



# 2022 Year in Review



GLOBALTOLOCAL

## MESSAGE FROM LEADERSHIP

One year ago, when we wrote this letter for our Global to Local (G2L) 2021 Year in Review, we looked forward to moving past the complexities of pandemic life and fully adapting to our new way of life. I'm happy to say that 2022 represented a year of successful transitions, a year that embraced our "new normal" and allowed us to look forward. Zoom, Teams, Slack Huddles are routine connecting methods, but 2022 saw us come back together and connect in-person with each other and with our community. It has been wonderful to finally regularly see staff, clients, and friends IRL (in real life) again!

The pandemic in 2020 substantially derailed and delayed some key programs for G2L. With more of our community vaccinated and safely able to meet in-person, we were finally able to move things forward. Global to Local's three main program areas – Food Innovation Network (FIN), Community Health and Wellness (CHW), and Healthy Communities – all scaled up services and engagement with the communities we serve. Whether it was our CHW team organizing 134 wellness classes for immigrant and refugee older adults, the FIN team supporting the businesses in our incubator at Spice Bridge to serve approximately 7000 more community meals than in 2021, or supporting the development of 51 new community leaders, our team enjoyed reconnecting with our community. One significant area of growth in 2022 was the increased recognition and exposure for our small business food incubator and cultural food hall, Spice Bridge. With less restrictions for indoor dining, our businesses focused on building their customer base and recognition among communities looking for authentic cultural cuisine. On Instagram alone, we increased our followers by 40% which is a true testament of the hard work of the very talented chefs at Spice Bridge! With spring and summer approaching in the coming months we are looking forward to continued success and growth for the businesses in 2023! (If you haven't already, please check us out on our social media channels listed below).

We also achieved some significant internal accomplishments in 2022. Reexamining our work through the lens of anti-racism with more intentionality and focus was our highest priority in 2022. G2L staff and board spent several months last year laying the groundwork to root all aspects of our organization in anti-racism practices. We will continue this work as it will guide the development of our strategic framework in 2023.

We are humbled and grateful to our clients, community partners, and funders for walking along side with us to improve the health of our communities. With hope and optimism, we will continue to partner with all of you to create a community where everyone can thrive.

In Community,

**A.J. McClure**  
**Executive Director**

**Arni Villanueva Carullo**  
**Board Chair**

## COMMUNITY HEALTH & WELLNESS

The Community Health Worker (CHW) initiative has effectively integrated two Community Health Workers and the Program Director into the Community Health and Wellness Team. Our team has recorded substantial accomplishments in the current year, including the successful implementation of senior health promotion exercises and fall prevention classes, as well as participation in various trainings to enhance the CHW's ability to engage clients and provide essential resources. During the summer of 2022, the CHW team collaborated with the Food Innovation Network (FIN) team in the Tukwila Farmer's Market, enrolling community members in the HeartBucks program and promoting vaccine education and SAIL program recruitment. The CHW also participated in community outreach events, engaging with over 100 individuals.

### SAIL (STAYING ACTIVE AND INDEPENDENT FOR LIFE) PROGRAM

In partnership with CIRC (formerly Community Life Foundation), we continue to offer a fall prevention program for older adults in the Somali and Spanish speaking communities. The focus of this program is to prevent fall-related injuries while also providing an opportunity to maintain social connections. These classes have been a success; one participant shared that their physical therapist had seen great improvement in their mobility and overall health. In 2022, we were able to hold 134 classes, serving 15 participants.

134

classes

15

participants



Monica Davalos helping clients during Farmers Market

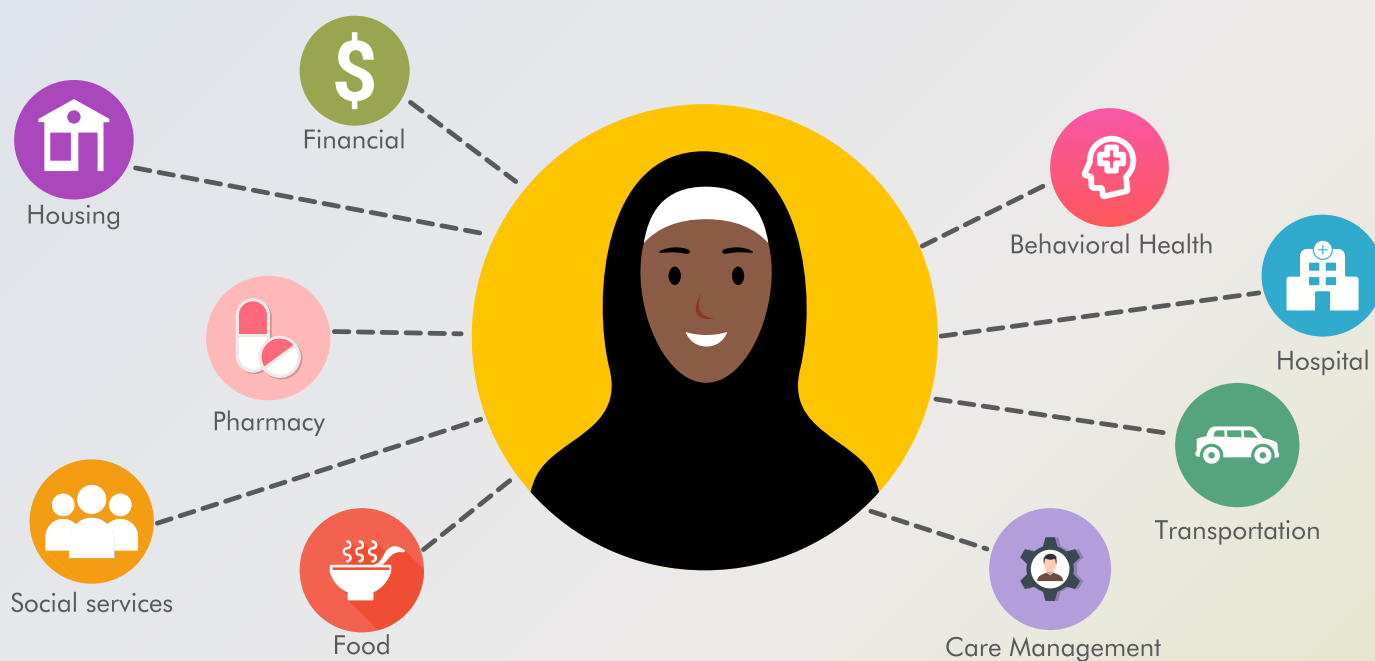


Young girl getting vaccinated in our clinic



## PRIMARY CARE COORDINATION

To implement its programs and initiatives, the CHW team is adopting a care coordination model. This involves building capacity through structured and organized trainings that cover topics such as Asthma, Mental First aid, and Enhancing Community-Based Care Coordination. The CHW team has partnered with new organizations, such as Seattle Children's Hospital and Center of Multicultural Health, to train, deploy, and engage community health workers across King County. Additionally, the CHW team continues educating hard-to-reach communities about the importance of flu and COVID vaccines. In 2022 we continued our collaboration with HealthPoint Tukwila, offering community health and wellness services and holding monthly meetings with its staff to assess program performance. Additionally, the CHW has instituted monthly meetings with HealthPoint SeaTac to streamline care coordination.



“ I feel very happy to have contributed by sharing information on such an important topic that affected us all as a population, but mainly, what a pleasure to be able to contribute to my Latino community. The language was challenging for me since English is not my primary language, but I am still trying to learn. I liked going to the vaccination clinics and seeing the diversity of people that Global to Local serves. I also feel very connected thanks to the trust, support, and outreach advice that Monica Davalos gave me. I want to thank Global to Local and King County for the opportunity to serve as a volunteer and educator for COVID-19 & flu vaccines in our communities. ”

Anabel Patino  
Vaccine Advocate

# SEATAC-TUKWILA COMMUNITY COALITION



The SeaTac-Tukwila Community Coalition (STCC) collaborates to improve racial and health equity in the sectors of health, housing, and economic opportunity by empowering community leaders to identify and shape the solutions that drive social change. STCC members include Congolese Integration Network, Partner In Employment, Somali Health Board, and Global to Local.

STCC's leadership program in 2022 involved a series of trainings that empowered community leaders to identify and design systems change solutions to local inequities. They also provided community leaders with advocacy tools for engaging with local governments. The STCC Leadership Cohort, consisting of 9 leaders from the Congolese and Somali communities, met from July to December to focus on elevating community voices in government decision-making. During this time, STCC leaders also participated in advocacy efforts for housing policy solutions and provided input on the city's economic planning process.



STCC Leadership Cohort Group Photo

4

leadership trainings

51

trained participants

10

advocacy and  
outreach events

115

people engaged

# FOOD INNOVATION NETWORK



FOOD  
**INNOVATION**  
NETWORK

a program of Global to Local

G2L's Food Innovation Network (FIN) enhances local food systems, increases access to healthy foods, and supports local food businesses in South King County.

2022 was a year of growth and stability for FIN's core areas of work—food access and food business incubation.

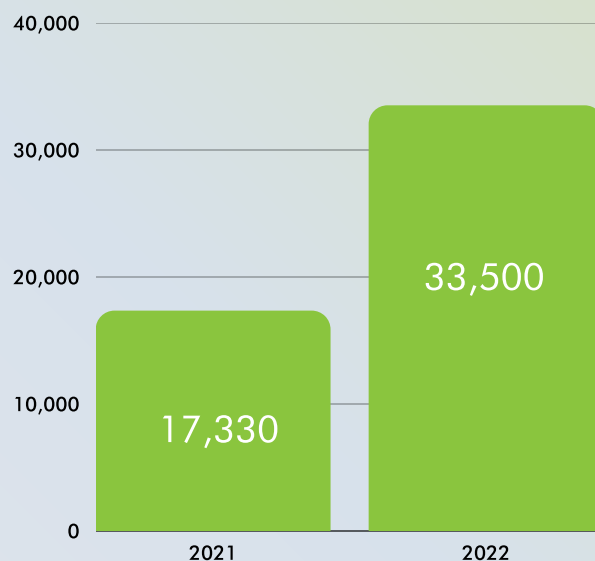
## FOOD ACCESS

We address systemic racial inequity in the local food system by connecting people to food and supporting a farm-to-fork distribution channel. In close partnership with International Rescue Committee's New Roots program, FIN operates the seasonal Tukwila Village Farmers Market, where we sell fresh, local produce grown by immigrants and refugees right here in South King County.

With the help of our FIN Incubator businesses, we've provided hope and sustenance to our community through fulfilling meals. We joined forces with Seattle Good Business Network to offer more than 10,000 free meals to families and seniors in the neighborhood, quadrupling our numbers from last year.

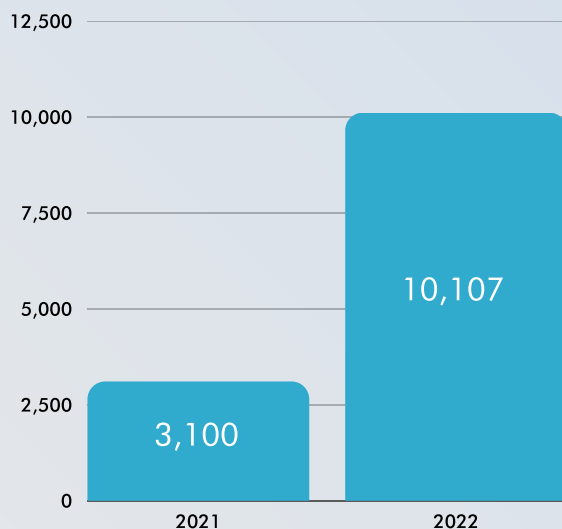
**\$33,500**

accepted in SNAP/EBT,  
SNAP Market Match,  
and Heart Bucks



**10k+**

community meals





Our latest collaboration with United Way of King County, Kaiser Permanente, and OSPI allowed us to extend the support by serving 730 meals to students in South King County. We are grateful for the hard work of the chefs, staff, and volunteers who made these initiatives a huge success.

The farmers market has expanded each year, with increased sales for our growers and increased access for community members. In 2022 we welcomed two new farmers, Helen Gitahi with Du Monde and Nhia Moua from Heu's Blooms and Greens. You can find the Tukwila Farmers Market at Tukwila Village on Wednesdays, 4 pm to 7 pm, from June to October.



Nhia Moua at the Tukwila Village Farmers Market

**199**

families receiving  
monthly Heart  
Bucks

**54**

families used  
SNAP/EBT & SNAP  
Market Match  
benefits

**83%**

of the farmers market  
sales are through  
incentives supporting  
food insecure families



Customers at the Tukwila Village Farmers Market



Helen Gitahi stand at the market

## FOOD BUSINESS INCUBATOR AT SPICE BRIDGE



**SPICE BRIDGE**

GLOBAL FOOD HALL AT TUKWILA VILLAGE



“ I feel so honored that as an entrepreneur, I can start my business and also contribute to making a difference in the community through all the wonderful work this non-profit program does. It made me feel reassured that this was meant to be the next big step for me in growing my business. ”

Jolorene Guzman Mohamad  
Owner of Jolorene's Kitchen

Spice Bridge is home to FIN's Food Business Incubator program, which helps South King County people of color and immigrants start and grow thriving food businesses. As part of the program, business owners receive culturally sensitive business support, market channel connections, and hands-on training along with kitchen access.

In 2022, the businesses at Spice Bridge have shown incredible resilience, adapting and growing in spite of the challenges posed by the pandemic and inflation. They have sharpened their operations, crafted enticing new menu items and packaged goods, and collaborated with local farmers' markets to host pop-up events and broaden their customer base. One of the year's highlights was the arrival of Jolorene's Kitchen, our newest kiosk business. This exciting addition to the Spice Bridge community has brought a new flavor to the mix, offering a unique blend of Southeast Asian fusion cuisine that has quickly become a favorite among our customers.

This year was also full of exciting collaborations. We partnered with the University of Washington Communication Leadership program to provide a student content creator dedicated to producing videos about the chefs and their food.





## FOOD BUSINESS INCUBATOR AT SPICE BRIDGE



We also partnered with [KUOW](#) to feature Spice Bridge in a nationally broadcast live show of [The Splendid Table Podcast](#) and set up a new art mural at Spice Bridge thanks to a partnership with the City of Tukwila and local artist [Sophia Fang](#).

As we gaze into the future of 2023, thrilling prospects await us. We are eager to greet new additions to our team, broaden the scope of our community meals initiative, and support the expansion of new businesses at Spice Bridge. Our goal is to reignite our community spirit, much like before the pandemic, by forging new connections and discovering ways to collaborate and cultivate a vibrant, thriving environment for all.



FIN Program Director Kara Martin and Spice Bridge Chef Theary Ngeth at the live show

“ This mural pays homage to the universality of sharing love through a home-cooked meal and highlights the act of cooking as a powerful, feminist gesture—the passing down of cultural traditions through the moms, aunties, and sisters in the community. ”

Sophia Fang  
Local Artist



Sophia Fang with the Mural at Spice Bridge

## WITH GRATITUDE

We are deeply grateful to the individuals, companies, foundations, and public agencies who supported our programs last year. We hope to continue serving our community with the same energy and patience. Follow us on our social media pages for our newest updates.



## FOLLOW US



[Globaltolocal.org](http://Globaltolocal.org)



[Foodinnovationnetwork.org](http://Foodinnovationnetwork.org)



**SPICE  
BRIDGE**  
GLOBAL FOOD HALL  
AT TUKWILA VILLAGE

[Spicebridge.org](http://Spicebridge.org)

