



SUSTAINABLE AGRICULTURE &
FOOD SYSTEMS FUNDERS



Bounty For All?

**THE CHALLENGE OF CREATING
AN EQUITABLE FOOD SYSTEM**

SAFSF 10TH ANNIVERSARY FORUM

JUNE 19-21, 2012 * * SANTA BARBARA, CALIFORNIA

6:00 - 7:00 AM **YOGA — CHECK THE AGENDA AT A GLANCE WHEN YOU ARRIVE FOR EXACT LOCATION**

7:30 - 8:30 AM **BREAKFAST AT HOTEL**

8:30 - 11:30 AM **PRE-FORUM WORKSHOPS**

1. Building the Sustainable Food Sector Through Impact Investments

Co-sponsored with Mission Investors Exchange

This workshop will provide an understanding of PRI basics while creating an opportunity for foundations of all sizes to explore how to pool PRI, grant and other resources for greater social outcomes. Sustainable food enterprises have grown from niche markets to pivotal levers for economic development and community resilience. Arguably, the sector would not have developed to this level without philanthropic grants and investments. How can we align our own philanthropic resources and collaborate with peers to fuel the next phase of growth, strengthen entrepreneurs and meet the country's needs for nutritious food, safe and fair job creation and environmental stewardship?

The workshop will begin with participant introductions, including brief descriptions of PRI goals, experience and potential investments in process. Next will be an overview of PRI basics, followed by an opportunity for participants to review case studies including their own live deals to answer such questions as:

- How can I vet PRIs in my organization as a part of a diverse portfolio of philanthropic tools for the sustainable food sector? What are typical fiduciary concerns, and how do I address them? What PRI models of catalyzing innovation and scale in other sectors can I cite?
- Where are the opportunities to engage in strategies that make use of PRIs? How can I leverage my organization's PRI to attract others? What range of co-investors, intermediary, corporation, technical assistance provider, and other partners should I seek? What are the roles for smaller and larger foundations?
- How shall I measure the success of my investment? How can I establish success metrics in a collaboration of partners each with differing goals, such as growing an enterprise, providing equitable food access and reducing carbon?
- What role can technical assistance play in building a pipeline of qualified PRIs and protecting my organization's investments, once made?

CO-FACILITATED BY:

Keecha Harris, *president, KHA Inc, AL*

Lisa Richter, *principal, GPS Capital Partners, LLC, CA*

SPEAKERS

Tim Crosby, *Thread Fund, WA*

Taryn Goodman, *senior manager, impact investing manager, RSF Social Finance, CA*

Judi Larsen, *program manager, The California Endowment, CA*

2. The dark underbelly of fresh food? A workshop on packaging, chemicals and waste

Co-sponsored with the Sustainability Funders (Funders' Workgroup for Sustainable Production and Consumption)

While great progress has been made in the last decade to increase the availability of locally grown

produce to nearby communities, the present reality is that the majority of fruits and vegetables shipped to or within the United States are packaged — often individually — using a vast amount of packaging materials, most of which emanate from non-renewable resources, create significant amounts of waste, and are limited in their capacity to be recycled. As the market for fresh food packaged in single use containers increases, the ramifications for how these materials impact our environment are being increasingly called into question. With chemicals such as PFOA (also known as Teflon) and petroleum-based Methylnaphthalene commonly used in food packaging, the health effects of these chemicals are of increasing concern. In addition to packaging waste, vast quantities of food ends up in municipal waste streams, creating an enormous need and opportunity for efficient large-scale composting facilities that have great potential to give back to the community.

In this pre-Forum workshop, we'll discuss:

- Why should we care about the packaging of fresh food?
- What are the packaging materials used and where do they come from?
- Are biodegradable/compostable packaging materials a viable alternative or too good to be true?
- What are the environmental health impacts of packaging materials?
- What are industry and NGOs doing to reduce packaging and make it safer?
- How are food packaging materials disposed of and how can we improve these processes?
- What are the realities of creating and maintaining municipal composting facilities?
- What are the entry points for funders on these issues?

The workshop will offer the opportunity to hear from those in the trenches, and to participate in interactive discussion groups to delve deeper into the issues.

MODERATOR

Amy Solomon, *program officer, Bullitt Foundation, WA*

SPEAKERS

Anne Johnson, *consultant, VA*

Eric Lohela, *recycling coordinator, City of Santa Barbara, CA*

8:15 - 11:30 AM PRE-FORUM SITE VISITS — MEET IN LOBBY AT 8:15 AM

1. Understanding fisheries as part of sustainable food systems

Spend the morning at the Santa Barbara harbor as we explore the ways in which sustainable fisheries can easily be part of your food systems work. This tour will get you thinking about sustainable fisheries in a new way and help you make direct and tangible connections between our land and sea-based food systems. Whether you approach your food systems work from a conservation, health, beginning farmer, sustainable agriculture, economic development, viable communities, or another perspective, fisheries and fishing communities have similar structural challenges and opportunities. We'll start out the morning with a discussion of the ways in which some foundations—with a variety of missions and funding mechanisms—are thinking about incorporating fisheries into their portfolios. Then we'll get a tour of the harbor from local fishermen, and see the only local processing and direct marketing outlet for the community.

LED BY

Bridget Dobrowski, *program associate, SAFSF, CA*

Lisa Monzon, *marine fisheries program officer and manager, David and Lucile Packard Foundation, CA*

Stephanie Mutz, *fisherman, president of the Commercial Fisherman of Santa Barbara, CA*

2. Growing a Market for Fresh, Local Food

Several school districts in Santa Barbara County have gone through dramatic transformations in their school food service operations over the last several years as a result of investments by local philanthropic partners. Highlighting the critical links between real food, good nutrition and healthier students, on this tour you will learn first-hand from the real school food experts: the farmer, the Food Service Director, and an elementary school principal. We'll start the morning in Carpinteria at the southern end of Santa Barbara County at the Bailard Road property owned by the Carpinteria Unified School District. Faced with a shrinking school-age population, the District found itself with vacant property, a growing school food program, and a need for local, delicious food. Their solution? Offer a low-cost lease to a farmer to farm the land and purchase the home-grown product for the school district. Jose Alcantar, the farmer, will join school district personnel to tour us around the farm and speak to this successful experiment.

Moving north, we'll meet with Nancy Weiss, the director of nutrition and food services for the Santa Barbara Unified School District who will share with us her lessons learned as she set about revamping the school district's school meal programs and ensuring students from preschool to high school have access to good, healthy food. We will also hear about Santa Barbara's new farming project set to break ground soon. Our final stop for the morning will be Adams Elementary School where the active and flourishing school garden is tended by an Orfalea Foundation — funded Garden Educator/Manager and connects real kids to real food by getting their hands dirty in their interactive outdoor classroom.

LED BY

Kathleen de Chadenedes, *director, School Food Initiative, Orfalea Foundation, CA*

Virginia Clarke, *executive director, SAFSF (former member of the SB School District Wellness Committee and former parent at Adams Elementary School), CA*

12:00 - 12:45 BUFFET LUNCH

12:45 - 2:00 PM WELCOME/KEYNOTE: EVERYBODY'S FOOD MOVEMENT

SPEAKERS

Virginia Clarke, *executive director, SAFSF, CA*

Becca Golden, *executive director, Ben & Jerry's Foundation, VT*

MODERATOR

Christine James, *program officer, The John Merck Fund, MA*

KEYNOTE

Angela Park, *founder and executive director, Diversity Matters, VT*

Why is it, some kvetch, that despite the growing awareness of the human and environmental damage caused by industrialized food production, fresh, nutritious food produced by sustainable practices is still the province of the relative few who can pay a premium for it; while the vast majority of people must settle for cheaper, highly-processed "pseudo" food produced in ways that pollute the environment, endanger workers, harm animals, and force farmers to "get big or get out?" Why, after so many years and so many millions in investment, philanthropic and otherwise, don't we have a more just and sustainable food system? What else can we be doing to make the kind of change we know is needed to create a healthier, more equitable and sustainable food system for the future? One thing is certain; it will require all of us working together.

2:00 - 2:30 PM REGIONAL NETWORKING INTRODUCTION

LED BY

Michael Dimock, *executive director, Roots of Change, CA*

Hugh Hogan, *executive director, North Star Fund, NY*

Karen Lehman, *director, Fresh Taste Initiative, IL*

2:30 - 2:45 PM FIND YOUR REGIONAL NETWORK

2:45 - 4:00 PM REGIONAL NETWORKING

1. Northeast

2. Mid-Atlantic

3. Southeast

4. Midwest

5. Mountain West/Northwest

6. California/Southwest



**NEW
IN 2012!**

4:00 - 4:30 PM BREAK

4:30 - 6:00 PM PLENARY: CALIFORNIA'S FOOD SYSTEM, EXPOSING THE DEEP DIVIDES AND EXPLORING SOLUTIONS

California is the country's largest agricultural state, with \$37.5 billion in cash farm receipts in 2010, according to the California Department of Food and Agriculture. Nine of the top ten American agriculture-producing counties are in California. The state produces over 400 commodities and about 50 percent of the nation's fruits, nuts and vegetables. Yet in spite of this agricultural bounty, the state's food system fails to support the needs of many Californians, particularly low-income urban and rural residents.

While California's farm economy is among the most diverse in the world, with production on a variety of scales, a seasonal work force has been a significant factor since the 19th century. The early farmworkers were Chinese immigrants, followed by other groups, including Japanese immigrants and internal refugees fleeing the 1930s Dust Bowl. Today's farm labor force is largely from Mexico and Central America. The health, social, and environmental risks confronting farm workers in the world's most productive agricultural region are enormous.

Water has also shaped California's food and farming system. In a state where precipitation varies widely, from just a few inches in southern deserts to over 100 inches in northern forests, water has always been a story of haves and have-nots. But beginning in the 1930s, when the federal and state governments created an enormous water-moving infrastructure designed to expand irrigated agriculture and supply urban areas, the divide over water was no longer related to natural supplies. Growers, environmentalists and urban regions continue to battle over their shares of California water. Additionally, ground and surface water pollution is severe in many of the biggest crop and dairy production regions of the state, at times making the available water unusable.

This plenary will explore major elements of the state's agriculture and food system, focusing on the policies and forces that built it, and the changes necessary to make it more sustainable.

MODERATOR

Marion Standish, *CACTI program director, Public Health Institute, CA*

Tuesday, June 19



SPEAKERS

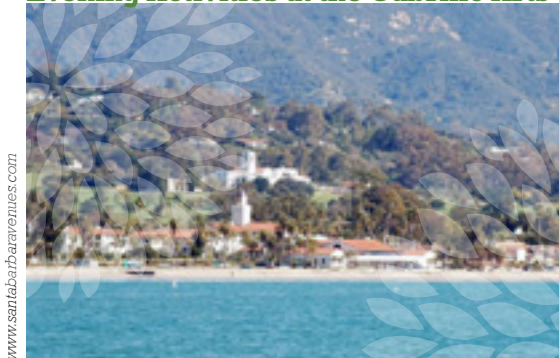
Laurel Firestone, co-executive director, Community Water Center, CA

José Padilla, executive director, California Rural Legal Assistance, CA

Rich Rominger, farmer, former Secretary, California Dept. of Food and Agriculture;
former Deputy Secretary, U.S. Dept. of Agriculture, CA

6:00 - 6:30 PM BREAK — STROLL OVER TO THE CABRILLO ARTS CENTER

Evening Activities at the Cabrillo Arts Center



The Cabrillo Arts Center is about a 10 minute walk from the hotel along the beach.

6:30 - 7:00 PM CELEBRATING 10 YEARS!

INTRODUCTION

JoAnne Bander, *The JoAnne & Michael Bander Family Fund, FL*

SPEAKERS

Virginia Clarke, *SAFSF, CA*

Greg Horner, *Cedar Tree Foundation, MA*

Mike Roberts, *First Nations Development Institute, CO*

Mikki Sager, *The Conservation Fund, NC*

Kolu Zigbi, *Jesse Smith Noyes Foundation, NY*

Following a modified Pecha Kucha format, each person will have 15 slides, 20 seconds per slide (pre-timed, no cheating) to share their personal stories about their work and food/ag journey.

7:00 - 9:00 PM OPENING DINNER RECEPTION

Catered by the Santa Barbara Unified School District — school food is excellent!

Wednesday, June 20



7:30 - 8:30 AM BREAKFAST AT HOTEL

9:00 - 5:00 PM REGIONAL SITE VISITS

1. Unveiling the Central Valley

7am Departure; 7:30pm Return

If you are an eater in the United States, chances are good much of the food you have consumed over the years has been grown or raised in California's San Joaquin Valley, or the 'Central Valley' as it is widely known. This immense and historic area, where settlers once sought the riches brought by gold and the "black gold" of oil, the Valley is one of the top vegetable producing regions in the nation. It supplies one-quarter of the food America eats and 55% of the country's fruits, nuts and vegetables. Of the top ten agricultural producing counties in the country, seven are in the Central Valley.

This tour will take us past oil fields and miles of vegetables, past dairy farms, and hazardous waste facilities where we will learn from those who are working in and impacted by these industries. You will see the famous—and controversial—California aqueduct, and learn about the advocacy work around access to clean water. We will learn about air monitoring, reclaiming public parks for recreation, opportunities for green jobs in the Valley and much more. Our guides for the day will include grassroots community leaders and residents, farmers, families, funders and more all working together to create livable, healthier communities for the region's residents across its diverse rural and urban communities.

We will meet with representatives from the following organizations along the tour: **Association of Irrigated Residents; Californians for Pesticide Reform; Center on Race, Poverty & the Environment; City of Wasco Housing Authority; Committee for a Better Arvin; Community Water Center; Global Community Monitor; Greenfield Family Resource Center; Greenfield Walking Group; Wasco Labor Camp.**

LED BY

Natalie Garcia, *program officer, Fresno Regional Foundation*

Tina Eshaghpour, *philanthropic consultant, formerly with The Women's Foundation*

2. The Old and The New - North Santa Barbara County

On this tour you'll get a taste of the new, almost futuristic and the old. We'll start by heading north through Santa Barbara County along highway 101. The first stop will be **Windset Farms** in Santa Maria, where president Steven Newell will show us around the newly built 32-acre greenhouses (there are two), processing facility, and packing plant. Once complete, this will be the largest greenhouse facility under one roof in the United States, covering a total of 134 acres. The greenhouses are for growing tomato plants, which are propagated in Vancouver, British Columbia, where Windset Farms is headquartered, sent to the Santa Maria facility, and then harvested 7-10 weeks after planting. Come learn what they mean by a focus on sustainability.

From here we'll head south, winding through the backcountry along Highway 1 where you will get to see what the vast majority of the county looks and feels like. We'll pass farm fields and vineyards, energy development, a federal penitentiary, small towns, and Vandenberg Airforce base. Teri Bontrager, executive director of the **Santa Barbara County Farm Bureau** will join us for the drive to provide an overview of agriculture in the county and the way agriculture intersects with other land management issues.

We'll spend the afternoon at **Rancho San Julian**, one of the only Spanish-Mexican land grants that remains in the same family and is still an operating ranch. Hundreds of cattle roam the 13,000 acres, fruits and vegetables flourish in the flatlands, and extensive honeybee colonies inhabit the valley. Placed in "agricultural preserve" status, the ranch lands will continue to serve as a refuge for a variety of local wildlife for generations to come. Over lunch at the old adobe house, Jim Poett, and daughter Elizabeth Poett, will share their experiences managing the farm/ranch and local beef business. First in the region to use a new mobile slaughter unit, they have worked with local conservation organizations to install a fish ladder, and are starting to diversify the operation by partnering with local farmers to grow field crops in the lowland. There will be plenty to see, smell, and taste at this historic and impressive ranch.

3. Integrating Ag and Labor into Community - Ventura County

Who doesn't like fresh, juicy, delicious berries? Ever wondered what it takes to breed, grow, harvest, keep safe, transport, and sell millions of pounds a year? Join us in Ventura County, just 30 miles south of Santa Barbara where over 700 million pounds of berries are grown each year. Our guides for the day are folks who know the berry business in a big way - colleagues from **Reiter Affiliated Companies** (RAC), the largest fresh berry supplier in North America, and **Driscoll Strawberry Associates** (Driscoll's), the largest supplier and marketer of both organic and conventional berries, including strawberries, raspberries, blueberries, and blackberries. The two family-owned companies, led by brothers Garland (RAC) and Miles (Driscoll's) Reiter are deeply committed to their employees, their families and their communities.

On the tour you will have the opportunity to learn about and observe the berry business from field to fork and beyond as we tour a packing and cooling facility, observe the harvesting in the fields and discuss the very real demands of the global market, and critical issues regarding labor, immigration, food safety, and community. We'll learn about the companies' philanthropic work. Driscoll's grantmaking focuses on farm workers and their families and programs/organizations that target education, health, and family unity in the communities where the company produces berries. RAC's Philanthropy Program, through the *Sembrando Salud Healthy Lifestyle Initiative*, is focused on improving the health and nutrition of the farm worker community. We'll be touring one of their clinics, the FreSalud Clinic, in downtown Oxnard to learn about their approach to intervention, prevention and maintenance health care.

Our guides for the day will include staff from across the spectrum: farmworkers, cooler employees, community partners, market vendors, philanthropic managers, board members, medical professionals and more — all of whom are partners in the work.

4. Using and Re-using Resources Wisely - Ventura and So. Santa Barbara Counties

On this tour we'll see how some agriculture companies make resource reuse core to their business model, and we'll learn about one of the main threats to agricultural viability in Ventura County: converting prime ag land into suburban sprawl and shopping malls.

Traveling south 30 miles from Santa Barbara along the Pacific Ocean to Oxnard, our first stop will be **Agromin**, which converts 380,000 tons of organic materials into rich living compost, mulch, and other soil products for area farmers, school gardens, community projects and more. The company is focused on improving soils to protect water, prevent erosion, reduce CO2 emissions, and decrease chemical use.

Wednesday, June 20



Leaving Agromin we'll head across the vast Oxnard Plain, which has some of the richest soils in the country. As we travel, we'll hear from Karen Schmidt (Save Open-Space & Agricultural Resources) and Merrill Berge (Camarillo Sustainable Growth) about the growth and development which plagues the county, in spite of voter-approved legislation set in place to protect agricultural lands. Huge swaths of once productive ag lands are now covered by discount outlet malls, tract housing, and roads.

The afternoon will take us to **Gills Onions** processing facility, where in 2009 the company installed a methane biodigester to convert their onion waste into energy. Gills Onions is one of the largest family-owned onion growers and processor of fresh cut onions in the U.S. We will get a tour of the energy conversion process and discuss the company's other sustainability practices.

As we head back to Santa Barbara, we'll make one final stop in Carpinteria at **Ever-Bloom** nursery, the largest Gerbera daisy grower in the U.S. The facilities include planting, growing, and packing. In all areas of the business, owner Ed Van Wingerden — who can trace his family history back through 15 generations of farmers — focuses on resource reuse and sustainability. In addition to water recycling, they work on energy reduction, integrated pest management, and recycling of packaging and green waste materials.

5. The Organic Tour - Santa Barbara / Goleta

Santa Barbara has always had a strong farming foundation, and today that's still true thanks to the focus, dedication, and perseverance of many inspiring individuals. This tour will highlight the variety and innovation of the local organic farm community. We'll start out by picking fruit at a Montecito orchard on private property organized by **Food Forward** — SoCal's largest harvesting-for-the-hungry non-profit. Organizing corps of volunteers to glean backyard and public space produce, in its first three years, Food Forward has rescued approximately 800,000 lbs of local produce and delivered 100% of it free of charge to over 25 agencies across LA, Ventura and Santa Barbara Counties serving our communities most vulnerable. Our harvest will be donated to the Oxnard FOOD Share.

How does a non-profit farming organization continue to envision for the future, stay economically solvent, and support the community? We'll explore those questions and more at **Fairview Gardens**, where we'll have lunch and learn about the rich history of this land and organization — one of the very early urban farms in the U.S.. Located in the middle of housing developments and shopping centers, Fairview Gardens is under a conservation easement to ensure it will remain an active working organic farm in perpetuity. Lunch is provided by a new local food incubator kitchen, café, and catering company, Goodland Kitchen.

We'll spend the rest of the afternoon at **Healing Grounds Nursery**. The nursery was started as a way to provide work training and income for adults with mental illness and it has grown to be a widely used commercial wholesale nursery committed to advancing organic farming and gardening in the community. The owner, Oscar Carmona, is behind many other community garden and farming programs, including a recent collaboration with the Santa Barbara Food Bank called "Grow Your Own Way."

5:00 - 6:30 PM BREAK TIME / PLAY

6:30 PM - ON DINE AROUNDS

These are non-hosted informal group dinners at staff selected local restaurants. Sign up at the check in desk. Check time for individual restaurants.

Thursday, June 21



6:00 - 7:00 AM **YOGA — CHECK THE AGENDA AT A GLANCE WHEN YOU ARRIVE FOR EXACT LOCATION**

7:00 - 8:00 AM **BREAKFAST AT HOTEL**

8:00 - 8:30 AM **SAFSF BUSINESS MEETING**

8:30 - 10:00 AM **PLENARY: THE ECONOMIC ARGUMENT FOR LOCAL FOOD**

Recent data shows that the economic impact of the good food movement is quite significant yet policymakers, funders and other stakeholders are behind the curve when it comes to supporting this emerging sector. This plenary will highlight examples from three very different businesses that are spurring the local, regional, and national economy while supporting a change to a more sustainable food system overall. Panelists will help us to consider how foundations and networks such as SAFSF can contribute to and impact this surging sub-economy.

MODERATOR

Glenda Humiston, *state director, California Rural Development, USDA-Rural Development, CA*

SPEAKERS

Paul Saginaw, *co-founder, Zingerman's Community of Businesses, MI*

Ethan Schaffer, *co-founder, Viva Farms, WA*

Shirley Sherrod, *co-founder, Southwest Georgia Project, GA*

10:00 - 10:15 AM **BREAK / FIND YOUR WORKSHOP**

10:15 - 11:45 AM **CONCURRENT WORKSHOPS**

1. Global Food Sovereignty Solutions to Climate Change: Successful stories where small scale agroecology can feed and cool the planet

Amidst the expanding crises of hunger, climate change, and the economy, there is a clear solution that can address all three issues. In 2008, a report from the UN-led International Assessment of Agricultural Knowledge, Science and Technology for Development (IAASTD) clearly identified that multifunctional agricultural systems are a more productive and environmentally friendly way to feed the world while reducing global warming greenhouse gases. The report encourages governments and global policy makers to strengthen their support of diverse and local farming systems rather than industrial approaches. A growing domestic and global food sovereignty movement is emphasizing this kind of environmentally-sustainable approach, promoting resilient food systems and ecosystems in the face of climate change and destructive development. Food sovereignty is an approach to agriculture that holds the interests of small-scale food producers, their communities and ecosystems, as critical to strengthening resilient food systems.

The session will present inspiring stories, narratives and data from frontline struggles and successful models in Africa, Asia and Latin America.

MODERATOR

Sara Mersha, *director of grantmaking and advocacy, Grassroots International, MA*

SPEAKERS

Shalmali Guttal, *program coordinator, Focus on the Global South, Thailand (via Skype)*

Lawrence Mkhalihi, *agroecology manager, Biowatch, South Africa (via Skype)*

Katherine Zavala, *program manager, Grassroots Alliance, International Development Exchange, CA*

2. Framing Our Story: Confronting and Debunking the Myth that Sustainable Agriculture Can't Feed the World

"How to Feed 7 Billion and Counting" — that headline and ones like it have been leading the news about food systems and hunger. Behind the headline, we've been hearing a new call to expand industrial agriculture and a critique that sustainable agriculture cannot deliver the yields needed to feed the world. At least that's the story — and the frame — that dominates the media. But mounting evidence based on peer-reviewed studies from around the world is showing that sustainable agriculture can ensure solid yields while not incurring the costs of industrial agriculture, all while offering affordable methods for farmers. This workshop explores the dominant messaging about industrial agriculture and ways that we can better tell our own story, building a stronger case for feeding the world and healing the planet with sustainable agriculture.

MODERATOR

Anna Lappe, *founder and director, Small Planet Institute and Small Planet Fund, NY*

SPEAKERS

Marcia Ishii-Eiteman, *senior scientist, Pesticide Action Network North America, CA*

Anuradha Mittal, *founder and executive director, Oakland Institute, CA*

3. Food and Tech: Data, Collaboration, and Digital Innovation

How do we, as food movement leaders, best utilize data and emerging technologies to support and promote our organizations and sustainable, equitable food systems? This workshop seeks to energize the growing convergence between the food and tech communities, as a panel of leading food, tech and health experts share the latest models for reporting, mapping and sharing information, with real world examples from policy experts, agrarian advocates, food and recipe sites, open government developers, and other innovators. Participants are invited to bring ideas to brainstorm with the panel, so we discover and refine ways to leverage the latest tools to support our work. Prepare to be inspired! We'll explore:

1. The funders' role in supporting collaborative practice in food systems change.
2. Best ways to make information and data available: How can we address existing challenges which impede progress in the food, farm and health movements?
3. How can we reach new constituencies and expand visibility across media?
4. What are the challenges and opportunities in data collection and collaboration?

MODERATOR

Destin Layne, *program director, GRACE Communications Foundation, NY*

SPEAKERS

Danielle Gould, *founder, Food + Tech Connect, NY*

Tim West, *co-founder, Grub.ly, CA*

4. Bounty for All! Innovative Public-Private Partnerships and Investments in Low-Resource Farmers and Communities

Explore how innovative public and private investments in low-resource farm operations and community-based programs can increase farm revenues and enable vulnerable rural populations to access healthy foods. Learn about:

- USDA programs that support socially-disadvantaged farmers; emerging opportunities for federal

Thursday, June 21



loan guarantees to increase access to capital; and how federal programs can be leveraged to strengthen low-resource farm operations.

- An innovative partnership between the NC Department of Agriculture and Natural Capital Investment Fund, a community development financial institution, that paired loans and cost share grants to enable low-resource farmers to capitalize on market trends and conditions and increase farm revenues from grain harvests.
- A faith-based community that turned a \$7,500 grant into a 15+ acre community garden that engages community members of all ages in growing, harvesting, gleaning, and selling fresh foods to rural residents living in a food desert; and uses proceeds from roadside stand and soul food restaurant sales to buy school supplies for youth.

Following brief presentations, participants will engage in facilitated small group discussions to explore how funders might partner with state and federal agriculture agencies, use innovative techniques such as cost-share and loan guarantee programs, and invest in building community capacity to enable vulnerable populations to produce and access healthy foods.

MODERATOR

Archie Hart, *director, Office for Small Farm Policy, NC Department of Agriculture and Consumer Services, NC*

SPEAKERS

Reverend Richard Joyner, *executive director, Conetoe Family Life Center, NC*

Rick Larson, *North Carolina director, Natural Capital Investment Fund, NC*

Henry Searcy, *coordinator of USDA Programs for Rural Underserved Areas, Rural Development Under Secretary's Office, US Department of Agriculture, DC*

11:45 AM - 1:15 PM **BUFFET LUNCH**

1:15 - 1:30 PM **FIND YOUR WORKSHOP**

1:30 - 3:00 PM **CONCURRENT WORKSHOPS**

1. Fracking Our Food Supply

Reports of dead livestock, contaminated water, and sick farm families has prompted a Farmers Against Fracking backlash and raises the question: What will fracking do to our food supply? Hydraulic Fracturing (fracking) is a process used in natural gas drilling that injects a mixture of water, sand and toxic chemicals under high pressure deep into the earth to fracture the rock and release natural gas. It is exempt from federal water and air protections prompting some large NY food co-ops to say they will not buy food from areas where fracking is taking place. Fracking is already happening or being planned in 33 states including California's Central Valley, one of the world's most productive agricultural regions.

MODERATOR

Michael Passoff, *senior strategist, As You Sow Foundation, CA*

SPEAKERS

Wenonah Hauter, *senior strategist, Food and Water Watch, NY*

Phil Johnson, *senior program officer, The Heinz Endowments, PA*

John Smillie, *campaign director, Western Organization of Resource Councils, MT*

2. Why the Sustainable Ag Movement Needs More Lawyers

Farmers, farmworkers and their advocates in the sustainable agriculture movement need a wide range of legal support. They need lawyers to monitor policy developments and alert them to changes in the law and how it's implemented. They need help in navigating the complex maze of federal and state regulations so they can better understand available programs and manage their risk. They need help with legal fights over GMO contamination, factory farm zoning, health and safety, discrimination issues and anti-trust enforcement. The sustainable agriculture movement has gained tremendous momentum from its policy work, grassroots organizing, education and media efforts, however just a few dedicated groups and individuals have supported the legal needs of the movement. Come learn about this critical work, and discuss steps for strengthening the movement's legal capacity. After a brief introduction to the issue, the panelists will give a short presentation on their work and what they see as the biggest legal challenges facing family farmers, farmworkers and the sustainable ag movement at large. The bulk of the session will be a moderated Q&A format, allowing for a rich discussion on the issue, as well as time to discuss strategies for moving forward.

MODERATOR

Scott Cullen, *executive director, GRACE Communications Foundation, NY*

SPEAKERS

Pam Frasch, *dean of animal law, Lewis and Clark Law School, OR*

Michael Marsh, *director, California Rural Legal Assistance (CRLA), CA*

Susan Stokes, *executive director and attorney at law, Farmers' Legal Action Group (FLAG), MN*

3. The Future of Healthy School Food: Power, Public, Procurement, Private, and Investment

This multi-sector dialogue of school food professionals, USDA, private sector and nonprofit partners will highlight challenges and models for school food value chain development to deliver healthier food, environmental and economic benefits to communities. Workshop participants will explore exciting new frameworks for public and private investments in school food procurement change and food hub enterprises capable of supplying more healthful, regional and sustainable food to school districts. We will also touch on the broader field of institutional procurement and efforts underway in other arenas (e.g. colleges, universities, hospitals).

GOALS & OUTCOMES:

- Expand understanding of the large-scale environmental, economic, social and human health impacts resulting from school food procurement and supply chain work
- Inspire dialogue on strategic leverage points for further scaling up regional school food systems
- Enhance understanding of the role of philanthropy; generate ideas for innovative grantmaking & financing of public-private partnerships

MODERATOR

Kathy Lawrence, *director of strategic development, School Food FOCUS, NY*

SPEAKERS

Marco Abarca, *vice president, Ready Foods, Inc., CO*

Christine James, *program officer, John Merck Fund, MA*

Haile Johnston, *executive director, Common Market, PA*

Rodney Taylor, *director, Nutrition Services Department, Riverside Unified School District, CA*

4. Movement Building is Critical to Success: How Directly-Affected Communities are Challenging the Power Dynamic and Transforming the Food System

What is the role of large corporations in our current food system? How do they influence policy and public opinion, and how can grassroots organizing help build a movement that brings democracy to the food system from seed to table? This workshop will provide a landscape analysis of corporate obstacles to food system change. We will learn about how specific grassroots organizing strategies have brought together diverse stakeholders to create change in the food system, often directly challenging corporate practices. Workers, farmers, labor union and students have forged relationships that have created lasting change in policies and business practices. In this interactive workshop, participants will be able to discuss full case studies of how authentic progress in changing the power dynamic in the food system has been made by committed groups of organized stakeholders.

MODERATOR

Michelle Mascarenhas-Swan, *acting director, Movement Generation, CA*

SPEAKERS

TJ Faircloth, *research director, Corporate Accountability International, MA*

Saru Jayaraman, *co-director, Restaurant Opportunities Center United, NY*

Anim Steel, *director, Real Food Challenge, MA*

3:00 - 3:30 PM BREAK

3:30 - 5:00 PM CLOSING PLENARY: BURNING US UP AND COOLING US DOWN: THE INTERSECTIONS OF AGRICULTURE AND CLIMATE CHANGE

From increased frequency and severity of droughts, floods, and storms, to significant shifts in rainfall patterns and temperatures across the globe, it is clear that climate change is a stark reality that we cannot ignore. The intersections with agriculture are deep — not only does agriculture significantly contribute to the causes of climate change, but climate change also has a significant impact on communities' abilities to grow and access healthy foods. In many ways, these intersections provide a powerful example of the inequities in the food system — the communities experiencing the most harmful impacts of climate change on food production are too often not the ones most responsible for the causes. There are positive sides to this story: certain agricultural practices may reduce or mitigate climate change impacts, and vulnerable communities can build resilience to better “weather the storms.” Those working in sustainable agriculture have an important role to play in determining the future of our food systems. During this plenary, we will explore the science behind the intersections of agriculture and climate change, and learn how people are taking inspiring leadership on this issue from the farm, to community, to policy levels. We will consider the impact we can have as funders in supporting agricultural and food system models that provide real solutions to address both the causes and effects of climate change.

MODERATOR

Chip Giller, *founder and president, Grist Magazine, WA*

SPEAKERS

Renata Brillinger, *executive director, California Climate and Agriculture Network, CA*

John Cooper, *program director, MDC, NC*

Dena Hoff, *farmer, vice-chair of the National Family Farm Coalition, and co-chair for North American Region of La Via Campesina MT*

Thursday, June 21



5:00 - 6:00 PM **FREE TIME**

6:00 PM **CLOSING RECEPTION AT EL PASEO RESTAURANT**



Join us for the closing reception at El Paseo restaurant located in a historic adobe plaza originally built in 1826 in the heart of downtown Santa Barbara.

Busses depart at 5:45 and 6:15 pm. Walking maps also available at check in desk.

2012 SAFSF 10TH ANNIVERSARY FORUM

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