

## FOR IMMEDIATE RELEASE

## **Entrepreneurial Complex Focused on Food Sovereignty and Empowering** Local Growers Set to Open at Indian Pueblo Cultural Center This Summer

Albuquerque, NM - A groundbreaking initiative is set to revolutionize the landscape of food sovereignty and entrepreneurship in New Mexico as a state-of-the-art entrepreneur complex, spanning over 7,500 square feet, prepares for its soft opening in early July. With a keen focus on supporting agriculture and food-related entrepreneurs, the Indian Pueblo Cultural Center Entrepreneur Complex (IPEC) will boast a large commercial kitchen along with dedicated spaces for value-added food production, bakery operations, and educational programming.

"At the core of our mission is to provide a dynamic ecosystem for entrepreneurs in the food industry, empowering them with the resources and support they need to thrive," says Bill Stimmel, Indian Pueblo Cultural Center Entrepreneurial Director. "We're excited to offer a platform where growers, farmers, food artisans, and culinary innovators can come together, collaborate, and bring their ideas to life."

Central to IPEC is its large commercial kitchen, designed to cater to growers and farmers looking to process and add value to their produce. Through a comprehensive application process, entrepreneurs gain access to state-of-the-art equipment for transforming fresh ingredients into products such as salsas, jams, soups, and baked goods.

"We envision this space as a hub for creativity and innovation, where entrepreneurs can unleash their culinary talents and create high-quality products for local and regional markets," adds Stimmel.

In addition to the commercial kitchen, the facility is set to feature a demonstration kitchen and classroom to offer a wide range of educational programming. From food safety and diet-based health sovereignty to business development and marketing strategies, IPEC aims to equip entrepreneurs with the skills and knowledge needed to succeed in the competitive food industry.

"We're not just providing physical infrastructure; we're fostering a community of support and learning," explains Stimmel. "Our goal is to empower entrepreneurs with the tools they need to build sustainable and thriving businesses."

Furthermore, IPEC is committed to promoting food sovereignty and supporting local food systems within Pueblo communities. The onsite IPCC Resilience Garden, managed by Master Gardener Keith Brandvold, serves as both an

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instructional space for aspiring growers and a source of fresh produce for the IPEC commercial kitchen and Indian Pueblo Kitchen restaurant located with the IPCC.

"We recognize the importance of reconnecting with our food sources and promoting sustainable practices," says Stimmel. "By cultivating our own produce and offering farmer training programs, we're contributing to a more resilient and self-sufficient food system."

As the project progresses, plans are underway to expand the facility to accommodate additional cold storage facilities and business service spaces. Future phases of development aim to extend support beyond the food sector, opening doors for entrepreneurs from diverse industries.

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## About Indian Pueblo Cultural Center:

Founded in 1976 by the 19 Pueblo tribes of New Mexico, the Indian Pueblo Cultural Center is a world-class museum and cultural center located in the historic 19 Pueblos District. The Mission of the IPCC Campus is to serve as a gathering place where Pueblo culture is celebrated through creative and cultural experiences while providing economic opportunities to Pueblo and local communities. Visitors can learn fascinating history, shop for Native jewelry and art, watch a cultural dance, hear Native languages and experience the flavors of traditional and contemporary Native cuisine.

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