and workshops. Grant: \$5,000

Manor High School Culinary Arts Program

At only four years old, the Culinary Arts Program at Manor High School has an established catering program, operates a student-run restaurant and regularly prepares and serves meals to families staying in the Ronald McDonald house. The culinary arts program has quickly become the largest of the Career & Technical Education programs with 200 certifications each year – a giant accomplishment for the small high school. With the goal to prepare students to graduate and enter the workforce, workable equipment and a kitchen re-design is greatly needed. These grant funds will be used to pay for much-needed equipment to enable students, 93% who are low income, a greater opportunity in their education. Grant: \$2,000

2016 Culinary Grants

Keep Austin Fed

Keep Austin Fed is a 100% volunteer-based 501(c)(3) nonprofit organization that gathers wholesome and nutritious surplus food from restaurants and grocery stores and distributes it to area charities that serve hungry people in need. This impactful food program provides healthy and fresh food to 35 local non-profits, which each serve between 40 – 250 people. With donations from 15 donor restaurants and grocery stores, more than 200 volunteers and a budget this year that is less than \$20,000, this astonishing organization rescues more than 50,000 pounds of food each month that was headed for the landfill, and feeds multitudes of hungry people in our community. This grant boosts the organization's 2016 budget by 50% and will support hiring part-time staff to coordinate volunteers, help to feed our community and prevent greater food waste. Grant: \$10,000

Miche Bread

Miche Bread is the first and only community-supported bakeshop in Austin and provides organic, subscription-based breads made with heirloom grains milled in-house and leavened naturally. Owner Sandeep Gyawali's goal is to continue to revitalize the local grain economy in Central Texas, by purchasing a universal mill to re-establish access and use of mesquite flour. Using locally foraged and native mesquite pods, Miche Bread will provide the first commercially available source of locally foraged mesquite flour in our area, re-

introducing a native food of historical and current importance. The availability of mesquite flour will inspire chefs to begin working with a unique food and flavor that can be used in savory and sweet dishes as well as in drinkable products such as beer, liqueurs and kombucha, not to mention Sandeep's amazing artisan breads. Grant: \$7,500

La Flaca Urban Gardens

La Flaca Urban Garden's mission is to transform underused urban spaces into beautiful, sustainable gardens and micro farms. Founder Alejandra Rodriguez Boughton's goal is to grow food, not lawns by transforming spaces such as large backyards and school lawns into landscapes that feed our city. La Flaca grows hard-to-source produce such as rare herbs and heirloom vegetables in underused urban spaces for local restaurants and food artisans such as Olamaie, Dai Due and Emmer & Rye. The grant will be used to transform additional underused urban spaces into sustainable gardens and micro-farms in the Austin area, and for equipment purchases. Grant: \$5,000

SRSLY Chocolate

As Austin's only bean-to-bar chocolate shop, SRSLY Chocolate uses exceptional cacao stoneground in Austin to produce the smooth yet assertive chocolate. Owner Bob Williamson's goal is to fund a stone mill cacao grinder that will increase his capacity by 50%, helping to grow his business, continue his innovative collaborations with local artisan producers and ultimately increase his farmers' incomes in Central America and the Caribbean. His commitment to local ingredients and collaborations has led to innovative new flavors and partnerships with other local artisans. Williamson is also developing Chocolate Workshops that will teach Austin area students about science, history and entrepreneurship through the lens of chocolate. Grant: \$2,500

The Austin Ed Fund

Austin's school district has taken bold steps to bring scratch cooking to schools despite many school kitchens not having space or funding for needed equipment. This year, AISD Food Services has added 30 new scratch-cooking recipes introducing students to new cuisines, global flavors and fresh vegetable-based dishes. The Premiere Events Community Grant will fund hot plates to support the scratch-cooking approach at schools that still do not have this equipment. These hot plates can be moved and will be also used for cooking demos to further culinary education in local schools. The funds from this grant will potentially benefit thousands of students during the life of the equipment. Grant: \$2,500

2017 Culinary Grants

Snodgrass Farms

From stress-free animal production and high-quality meat products to exemplary food recycling and farm-to-table initiatives, Snodgrass Farms in Georgetown truly embodies community giveback and culinary innovation. Additionally, the farm provides a unique program supporting disabled veterans. After 20 years of military service, farm manager Tessa Snodgrass was driven to help her fellow veterans and has created a local veterans outreach program on the family farm. Grant funds will be used to complete an onsite meat

processing facility, which supports stress-free, free-range meat production; to enhance its full-circle food recycling/food waste program with local restaurants; and to support the exceptional veterans program that provides a safe and healthy environment for stress management for many wounded veterans dealing with PTSD and other stresses to enjoy and experience farm life. Grant: \$12,500

FOND Bone Broth

Brewed like a beer, aged like a wine, steeped like a tea and sipped like an espresso, FOND Bone Broth tonics are unique, locally sourced and hand-crafted. Founders Alysa and Isaac Seeland of San Antonio are on a mission to inspire families to cook and recognize their unique blends of bone broths as not only culinary forward but as a foundation of wellness and a healthy diet. The grant will be used to expand into refrigerated shipping and create an e-commerce platform to serve a greater audience. Growth plans include formation of the Foodmakers Freedom Alliance, a nonprofit allowing small scale startups to access food processing experts and equipment without individually purchasing extremely expensive equipment on their own. Grant: \$10,000

Hills of Milk and Honey Farm

Hills of Milk and Honey Farm, a one-of-a-kind teaching farm in Dripping Springs, hosts camps, classes and tours to not only offer the opportunity to understand and engage in farm life, but to learn about, and therefore support, regenerative agriculture and sustainability. The grant will be used to further build a teaching garden and rain water harvesting system, and to support a summer camp. Classes for teens and adults, and ultimately younger students, will reap the benefits of the teaching garden and watering system through culinary classes that educate about vegetables and edible plants. Additionally, Hills of Milk and Honey Farm will launch an interactive CSA program in which families have the opportunity to plant, harvest and engage in farm activities as part of their CSA membership. Grant: \$7,500

Skull & Cakebones Bakery

As Austin's first locally sourced craft bakery, Skull & Cakebones Bakery has a mission to serve innovative plant-based foods with quality, locally sourced ingredients that are never artificial and always GMO-free. The secret ingredient to the vegan bakery's success and strong community engagement is its focus on the unique partnerships with local food and beverage companies resulting in localized, small-batch innovative products and flavors. Already one of the few truly hyper-local vegan bakeries in the US, Skull & Cakebones will use the grant to purchase equipment to extend their line of breads using locally milled flours and support the bakery's expansion goals. Grant: \$5,000

The Cook's Nook

The Cook's Nook, a unique culinary incubator and shared commercial kitchen, supports Austin-area artisans, mobile food vendors, and caterers who are in the early stages of their culinary businesses. Under the guidance of founder Joi Chevalier, the Cook's Nook offers business development and networking tools, along with a 2,000-square foot commercial kitchen, co-working and event space, and demonstration kitchen to provide turnkey solutions for business development. The grant will be used to further the connection

between participants in the local food chain by providing a one-year incubation membership to a new culinary entrepreneur from an underserved population, to create a small-batch production team and process, and to develop new community programs for those wishing to innovate new products at low risk. Grant: \$5,000

LeRoy & Lewis BBQ Truck and Catering

LeRoy & Lewis BBQ Truck and Catering, led by chef and pitmaster Evan LeRoy, is distinguished by its commitment to local sourcing, whole-animal utilization of responsibly raised animals and pushing the boundaries of traditional barbecue with non-traditional barbecue cuts and innovative menu items. LeRoy & Lewis' goal is to be a model of a successful, community minded and ethical business while creating elevated yet accessible cuisine. The grant will fund cold storage space and equipment to expand its whole-animal butchery program and overall operations. Grant: \$5,000

Farmshare Austin

Local nonprofit Farmshare Austin has a mission to grow a healthy local food community by increasing food access, teaching new farmers and preserving farmland. A healthy local food community depends on farmers trained to grow, harvest and sell food. Culinary innovation sprouts from foods grown locally providing the exceptional taste and freshness that is the foundation to flavor. The grant will be used to build a comprehensive Central Texas farmer training curriculum for an 18-week farmer training program for new farmers. The project includes guided farm apprenticeships, a Farmshare incubator farm and professional development workshops. Grant: \$2,500

Yard to Market Cooperative

Yard to Market Cooperative is Austin's only organization that connects backyard gardeners and micro-scale farmers with the local food economy. With a mission to empower its community of 50-plus growers, the cooperative supports local growers with marketing, sales and distribution services. The grant will fund cold storage to allow the co-op to sell more delicate produce in higher volumes, provide grower and community education on innovative practices such as mushroom cultivation, aquaponics and bee keeping, and pursue mid-week sales options that extends the growers' presence at farmers' markets and expands consumer access to fresh foods grown locally. Grant: \$2,500

2018 Culinary Grants

Barton Springs Mill

Launching Austin's first flour mill since 1886, James Brown has created a resurgence in the production of organic, stone-milled ancient, heirloom and landrace grains, highly valued by chefs, bakers, brewers and distillers. At Barton Springs Mill, Brown is producing fresh-milled flours that are nutritious and praised for their flavor, as well as being more easily tolerated by those with gluten and grain sensitivities. With the opening of the mill almost two years ago, he has created a market for local and regional Texas farmers to grow these grains using sustainable organic practices, many of which were previously grown in the early 1900s. Several

of the ancient grains require an additional hulling process to make them suitable for milling. With this grant, Brown will purchase specialized hulling equipment to create the state's only processing facility for heirloom grains emmer, einkorn and spelt. Grant: \$15,000

Multicultural Refugee Coalition

New Leaf Agriculture, a nonprofit social enterprise of Austin's Multicultural Refugee Coalition, reconnects refugees with farming heritage to fair-wage, dignified, employment opportunities. Operating a 12-acre regenerative farm on a conservation easement in nearby Litting, TX, New Leaf Agriculture supports a paid-apprentice program, training refugees in Central Texas organic and sustainable farming practices. As America's farmers are aging and farmland is rapidly disappearing, this innovative model not only connects refugee farmers to land in their new community but infuses a diverse, new group of producers into the Austin area. In addition to supporting the overall program, the grant will be used to expand crop production to grow plants traditionally eaten and highly desired by refugee communities in Austin and not often sold here, such as amaranth and Oaxacan green corn. These new crops will not only bring more refugees to the farmer's market to purchase fresh, healthy foods, but they will be able to cook traditional dishes they grew up with. Additionally, local chefs are requesting these unique crops for their menus. Grant: \$10,000

Foodways Texas

With a mission to preserve, promote, and celebrate the diverse food cultures of our state, the nonprofit, Foodways Texas' newest contribution to our state's history and innovation is to document the rich historical record of pioneers of the modern Texas wine industry. This project is urgent and important to document the insights of Central Texas wine pioneers to pass along to future generations. This documentation allows the community and business people to teach the next generation of innovators. The materials collected during the course of this innovative project will be archived in the Briscoe Center for American History at The University of Texas at Austin. Grant: \$7,500

Bee Tree Farm & Dairy

Bee Tree Farm & Dairy is a hand-raised, hand-crafted farmstead in Manor, Texas focusing on goat milk cheeses. Owner, head cheese maker and chief goat milker, Jenna Kelly-Landes sought to fill a gap in local farmstead cheeses by producing whole goat milk halloumi and whole goat milk skyr, two cheeses not made by any other artisan producer in the southern United States. The grant will be used to increase production of these unique Texas-born cheeses through improvements to the dairy and barn buildings, improve packaging and purchase equipment to increase current milk production by 30%. Additionally, the grant funding will be used to establish a dairy apprenticeship program to experience and gain skills including goat birthing, milking, general husbandry, cheese making and market sales. Grant: \$10,000

Lost Pines Yaupon Tea

Lost Pines Yaupon Tea utilizes yaupon, a local, sustainably harvested plant that grows wild in Central Texas and is the only native caffeine source in North America. Unlike other caffeine

sources from around the world, yaupon isn't watered or sprayed with fertilizers or pesticides. Enjoyed as both a hot or iced tea and brewed like herba mate, Lost Pines wild harvests yaupon from the Lost Pines Forest area of Bastrop, Texas, which experienced a massive fire in 2011. Overgrown yaupon underbrush is considered a huge factor in the Bastrop Complex Fire. Thinning yaupon helps the pine trees grow back and restores habitat, effectively helping reforest instead of de-forest. The grant funds will be used to increase production, upgrade packaging and purchase a hot bottling machine to bottle tea concentrates. Grant: \$2,500

Texas High School BBQ Cookers

Texas High School BBQ Cookers is a nonprofit association created to promote and sanction educational extracurricular cookoffs while promoting and preserving BBQ education. This is done through State High School BBQ Championships, Regional State cook offs, and BBQ events supporting high school youth, teachers, vocational education, agriculture and community. The grant will help to create a more formal competition and program to motivate high schools to start and encourage High School BBQ Teams, inspiring students to learn the art of live fire cooking, including barbecue, grilling, and chuckwagon dutch oven, as well as vocational welding skills. This grant will make it possible for outreach to all high schools in the state potentially impacting thousands of young people and will carry on the Texas tradition of smoked meat and barbecue, helping young people learn how to feed themselves, Texas Style, and take pride in our state's heritage. Grant: \$2,500

Zanzenberg Farm

Zanzenberg Farm's mission is to cultivate community enrichment through local food production and education. Located in Center Point, Texas in Kerr County, Zanzenberg is the only farm in the region specializing in craft pork and raising heritage pigs on pasture. Grant funds will be used to fulfill its mission of educating the community by completing an on-farm, commercial class kitchen with teaching and demonstration space, offering a rare chance for people in the community to learn and understand whole animal utilization and how to source meat responsibly. Hands-on classes will be offered in humane animal husbandry and butchery, craft pork, charcuterie, whole animal utilization, and how those all tie into ecological and regenerative farming. Additionally, the farm will launch an exclusive apprenticeship program to high school students to learn the tools necessary for operating a business as it relates to food and farming, training that is otherwise unavailable in their rural landscape. This youth engagement is intended to make a true difference in the community, the future of our food system, and regenerative farming. Grant: \$2,500

Urban Roots

Austin's unique nonprofit, Urban Roots, cultivates leadership skills through food and farming to transform the lives of young people and inspire, engage, and nourish the community. This grant will support a new program started this October for at-risk students that combines an agriculture e-course with 5 hours of hands-on time at the farm each week. The Alternative Learning Center Partnership is a collaboration with Austin Independent School District supporting underserved young people, leveraging food and farming as a tool for transformation in a new way, while reaching a new and highly deserving population of youth during the school

day. The program allows high-need youth to experience the refuge of nature on an urban farm, finding a place of quiet and safety outside of the framework of the challenges in their school and personal lives. By connecting to where food comes from, the program has the potential to shape food choices for the students and their families for the rest of their lives. Grant: \$2,500

Jesse Griffiths

A chef, hunter, artisan butcher, cookbook author, teacher, restaurateur and one of Austin's original and most respected locavores, Jesse Griffiths embodies the forefront of the hunting-cooking movement. He has gained national praise for his strictly local butcher shop, his supper clubs and his series of practical hunting schools – all the first of their kind. As chef and owner of Dai Due Butcher Shop, his business focuses on traditional, local and sustainable approaches to food in the Central Texas region. He works with and only serves locally sourced produce, meat and dairy. At both his butcher shop and supper club, Jesse sparked an ongoing conversation with diners about sustainable food, by serving lesser-known cuts of meat, bountiful in-season produce, and regional fish and game. Grant: \$5,000

2018 AFWA Grant Awards Honorable Mentions:

The Grower Project

The Grower Project bottles single-site wines, designed for the market to increase visibility of high-quality, boutique wines made from 100% Texas grapes. Working directly with wine growers across the state, the Grower Project produces limited production wines that highlight the wide-ranging Texas terroir. Having produced two vintages (600 cases), the Grower Project hopes to gain support and funding to seek more farming partners to expand production to 1000 cases in 2019. In doing this, the group will continue to cultivate the wine culture in Texas and connect its land and people.

Central Texas Farmers Cooperative

The Central Texas Farmers Cooperative's mission is to provide community-supported agriculture to Central Texans. Formed by a group of young, first-generation farmers and farming advocates, the Cooperative operates a multi-farm CSA program in the Spring and Fall out of San Marcos, working exclusively with small farms. The Cooperative provides training, networking, and work opportunities for young and beginning farmers who would like to start new farming enterprises or expand their existing enterprises. The Cooperative seeks funding to invest in new coolers to immediately add a second pick up location for the CSA and to invest in business consulting with Austin Foodshed Investors.