The Food-Forward Neighborhood

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IN A FOOD-FORWARD NEIGHBORHOOD...

**BODEGAS** are a hyper-local source of healthy, fresh food, local produce, and local value-added products. Bodegas stock produce from community gardens and affordable grab-n-go items from large distributors.

**COMMERCIAL URBAN AGRICULTURE** provides accessible, local produce and strengthens the food economy. Rooftop and indoor farms distribute to nearby residents, markets, and restaurants with cargo bikes and electric vehicles.

**COMMUNITY GARDENS & FARMS** are protected spaces for food production, community convening and wealth-building. Garden produce supplies neighborhood farm stands, markets and bodegas.

**FARMERS MARKETS** distribute fresh food from regional farms, urban farms, and local community gardens. Markets host bakers, food vendors, and other small food businesses selling their wares.

**FOOD HUBS** promote community ownership within the food system. In spacious facilities, processing, packing and distribution facilities are co-located with cafes or food retail to serve local residents.

**FOOD MARKETS** support small restaurants, bakeries, lunch counters, and produce vendors that reflect neighborhood identities.

**FOOD PANTRIES & SOUP KITCHENS** support emergency food needs with dignity and choice. Pantries and soup kitchens source food from local grocers, manufacturers, farms and restaurants, and offer retail options with affordable prices.

**FOOD WASTE** enriches the soil, generates power, and builds local economies. Compost sites near gardens, restaurant corridors, and food manufacturers process food scraps hyper-locally and citywide compost collection reaches every neighborhood.

**GROCERY STORES** that offer affordable, culturally appropriate food are accessible to every New Yorker.

**REGIONAL FARMS** connect to local markets to provide fresh, high-quality produce. Farms distribute to neighborhood hubs and receive food scraps in return, processing them into compost to build healthy soil.

**RESTAURANTS** offer welcoming spaces for New Yorkers to gather and share meals made with fresh, local produce.

**SMALL SCALE PROCESSING** operates in distributed facilities to support local economies. Shared use kitchens house diverse food businesses, neighbors cook meals for each other in community kitchens, and home kitchens enable micro-entrepreneurs.

**TRANSPORTATION** moves plentiful food supplies to every neighborhood in a coordinated, carbon-neutral and safe way. Cleaner trucks transport food across the region, expanded rail and water routes serve distribution hubs, and robust cargo bike networks connect the last mile.

**WAREHOUSES & DISTRIBUTION FACILITIES** provide critical connections for large food distributors to serve neighborhoods across the city through coordinated distribution.