# Community Food Systems CONFERENCE 2017

# Community Food Systems CONFERENCE 2017

**December 5**-7 at Boston Park Plaza Hotel

## Welcome!

Welcome to the Community Food Systems Conference – exploring the intersection of food security, social justice, and sustainable agriculture. New Entry Sustainable Farming Project is pleased to host this event with the help of many supportive partners, generous sponsors, and dedicated staff. We are honored to engage in important discussions around food systems work with a slate of speakers and presenters who are each bringing a great wealth of knowledge and experience.

So many conferences and gatherings touch upon various aspects of food systems work. Amazing organizations and groups are convening valuable training and learning opportunities, which have been and continue to be a great source of inspiration. In particular I'd like to recognize the Community Food Security Coalition (CFSC). Although no longer in operation, CFSC's impact has been long-lasting and a launching point in many ways for the Community Food Systems Conference. I am constantly awe-struck by the many individuals affecting change and dedicating their lives to this work. I'd like to take a moment to remember Gus Schumacher who passed away this September. His contributions to the Wholesome Wave Foundation. USDA, and World Bank, to name just a few, impacted and inspired countless people over his long and fruitful career. He will be missed but his legacy lives on. I'd also like to acknowledge the racial disparities found in this work. Diversity and inclusion have been a cornerstone throughout the planning of this conference, but there is always room for improvement and more could be done to ensure diverse voices are heard. I would be remiss not to call this out and want to partake in the accountability to move the needle in this regard.

#### Kristen Aldrich

National Programs Team Manager, New Entry Sustainable Farming Project



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## **KEYNOTE**



### Winona LaDuke,

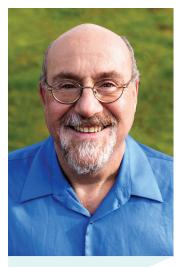
Award-winning environmentalist and political activist

Wednesday 12/6 at 4:00 pm in the Grand Ballroom LaDuke is an American who "tells the truth," dedicated to her work on sustainable development, renewable energy, and food systems. Fighting bad investments and greed. Muster a resistance to ride for Indigenous communities reclaiming their land, their seeds, their stories, their ways. She follows her mother and father's footsteps as an activist pushing for native economic and environmental development. Her story includes reclaiming a thousand acres of the more than 30,000 taken from the tribe long ago.

Today she teaches us her ancestors' message, "Prepare for the next seven generations," which is counter to our current culture. As LaDuke has stated, "The essence of the problem is about consumption, recognizing that a society that consumes one third of the world's resources is unsustainable. This level of consumption requires constant intervention into other people's lands. That's what's going on."

## **PLENARY PANEL**

The plenary panel will take place Thursday 12/7. Panelists include Malik Yakini, Co-Founder and Executive Director of the Detroit Black Community Food Security Network; Aleya Fraser, Farmer & Educator, founder of Black Dirt Farm Collective; Suzanne Adely, Northeast Regional Organizer at Food Chain Workers Alliance, a lead organization of the HEAL Food Alliance; and will be moderated by Andy Fisher, Co-Founder of the Community Food Security Coalition and author of Big Hunger. The panel will explore the intersection of food security, social justice, and sustainable agriculture.



Andy Fisher, Co-Founder of the Community Food Security Coalition and author of Big Hunger



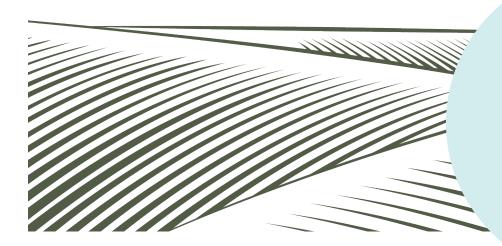
Suzanne Adely, Northeast Regional Organizer at Food Chain Workers Alliance



Malik Yakini, Co-Founder and Executive Director of Detroit Black Community Food Security Network

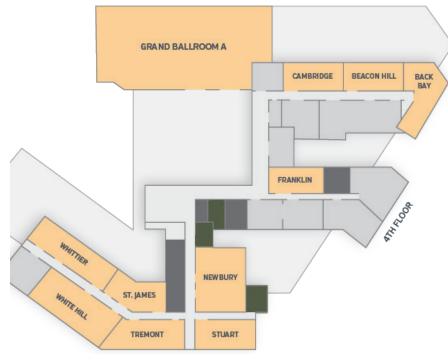


Aleya Fraser, Co-Founder of Black Dirt Farm Collective





2ND FLOOR



## KEY

GB = Grand Ballroom A BB = Back Bay BH = Beacon Hill C = Cambridge F = Franklin

N = Newbury

SJ = St. James ST = Stuart T = Tremont WH = White Hill W = Whittier

## Tuesday, December 5

| Time            | Event   |
|-----------------|---|
|                 | Field Trips   |
| 8am–<br>2pm     | The Power of Food! Community-Led Food<br>Systems Change and School Garden<br>Programming in Dudley, Presented by City<br>Sprouts and The Food Project                 |
| 8am–<br>2pm     | Red's Best Fish Pier Tour & NAMA Fish to<br>School, Presented by Red's Best, North-<br>west Atlantic Marine Alliance (NAMA) and<br>Up Island Regional School District |
| 8am-<br>3:30pm  | Urban Food Manufacturing & Urban Youth-<br>led Farming, Presented by CommonWealth<br>Kitchen and Groundwork Somerville's<br>Green Team Youth Corps                    |
|                 | Pre-Conference Sessions   |
| 10am-<br>5pm    | Food Policy Councils Preconference presented<br>by the Food Policy Network – ROOM WH  |
| 1:30-<br>4:30pm | Chefs & Restaurants: Leaders in Community<br>Food Systems Work – Mei Mei Resturant  |
| 10am-<br>4pm    | Racial Equity in the Food System – ROOM T   |
| 9am-<br>5pm     | Apprenticeship Learning Network Annual<br>Gathering – <b>коом вн</b>  |

## Wednesday, December 6

## Thursday, December 7

| lime     | Event   | Room     |
|----------|---|----------|
| 7:30 am  | Registration Opens M  | ezzanine |
| 7:30 am  | Breakfast is provided   | GB       |
| 8:00 am  | Opening remarks   | GB       |
|          | Kristen Aldrich, <i>National Technical</i><br><i>Assistance Manager at New Entry</i><br><i>Sustainable Farming Project</i><br>Jennifer Hashley, <i>Executive Director</i><br><i>of the New Entry Sustainable Farm-</i><br><i>ing Project</i><br>Dr. Dariush Mozaffarian, <i>Dean of</i><br><i>the Friedman School of Nutrition</i><br><i>Science &amp; Policy at Tufts University</i> |          |
| 8:45 am  | Workshop  |          |
|          | 90 minute workshops taking place in breakout rooms.   | n        |
| 10:30 am | Workshops and Lightning Talks   |          |
|          | 90 minute workshops taking place in breakout rooms.   | n        |
| 12:15 pm | Lunch   | GB       |
| 1:15 pm  | Performance: "Grow Food" song   | GB       |
| 1:45 pm  | Workshop  |          |
|          | 90 minute workshops taking place in breakout rooms.   | n        |
| 3:30 pm  | Break   |          |
| 4:00 pm  | Keynote Speaker   | GB       |
|          | Join us for a talk from our keynote s<br>Winona LaDuke, award-winning<br>environmentalist and political activi  |          |
| 6:30 pm  | Reception and small bites from<br>6 local restaurants plus \$15<br>voucher to be used at Boston<br>Public Market Vendors  |          |

at the Boston Public Market, 100 Hanover Street Boston, MA 02108

| Time     | Event   | Room |
|----------|---|------|
| 8:45 am  | Workshop  |      |
|          | 90 minute workshops taking place in breakout rooms. |      |
| 10:30 am | Workshop  |      |
|          | 90 minute workshops taking place in breakout rooms. |      |
| 12:15 pm | Panel and Lunch                                     | GB   |
| 1:30 pm  | Workshop  |      |
|          | 90 minute workshops taking place in breakout rooms. |      |
| 3:15 pm  | Closing   |      |

Below: Members of the group Urban Youth. Photo courtesy of Appetite for Change. Appetite for Change and the Urban Youth group will be performing their song "Grow Food" after lunch on Wednesday in the Grand Ballroom, and will also perform at the reception at the Boston Public Market on Wednesday evening.



## Wednesday, December 6

8:45 am Workshop Session 1

COMMUNITY PARTNERSHIP

Creating Equitable and Sustainable Supply Chains: Possibilities, Challenges, and Past Efforts ROOM N

Erika Inwald, DFTA; Gideon Burdick, Red Tomato

#### FARM TO ALL

Building Stronger, Healthier Communities through Farm to Early Care and Education **ROOM BB** 

Lacy Stephens, National Farm to School Network; Meagan Shedd, Michigan State University Center for Regional Food Systems; Afia Bediako, Bedford Stuyvesant Restoration Corporation; Rachel Terry, The Common Market

#### FOOD JUSTICE

Strategies for Equitable, Holistic Community-Based Food Justice ROOM T Heather Conley & Maria Natera, Groundwork Lawrence; Vilma Martinez Dominguez, City of Lawrence; Eric Worringer, Redeemer Lutheran Church

#### MOVEMENT BUILDING

Building Power to Change the Food System: Grassroots Organizing Towards Food Sovereignty in the United States ROOM W Kathia Ramirez, Farmworker Support Committee; Niaz Doris, North Atlantic Marine Alliance/ National Family Farm Coalition; Edgar Franks, Community to Community/US Food Sovereignty Alliance; Saulo Aurajo, WhyHunger/US Food Sovereignty Alliance; Pia Desangles, Farmworker Association of FL

#### SOCIAL ENTERPRISE

How to Incubate an Incubator Kitchen: The Tips, Tricks and Lessons Learned ROOM BH Phoebe Godfrey & Rachael LePort, CLiCK, Inc

#### MEASURING IMPACTS

LABOR

The Power of Evaluation: Lessons Learned from the USDA Farm to School Grant Program ROOM WH Rachel Spencer, USDA FNS

Milked: Immigrant Dairy Workers' Quest for Dignified Work Conditions ROOM F Enrique Balcazar, Migrant Justice; Rafaela Rodriguez & Tom Fritzsche, Milk with Dignity Standards Council

#### YOUTH ENGAGEMENT

Organizing Youth Power ROOM ST John Wang, Beatriz Beckford, and Ayisah Usuf, Rooted in Community; Bevelyn Ukah, Center for Environmental Farming Systems

COMMUNITY PARTNERSHIP, FOOD JUSTICE Inhabit the Foodshed: Tools for Resilient

Communities through Regenerative Agriculture **ROOM SJ** Thais Thiesen, Inhabit Earth

10:30 am Workshop Session 2

## COMMUNITY PARTNERSHIP

Hawai'i Food for All ROOM N Ken Meter, Crossroads Resource Center: Kaiulani Odom, Kokua Kalihi Valley; Kristen Albrecht, The Food Basket; Tina Tamai, Hawaii Good Food Task Force

#### FARM TO ALL

Farm-to-Market: Connecting Producers and Consumers of Ethnic Crops ROOM BB Nicola Williams, The Williams Agency; Douglas Ling, Development Renaissance LLC; Brett Richardson, Coastal Enterprises, Inc.; Karen Spiller, KAS Consulting

#### MOVEMENT BUILDING, FOOD JUSTICE

From the Micro to the Macro: Community Food System Organizing in Oregon and Beyond ROOM T

Christine Hadekel and Tracy Gagnon, Oregon Food Bank; Brad Melaugh, Village Gardens; Emily Becker, Closing the Hunger Gap

#### MEASURING IMPACTS

POLICY

POLICY

How Sustainable are Local Food Systems? ROOM W

Hugh Joseph, Tufts University - Friedman School

### LIGHTNING TALKS

Lightning Talks ROOM C Ten 5 minute talks based on selected topics with 2 minute buffers, and 20 minute Q&A at the end.

#### Feeding Kansas: Civic Agriculture for Civic Health ROOM BH

Natalie Fullterton, Kansas Rural Center

#### Why Race Matters: The Importance of Connecting Race to Anti-Hunger Advocacy ROOM WH

Minerva Delgado, Alliance to End Hunger

#### LABOR

The Story of Labor: How Wholesale Farms in the Northeast Attract and Retain Skilled Labor ROOM F

Laura Edwards-Orr, Red Tomato; Equitable Food Initiative

#### YOUTH ENGAGEMENT

Youth Engagement in Building Sustainable Food Systems: Higher Education, Sustainability and Justice ROOM ST Amanda Green, Charley Orner & Gracie Ghartey-Tagoe, Davidson College

#### MOVEMENT BUILDING

Scaling out Agroecology in North America **ROOM SI** 

Blain Snipstal, Black Dirt Farm Collective; Pierre Olivier-Brassard, Peasant Union/La Via Campesina International; Jesús Vázquez, Organización Boricuá de Agricultura Ecológica; Ayla Fenton, National Farmers Union/La Via Campesina International

#### 1:45 pm Workshop Session 3

#### MOVEMENT BUILDING

Creating A New Economics That Supports Community Food Systems ROOM W Greg Watson, Schumacher Center for a New Economics; Penn Loh, Tufts UEP; Adam Davenport, Terra Cura; David Bollier, The Commons Strategies Group

#### FARM TO ALL

The Freshest for the Youngest: Farm to Early Care ROOM BB Erin McKee & Katie Costello, Institute for Agriculture and Trade Policy

#### FOOD JUSTICE

A New England Vision: New Narratives ROOM N Karen Spiller, KAS Consulting; Marilyn Moore, Senator; Julius Kolawole, African Alliance of RI; Joanne Burke, Univserity of New Hampshire

#### MOVEMENT BUILDING

Movement Building in Food Systems: The case of Puerto Rico ROOM WH

Jesús Vázquez & Katia Vazquez, Organización Boricuá de Agricultura Ecológica de Puerto Rico; Ian Pagán, Proyecto Agroecológico El Josco Bravo

#### SOCIAL ENTERPRISE

CommonWealth Kitchen - Creating Stronger Links in the Food System ROOM BH Roz Freeman, CommonWealth Kitchen; Jackson Renshaw, Fresh Food Generation; Tristram Keefe, Urban Farming Institute; Akeisha Hayde, Harvard University

#### POLICY

The Farm Bill is Coming! Make Your Voice Heard ROOM ST

Wes King & Sarah Hackney, National Sustainable Agriculture Coalition

#### MEASURING IMPACTS

Book Smart: Using Benchmarking and Performance Indicators for Better Bottom-Line Management ROOM T Erin Pirro, Farm Credit East; Will Gray, The Wallace Center at Winrock International

#### LABOR

Farmworkers Under Threat ROOM F

Elvira Carvajal, Farmworker Association of Florida; Kathia Ramirez, Farmworker Support Committee; Edgar Franks & Corbin Laedlein, US Food Sovereignty Alliance

#### YOUTH ENGAGEMENT

The Youth Are The Truth: Authentic Engagement of Urban Youth in Community Led Food Justice Work ROOM C Princess Titus, LaTaijah Powell, John Washington & Tyrell Dunlap, Appetite for Change

#### COMMUNITY PARTNERSHIP

Gaining Strength in the Rural Appalachian Food System Through Multidisciplinary Collaboration **ROOM SJ** 

Carla Ramsdell, Amy Galloway & Adam Hege, AppalFRESH at Appalachian State University; Carol Coulter, Blue Ridge Women in Agriculture; Charlie Wallin, App State; Laura Johnston, App State Graduate Student



#### WORKSHOP AGENDA

## Thursday, December 7

8:45 am Workshop Session 4

#### COMMUNITY PARTNERSHIP

Building and Maintaining a CSA in Underserved Communities **ROOM F** Michelle Kaiser, Ohio State Univ.; Nick Stanich, Franklinton Gardens

#### FARM TO ALL

Funding Streams to Build and Sustain Your Farm to School Program ROOM BB Danielle Fleury, USDA FNS; Kate Mitchell, Portsmouth, NH School Department; Francey Slater, Mill City Grows; Tegan Bernstein, USDA Farm to School Mid-Atlantic Region

#### FOOD JUSTICE

From Bison to Blue Corn - Native Leaders Making Farm to School Happen ROOM T Andrea Northup, Office of Community Food Systems, USDA

#### MOVEMENT BUILDING

From Volunteers to Ambassadors: Volunteer Management to Maximize Mission ROOM WH Maleah Gustafson, Central Mass Grown & Central Mass Local Food

#### SOCIAL ENTERPRISE

Increasing Health Equity and Food Access Through Food Hubs: Strategies, Challenges and Opportunities **ROOM BH** 

Kathy Nyquist, New Venture Advisors LLC; Kathlyn Terry, Appalachian Sustainable Development; Thea Upham, Farm Fresh Rhode Island

#### POLICY

Adapting Food and Farm Policies Across Local, State, Tribal and Federal Programs ROOM ST Gloria Begay, Dine (Navajo) Food Sovereignty Alliance (DFSA); Katie Sandson, Food Law and Policy Clinic Center for Health Law and Policy Innovation Harvard Law School; Pam Roy, Farm to Table - New Mexico

#### MEASURING IMPACTS

Cutting-Edge Evaluation in Community Food - Participatory, Tech, Lean ROOM N Catherine Sands, Fertile Ground; Ashley Hackett, Harvard Pilgrim Healthcare Foundation; Daniel Ross, Daisa Enterprises; Cynthia Espinosa Morerro, Growing Places

#### LABOR, POLICY

What's Labor Got to Do with It? Livable Wages and Workers' Rights in the Food Chain ROOM W

Suzanne Adely, Food Chain Workers Alliance; David Cooper, Economic Policy Institute; Edna Rodriguez, RAFI; Sarah Reinhardt, Union of Concerned Scientists

#### YOUTH ENGAGEMENT



Mukayuhsak Weekuw (The Children's House) Community Food Projects ROOM C Jennifer Weston, Melanie Roderick & Tia Pocknett, Wôpanâak Language Reclamation Project/Mashpee Wampanoag Tribe

#### 10:30 am Workshop Session 5

**Drawing Connections Between Food** Security, Social Justice, and Sustainable Agriculture ROOM N

Larissa Calancie, Center for Health Equity Research at UNC Chapel Hill; Kristen Cooksey Stowers, Rudd Center for Food Policy and Obesity at the University of CT; Anne Palmer, Center for a Liveable FutureOdom, Kokua Kalihi Valley; Rev. Heber Brown III, Pleasant Hope Baptist Church

#### FARM TO ALL

COMMUNITY PARTNERSHIP

Using Values to Shape Your Child Nutrition Program ROOM BB

Danielle Fleury, USDA FNS; Abbie Nelson, NOFA VT, VT FEED

#### FOOD JUSTICE

New American Farmers & Co-op Farm Innovators **ROOM** T

Jonah Fertig, Cooperative Development Institute; Seynab Ali, New Roots Cooperative Farm; Sylvain Bukasa, New American Farmers Cooperative; Isnina Ibrahim, New Mainers Farm Co-op

#### MOVEMENT BUILDING

Weaving the Food System - The Economics of Food in the Rural Landscape ROOM W John Dean, Bahia Nightengale & Allison Tohme, Central Louisiana Economic Development Alliance

#### SOCIAL ENTERPRISE

Making Organic Accessible: Social Enterprise Partnerships with Ethiopian Smallholder Farmers ROOM BH

Christina Zawerucha, GreenPath Food, PLC

#### POLICY

Food Planning and Policy in Massachusetts Communities ROOM C

Heidi Stucker, Metropolitan Area Planning Council; Dillon Sussman, Pioneer Valley Planning Commission; Kim Etingoff, MA Dept of Public Health

#### MEASURING IMPACTS

Developing a Strategic Evaluation Plan: The Healthy Corners Program ROOM F Laura Belazis & Andrea Talhami Lozano, DC Central Kitchen

#### LABOR, POLICY

Food Production, Risk, and Immigrant Labor: The Public Health Case for Immigration Reform and a Better Food System ROOM ST Carolyn Hricko, Johns Hopkins Center for a Livable Future

#### COMMUNITY PARTNERSHIP

USDA NIFA Community Food Projects and FI Nutrition Incentive Programs ROOM WH presentation plus open space format, DC Dr. Jane Clary, USDA NIFA

#### 1:30 pm Workshop Session 6

#### COMMUNITY PARTNERSHIP

Building Coalition, Breaking Barriers ROOM N Jerome Nathaniel, Catarina Rivera & Keith Carr, Citu Harvest

#### FARM TO ALL

Local Food Builds Strong Communities ROOM T Jim Hanna, Cumberland County Food Security Council (CCFSC); Muhidin Libah & Kristina Kalolo, Somali Bantu Community Association (SBCA)

#### YOUTH ENGAGEMENT, FOOD JUSTICE

Growing for our Community: Youth led efforts to grow culturally relevant crops in Somerville **ROOM BB** 

Jess Bloomer, Innocent Wozufia, Groundwork Somerville

#### MOVEMENT BUILDING

Systems Disruption 101: How to Transform the Food Movement Through Unlearning ROOM W Noelle Harden, Jamie Bain & Stephanie Heim, University of Minnesota Extension; Brian Bluhm, The Rutabaga Project; Samty Xiong, The Food Group; Miah Ulysse, Appetite for Change

#### SOCIAL ENTERPRISE

#### Supporting Food Entrepreneurship as a Tool for Social Change ROOM C

Michelle Gomez, Frenchown Heritage Hub; Rose Garrison, Marie's Jelly, Jam & Herbs; Kevin Warren, Southern Comfort Chefs; Samadhi Jones, Love Jones Sweets

#### POLICY

The Right to Food: Shifting Systems, Policies, and Narratives that Ignore the Root Casuses of Hunger ROOM BH Alison Cohen, WhyHunger; Molly Anderson,

Middlebury College; Smita Narula, unaffiliated

#### MEASURING IMPACTS

Using Local Level Indicators to Assess and Address Healthy Food Access in Urban Areas ROOM F

Patricia Moncure, City of Austin, Office of Sustainability; Caitlin Fisher & Carrie Burns, Johns Hopkins Center for a Livable Future

#### Local Laws That Promote Healthy Food Access: One Size Does Not Fit All ROOM WH Lihlani Skipper, Center for Ag & Food Systems, Vermont Law School; Sally Mancini, University of CT Rudd Center for Food Policy and Obesity; Kristen Cooksey Stowers, Rudd Center for Food

Policy and Obesity at the University of CT



WORKSHOP DESCRIPTIONS by Category

## Farm to All

Building Stronger, Healthier Communities through Farm to Early Care and Education

#### WEDNESDAY, 12/6 AT 8:45 AM IN ROOM BB

Farm to early care and education (farm to ECE) offers access to local food sourcing, school gardens, and food and agriculture education, implemented to enhance the quality of ECE settings. This session will highlight farm to ECE as a strategic approach to building healthier kids, families, and community food systems.

Lacy Stephens, National Farm to School Network; Meagan Shedd, Michigan State University Center for Regional Food Systems; Afia Bediako, Bedford Stuyvesant Restoration Corporation; Rachel Terry, The Common Market

#### Farm-to-Market: Connecting Producers and Consumers of Ethnic Crops WEDNESDAY, 12/6 AT 10:30 AM IN ROOM BB

Increased demands for culturally appropriate, locally produced foods present a compelling opportunity for addressing food access and security in urban communities, while creating new markets for farmers. This workshop explores the production of culturally appropriate crops, the market in nearby urban areas, and the education needed to bridge the two.

Nicola Williams, The Williams Agency; Douglas Ling, Development Renaissance LLC; Brett Richardson, Coastal Enterprises, Inc.; Karen Spiller, KAS Consulting

#### The Freshest for the Youngest: Farm to Early Care WEDNESDAY, 12/6 AT 1:45 PM IN ROOM BB

What is Farm to Early Care? How do you get started? Discover how to find local foods and use them in healthy, appealing meals and snacks for children. Learn how to engage children in understanding where their food comes from through hands-on activities like gardening, field trips, stories and more.

Erin McKee & Katie Costello, Institute for Agriculture and Trade Policy

#### Funding Streams to Build and Sustain Your Farm to School Program Farm to All THURSDAY, 12/7 AT 8:45 AM IN ROOM BB

This session will detail government, philanthropic, community, and individual funding streams that can help build or sustain farm to school programs. Participants will learn about grant programs as well as creative fundraising strategies that school districts and their partners can use to support farm to school in their community.

Danielle Fleury, USDA; Tegan Bernstein, USDA Farm to School; Kate Mitchell, Portsmouth, NH School Department's CLIPPERS Farm to School Program; Francey Slater, Mill City Grows

#### Using Values to Shape Your Child Nutrition Program THURSDAY, 12/7 AT 10:30 AM IN ROOM BB

As buyers, schools have the power to shape not only the food on the tray, but also the supply chain, the local economy, and environmental sustainability. USDA and VT FEED will discuss successful practices to leverage procurement in order to target goods and services that reflect school food program values.

Danielle Fleury, USDA Food & Nutrition Service; Abbie Nelson, Northeast Organic Farmers Association – Vermont; Vermont FEED

#### Local Food Builds Strong Communities THURSDAY, 12/7 AT 1:30 PM IN ROOM T

Somali Bantu Community Association (SBCA) is led by people directly experiencing food insecurity. With minimal resources, SBCA began an agriculture project to reconnect to its cultural heritage. CCFSC, prioritizes food system initiatives based on empowerment of people who need healthy food most. Workshop participants will share strategies for building food security with local food.

Jim Hanna, Cumberland County Food Security Council (CCFSC); Muhidin Libah & Kristina Kalolo, Somali Bantu Community Association (SBCA)



## **Movement Building**

#### Building Power to Change the Food System: Grassroots organizing towards Food Sovereignty in the United States WEDNESDAY, 12/6 AT 8:45 AM IN ROOM W

Food sovereignty is a political banner grounded on the rights of millions of food producers, and consumers around the World. This workshop will discuss the lessons and challenges on building power around food sovereignty in the United States and Worldwide.

Kathia Ramirez, Farmworker Support Committee; Niaz Doris, North Atlantic Marine Alliance/National Family Farm Coalition; Edgar Franks, Community to Community/US Food Sovereignty Alliance; Saulo Aurajo, WhyHunger/US Food Sovereignty Alliance; Pia Desangles, Farmworker Association of FL

#### Scaling out Agroecology in North America

#### WEDNESDAY, 12/6 AT 10:30 AM IN ROOM SJ

Agroecology is a concept, a body of practices and a way of life. Farmers and farmworkers in the North America and around the world are working to scale out Agroecology, e.g. develop initiatives that will encourage others to take ownership and will strengthen food producers' leadership in the food system.

Blain Snipstal, Black Dirt Farm Collective; Pierre Olivier-Brassard, Peasant Union/La Via Campesina International; Jesús Vázquez, Organización Boricuá de Agricultura Ecológica; Ayla Fenton, National Farmers Union/La Via Campesina International

#### From the Micro to the Macro: Community Food System Organizing in Oregon and Beyond [also food justice]

#### WEDNESDAY, 12/6 AT 10:30 AM IN ROOM T

Join Village Gardens, Oregon Food Bank, and the Closing the Hunger Gap network as they move from the micro to the macro in sharing practical approaches to building a healthier, more equitable and more resilient food system. From community gardens to regional organizing to a national network, the panel will reflect on what it takes to build solidarity and foster community organizing at different scales in the food system.

Christine Hadekel and Tracy Gagnon, Oregon Food Bank; Brad Melaugh, Village Gardens; Emily Becker, Closing the Hunger Gap

## Movement Building in Food Systems: The Case of Puerto Rico

#### WEDNESDAY, 12/6 AT 1:45 PM IN ROOM WH

Puerto Rico receives approximately 85% of it's food imported from abroad. Nevertheless, during the last 10 years there has been a strong and very active Sustainable Agriculture and Agroecology Movement growing.

Jesús Vázquez & Katia Vazquez, Organización Boricuá de Agricultura Ecológica de Puerto Rico; Ian Pagán, Proyecto Agroecológico El Josco Bravo; Escuela Segunda Unidad Botijas I

#### Creating A New Economics That Supports Community Food Systems WEDNESDAY, 12/6 AT 1:45 PM IN ROOM W

If community food systems are to endure and transcend the vagaries of current political and economic systems, they must be created in tandem with a new economics that shares its goals and values. Workshop participants will discuss what that new economics might look like and how it is taking shape.

Greg Watson, Schumacher Center for a New Economics; Penn Loh, Tufts UEP; Adam Davenport, Terra Cura; David Bollier, The Commons Strategies Group

#### From Volunteers to Ambassadors: Volunteer Management to Maximize Mission

#### THURSDAY, 12/7 AT 8:45 AM IN ROOM WH

Volunteers are an essential part of our work. This session will help food and farm justice organizations with often-limited time, staff, and resources to engage and manage volunteers in a sustainable way. We will discuss best practices and strategies to develop volunteers as allies, ambassadors, and partners in your work.

Maleah Gustafson, Central Mass Grown; & Central Mass Local Food

#### Weaving the Food System - The Economics of Food in the Rural Landscape

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM W

Learn how economic development agencies (EDA's) can help you build strong, just, local food systems. Join long time local food system and community economic development specialists for an in-depth look at the metrics of a rural local food economy and the benefits and challenges of partnering with a regional EDA.

John Dean, Central Louisiana Economic Development Alliance; Bahia Nightengale, Central Louisiana Economic Development Alliance; Allison Tohme, Central Louisiana Economic Development Alliance

#### Systems Disruption 101: How to Transform the Food Movement Through Unlearning

#### THURSDAY, 12/7 AT 1:30 AM IN ROOM W

Changing our food system requires a massive disruption of status quo thinking that translates into action. Join our session to learn about how this disruption begins with individual unlearning, discuss how individual values shifts can change institutional norms and practices, and identify tipping points for systems change.

Noelle Harden, Jamie Bain & Sephanie Heim, University of Minnesota Extension; Brian Bluhm, The Rutabaga Project; Samty Xiong, The Food Group; Miah Ulysse, Appetite for Change



## AMAZING THINGS HAPPEN WHEN PEOPLE WORK TOGETHER

Harvard Pilgrim is proud to sponsor the 2017 Community Food Systems Conference.



## **Community Partnerships**

#### Creating Equitable and Sustainable Supply Chains: Possibilities, Challenges, and Past Efforts

WEDNESDAY, 12/6 AT 8:45 AM IN ROOM N

Building supply chains supporting cooperatives, small/mid-scale farmers, and fair labor, from production to consumption, shifts power to economies based on equity instead of profits at any cost. This workshop emphasizes efforts to build these agricultural supply chains and discusses possibilities and challenges of constructing fully fair and sustainable supply chains.

Erika Inwald, DFTA; Gideon Burdick, Red Tomato

#### Inhabit the Foodshed: Tools for Resilient Communities through Regenerative Agriculture (also food justice)

#### WEDNESDAY, 12/6 AT 8:45 AM IN ROOM SJ

This session will explore how we can begin to convert underutilized public and civic spaces in our communities into productive landscapes using regenerative practices to meet basic human needs: food, fuel, fiber, "farmaceuticals" and forage/fodder.

Thais Thiesen, Inhabit Earth

#### Hawai'i Food for All

WEDNESDAY, 12/6 AT 10:30 AM IN ROOM N A vibrant community foods network in Hawai'i upholds traditional culture, farming, fishing, and land stewardship practices against great odds. Now low-income farmers add value to traditional crops - a health official quietly fosters grassroots networks - a health center runs a farm. Learn how and join our network!

Ken Meter, Crossroads Resource Center; Kaiulani Odom, Kokua Kalihi Valley; Kristen Albrecht, The Food Basket; Tina Tamai, Hawaii Good Food Task Force

#### Gaining strength in the Rural Appalachian Food System Through Multidisciplinary Collaboration WEDNESDAY, 12/6 AT 1:45 PM IN ROOM SJ

This session will focus on the development of a community-based coalition consisting of faculty, staff, and students from Appalachian State University and community-based food agencies. The goal of the community-based coalition is sustained improvement of the local food system for those living in the rural Appalachia region of North Carolina.

Carla Ramsdell, Amy Galloway & Adam Hege, AppalFRESH (Appalachian Food Research for Equity, Sustainability and Health) at Appalachian State University; Carol Coulter, Blue Ridge Women in Agriculture; Charlie Wallin, App State; Laura Johnston, App State Graduate Student

#### Building and Maintaining a CSA in Underserved Communities THURSDAY, 12/7 AT 8:45 AM IN ROOM F

This workshop is about a non-profit urban farm's initiative to address food insecurity, healthy food access, and community food resiliency through a 40-share CSA program. We will focus on 1) outreach and engagement, 2] creative partnerships for affordable, accessible prices and processes, 3] farm planning and management, and 4] evaluation.

Michelle Kaiser, Ohio State University/Franklinton Gardens; Nicholas Stanich, Franklinton Gardens

#### Drawing Connections Between Food Security, Social Justice, and Sustainable Agriculture

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM N

Food security, social justice, and sustainable agriculture are directly and indirectly linked in the United States food system. We will use systems thinking approaches to identify factors related to food security, social justice, and sustainable agriculture, and then work together to better understand the connections between those factors.

Larissa Calancia, Center for Health Equity Research at UNC Chapel Hill; Kristen Cooksey Stowers, Rudd Center for Food Policy and Obesity at the University of Connecticut; Anne Palmer, Center for a Livable Future at Johns Hopkins University; Rev. Heber Brown III, Pleasant Hope Baptist Church

#### Building Coalitions, Breaking Barriers THURSDAY, 12/7 AT 1:30 PM IN ROOM N

No matter how similar our challenges and visions for success may be, every community is uniquely positioned with its own set of stakeholders, histories of power, and cultural makeup. In this workshop, three Community Engagement Managers from City Harvest will share practices for forging community-specific and culturally competent collaborative action groups.

Jerome Nathaniel, City Harvest; Catarina Rivera, City Harvest; Keith Carr, City Harvest

## Supporting Food Entrepreneurship as a Tool for Social Change

THURSDAY, 12/7 AT 1:30 PM IN ROOM C

KitchenShare (a) Heritage Hub is activating change agents. The rental production facility and business incubator is supporting minority entrepreneurship among people who are crafting sustainable models for making positive impact in their communities. Business ownership affords this flexibilty, and food sits at the center of both the problem and solution.

Michelle Gomez, Frenchown Heritage Hub / Frenchtown Neighborhood Improvement Association; Rose Garrison, Marie's Jelly, Jams & Herbs; Samadhi Jones, Love Jones Sweets; Kevin Warren, Southern Comfort Chefs

## **Social Enterprise**

### How to incubate and incubator kitchen: The tips, tricks and lessons learned

This workshop will address the challenges, tips and tricks to opening and operating a non-profit cooperative commercial kitchen. The presenters will start by giving an overview of CLiCK and will then map out their experiences in balancing their visions with the reality of developing and growing a food business hub.

Phoebe Godfrey, CLiCK, Inc.; Rachael LePort, CLiCK, Inc.

#### CommonWealth Kitchen - Creating Stronger Links in the Food System WEDNESDAY, 12/6 AT 1:45 PM IN ROOM BH

CommonWealth Kitchen, Boston's nonprofit food incubator and small batch food manufacturing facility based in Dorchester, plays an important and multi-faceted role in strengthening our regional food economy. Members of CWK's collaborative community will discuss the organization's approach to economic development, social justice, and food systems change.

Roz Freeman, CommonWealth Kitchen; Jackson Renshaw, Fresh Food Generation; Tristram Keefe, Urban Farming Institute; Akeisha Hayde, Harvard University

#### Increasing Health Equity and Food Access through Food Hubs: Strategies, Challenges and Opportunities THURSDAY, 12/7 AT 8:30 AM IN ROOM BH

Innovative strategies are being tested to move food to price sensitive and resource constrained buyers in order to improve food access and health equity. Doing so in a financially sustainable way is a huge challenge for social enterprises. Learn from three about the trials, early successes and failure.

Kathy Nyquist, New Venture Advisors LLC; Kathlyn Terry, Appalachian Sustainable Development; Thea Upham, Farm Fresh Rhode Island

#### Making Organic Accessible: Social Enterprise Partnerships with Ethiopian Smallholder Farmers

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM BH

East African Smallholder farmers are positioned to lead the world in climate-smart organic fruit and vegetable production. Using the Ethiopian social enterprise GreenPath Food as a case study, participants will learn simple systems that make organic certification, markets and premium prices accessible to smallholders historically barred from organic market entry.

Christina Zawerucha, GreenPath Food, PLC

#### WORKSHOP DESCRIPTIONS

## **Food Justice**

#### Inhabit the Foodshed: Tools for Resilient Communities through Regenerative Agriculture (also community partnerships)

WEDNESDAY, 12/6 AT 8:45 AM IN ROOM SJ

This session will explore how we can begin to convert underutilized public and civic spaces in our communities into productive landscapes using regenerative practices to meet basic human needs: food, fuel, fiber, "farmaceuticals" and forage/fodder.

Thais Thiesen, Inhabit Earth

#### Strategies for Equitable, Holistic Community-based Food Justice WEDNESDAY, 12/6 AT 8:45 AM IN ROOM T

Lawrence change makers explore Lawrence's holistic approach to food access, including urban farming, youth development, healthy bodega project, cooking classes, and community gardens, while acknowledging root causes of inequity and using a racial equity compass to guide processes and organizational integrity.

Heather Conley & Maria Natera, Groundwork Lawrence; Vilma Martinez Dominguez, City of Lawrence; Eric Worringer, Redeemer Lutheran Church

#### From the Micro to the Macro: Community Food System Organizing in Oregon and Beyond (also movement building) WEDNESDAY, 12/6 AT 10:30 AM IN ROOM T

Join Village Gardens, Oregon Food Bank, and the Closing the Hunger Gap network as they move from the micro to the macro in sharing practical approaches to building a healthier, more equitable and more resilient food system. From community gardens to regional organizing to a national network, the panel will reflect on what it takes to build solidarity and foster community organizing at different scales in the food system.

Christine Hadekel and Tracy Gagnon, Oregon Food Bank; Brad Melaugh, Village Gardens; Emily Becker, Closing the Hunger Gap

#### A New England Vision: New Narratives WEDNESDAY, 12/6 AT 1:45 PM IN ROOM N

What are our "counter stories" about food system work required in A New England Food Vision? The power of revealing the counter stories while discussing food system transformation leads us to embrace our new and evolving narratives around a new economy within that new food system of equity and dignity. In this workshop, we will: 1] Discuss the power of regionalism and regional networks for communities of color; 2] Explore the unique role of culture and ethnic crops in urban settings in the Vision; 3] Reflect on how political will at the grassroots level can influence the change and transformation required.

Karen Spiller, KAS Consulting; Marilyn Moore, Senator; Julius Kolawole, African Alliance of RI; Joanne Burke, Univserity of New Hampshire

#### From Bison to Blue Corn - Native Leaders Making Farm to School Happen THURSDAY, 12/7 AT 8:45 AM IN ROOM T

Does serving fresh, local food seem daunting? Worried it might be too complicated or costly? Hear directly from Native American leaders about the creative ways in which they've overcome challenges and established farm to school programs that honor traditional Native foods and values. You'll be inspired and have a deeper appreciation for the value of farm to school in communities across the country.

Andrea Northup, Office of Community Food Systems, USDA; Samantha Benjamin-Kirk, Office of Community Food Systems, USDA; Mark Sorensen, STAR School; Dianne Amiotte-Seidel, InterTribal Buffalo Council (formerly)

#### New American Farmers & Co-op Farm Innovators

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM T

New Americans are working together in the Northeast to access land, markets, equipment and infrastructure. These cooperatives are helping to build equity and economic security for New Americans. Through this workshop, you will learn about New American cooperatives, how you can support them and how to start cooperative farms.

Jonah Fertig, Cooperative Development Institute; Seynab Ali, New Roots Cooperative Farm; Sylvain Bukasa, New American Farmers Cooperative; Isnina Ibrahim, New Mainers Farm Co-op

#### Growing for our Community: Youth led efforts to grow culturally relevant crops in Somerville (also youth engagement) THURSDAY, 12/7 AT 1:30 PM IN ROOM BB

Improving food access isn't just about price and geography. Groundwork Somerville's Green Team vouth corps members will describe their efforts to increase the culturally relevancy of the crops at their urban farm to better serve communities in Somerville. They'll talk about community outreach and launching an inter-generational farmer mentorship program, Groundwork Somerville is a community driven nonprofit in Somerville, serving our community since 2000. We seek to build a cleaner, greener, healthier and more equitable city, and we do this through 4 key project areas: Food and Farms, Youth Empowerment, Sustainable Environment, and Racial/Social Justice. Our flagship program, the Green Team, employs low-opportunity youth to work on our urban farm and mobile farmers market, as well as civic engagement initiatives that range from food justice to combating gentrification. We also support 10 school gardens, and guide volunteer support for multiple city parks in Somerville.

Jess Bloomer, Groundwork Somerville; Innocent Wozufia, Groundwork Somerville

# BOSTON PUBLIC MARKET

## FRESH LOCAL FOOD ALL-YEAR LONG

An indoor, year-round marketplace featuring New England farmers, fishers, and food entrepreneurs.

MON-SAT 8AM-8PM | SUN 10AM-8PM 100 Hanover Street at Haymarket Station BOSTONPUBLICMARKET.ORG



#### **Organizing Youth Power**

WEDNESDAY, 12/6 AT 8:45 AM IN ROOM ST Learn from Rooted in Community - a national youth and food justice organization - about effective ways and stories around organizing youth power and building lasting coalitions, particularly in marginalized communities, in changing the food system in their communities.

John Wang, Beatriz Beckford, and Ayisah Usuf, Rooted in Community; Bevelyn Ukah, Center for Environmental Farming Systems

### Youth Engagement in Building Sustainable Food Systems: Higher Education, Sustainability and Justice

Colleges have a critical role to play in building just and sustainable community food systems. In this workshop, we will present findings on the environmental, economic and social sustainability of our campus farm at Davidson College in order to facilitate a broader discussion of higher education in food systems.

Amanda Green, Davidson College; Charley Orner, Davidson College; Gregory Hunt, Davidson College

Celebrating 20 years supporting mid-sized farms in the Northeast.

Go behind the scenes of local at www.RighteousProduce.com

**RED TOMATO** righteous produce! www.redtomato.org 508.316.3494 The Youth Are The Truth: Authentic Engagement of Urban Youth in Community Led Food Justice Work WEDNESDAY, 12/6 AT 1:45 PM IN ROOM C

This interactive session will tell the story of the Appetite For Change Youth Founders and the creation of an innovative and successful youth engagement program that trains, educates and employs young people ages 14-24 in North Minneapolis. Hear this grassroots tale of harnessing the power of the youth.

Princess Titus, LaTaijah Powell, John Washington & Tyrell Dunlap, Appetite for Change

#### Mukayuhsak Weekuw (The Children's House) Community Food Projects THURSDAY, 12/7 AT 8:45 AM IN ROOM C

At Mukayuhsak Weekuw, The Children's House, Wampanoag preschool and kindergarten students learn tribal values and cultural practices in a language immersion setting, beginning at age two. Language team members share strategies and practices for introducing tribal youth to traditional and contemporary food, farming, and fishing practices in Wampanoag homelands.

Melanie Roderick, Wôpanâak Language Reclamation Project; Jennifer Harding, Wôpanâak Language Reclamation Project; Tia Pocknett, Wôpanâak Language Reclamation Project

#### Growing for our Community: Youth led efforts to grow culturally relevant crops in Somerville (also food justice) THURSDAY, 12/7 AT 1:30 PM IN ROOM BB

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Jess Bloomer, Groundwork Somerville; Innocent Wozufia, Groundwork Somerville

#### WORKSHOP DESCRIPTIONS

## **Measuring Impacts**

#### The Power of Evaluation: Lessons Learned from the USDA Farm to School Grant Program

WEDNESDAY, 12/6 AT 8:45 AM IN ROOM WH This session will use the evolution of the USDA Farm to School Grant Program's evaluation system to illustrate the process for developing strong reporting and evaluation programs. Join us for tips on how to effectively use data to strengthen the narrative of your organization's work, improve program practices and secure additional funding.

Rachel Spencer, USDA Food & Nutrition Service

## How Sustainable are Local Food Systems?

### WEDNESDAY, 12/6 AT 10:30 AM IN ROOM W

This workshop conveys practical decisionmaking strategies to better appreciate and apply sustainability to local food systems. Participants in small groups will map their local food system and apply sustainability criteria to assess the various components they identify. Participants will reflect on how to apply their experiences in the real world.

Hugh Joseph, Tufts University - Friedman School

#### Book Smart: Using Benchmarking and Performance Indicators for Better Bottom-Line Management WEDNESDAY, 12/6 AT 1:45 PM IN ROOM T

Once the books are in order, it's time to stop working IN your business and start working ON your business. Led by Erin Pirro of Farm Credit East and Will Gray of The Wallace Center, this interactive workshop demonstrates how food businesses can use their financial statements to examine key performance indicators and identify opportunities as well as problem areas.

Erin Pirro, Farm Credit East; Will Gray, The Wallace Center at Winrock International

#### Cutting-Edge Evaluation in Community Food - Participatory, Tech, Lean THURSDAY, 12/7 AT 8:45 AM IN ROOM N

Poor health indicators and rising consumer demand are driving the need for an increase in equitable access to fresh, healthy food for residents throughout our region. This session will bring together a wide sample of people working in community food to discuss strategies to chart impact and gather meaningful community stories.

Catherine Sands, Fertile Ground; Ashley Hackett, Harvard Pilgrim Healthcare Foundation; Daniel Ross, Daisa Enterprises; Cynthia Espinosa Morerro, Growing Places

#### Developing a Strategic Evaluation Plan: The Healthy Corners Program THURSDAY, 12/7 AT 10:30 AM IN ROOM F

This presentation demonstrates how to implement a strategic evaluation plan for programs aimed at tackling social justice issues. Using examples from DC Central Kitchen's Healthy Corners program, attendees will gain insight on developing a monitoring and evaluation plan to measure program impacts.

Laura Belazis, DC Central Kitchen; Andrea Talhmai, DC Central Kitchen

#### Using Local Level Indicators to Assess and Address Healthy Food Access in Urban Areas

THURSDAY, 12/7 AT 1:30 PM IN ROOM F

This session showcases how Baltimore, Maryland and Austin, Texas adapted the USDA food desert measure to include local indicators to more accurately assess and address equity in accessing healthy food. Learn and discuss metrics to incorporate into your community assessments, strategies to present data spatially, and consider individual level impacts.

Patricia Moncure, City of Austin, Office of Sustainability; Caitlin Fisher, Johns Hopkins Center for a Livable Future; Carrie Burns, Johns Hopkins Center for a Livable Future

#### Food Production, Risk, and Immigrant Labor: The Public Health Case for Immigration Reform and a Better Food

System (also policy)

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM ST

This session presents the health risks facing agricultural workers and provides short- and long-term policy recommendations needed to protect workers, the food system, and public health. This session demonstrates that U.S. food supply should be considered insecure as long as it relies on an impermanent, underrepresented, and at-risk workforce.

Carolyn Hricko, Johns Hopkins Center for a Livable Future

#### What's Labor Got to Do with It? Livable Wages and Workers' Rights in the Food Chain [also policy]

THURSDAY, 12/7 AT 8:45 AM IN ROOM W

The rights of food workers and producers are integral to a healthy, sustainable, and equitable food system. This panel will address systemic labor and wage issues inherent to food production in the U.S. and introduce policy proposals and community advocacy efforts to support a food system that works for all.

Sarah Reinhardt (moderator), UC Santa Cruz; David Cooper, Economic Policy Institute; Edna Rodriquez, Rural Advancement Foundation International; Suzanne Adelu, Food Chain Workers Alliance



### Labor

#### Milked: Immigrant Dairy Workers' Quest for Dignified Work Conditions WEDNESDAY, 12/6 AT 8:45 AM IN ROOM F

This interactive session will focus on improving participants' knowledge of issues around immigrant dairy workers, including a developing program called Milk with Dignity that will promote the rights of dairy workers through worker-driven social responsibility.

Enrique Balcazar, Migrant Justice; Rafaela Rodriguez & Tom Fritzsche, Milk with Dignity Standards Council

#### The Story of Labor: How Wholesale Farms in the Northeast Attract and Retain Skilled Labor

WEDNESDAY, 12/6 AT 10:30 AM IN ROOM F

To remain competitive wholesale farmers must attract, train and retain a skilled workforce that can contribute to increased yields, product quality and food safety. This workshop will explore how growers and their crews, both domestic and foreign [H2A visa program], accomplish these goals while providing for worker health and wellbeing.

Laura Edwards-Orr, Red Tomato

## Farmworkers under Threat

Farmworkers' long-fought victories, their communities, their health, and even their lives are under threat by policies and actions of the new Administration. These controversial decisions that disregard farmworkers' dignity, family unity, community safety, and exposure to poisonous chemicals are manifesting in real and severe impacts on farmworker families now.

Elvira Carvajal, Farmworker Association of Florida; Kathia Ramirez, Farmworker Support Committee (CATA); Edgar Franks, Community to Community/ US Food Sovereignty Alliance; Corbin Laedlein, WhyHunger/US Food Sovereignty Alliance

## **Policy/Advocacy**

#### Feeding Kansas: Civic Agriculture for Civic Health

WEDNESDAY, 12/6 AT 10:30 AM IN ROOM BH The Community Food Solutions Initiative aims to advance key public policy solutions to better incorporate Kansas farms into the supply chain that provides healthful foods to Kansans. It reflects growing national and global awareness that the literal roots of our food system and farms, are key to improving food access.

Natalie Fullerton, Kansas Rural Center

#### Why Race Matters: The Importance of Connecting Race to Anti-Hunger Advocacy

#### WEDNESDAY, 12/6 AT 10:30 AM IN ROOM WH

African American and Latino communities are disproportionately impacted by hunger in the U.S. However, their voices are often ignored by elected officials when it comes to finding solutions. This session will address barriers to racial wealth equity, the impact on hunger and advocacy strategies for engaging foodinsecure people of color.

Minerva Delgado, Alliance to End Hunger

## The Farm Bill is Coming! Make Your Voice Heard

#### WEDNESDAY, 12/6 AT 1:45 PM IN ROOM ST

The next farm bill is just around the corner, which means now is the time to make sure food systems practitioners voices are heard around the policy table. Join the National Sustainable Agriculture Coalition in learning about the 2018 Farm Bill and how you can get involved.

Wes King, National Sustainable Agriculture Coalition; Sarah Hackney, National Sustainable Agriculture Coalition

#### What's Labor Got to Do with It? Livable Wages and Workers' Rights in the Food Chain (also labor)

THURSDAY, 12/7 AT 8:45 AM IN ROOM W The rights of food workers and producers are integral to a healthy, sustainable, and equitable food system. This panel will address systemic labor and wage issues inherent to food production in the U.S. and introduce policy proposals and community advocacy efforts to support a food system that works for all.

Sarah Reinhardt (moderator), UC Santa Cruz; David Cooper, Economic Policy Institute; Edna Rodriquez, Rural Advancement Foundation International; Suzanne Adely, Food Chain Workers Alliance

#### Adapting Food and Farm Policies Across Local, State, Tribal and Federal Programs THURSDAY, 12/7 AT 8:45 AM IN ROOM ST

Through Navajo cultural and values based approaches, we will give examples of how policies across local, state, tribal and federal programs can impact the ability to create a robust value chain from the farm to schools, stores, and home. Through group interaction we'll share policy ideas and solutions.

Gloria Begay, Dine (Navajo) Food Sovereignty Alliance (DFSA); Katie Sandson, Food Law and Policy Clinic Center for Health Law and Policy Innovation Harvard Law School; Pam Roy, Farm to Table - New Mexico

#### Food Planning and Policy in Massachusetts Communities THURSDAY, 12/7 AT 10:30 AM IN ROOM C

Food planning and resulting innovative policies are changing the food system context and shaping access to healthy food in municipalities across Massachusetts. Panelists in this session will provide multiple perspectives on state, regional, and local initiatives addressing municipal food access; participants will also have time for break-out discussions.

Heidi Stucker, Metropolitan Area Planning Council; Dillon Sussman, Pioneer Valley Planning Commission Food Production, Risk, and Immigrant Labor: The Public Health Case for Immigration Reform and a Better Food System [also labor]

#### THURSDAY, 12/7 AT 10:30 AM IN ROOM ST

This session presents the health risks facing agricultural workers and provides short- and long-term policy recommendations needed to protect workers, the food system, and public health. This session demonstrates that U.S. food supply should be considered insecure as long as it relies on an impermanent, underrepresented, and at-risk workforce.

Carolyn Hricko, Johns Hopkins Center for a Livable Future

#### Local Laws That Promote Healthy Food Access: One Size Does Not Fit All THURSDAY, 12/7 AT 1:30PM IN ROOM WH

There are many creative, local laws that support healthy food access. This session highlights the Healthy Food Policy tool, an online resource to connect community food systems work with local policies that further health equity and have an environmental and/or economic impact.

Lihlani Skipper, Center for Ag & Food Systems, Vermont Law School; Sally Mancini, University of Connecticut Rudd Center for Food Policy and Obesity; Kristen Cooksey Stowers, Rudd Center for Food Policy and Obesity at the University of Connecticut

#### The Right to Food: Shifting Systems, Policies, and Narratives that Ignore the Root Causes of Hunger

#### THURSDAY, 12/7 AT 1:30PM IN ROOM BH

Can a rights-based approach to adequate food and nutrition in the U.S. build a broad-based alliance to fundamentally shift our food and farm policy from one that presumes the free market or the private charitable sector can end hunger, to one that places social justice and food sovereignty center stage?

Alison Cohen, Why Hunger; Molly Anderson, Middlebury College; Smita Narula, human rights scholar – unaffiliated

Not just the WHEKE BEHIND YOUR FOOD



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## USDA

United States Department of Agriculture

### Agricultural Marketing Service

At AMS, we work to improve opportunities for U.S. growers and producers, including those involved in local & regional systems. Each year, we:

- Publish food system research, marketing case studies, resource guides, and directories.
- Provide free online local food business and market listings for farmers markets, CSAs, on-farm markets, and food hubs.
- · Offer technical services.
- Award grants to support local food initiatives, farmers markets, specialty crop growers, and organic producers.

Local Food Research & Development www.ams.usda.gov/services/local-regional

USDA is an equal opportunity provider, employer, and lender



## LIGHTNING TALKS

WEDNESDAY, 12/6 AT 10:30 AM IN ROOM C

*Ten 5 minute talks based on selected topics with 2 minute buffers, and 20 minute Q&A at the end.* 

#### The Role of Gleaning in Local Food Systems FOOD JUSTICE

Gleaning is a method of capturing available nutrition that engages community members and provides value to farmers. Its adaptability makes it a suitable solution for improving community food security for all. Boston Area Gleaners will present their model, provide comparisons, and discuss the potential of surplus to fuel community development.

Laurie "Duck" Caldwell, Boston Area Gleaners

#### Welcome to the Lemonade Village FOOD JUSTICE

A dynamic spoken word piece that invites the audience to question the ways in which we see resource strapped communities. This piece tells the story of how one unique organization choose to see the power in themselves to grow food to feed and uplift themselves.

Lindsey Lunsford, TULIP

#### Agricultural Apprenticeships: Reproducing Traditional Labor Relations in the Alternative Food Movement LABOR

Agricultural apprenticeships are increasingly popular. This session explores the tension between apprentices' need for educational training and farmers' need for inexpensive workers. Based on research findings from twenty-six apprenticeship programs in the United States, I analyze the extent to which agricultural apprenticeships contribute to farmworkers' oppression in the form of powerlessness, exploitation, marginalization, and cultural imperialism.

Kaitlin Fischer, Fort Lewis College

## Chefs for Change - The Power of Youth to Inspire

#### YOUTH ENGAGEMENT

Demonstrate the power of urban youth to inspire their community to accept and sustain change. CHEFS for Change (Culinary Health Education for Stores) is a field-tested, youth- led healthy retail program where youth collaborate with local bodegas to produce healthy 'grab 'n go' options, leading to a profitable business model for the owners, while building confidence and culinary skills in the youth.

David Bartolomi, Family Cook Productions; Lynn Fredericks, Family Cook Productions

#### Farm Link: A food hub model to increase local produce for institutions and hunger relief agencies

COMMUNITY PARTNERSHIPS AND COALITIONS/ NETWORKS

This session will provide preliminary results from a 2-year project which partners a food bank with a medical school to implement a food hub system to coordinate a currently fragmented food system and provide healthy local food options to institutional buyers and hunger relief organizations who serve at-risk populations.

Melissa DeNomie, Medical College of Wisconsin

#### Federal Food Programs: A Tool for Food Sovereignty? POLICY/ADVOCACY

The \$100 billion spent annually on federal food programs, such as SNAP and WIC, reduces food insecurity but also reinforces the industrial corporate-controlled food system. We need to rethink the "back end" of these programs, so that they are the leading edge of poverty reduction and a more democratic economy.

Andy Fisher, Independent consultant and author of Big Hunger

#### Fresh, Local Food Hits the Road FOOD JUSTICE

This session will highlight how bringing healthy food to food deserts is making a difference in the health and living conditions of communities with limited incomes.

Mike Devlin, Harvard Pilgrim Health Care

#### From the Ground Up: Emerging Themes in Community-Based Food Systems Innovations

#### SOCIAL ENTERPRISE IN THE FOOD SYSTEM

From coast to coast, communities are innovating to create more equitable food systems. This session will highlight emerging trends that will inspire and inform positive change at the community level.

Susan Lightfoot Schempf, Wallace Center at Winrock International

#### Jones Valley Teaching Farm's food education program in partnership with Birmingham City Schools YOUTH ENGAGEMENT

By linking nutrition and food literacy programming with an educational design that aligns with content standards, Jones Valley Teaching Farm measurably improves students' understanding of core subjects including science, math, engineering, and English language arts. The program also incorporates youth entrepreneurship, social-emotional development, paid internship opportunities, and after school programming.

Scotty Feltman, Jones Valley Teaching Farm

#### Numbers Add Up to Better Nutrition: A Healthy Chelsea Case Study MEASURING AND REPORTING IMPACTS

Since 2015, Northbound Ventures has provided nutritional data analysis to Healthy Chelsea, Chelsea Public Schools, and the district's food service management company, Aramark. As a result of this project, high school lunch entrees have dropped saturated fat and sodium content by more than 30% without sacrificing participation rates.

Holly Fowler, Northbound Ventures; Madelyn Herzog, School Programs Coordinator at Healthy Chelsea





## Acknowledgements

Thank you to everyone who made this conference possible! We are so grateful for all the wonderful volunteers who made this happen, plus our planning committees:

### **National Host Committee**

Karen Bassarab,

Johns Hopkins Center for a Livable Future Helen Dombalis, National Farm to School Network Andy Fisher, Author Regina Ginyard, Black Urban Growers Grace Henley, International Rescuse Committee Michelle Horovitz, Appetite for Change Erika Inwald, Domestic Fair Trade Association Gabi Mora, formerly The Food Trust Anne Palmer, John Hopkins Center for a Livable Future Josh Sbicca, Colorado State University

## Karen Spiller, KAS Consulting Lacy Stephens, National Farm to School Network Tes Thraves, Center for Environmental Farming Systems Cecily Upton, Food Corps Gail Wadsworth, CA Institute for Rural Studies

Hli Xyooj, Hmong American Partnership

### Local Host Committee

Jess Bloomer, Groundwork Somerville Simca Horwitz, Massachusetts Farm to School Mackenzie Sehlke, Boston Public Market

Additional thanks to Kayleigh Boyle, Gaining Ground; Nate Clark, Spoiler Alert; Joy Gary, ReVision Urban Farm; LaDawn Strickland, Consultant.



<u>New Entry's Conference Planning Staff:</u> Kristen Aldrich, Kristen Irvin, Courtney Spivey, Laura Flagg Conference Advisor: Emily Becker, Oregon Food Bank