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# DAILY NEWS

## Food and thought: Baruch College professor brings organic produce to Corona

**Baruch College assistant professor Regina Bernard has teamed with her students to launch a program that brings organic fruits and vegetables to Corona, where they say healthy meals are hardly on the menu.**

By Eli Rosenberg  
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This teacher is dishing out more than just food for thought.

Baruch College assistant professor Regina Bernard has teamed with her students to launch a program that brings organic fruits and vegetables to Corona, where they say healthy meals are hardly on the menu.

“It’s not hard to tell there’s a real food gap in this part of Queens,” said Bernard, 37, who teaches black and Latino studies.

“We’re being swallowed by big fast food,” said the Corona resident, who grew up in Hell’s Kitchen. “There are no supermarkets with organic produce.”

Regina Bernard, 37, brings fresh fruits and vegetables to her Queens neighborhood as part of a novel CSA she started in June.



*Bryan Pace/for New York Daily News*

Regina Bernard (L) helps Marilyn Rogers (R) pack up some of her weekly share. Unlike other CSAs, in which participants typically have to pay hundreds of dollars for the seasonal share, Bernard says her produce can be purchased by the week.

The pilot program, launched in June, builds on a popular economic farming model called “community-supported agriculture,” which takes grocery stores out of the equation by connecting city residents directly to nearby farms through weekly deliveries of seasonal produce.

Generally, CSA subscriptions can cost up to \$600 for a season’s worth of vegetables.

But Bernard and her CUNY undergraduates raised hundreds of dollars through raffles and bake sales to help make the program more affordable.

The professor sells the produce she buys from an upstate farm in Norwich out of her garage, for a weekly fee of \$20. And the goods are free to those who can’t afford them.

“If you live in a low-income community, it’s a struggle to eat well and to find better food options,” said Bernard, who gives lectures on food access in low-income communities.



*Bryan Pace/for New York Daily News*  
Marilyn Rogers holds an heirloom tomato.

The pilot was a hit this summer with about 20 local subscriptions, said Bernard, who plans to grow the program this fall by selling meat and eggs.

“We’re building a membership base now,” she said.

Residents gave the program a green-thumbs up.



*Bryan Pace/for New York Daily News*  
The summer produce haul at Bernard's CSA, which she currently runs out of her garage.

“It’s less prohibitive,” said Marilyn Rogers, who picked up lettuce, eggplant, tomato, beets and eggs at Bernard’s garage Monday.

“In Corona, there’s very little available. This really makes a big difference.”