

Who We Are

The Stone Barns Center for Food and Agriculture has served as a training ground for food system changemakers and a leading example of how farm and table can work hand-in-hand.

In response to the Covid-19 pandemic and economic downturn in 2020, Stone Barns launched "resourceED", a program to support Hudson Valley's independent food movement during the crisis and beyond. The resourceED program will help to power the Vision for 2050.

Top Visionary

Stone Barns Center: R&D Lab For An Ecological Food Culture

The Challenge

The Hudson Valley is one of the most diverse foodscapes on the planet, but its local food movement often does not adequately recognize and honor the contributions of Indigenous, immigrant, and other communities to its celebrated agricultural landscape. Diet, nutrition, and access to healthy foods are challenges that were exacerbated by the onset of Covid-19. High prices mean that nutritious food is out of reach for millions of community members, and more than 1 in 10 people across the region face food insecurity.

As the pandemic took hold in March 2020, chef-led restaurants were suddenly shuttered and regional independent farmers who had spent decades building up healthy soil and specialized produce saw their market wiped out overnight. These farmers were tilling crops under, culling animals in their fields, and dumping milk for lack of cold storage and transportation, while millions of people went hungry.

"The preservation lab at Stone Barns acts as our metaphor for change. It's alive and bubbling, telling stories of the past - of migrations, immigration, seeds, climate, soil, necessity, creativity and delicious jubilation. Preservation is transformation, and we see it as our duty to preserve the cultural past in order to transform the future of food."

The Facts*



\$900 million

in unmet demand for locally grown food in NYC

but the lack of a coherent food culture results in insufficient infrastructure to facilitate the supply, resulting in higher prices and less accessible food.



1/10

of our neighbors across our region is food insecure

*Citations available upon request

The Vision

for the year 2050

To transform the current Hudson Valley food culture into one that ensures accessible, delicious, nutritious and culturally relevant food produced in an ecologically sustainable way—by and for a diverse community.

Our Solution

To renew and remake the food culture of the Hudson Valley into one that reflects the seasons and focuses on sustainability and the communities who live there, we identified the actions needed for a successful future in which this Vision becomes a reality:

- We will prioritize learning within the community to both understand and build relationships with the history of our land and each of the communities who shape it. From this learning we will create a framework for understanding the storyline between origination, relocation, and appropriation of foodways and flavors.
- We will build a Preservation Lab where the stories, histories, and techniques of food preservation—as told by members of each community making up the Hudson Valley—will be elevated as unique examples and models for the whole organization.
- Our team will work to generate awareness of the region's diverse history of original Indigenous inhabitants, colonial settlers, and the history of enslavement and immigration. We will also share how each of these could impact and inspire new cultural practices and innovations in how we grow, share and prepare nutritious and delicious food.
- We will lead the Vision with a strong commitment and formalized accountability for contributing to shifting the regional food system toward a more complex model that incorporates regenerative land cultivation. And we will ensure these commitments also address social and racial inequities, hunger and health disparities, and the unpredictability of global climate change and disease.