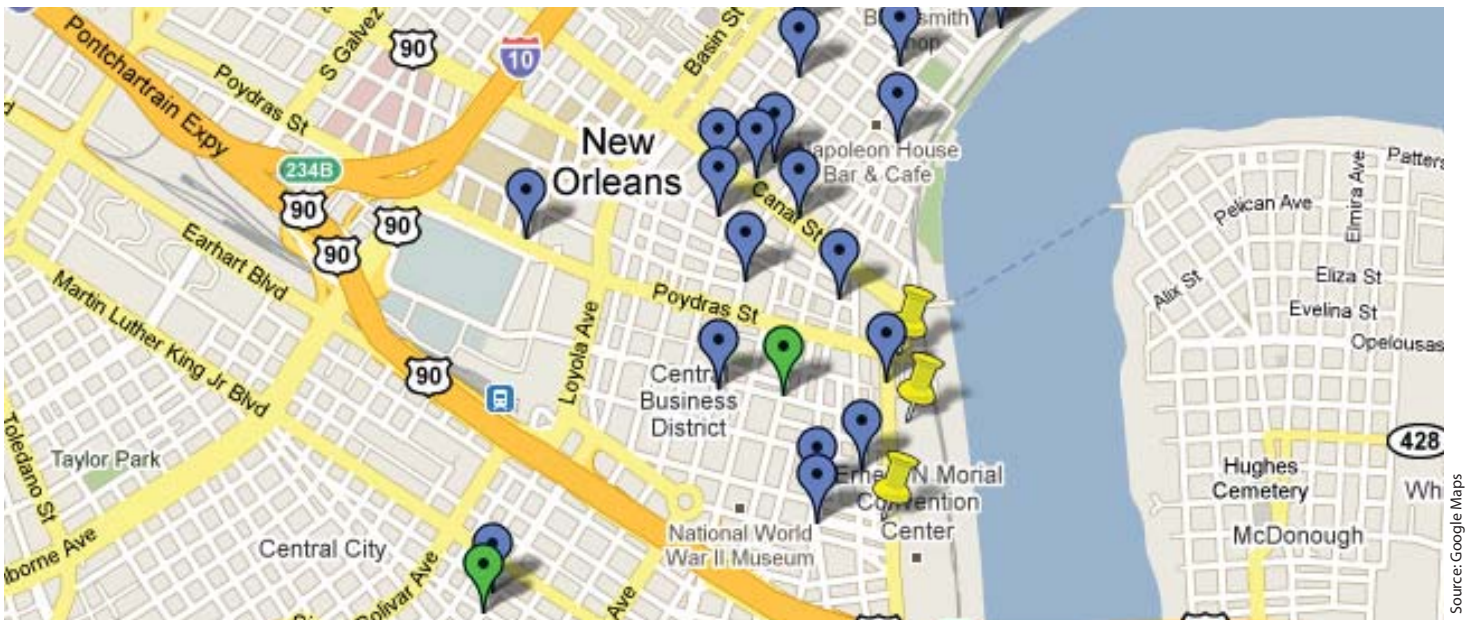




The New Orleans Food System

The American Planning Association's **Planning and Community Health Research Center** collaborated with the **Food Policy Advisory Committee of New Orleans**, a broad-based committee of area leaders working to improve access to fresh healthy food, to provide you with information about the New Orleans Food System—from the production of locally grown and produced foods to their transformation into mouth-watering, culinary delights. This guide provides you with a partial list of some of the city's food related organizations, community gardens, farmers' markets, food stores, restaurants and breweries. For a map of the food stores, markets, restaurants and breweries, visit: <http://tinyurl.com/neworleansfoodsystem>.



PLANNING & COMMUNITY HEALTH RESEARCH CENTER

<http://planning.org/nationalcenters/health>



American Planning Association

Making Great Communities Happen



Photo by Kimberley Hodgson

FOOD SYSTEMS RESOURCES

Edible New Orleans

<http://www.ediblecommunities.com/neworleans/>

Edible New Orleans is a free quarterly publication that celebrates the city's food traditions, new food trends, and the growers and producers who shape the local food landscape.

Food Policy Advisory Committee of New Orleans

<http://www.sph.tulane.edu/PRC/pages/FPAC.htm>

Authorized by the New Orleans City Council, the Food Policy Advisory Committee (FPAC) is a broad-based committee of area leaders working to improve access to fresh healthy food. The Committee's current policy initiatives address neighborhood food access (see the 2008 FPAC report on Building Healthy Communities: Expanding Access to Fresh Food Retail) and school food and child nutrition.

Kids Rethink New Orleans Schools – Recommendations for School Food and Cafeterias

<http://www.therethinkers.com/>

Rethink, a group of students in New Orleans, worked with chefs, farmers, architects, and artists to create 12 recommendations for changing school cafeterias and food. The students have presented their recommendations and report (KIDS WILL EAT IT! Fresh, Local Food and New Orleans Public Schools) to school officials, the media, and interested groups around New Orleans and the country.

Market Umbrella

<http://www.marketumbrella.org/>

In addition to operating the Crescent City Farmers Market in New Orleans with a roster of 70 vendors and a combined annual economic impact of \$8.9 million a year, marketumbrella.org is committed to peer learning among public market practitioners. Check out their projects and Public Markets Toolbox.

New Orleans Food and Farm Network – Growing Back to Our Roots Urban Agriculture Directory

www.noffn.org

New Orleans Food and Farm Network (NOFFN) works to make fresh, healthy food more accessible to everyone through advocacy and garden-based education and training. NOFFN has helped over 200 urban farmers and backyard growers develop their growing spaces. The forthcoming Growing Back to our Roots directory contains maps that showcase gardens throughout New Orleans, listings of area-wide farmers markets, and information on ways to create a healthy community food system.

New Orleans Green Map: Green New Orleans

<http://www.greenmap.org/greenhouse/es/node/7120>

New Orleans Green Map is creating a food map for the region, starting with food production sites, to help create a more self-reliant community with connections between place, community, and nature.

Prevention Research Center at Tulane University – Healthscaping

<http://www.sph.tulane.edu/PRC/Healthscaping.htm>

Healthscaping: Building environments that promote health is a bimonthly E-letter which explores how our everyday environments influence diet and physical activity, with emphasis on the New Orleans area.

Second Harvest Food Bank of GNOA – Food System Assessment for Southern Louisiana

<http://no-hunger.org>

Second Harvest Food Bank of Greater New Orleans and Acadiana worked with the agriculture, health and social service departments at five local universities to conduct an assessment of the food system in a post-Katrina/Rita environment, examining emergency food gaps, production, and consumption.

Seedco Financial

<http://www.seedcofinancial.org/>

Seedco Financial is a community development financial institution that provides loans and technical assistance to small businesses including food enterprises in Southeast Louisiana and Baton Rouge. As of the early 2010, Seedco Financial had disbursed \$21 million in disaster recovery loans and grants to more than 600 fisheries, farms, restaurants, and grocery stores.

Southern Food and Beverage Museum

<http://southernfood.org>

Riverwalk, 1 Poydras Street #169, New Orleans, LA 70130, (504) 569-0405

The Southern Food and Beverage Museum is a nonprofit living history organization dedicated to the discovery, understanding and celebration of the food, drink and the related culture of the South.



Photo by Kimberley Hodgson

URBAN AGRICULTURE AND GARDENS

Edible Schoolyard New Orleans – The Edible Garden at Green Charter School

<http://www.esynola.org/>

2319 Valence Street, New Orleans, LA 70115

The Edible Schoolyard New Orleans (ESYNOLA) integrates organic gardening and seasonal cooking into the curricula, culture, and food programs at two public charter schools: Samuel J. Green and Arthur Ashe. ESY NOLA works through the Edible Garden, a 1/3 acre organic teaching garden; the Edible Teaching Kitchen; transformation of the school cafeteria and food programs; and community engagement. ESY NOLA is based on the Edible Schoolyard founded in Berkeley, CA by Alice Waters.

Hollygrove Market and Farm

<http://hollygrovemarketandfarm.wordpress.com>

8301 Olive Street, New Orleans, LA 70118

Hollygrove Market and Farm provides a site and training location for residents interested in organic urban farming. While the retail store is undergoing renovations, local fruits and vegetables can be purchased on Tuesday and every Saturday through a CSA-style market fresh produce box.

Mid-City Community Gardens

<http://www.midcitycommunitygarden.com>

724 S. Hennessey, New Orleans, LA 70119 & 516 S. Salcedo, New Orleans, LA 70119

Mid-City's Wise Words Community Garden combines two things that make New Orleans unique: food and art. It is the first community garden in the city to dedicate space to local artists, displaying their artwork. Words of wisdom will also be displayed along the garden's path.

Latino Farmers Cooperative

<http://latinofarmerscoop.org>

The Latino Farmers' Cooperative supports urban farming and sustainable economic growth. The Farmer Incubator Program provides low-income members of the Latino community with a plot of land and the educational tools needed to produce sustainable, healthy food for local communities.

Laughing Buddha Nursery

<http://stores.intuitwebsites.com/GEstrade/StoreFront.bok>

4515 Clearview Parkway, Metairie, LA 70006. (504) 887-4336

Laughing Buddha Nursery is a retail garden center that specializes in organic, natural, and sustainable gardening products, and custom soil/compost mixes. LBN specializes in the growing of culinary herbs, vegetables, and fruit trees, and offers classes and internships.

Little Sparrow Farm

<http://www.myneworleans.com/New-Orleans-Homes-Lifestyles/May-2009/Eyes-on-the-Sparrow/>

Grower Marilyn Yank has been working this plot at the corner of Cleveland and S. Cortez in Mid City since 2008. She leaves information about what she is growing on a sign for passers-by to read. Marilyn sells the produce grown here to neighbors, online customers and neighboring restaurants.

Lower Ninth Ward Urban Farming Coalition

<http://lowernineurbanfarming.org/>

The Lower 9th Ward Urban Farming Coalition is a collection of organizations and individuals working to increase food security and create food justice in the Lower 9th ward through gardening. Their Backyard Gardener's Network works to connect local gardeners to share information and resources.

Parkway Partners – Active Community Gardens

<http://www.parkwaypartnersnola.org/>

Parkway Partners works with residents to improve the quality of life in New Orleans through the preservation and maintenance of green spaces throughout the city. Since Hurricane Katrina, they have helped residents re-establish 28 community gardens throughout the city, listed here: <http://www.parkwaypartnersnola.org/gardenlist.html>

School at Blair Grocery

<http://schoolatblairgrocery.blogspot.com/>

Our School at Blair Grocery is an innovative educational model located in the Lower 9th ward. One of the main features of the school is its garden, which students work in throughout the school week. The school sells its produce to neighbors and church congregations every Sunday.



Photo by Kimberley Hodgson



Photo by Kimberley Hodgson

FARMERS MARKETS AND PRODUCE MARKETS

Crescent City Farmers Market

<http://www.crescentcityfarmersmarket.org/>

200 Broadway- Suite 107, New Orleans, LA 70118

By providing a forum where consumers and producers come together over food, the Crescent City Farmers Market promotes good health among citizens, greater social interaction between communities and sustainable economic development. The markets operate each week throughout the year.

Saturday Market: Downtown New Orleans

8am - 12noon

Corner of Magazine St and Girod St

Tuesday Market: Uptown New Orleans

9am - 1pm

200 Broadway, River Road side of Tulane University Square

Thursday Market: Mid-City New Orleans

3 pm - 7 pm

3700 Orleans Avenue, at the Bayou

Downtown Neighborhood Market Consortium/ The Renaissance Project

The Renaissance Project is working to rebuild the Ninth Ward and to support a network of neighborhood markets citywide through the Downtown Neighborhood Market Consortium (DNMC).

Upper Ninth Ward Farmers Market

Saturday, 1pm - 4pm

3820 St. Claude Avenue, in the Frederick Douglass High School Courtyard

Oretha Castle Haley Fresh Market

Third Saturday of every month, 11 am-2 pm

1712 Oretha Castle Haley Blvd, Ashe Cultural Arts Center

Bayou Road Fresh Market

Fourth Saturday of every month

2523 Bayou Road, in front of the Community Book Center

French Market Corporation – French Market Produce

<http://www.frenchmarket.org/>

Open Daily, 9am – 6pm

1100 N Peters St.

Visit French Market Produce in America's oldest operating public market for locally sourced fruit, vegetables, and related items.

Freret Market

<http://freretmarket.org>

4401 Freret Street

First Saturday of the month, 12 noon – 5pm

The Edible Schoolyard and other produce vendors are among the food, art, and flea market vendors at the monthly Freret Market.

Hollygrove Market and Farm

<http://hollygrovemarketandfarm.wordpress.com>

8301 Olive St, New Orleans, 70118

CSA-Style Market on Saturday, 10am – 2pm; Retail store also open Tuesday, 12pm – 6pm

Hollygrove Market and Farm provides a site for organic urban farming, as well as local and organic fruits and vegetables through a CSA-style market fresh produce box and growing retail store.

New Orleans Food Cooperative's Sunday Groceries

<http://nolafoodcoop.org/>

2372 St. Claude Ave, New Orleans, LA70117

Sunday, 12 noon – 6 pm

Stop by the future site of the New Orleans Food Co-op every Sunday from 12pm to 6pm to buy groceries and meet members! The Co-op will be selling a limited amount of canned and dry goods until the store is ready to open.

Our Market at Blair Grocery

<http://schoolatblairgrocery.blogspot.com/>

1740 Benton St, New Orleans, LA70117

Sunday, 12 noon – 4pm

Our School at Blair Grocery sells its produce to neighbors and church congregations every Sunday.

St. Claude Sankofa Marketplace

<http://www.neworleans.com/st-claude-sankofa-marketplace-site.html>

Second Saturday of every month, 1pm-4pm

5617 St Claude Ave, Corner of St Claude & Caffin, New Orleans, LA70117

The Sankofa Marketplace works to bring renewal and economic revival to the still recovering Lower 9th Ward neighborhood, where there is no nearby grocery store.



Photo by Kimberley Hodgson

Vietnamese Farmers Market

14401 Alcee Fortier Blvd, New Orleans, LA70129

Saturday, 6 am – 9 am

Over 20 vendors set up shop on blankets spread with produce: chili, okra, snow peas, bananas, papaya and figs. Beyond the courtyards are shops selling Vietnamese bakeries and imported groceries.

Westwego Seafood Market

100 Westbank Expressway, Westwego, LA 70094

Daily (More vendors on weekend)

Open air market where you can get fresh seafood from the fisherman. Seafood Connection (www.seafoodconnectioninc.com) can also ship your seafood order directly to your door.



Photo by Kimberley Hodgson

RESTAURANTS AND CAFES

Famous for its love of good food, New Orleans offers an exceptional and diverse concentration of great restaurants. We highlight favorites that source local food and otherwise embrace sustainable practices. While most fine restaurants will accommodate vegetarians, we note those where the menu is especially veggie-friendly. The Times-Picayune also provides an excellent **New Orleans Dining Guide** (<http://www.nola.com/dining-guide/>) and **Bar Guide** (<http://www.nola.com/bar-guide/>). Restaurants highlighted in green offer vegetarian options.

A Mano Restaurant

<http://www.amanonola.com/>

870 Tchopitoulas, New Orleans, LA 70130, (504) 208-9280

Warehouse District restaurant serving market-inspired Italian dishes. Veggie friendly menu. (Hours: Mon-Sat, 6-10 pm)

Angelo Brocato Ice Cream and Confectionary

<http://www.angelobrocatoicecream.com/>

214 N Carrollton, New Orleans, LA 70119, (504)486-0078

Famous New Orleans ice cream parlor opened in 1905. Brocato's serves original Italian pastries, ice cream, and cookies in a nostalgic atmosphere. (Hours: Tue-Thurs, 10am-10pm; Fri-Sat, 10am-10:30pm, Sun, 10am-9pm.)

August

<http://www.restaurantaugust.com/>

301 Tchoupitoulas St, New Orleans, LA 70130, (504) 299-9777

Contemporary French restaurant with a focus on local produce, seafood, meats, and artisan-crafted products. (Hours: Lunch Mon-Fri, 11am-2pm; Dinner nightly, 5-10pm.)

Bayona

<http://www.bayona.com/>

430 Rue Dauphine St, New Orleans, LA 70112, (504) 525-4455

Bayona blends New Orleans and global cuisines, allowing the fresh ingredients to shine through. Daily vegetarian special and the chefs will accommodate other dietary needs. (Hours: Lunch Wed-Sat, 11:30am; Dinner Mon-Sat, 6pm; Closed Sun.)

Bourbon House

<http://www.bourbonhouse.com>

144 Bourbon St, New Orleans, LA 70130, (504) 522-0111

Authentic New Orleans style dishes featuring local and seasonal seafood. (Hours: Breakfast daily, 6:30-10:30am; Lunch & Dinner daily, 11am-11pm.)

Brigtsens

<http://brigtsens.com>

723 Dante St, New Orleans, LA 70118, (504) 861-7610

Traditional Creole/Acadian cooking using fresh, local ingredients. (Hours: Dinner Tues-Sat, 5:30-10:00pm.)

Café Bamboo

<http://www.cafebamboo.com/>

435 Esplanade Ave, New Orleans, LA 70116 (504) 940-5546

New Orleans' only 100% vegetarian restaurant conveniently located close to the French Quarter. (Hours: Mon-Sat, 11:30am-10:30pm.)

Café Reconcile

<http://reconcileneworleans.org>

1631 OC Haley Boulevard, New Orleans, LA 70113, (504)568-1157

This non-profit restaurant provides traditional local dishes while serving as a training ground for students seeking to acquire food service industry skills. (Hours: Lunch Mon-Fri, 11am-2:30pm.)

Central Grocery

923 Decatur St, New Orleans, LA 70116 (504) 523-1620

Iconic Italian deli serving New Orleans' famous sandwich, the Muffaletta.

Cochon

<http://www.cochonrestaurant.com>

930 Tchoupitoulas St, New Orleans, LA 70130, (504) 588-2123

Cajun cuisine with a modern flair, featuring seasonal produce from Louisiana and Mississippi, locally sourced meat butchered and cured in house, and seafood from local waters. (Hours: Lunch and Dinner Mon-Fri, 11am-10pm; Sat 5:30-10pm; Closed Sun.)



Photo by Kimberley Hodgson

Commander's Palace

<http://www.commanderspalace.com>

1403 Washington Ave, New Orleans, LA 70130, (504) 899-8221

Open since 1880, serving a blend of modern New Orleans fare and haute Creole cuisine. 90% of all the ingredients used come from within 100 miles. (Hours: Lunch Mon-Fri, 11:30am-2pm; Dinner nightly, 6:30-10pm; Brunch Sat, 11:30am-1pm and Sun, 10:30am-1:30pm.)

Covenant Café

<http://www.covenanthouse.org/pdf/CovenantMenu.pdf>

1515 Poydras St, New Orleans, LA 70112, (504) 522-3335

Covenant Café provides culinary job training for at-risk youth aged 16-21. The café serves a variety of breakfast sandwiches, wraps, and salads. (Hours: Mon-Fri, 7am-4pm.)

Dante's Kitchen

<http://www.danteskitchen.com>

736 Dante St, New Orleans, LA 70118, (504) 861-3121

A neighborhood café featuring a seasonal menu with produce grown in St. James parish and local seafood. Daily vegetarian special made with local farm vegetables. (Hours: Nightly, 5:30pm-til' late; Closed Tues; Brunch Sat/Sun, 10:30am-2pm.)

Dick and Jenny's

<http://dickandjennys.com/>

4501 Tchoupitoulas St, New Orleans, LA 70115, (504) 894-9880

Fine American regional food in a casual atmosphere, the menu features Louisiana seafood and seasonal specialties. (Hours: Mon-Thurs, 5:30-10pm; Fri/Sat, 5:30-10:30 pm.)

Domenica

<http://www.domenicarestaurant.com>

123 Baronne St, New Orleans, LA 70112, (504) 648-6020

Rustic Italian country fare with an emphasis on local produce, seafood, and meats in addition to custom brewed beers. Veggie friendly menu. (Hours: Lunch and Dinner Daily, 11am-11pm.)

Dong Phuong Oriental Bakery

14207 Chef Menteur Highway, New Orleans, LA 70129, (504) 254-0214

Popular Vietnamese bakery/café and restaurant known for their baked goods and banh mi sandwiches.

Dooky Chase Restaurant

<http://www.dookychaserestaurant.com>

2301 Orleans Ave, New Orleans, LA, (504) 821-0535

Famed New Orleans restaurant, popular for its quintessentially southern food. Chef Leah Chase is among the New Orleans chefs featured by the Southern Gumbo Trail's oral history project: <http://www.southerngumbotrail.com>.

Fair Grinds Coffeehouse

<http://www.fairgrinds.com/>

3313 Ponce de Leon, New Orleans, LA 70119, (504) 913-9072

Coffeehouse serving fair-trade coffee and tea, pastries, and vegan-friendly snacks. Fair Grinds hosts many community events and donates its coffee grounds to local growers for compost. (Hours: Daily 6:30am-10pm.)

Grand Isle

<http://www.grandislerestaurant.com>

575 Convention Center Blvd, New Orleans, LA 70130, (504) 520-8530
Coastal Louisiana "Fish Camp," serving fresh seafood from the coast that is never frozen, along with some southern beef and poultry specialties. (Hours: Lunch & Dinner, Mon-Thurs and Sun, 11am-11pm; Fri-Sat, 11am-12am.)

Herbsaint

<http://www.herbsaint.com>

701 St. Charles Ave, New Orleans, LA 70130, (504) 524-4114
French inspired cuisine with a distinct Southern influence, featuring local produce from Louisiana and Mississippi. (Hours: Lunch Mon-Fri, 11:30am-1:30pm; Bistro Mon-Fri, 1:30-5:30pm; Dinner Mon-Sat, 5:30-10pm.)



Photo by Kimberley Hodgson

Huevos

4408 Banks St, New Orleans, LA 70119, (504) 482-6264
Mexican-inspired breakfast and lunch café in Mid-City. Their daily veggie omelet special features vegetables from the Hollygrove Market and Farm. (Hours: Mon-Sun, 7am-3pm.)

Johnny's Po-Boys

<http://www.johnnyspoboy.com>

511 St. Louis St, New Orleans, LA 70130, (504) 524-8129
The oldest family owned po-boy shop in the city, open since 1959. They use locally made breads and seafood from the Gulf on their sandwiches and salads. (Hours: Mon-Fri, 8am-3pm; Sat/Sun, 8am-4:30pm.)

La Divina Gelateria

<http://www.ladivinagelateria.com/>

The only place in Louisiana to make Gelato from scratch, using milk from Smith's Creamery, organic sugar, and local produce, nuts, and herbs. They also offer Panini and follow green business practices including real tableware and bio-degradable plastics, recycling, and composting.

Garden District

3005 Magazine Street, New Orleans, LA 70115 t. 504.342.2634
(Hours: Sun – Thurs, 11am-10pm; Fri & Sat, 11am -11pm.)

French Quarter

621 St. Peter Street, New Orleans, LA 70116, t. 504.302.2692
(Hours: Sun –Thurs, 8:30am-10pm; Fri & Sat, 8:30am - 11pm.)

Le Meritage at The Maison Dupuy

<http://www.lemeritagerestaurant.com>

1001 Rue Toulouse, New Orleans, LA 70112, (504) 586-8000
Southern cuisine with a seasonally changing menu featuring organic and local ingredients. (Hours: Tues-Sat, 6-10pm; Closed Sun and Mon.)

Liberty's Kitchen Café & Coffee House

<http://www.libertyskitchen.org>

422 ½ S Broad, New Orleans, LA 70119 (504)822-4011
This full-service café offers up baked goods from scratch, hot breakfast items, soups, sandwiches, and salads. Daily lunch specials are available too. (Hours: Mon-Fri, 7am-4pm.)

Luke

<http://www.lukeneworleans.com>

333 St. Charles Ave, New Orleans, LA 7013, (504) 378-2840
An authentic brasserie combining German and French old-world cooking

techniques. Chefs shop at local farmers markets for produce and use locally sourced meats and fish. (Hours: Breakfast, Lunch, and Dinner Daily, 7am-11pm.)

Matt and Naddie's

<http://www.matandnaddies.com>

937 Leonidas St, New Orleans, LA 70118, (504) 861-9600
Fine, yet relaxed, dining featuring fresh, local ingredients. Veggie-friendly menu. (Hours: Lunch Mon-Fri , 11am-2pm; Dinner Thurs, Fri, Sat & Mon, 5:30-9:30pm; Closed Sun.)

Meals from the Heart at The French Market

<http://www.mealsfromtheheartllc.com/>

1008 N Peters St, New Orleans, LA 70116 (504) 522-2621
Chef Marilyn Doucette serves up healthy Creole meals at this stand in the French Market.

Middendorf's Restaurant

<http://www.middendorfsrestaurant.com>

75 Manchac Way, New Orleans, LA, (985)386-666
Middendorf's is a popular Louisiana seafood restaurant most famous for their thin fried catfish, said to be "the best fried fish in the world" by Southern Living magazine. (Hours: Wed-Sun, 10:30am-9pm.)

Mila

<http://www.milaneuorleans.com>

817 Common St, New Orleans, LA 70112, (504) 412-2580
Southern fare with a lighter touch, using French techniques. The menu is seasonal, with the produce sourced from a farm in Mt. Hermon and elsewhere in Mississippi and Louisiana ('MILA'). (Hours: Lunch, Mon-Fri 11:30am-2:30pm; Dinner, Mon-Sat 5:30-10pm.)

One Restaurant & Lounge

<http://www.one-sl.com>

8132 Hampson St, New Orleans, LA 70118, (504) 301-9061
A neighborhood eatery using oysters, fish, and shrimp from local waters. (Hours: Lunch, Tues-Fri, 11am-2pm; Dinner, Mon-Sat, 5-10pm.)

Palace Café

<http://www.palacecafe.com>

605 Canal St, New Orleans, LA 70130, (504) 523-1661
Classic and contemporary Creole cuisine using local produce and seafood. (Hours: Lunch Mon-Sat, 11:30am-2:30pm; Dinner nightly, 5:30pm-til' late; Brunch Sun, 10:30am-2:30pm.)

Patois

<http://www.patoisnola.com>

6078 Laurel St, New Orleans, LA 70118, (504) 895-9441
The seasonal French bistro style cuisine utilizes cheeses from Louisianan dairies and produce from local farmers markets. (Hours: Lunch, Fri 11:30am-2pm; Dinner Wed/Thurs, 5:30-10pm; Fri/Sat, 5:30-10:30pm; Brunch Sun, 10:30am-2:30pm.)

Red Fish Grill

<http://www.redfishgrill.com>

115 Bourbon St, New Orleans, LA 70130, (504) 598-1200
New Orleans style seafood restaurant featuring locally caught fish and oysters. (Hours: Lunch daily 11am-3pm; Dinner nightly, 5-10pm; Oyster bar daily, 11am-10pm.)

Rio Mar

<http://riomarseafood.activepixel.com>

800 St. Peters St, New Orleans, LA 70130, (504) 525-3474
Spanish style seafood restaurant utilizing regional oysters, fish, and shrimp. (Hours: Lunch Mon-Fri, 11:30am-2pm; Dinner Mon-Sat, 6-10pm; Closed Sun.)

Satuma Café

3218 Dauphine Street, New Orleans, LA 70117, (504) 342-2484
Customers love the coffee, tea, and affordable salads featuring produce from local farmers markets. Vegan friendly. (Hours: Mon, Wed-Sun, 7am-7pm.)

Surrey's Café and Juice Bar

<http://surreyscafeandjuicebar.com>

1418 Magazine St, New Orleans, LA 70130, (504) 524-3828
Popular breakfast/brunch spot with Central American-inspired dishes, local ingredients, and organic yard eggs. (Hours: Open 7 days a week, 8am-3pm.)

LOCALLY PRODUCED FOODS & BEVERAGES

Abita Beer

<http://www.abita.com/>

Abita Amber, Turbodog, and Restoration Pale Ale are among the flagship beers brewed in Abita Springs, just north of New Orleans. Abita was the first brewery in North America to install the energy efficient Merlin Brewhouse system, which reduces carbon dioxide emissions and improves the brewing process. Visit the brewery or order Abita in any New Orleans bar.

Coffee (hot, iced, and chicory)!

Everyone knows to visit Café Du Monde at the French Market for coffee and chicory with beignets. PJ's Coffee of New Orleans is another local favorite available at PJ's Coffee Shops citywide, with addictive iced coffee. Similarly, Community Coffee (www.communitycoffee.com) is roasted in Baton Rouge and served at CC's Coffee Shops throughout New Orleans. More options at the grocery store include New Orleans Coffee Company's Cool Brew; French Market Coffee and Chicory; and Mello Joy, the original Cajun Coffee.

Kleinpeter Farms Dairy

<http://www.kleinpeterdairy.com>

Family owned since 1913, Kleinpeter Farms Dairy is American Humane Certified for humane treatment of cows. Kleinpeter's 1500 acre farm in Montpelier, La. is a 2007 recipient of the Louisiana Wildlife Federation Conservation Achievement Award. Their ice cream features local flavors and ingredients, like strawberries and pralines. Products are available in grocery stores.

Leidenheimer Baking Co.

<http://www.leidenheimer.com/>

1501 Simon Bolivar Ave, New Orleans, LA 70113, (504) 525-1575

Founded in 1896 by a German immigrant, the company produces a full line of breads, but is famous for its New Orleans style French bread, used in Po-Boys citywide.

Loretta's Authentic Pralines

<http://lorettaspralines.stores.yahoo.net/>

11100 N Peters St, New Orleans, LA 70116, (504) 944-7068

Old New Orleans Louisiana Rum

<http://www.neworleansrum.com/>

2815 Frenchmen St, New Orleans, LA 70122, (504) 945-9400

Crystal, Amber, and Cajun Spice Rum made with Louisiana grown sugar cane molasses. Distillery tours and tastings offered M-F at 11am and 2 pm and Sat at 11 am, 2 pm and 4 pm. Tour is \$10/person and lasts about 45 minutes. It is a good idea to call ahead.

P & J Oyster Co.

<http://www.oysterlover.com/>

1039 Toulouse Ave, New Orleans, LA 70112, (504)523-2651

Family owned business that has been farming, shucking, and distributing all natural cultivated oysters from the Gulf since 1876

Roman Candy Company

<http://www.romancandy.gourmetfoodmall.com/>

5510 Constance St, New Orleans, LA 70115 (504) 897-3937

This roving candy cart has been serving homemade taffy based on a family recipe since 1915.

Smith's Creamery

29208 Mount Pisgah Rd, Mount Hermon, LA 70450, (985) 877-5936

Family owned farm that sells their pasture-raised and hormone free cow's milk and cream products at farmers markets and local restaurants in South Louisiana.

Simon Hubig's Pie Company

2417 Dauphine St, New Orleans, LA, (504) 945-2181

Hubig's bite-size pies come filled with a number of fruit fillings, and the blueberries are local. They can be found at grocery stores.

The content for this guide was compiled by the Food Policy Advisory Committee of New Orleans, under the direction of Vanessa Ulmer and Amara Foster of the Prevention Research Center at Tulane University. This guide would not have been possible without their help.

Layout and design by APA's Planning & Community Health Research Center.



Photo by Margrethe Horlyck-Romanovsky