

12TH ANNUAL FORUM  
**June 17-19, 2014**



SUSTAINABLE AGRICULTURE & FOOD SYSTEMS FUNDERS  
**STRONGER TOGETHER**

**DENVER  
COLORADO**





## WiFi AVAILABLE

Wifi will be available in all meeting rooms. Use the Westin Meeting Rooms wireless network with the password **"food"**.

## CONCURRENT WORKSHOP CATEGORIES

LOOK FOR THESE ICONS NEAR EACH CONCURRENT WORKSHOP STARTING ON PAGE FIVE.



### DIVERSITY & EQUITY

These sessions will share strategies and techniques for engaging diverse often underrepresented populations in meaningful ways, through planning, financing, developing, promoting, and sustaining agricultural and food systems.



### BUSINESS & ECONOMIES

Food systems are economic systems: these sessions will discuss financing, job creation, economics of agriculture, business development, and other macro-level economic issues that must be addressed to create equitable food systems.



### HEALTH

Health is an industry and an outcome. Sessions will focus on different aspects of health, including but not limited to: increasing access to healthy foods, aligning farm policies for healthier communities, decreasing hunger and improving nutrition, engaging older adults in healthy community initiatives, and other related topics.



### NATURAL RESOURCES

Learn about critical components of the natural systems on which our food systems depend: the land, air, and water needed to grow healthy foods, the soil carbon that defines the health of our planet, and the pollinators that enable one-third of all the foods we eat, to name a few.



### POLICY

Policy can be related to local, state, national, tribal or even international activities that, in the public's interest, pertain to rules, regulations and certain legislative initiatives both inside and outside of government(s). Educational information may be shared on a wide range of legislative and/or rule-making developments, grassroots strategies and new innovative collaborations built for change.



### COLLABORATION / PARTNERSHIPS

Learn about innovative partnerships and coalitions that are connecting people and places. These include partners in urban and rural areas, public and private sectors, crossing generations and cultures, and working together toward shared goals.



### PROFESSIONAL DEVELOPMENT / SKILLS BUILDING

Designed to strengthen the skills needed for philanthropy, these workshops will focus on the nuts and bolts of grantmaking, such as: 'how to fund' or 'how to evaluate' or 'how to assess diversity.'



## SAFSF HAS GONE DIGITAL!

With a mobile app holding all Forum information: attendee list, speaker bios, a detailed agenda, and other resources.

### TO DOWNLOAD THE APP:

- Go to your app store and download the free **GUIDEBOOK** app
- Click on **"search for guides"** or **"download guides"** at the bottom of the screen
- On the next screen, click **"redeem code"**
- On the next screen, enter the code: **"farm"**



**MONDAY 6.16**



**3:30-5:30 PM REGISTRATION TABLE OPEN**

**5:00-7:00 PM WELCOME RECEPTION HOSTED BY GATES FAMILY FOUNDATION**

Get acclimated to the Mile High City and the Colorado food and agriculture scene at an early reception held at the Gates Family Foundation in historic lower downtown Denver, 3 blocks from the conference hotel. Enjoy light food and drinks and the opportunity to hear from some of the region's innovators.

Built in 1901, the Hover Building, where the Foundation is located, is a Denver landmark and is listed on the National Register of Historic Places. The office space has been refurbished and designed to LEED® Gold standard, showcasing natural light and sustainable design features while honoring the beautiful brick and wood of the original structure. The loft-like space holds an impressive collection of Colorado artwork, as well as a gorgeous rooftop deck with stunning views of the downtown landscape.

**HOVER BUILDING**

1390 Lawrence St. #400  
Denver, CO

*Turn left out of the hotel  
and walk 4 blocks.*







**TUESDAY 6.17**

**7:00-8:30 AM BREAKFAST**

ROOM  
CONFLUENCE  
FOYER

**8:30-11:30 AM PRE-FORUM WORKSHOPS AND SITE VISITS**

**8:30-11:30 AM PRE-FORUM WORKSHOP: DIVERSITY, EQUITY, INCLUSION, AND RACIAL JUSTICE**

ROOM  
HORACE  
TABOR

SAFSF's mission includes a commitment to food justice, and over the years we have worked to integrate equity and diversity throughout our work. In 2014, we are building on this work by sponsoring the first Pre-Forum workshop focused on helping Forum attendees build skills and awareness so they can:

- Create a shared analysis of why and how diversity, equity, inclusion, and racial justice matter to the success of their foundations;
- Define diversity priorities for their organizations and identify initial goals for increasing staff and/or board diversity;
- Identify opportunities for more fully embedding diversity, equity, inclusion, and racial justice as priorities in grantmaking.

Participants will have the opportunity to dig into the nuts and bolts of making change—both within their organizations and in grantmaking and engagement with grantees and partners.

**FACILITATOR**

**Angela Park**, *founder/executive director, Mission Critical, VT*

She has 25 years of experience with equity, diversity, inclusion, organizational development, cultural change, environmental justice, and leadership in philanthropic, private, non-profit, and government sectors.

**8:30-11:30 AM PRE-FORUM WORKSHOP: REGIONAL FOOD ECOLOGY AND ECONOMY**

ROOM  
LAWRENCE A

Development of vibrant regional food systems offers an opportunity for place-based economic development that relies on the resources and people of that region, market reward for environmental stewardship, and a supply chain of locally-grown healthy food for consumers of all income levels. In order to reach this scale of outcome and impact, each sector of the food value chain (farms, aggregation/distribution, processing and various points of sale, etc.) must be developed and just as importantly, they must be interconnected in a way that increases efficiencies, reduces cost and environmental impact, and supports growth and stability. A vibrant and healthy regional food system is an ecosystem of independent but interdependent businesses and organizations. We are early in the regional food revolution, and leadership for change is coming from many sectors. This session will consider three regions that are in development, each initiated from different points in the system and taking a different approach, but with similar goals.





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NEW MEXICO: **La Montanita Cooperative** is a community-owned consumer cooperative based out of Albuquerque, New Mexico with six retail locations and 17,000 members. La Montanita also runs the regional Co-op Trade Food-Shed Project, which creates wholesale markets and provides product distribution, delivery, and refrigerated storage. In 2010, the cooperative and its membership founded La Montanita Fund, a micro-lending program for farmers and producers who might not be eligible for conventional loans.

VERMONT: The **Center for an Agricultural Economy (CAE)** is working to create a local, healthy and regenerative food system, emphasizing working lands, working people and local food. With the launch of the VT Food Venture Center, a 15,000 sq foot business incubator, shared processing, and food hub facility, the CAE is at the nexus of value-chain facilitation for farmers and food businesses throughout the region.

PACIFIC NORTHWEST: The **Cascadia Foodshed Funding Project (CFFP)** is a collaboration of foundation and individual impact investors seeking to place capital in regional food and farm businesses. The Project seeks to combine different forms of capital – grants, equity, loans, credit enhancements – to invest in food-related social enterprises in five Pacific Northwest regions, and to develop infrastructure for collective impact efforts.

#### MODERATOR

**John Fisk**, executive director, Wallace Center at Winrock International, VA

#### SPEAKERS

**Tim Crosby**, president, Thread Fund, WA

**Bob Tero**, operations coordinator, La Montanita, NM

**Sarah Waring**, executive director, Center for an Agricultural Economy, VT

## 8:30-11:30 AM **PRE-FORUM SITE VISIT: DISTRIBUTION ON A BIG SCALE**

Ever wonder how products get from point A to point B? SAFSF's member, **United Natural Foods, Inc. (UNFI)**, is taking us behind the scenes at their Colorado Distribution Center. UNFI, SAFSF member, has gained its reputation as the unparalleled leader in the distribution, development, and marketing of natural and organic, wellness, and specialty food products by fulfilling the highest standards for quality, consistency, and sustainability.

Aurora is one of UNFI's high performing buildings under the guidance of both the LEED® Certification and Energy Star rating systems. UNFI implements sustainable best practices throughout its facility and tracks, measures, and reports energy consumption and emissions for the entire organization. Aurora has achieved Gold-level certification with recognition of its innovative Demand Response Program. UNFI fosters employee engagement with local Helping Hands Committees, community volunteer programs, along with education and advocacy.

This tour will be a great opportunity to learn about how food distribution works on a big scale. As more and more funders are supporting infrastructure needs for rebuilding regional and local food systems, it is important to learn from and partner with companies that have been working towards a healthier food system for many years.



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## 8:30-11:30 AM **PRE-FORUM SITE VISIT: AERO FARMS AND VETERANS TO FARMERS**

We hope you'll join us for this trip to **Aero Farm** where we'll meet with Evan Premer, owner of this greenhouse-based farming business in Lakewood, Colorado. Aero Farms grows microgreens, lettuce, hearty greens, and other products in vertical towers, using aeroponics, the next generation of hydroponics. The produce is sold to restaurants and stores interested in offering local produce on their menus, notably Linger and Root Down in Denver's booming Lower Highlands neighborhood, as well as Marczyk Fine Foods. Evan is a graduate of the **Veterans to Farmers** training program, founded by Marine Corps veteran Buck Adams, which focuses on turning protectors into providers by developing farm sites owned and operated by veterans. The local investment club helped finance part of the operation. You will get the chance to take a tour of the greenhouse, discuss the daily operations, learn about plans for the Veterans to Farmers program, learn more about finance and investment, and taste some of the delicious produce grown at the greenhouse.

## 11:30 AM-12:00 PM **BREAK**

## 12:00-2:00 PM **OPENING LUNCH PLENARY**

ROOM  
CONFLUENCE  
FOYER



**DJ  
CAVEM**

This year's Forum opens with a performance by DJ Cavem, an award-winning activist who has channeled his vegan lifestyle and love of hip-hop to create art that inspires and motivates youth to view fresh grown food as medicine. **"This genre [hip-hop] creates lots of gangstas; why not gardeners?"** DJ Cavem grew up in the historic Five Points area of Denver, where obesity has become all too common. DJ Cavem is the founder of the Brown Suga Youth Festival, has performed internationally, and has even been featured in Oprah's magazine.

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## IS THE "NEW WEST" A BETTER WEST?

SAFSF is excited to be in the Intermountain West. The region, so named for encompassing of the area between the Rocky, Sierra Nevada, and Cascade Mountain ranges, is rich with resources, history, culture, and a diverse economy. Prior to the arrival of Europeans the region was homeland for many Native American cultures, tribes, and bands. The 18th-century fur trade and 19th-century westward expansion of the United States brought irreversible cultural changes. The completion of the First Transcontinental Railroad through the region accelerated non-native settlements and development.

This region is often part of the "fly-over" zone between coasts. To many it's seen as merely a getaway destination for tree-huggers, skiers, and those who like fly-fishing. Few have a deeper understanding of the history, land management, agriculture, and other defining issues.

You will gain a much deeper understanding of the region from the keynote speaker, Charles Wilkinson. He is considered by some to be "the West's leading authority on natural resources law." He is a prolific





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writer on the themes of society, history, and land in the American West. He will challenge us all to consider the ways in which the West is changing, and whether or not those changes are an improvement.

**MODERATOR**

**Beth Conover**, senior program officer, Gates Family Foundation, CO

**SPEAKER**

**Charles Wilkinson**, Moses Lasky Professor of Law at the University of Colorado, Boulder, CO

2:30-4:00 PM **CONCURRENT WORKSHOPS**

ROOM  
LAWRENCE B



LOOK FOR ICON  
DETAILS ON THE  
INSIDE FRONT  
COVER.

**1. HEALTHY FARMS AND HEALTHY PEOPLE: OPPORTUNITIES TO ALIGN FOOD AND FARM POLICY WITH THE GOAL OF HEALTHIER AMERICANS**

Americans have one of the world's highest obesity rates, while nearly 15% of the population faces food insecurity. Through policies governing subsidies, trade, and nutrition assistance programs, the government plays a major role in shaping our food system and what we eat. Historically, however, agriculture policies were only tangentially influenced by nutrition and health concerns.

This session will explore concrete, actionable opportunities to help ensure that agriculture policies and food assistance programs are aligned with the Dietary Guidelines for Americans and supported with available food supplies. In a complex system, effective solutions require a multi-pronged approach, with stakeholders across sectors and at different levels of the value chain. Funders will hear from policy and business owners key food and farm policy debates, what system changes are needed to integrate the goals of healthy people and healthy agriculture, and their perspectives on key levers for change, e.g., the 2015 Dietary Guidelines and reauthorization of the Child Nutrition Act. This panel will identify specific program and policy opportunities to leverage current investments and translate data, experiences and existing successes from the local level into broader impact at the state and national level.

**MODERATOR**

**Secretary Dan Glickman**, former U.S. Secretary of Agriculture; senior fellow and co-chair of the Nutrition and Physical Initiative, Bipartisan Policy Center, DC

**SPEAKERS**

**Jeff Dunn**, president and CEO, Bolthouse Farms, CA

**Robin Schepper**, former executive director of the First Lady's Let's Move! initiative; senior advisor, Nutrition and Physical Activity Initiative, Bipartisan Policy Center, DC

ROOM  
HORACE  
TABOR



**2. PUBLIC NARRATIVE: DEVELOPING THE STORIES THAT UNIFY OUR WORK, BUILD POWER, AND GROW THE MOVEMENT**

Despite the strong public support for food and agriculture system reform, our collective efforts too often fall short of expectations. One of the roadblocks has been the underappreciated role that dominant narratives play in thwarting change-supporting communications. A food systems campaign may have



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compelling statistics and messaging, but if it doesn't account for the underlying dominant narratives that drive the thinking of the intended audiences, then the communication falls flat. All of our work—whether in food security, environmental protection, or economic development—can benefit from a shared, grounded narrative. This workshop builds off of two recent efforts to develop narratives that support sustainable agriculture and food systems. The first, initiated in 2012, is a collaboration of several Great Plains/Midwest organizations focused on using narratives that build power for food and agriculture justice. The second effort, which included input from activists in the U.S. and throughout the world, identifies commonalities that support a unifying narrative for food and agriculture reform. Leaders from both of these efforts, as well as others with communications expertise, will discuss the role that a unifying, supportive narrative can play in building partnerships and organizing for combined impact.

#### MODERATOR

**Mark Muller**, *Mississippi River program officer, The McKnight Foundation, MN*

#### SPEAKERS

**George Boody**, *executive director, Land Stewardship Project, MN*

**Ellen Gustafson**, *co-founder, Food Tank, DC*

**Rhonda Perry**, *program director, Missouri Rural Crisis Center, MO*

**Pat Sweeney**, *director, Western Organization of Resource Councils, MT*

#### ROOM MOLLY BROWN



### 3. THE STATE OF AGRICULTURAL WATER IN COLORADO AND THE WEST: CASE STUDIES OF INNOVATIVE PARTNERSHIPS

Approximately 85% of water use in the region is for irrigated agriculture. For many farmers, the market value of water for new urban demand exceeds the value of the crops they can produce with irrigation. “Buy and dry” practices have dewatered many traditional agriculture regions and threaten the agricultural economies of those communities. At the same time, both municipal and agricultural water demands have left many western rivers high and dry, without adequate flows to sustain critical riparian habitats. All of these water uses (agricultural, urban and environmental) are central to the economies and identities of many western communities. Unrelenting growth-driven water demand has created political challenges for all users, and led to some unusual partnerships that support water sharing between farms, cities, and depleted rivers.

We will bring together several leading regional thinkers to discuss case studies of innovation in agricultural water protection, and explore how and where philanthropic investments have facilitated new models for agricultural-municipal-environmental water sharing (as well as the limitations to philanthropic impact). We will encourage audience discussion about how and where the lessons learned in these case studies might be applicable (or not) in other regions, and about the variables that lead to success, as well as common barriers to these types of projects.

Desired outcomes of this session include:

- Showcase innovative approaches to agricultural water protection in the region.
- Explore the role of philanthropy in facilitating innovative efforts.
- Identify lessons learned, and project scalability/replicability as well as barriers to success.

#### MODERATOR

**Beth Conover**, *senior program officer, Gates Family Foundation, CO*





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#### SPEAKERS

**Margaret Bowman**, deputy director for Environment Focus Area, Walton Family Foundation, DC  
**Peter Nichols**, environmental and water law attorney, Berg Hill Greenleaf and Ruscitti LLP, CO  
**Joe Frank**, director, Lower South Platte Water Conservancy District, and rancher, CO

ROOM  
LAWRENCE A



#### 4. EVALUATING SUCCESS: INNOVATIVE EVALUATION METHODS TO ACCURATELY MEASURE SUCCESS AMONG COMMUNITY-BASED, GRASSROOTS ORGANIZATIONS

Funders and implementers alike are often met with evaluation challenges, ranging from a lack of resources or capacity to conduct meaningful evaluations to identifying accurate and appropriate evaluation designs or tools. The burgeoning local food movement has been launched and maintained in large part by community-based groups. Due to various resource limitations, these grassroots groups often have significant hands-on experience but lack the capacity to document their successes in a manner required by their funders. Therefore, funders must be willing to rethink their current evaluation metrics and requirements to accurately measure success without overburdening under-resourced groups.

This workshop will incorporate case studies, small group work, and participatory discussions to accomplish the following objectives:

- Define evaluation types, how and why we evaluate, and realistic expectations for evaluations.
- Identify evaluation challenges within food-system work and determine roots of challenges such as a lack of resources, low knowledge or skill capacity, or inaccurate/inappropriate tools and designs.
- Explore innovative evaluation techniques and tools that accurately evaluate the impact of food-related, social enterprise work in a time and resource efficient manner.

Presenters will cover innovative evaluation techniques, such as social capital theory, capacity-building funding models, and web-based data collection platforms.

#### MODERATOR

**Erin Healy**, director of healthy eating, The Health Trust, CA

#### SPEAKERS

**Elena Blebea**, Silicon Valley health corps supervisor, The Health Trust, CA

4:15-5:15 PM

#### PUT 'EM TOGETHER AND WHAT HAVE YOU GOT?

Bring your business cards and your puzzle piece (pick one up when you check in) to this rapid-fire, fun networking session where you will meet others who can be a part of your food system puzzle.

**Don't miss this opportunity to have fun and connect!**

ROOM  
CONFLUENCE  
BALLROOM



5:15-6:30 PM

#### BREAK

Keep networking, go out and get some exercise, or enjoy quiet downtime.

6:30-9:00 PM

#### DINNER RECEPTION

We look forward to seeing you in the Augusta Room, 2nd Floor, Westin Downtown Denver.

CP COLLABORATIONS/PARTNERSHIPS

DE DIVERSITY & EQUITY

J POLICY

BE BUSINESS & ECONOMICS

NR NATURAL RESOURCES

H HEALTH

PD PROFESSIONAL DEVELOPMENT/SKILLS BUILDING



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

ROOM  
CONFLUENCE  
FOYER

8:00-9:30 AM **PLENARY-DIVERSIFICATION: IT'S NOT JUST AN INVESTMENT STRATEGY**

ROOM  
CONFLUENCE  
BALLROOM

From an investment perspective, the idea of diversification is pretty clear: reduce risk by investing in a variety of sectors, markets, and types of investments. The result is a portfolio that is better protected from volatility and performs better than its non-diversified counterpart over the course of the investments' lifetime.

If better performance and risk avoidance are key in foundations' investment strategies, can diversification—in their board rooms, in their staff meetings, and in the people and projects they fund—result in a better rate of social return for foundations?

Join us as we visit with three foundations who have made, or are making, deliberate steps to diversify their organizations at all levels. The dialogue will cover the gamut from political will to political roadblocks, from pulling folks along to experiencing pushback. At the end of the day, the panel will aim to provide those who hope to achieve similar results with some practical lessons, including some paths to avoid.

#### MODERATOR

**Virginia Clarke**, executive director, Sustainable Agriculture and Food Systems Funders, CA

#### SPEAKERS

**Victor De Luca**, president, Jessie Smith Noyes Foundation, NY

**Adrienne Mansanares**, director, community leadership, The Denver Foundation, CO

**David Neal**, trustee, Z Smith Reynolds Foundation, NC

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## SITE VISITS

9:45 AM **THE ARKANSAS RIVER VALLEY (ROCKY FORD)**

LOCATION  
Meet in the  
lower lobby on  
the first floor.  
Bus will leave  
promptly at  
9:45am.

**NOTE:** This is a long day tour that will include dinner. You will not be able to participate in Wednesday night dine-arounds if you join this tour. The bus will return to the hotel around 9:30pm—but don't worry, the sun won't set until 8:30pm.

This tour will take you to Rocky Ford in the southeastern plains of Colorado. If you have any interest in rural farmlands and ranchlands, you won't want to miss this. The first stop, where we'll have lunch, will be at the **Colorado State University Arkansas Valley Agricultural Research Extension Center**. Mike Bartolo will welcome us to the region and help set the stage and frame the discussions for the day. The region is rich in history—from being home to the Arapaho, Ute, and Navajo tribes, to being part of Mexico, to now being the front of major Western water battles. Mike has experienced first hand





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the impacts of “buy and dry” water trades that have transferred water rights from farmlands to cities. And like many rural areas of the U.S., the region struggles with declining populations, lack of opportunities for economic development, and limited healthy food access.

Food safety is a major topic of conversation throughout the country with the passage and beginning implementation of the Food Safety Modernization Act. Rocky Ford is one of the largest melon producing regions in the country; the school mascot is the Fighting Meloneers! The industry was almost destroyed after a 2011 national listeria outbreak in cantaloupe was associated with the region. Our second stop will be to **Hirakata Farms**, where they’ve built a new processing and packing facility used by many in the region. Farmers are often known for their fierce independence, but after the outbreak, the melon farmers have come together to form the Rocky Ford Growers Association, a cooperative that has helped to rebuild the melon industry and redefine standard, safe food-handling procedures. Food safety processes aren’t the only topic of discussion at this stop. Water availability and conservation are big deals here. Many melon farmers are installing buried drip irrigation lines and using GPS tracking to reduce water usage.



Finally, we’ll visit Mary and Dave Miller’s **Triple M Bar** ranch, where they’re raising lamb for direct marketing to consumers and restaurants. Both former Natural Resources Conservation Service employees, they took the leap in the early 90’s to focus solely on their ranch operation. As the only two staff, they do it all, from grazing management to breeding and birthing, from Facebook updates to selling at the Boulder Farmers’ Market on the weekend. Their sheep graze in three different pastures, in addition to the home ranch property, and are protected by Great Pyrenees dogs, which are bred and born in the same pastures as the sheep. There is much to learn from Dave and Mary, who have taught themselves, via trial and error, how to adjust their operational procedures to ensure a reliable year-round meat supply. They are committed to being the face of Triple M Bar lamb and delight in the connections they’ve made with their customers. It’s hard to overemphasize how much there is to learn about the lamb business specifically, and direct-to-consumer meat production more generally, from these two extraordinary people. Delicious dinner location pending.

**LOCATION**  
Meet in the lower lobby on the first floor. Bus will leave promptly at 9:45am.

## **DIFFERENT APPROACHES, SIMILAR GOALS: SCHOOL FOOD TRANSFORMATION (COLORADO SPRINGS AND DENVER)**

Across the country, funders, school districts, parents, and community partners have been collaborating to bring about a school food transformation in cafeterias. Every district in the country is different and the approaches to healthy school food change take many forms. On this tour, we’ll visit with folks from two different school districts that are both strongly committed to their school food reform work, but are approaching the transformation from different angles.

First we’ll head to **Colorado Springs District 11**, where they have revamped the food service department by focusing on “good food,” scratch cooking, and sourcing from local farms and ranches. Many districts across the country are making changes from heat-and-serve to scratch cooking and are challenged by the extra time of preparation, outdated equipment, and the limited skills of kitchen



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staff. In District 11, they are taking an innovative approach by having four central kitchens as processing “hubs,” each focused on a specific food type, such as baked goods. They have also found a way to keep local beef on the menu, something many districts struggle with even more than incorporating fresh produce. We will have lunch at one of their schools and enjoy the fruits of their hard work.

Next, we’ll visit **Ranch Foods Direct**, owned by Mike Callicrate, an independent cattle producer, feed yard owner, business entrepreneur and political activist, who sells beef to Colorado Springs District 11 for their school meals. We will get a chance to see the new processing plant and learn how parties can make this arrangement work when so many others around the country say they need meat at a cost that most independent ranchers cannot afford to meet. Mike goes above and beyond in his work to speak up for the interests of independent farmers and ranchers and to fight back against consolidation and market control trends. He is revered as the “go-to expert” for understanding negative consequences of trends in the modern meat industry.

After spending the morning and early afternoon in Colorado Springs, we’ll head back into Denver and stop at **Bradley International School** where we’ll see a different approach to school food transformation. Denver Public Schools is working across the district to utilize fallow parcels of district land for the large scale farming of organic produce. At Bradley, we’ll visit the school and community garden, which coexists with the school farm. We’ll meet the full cast of players who work closely together to make sure the kids are exposed to healthy food from seed to table including the farmer, the nutrition director, the volunteer garden leaders, and the community groups.

**10:00 AM ALL OTHER SITE VISITS DEPART (RETURNING BY 6:00 PM)**

**LOCATION**  
Meet in the lower lobby on the first floor. Bus will leave promptly at 10:00am.

### **BUILDING COMMUNITY WHILE GROWING FOOD (DENVER)**

**NOTE:** *The afternoon portion of this tour will be on **bicycles**. Designed for casual riders, total distance will be <10 miles.*

Join us for a day that is as much about working in community and building strong neighborhoods as it is about growing food in urban environments. The first stop of the tour will be at **The Growhaus**, a non-profit urban farm and education center in a community where healthy food isn’t readily available—northeast Denver’s Elyria-Swansea neighborhood. The center is based in an historic 20,000 square-foot greenhouse that has been renovated to make space for a teaching lab (gardening, cooking, beekeeping and more), a community market, a hydroponic farm, and an aquaponic farm. Their approach to teamwork and community building is summed up by this statement—“Strong communities know how to collaborate across lines of race, class, and gender. Whether it’s with our staff, our neighbors, or our strategic partners, we believe in acknowledging and honoring our differences and working together to create a whole that is greater than the sum of its parts.” Come meet with an organization that is relatively new to the urban agriculture world, but has a lot to share about honoring community.

We’ll make our way to the Horse Barn, **Denver Urban Gardens’ (DUG)** new home, where we will enjoy a chef-prepared lunch featuring local produce in this recently renovated shared workspace for over 60 organizations. The Horse Barn includes a walk-in cooler for DUG’s youth farmers’ market and produce donation program, a construction and maintenance shed, a demonstration kitchen, and dedicated farmers’ market space. DUG, founded in 1985, supports community development through garden-based education, sustainable community gardens, and the promotion





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of food policy. They have over 130 community gardens throughout Metro Denver, including 40 school-based community gardens. DUG partners with anyone and everyone and have pioneered ways to do more than build an urban garden; they help neighborhoods rebuild community.

After lunch, we'll spend the rest of the afternoon on bikes, riding around Denver to see a variety of urban farm and garden spaces and meet many of the partners that have helped bring about the urban food revolution taking place in Denver.

**LOCATION**  
Meet in the lower lobby on the first floor. Bus will leave promptly at 10:00am.

## HUNGER AND HEALTH: TAKING ACTION

Some tout Colorado as the "healthiest" state in the nation. While the sound bite makes for good press, it's not that simple and it's certainly not true for all Coloradans. Hunger is a particularly insidious and often hidden health issue in the state. In urban and rural settings, individuals and families rely on government food programs, food banks, food pantries, and emergency feeding programs to meet their basic food needs.

We'll start our day at **The Denver Indian Center, Inc (DICI)** and the **Denver Indian Family Resource Center (DIFRC)**, which both provide a wide array of collaborative programs and services aimed at empowering youth, families, and communities through self-determination, cultural identity, and education. Metro Denver is home to more than 40,000 American Indians and Alaska Natives (AI/ANs).

Consider yourself a creative chef? Today's lunch—a Chopped-like cook-off—will put your skills to the test!!! Using hot plates, microwaves, and a USDA commodity box as your starting blocks, you and your team will be given a limited amount of time and ingredients to prepare lunch. Professional chefs will offer bits of advice and serve as judges for the cook-off.

From here we'll take a short walk through the neighborhood and spend the rest of the afternoon with **Revision International**. The neighborhood—a mostly immigrant community—is characterized by a diverse cultural environment, poverty and lack of access to healthy food. Revision invests in residents to become leaders and change makers through a promotora model, resident training, and network organizing model in their work to increase local food production, improve access, health outcomes and build economic wealth all at the same time. Along the course of the afternoon we will meet with community residents, learn about some exciting new work linking policy advocacy with community organizing, tour both a family's garden as well as one of Revision's two urban farms: Kepner Middle School and the Ubuntu Urban Farm where some 40 Somali Bantu refugee families are farming and providing culturally appropriate food for their community, and creating economic opportunities, and selling their produce through Revision's CSA program.

**LOCATION**  
Meet in the lower lobby on the first floor. Bus will leave promptly at 10:00am.

## TECHNOLOGY AND INNOVATION MIXING WITH THE FOOD SYSTEM FOR GOOD (FORT COLLINS/BOULDER)

"Big Ag" and "Local Food" represent two extremes of a highly complex U.S. food system, and few places offer access to both within the same 60 miles. On this tour, participants will have the opportunity to see firsthand the challenges and opportunities of the conventional mid-size family farm, discuss the technologies that are changing these global and local food systems, and see what local food distribution looks like in a rural state.



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The tour will begin by visiting **Seaworth Farms**, owned by Richard Seaworth, a third generation farmer, and his son Troy, who farm 2,000 acres in Larimer County, north of Fort Collins, and also own 1,300 acres of irrigated farms in southwest Nebraska. They have both organic and non-organic acres. Richard was formerly a dealer for Valley Irrigation, where he was exposed to new and innovative irrigation ideas. Today, he uses the latest technology in irrigation and tillage practices to conserve water and other inputs. He is also the managing partner of Wellington Water Works LLC, the only court-approved new water added to the Poudre Basin in over 50 years. It is also the only water produced from an oil field that is approved to be added to interstate waters. Richard and Troy work to address the challenges of operating a family farm in today's markets while also thinking about the future and responsible stewardship of the land.

Next, we will make our way to Fort Collins to visit with **Rocky Mountain Innosphere (RMI)**, where we'll have lunch and continue the conversation. RMI is a nonprofit technology incubator formed to accelerate the development of a regional entrepreneurial ecosystem and support the start-ups that will provide the next generation of clean, renewable, and efficient energy technologies. We will learn about technologies and innovations that are changing the landscape of industrial agriculture. Dough Johnson, Innosphere's VP of access to capital will share the landscape of Colorado capital and what initiatives RMI is implementing to bring these technologies to market.

Our final stop will take us to the distribution warehouse of **SOURCE Local Foods**. SOURCE is a "food hub" that is new to the scene on the front range of Colorado but is already making major contributions to the aggregation and distribution of Colorado Proud products. Source's mission to connect producers to larger markets presents unique challenges when set against the rural and dispersed agricultural landscape of a state like Colorado. They have developed a mobile app and use other custom-designed software to manage the logistics of distribution throughout a large and mostly rural state.

#### 7:00 PM AND LATER **GROUP DINE-AROUNDS**

**NOTE**  
Stop by the registration desk for instructions on how to get to your dinner.

New this year—theme-based group dine-arounds. These are still no-host dinners. Choose from one of the six themed options, or create your own group and enjoy a night out in Denver. If dinner seems late, remember the sun doesn't set until around 8:30 pm!

**LOCATION**  
**PARALLEL**  
**SEVENTEEN**

#### **MOVING IDEAS WITH MONEY—FOOD SYSTEM FINANCE AND INVESTMENT**

This dinner is for all of you who are really focused on business, economic development, and investing to bring about the healthy, sustainable, and vibrant food systems we all want to see. Did you start a conversation at the Pre-Forum workshop and want to follow up? Have you recently started doing PRI's but could use some help on how to streamline or improve your process? Join this dinner to have the space and time to talk about finance, investments, and the food system.





# WEDNESDAY 6.18

LOCATION  
COMIDA @  
THE SOURCE

## **WAREHOUSES, TRUCKS, COOLERS, AND FREEZERS—THE INFRASTRUCTURE OF FOOD SYSTEMS**

Food system infrastructure covers everything needed in the supply chain of activity between the consumer and the producer, be that a farm, fishery, or community garden. Without an adequate food system infrastructure it is difficult to get to where you want to go in food and farm markets. If you are interested in discussions about this part of the food system, including food hubs, distribution facilities, commercial kitchens, and aggregators, join your like-minded funders for this dinner.

LOCATION  
POTAGER

## **SETTING THE TABLE FOR BETTER HEALTH**

More and more funders are looking for health outcomes in their approach to funding food systems. This is true for those who are traditional “health funders” now working in the food system, and for food/ag funders who are now emphasizing health elements of their work. Join this dinner to talk with others who are working in this space as a way to improve the health of target populations.

LOCATION  
ANDREW  
NOWAK'S  
OUTDOOR  
KITCHEN  
(and urban  
farm)

## **THE POLICY OF SCHOOL FOOD REFORM**

In 2010, the Colorado General Assembly created the Colorado Farm to School Task Force to “study, develop, and recommend policies and methods to best implement a Farm to School program across the state.” In 2013, the Assembly reauthorized the Task Force to be continued indefinitely and added two more seats. Does your state work on school food policy development? In what ways can you as a funder advance school food transformation through policy support? Tonight you will enjoy a special backyard, Colorado dinner at Andrew Nowak’s urban farm and outdoor kitchen. Andrew is a member of the Task Force and part of Slow Food Denver.

LOCATION  
SAME CAFE

## **BUILDING AND SUSTAINING THE MOVEMENT: A FOOD SYSTEM FOR EVERYONE**

Enjoy dinner together with others in the network that are focused on “movement building.” This dine-around will be held at the SAME Cafe (So All May Eat), a place that walks the talk when it comes to making healthy, fresh food available to all people in a way that is dignified and community-oriented. What are you supporting in your region to make a bigger food movement? What kind of divides related to race, class, political affiliation, religious belief, or other identities are keeping us from having a bigger and more powerful movement? Join this important conversation.

LOCATION  
THE KITCHEN  
DENVER

## **ADVOCATING FOR BETTER POLICY WITH THE HELP OF CHEFS**

On matters related to food, food sustainability, and health, chefs’ voices carry a high degree of credibility. And with the growing celebrity of chefs in America, these powerful voices are key new advocates for bettering our country’s food system. The James Beard Foundation and the Chef Action Network have been engaging these important new advocates in policy and advocacy training and providing the ongoing tools and guidance needed to be effective champions for our food system. Join us for an exceptional meal, prepared by Chef Boot Camp alumni Kyle Mendenhall at The Kitchen Denver, and learn about the successes of these “Chefvocates” and examine the influence these important community members can have on local, state, and national policy.

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7:00-8:15 AM **BREAKFAST**

8:15-9:00 AM **SAFSF NETWORK UPDATE—FOR ALL ATTENDEES!**

LOCATION  
CONFLUENCE  
BALLROOM

Hear the latest from staff and Steering Committee and offer your thoughts about how to strengthen our network.

9:00-10:30 AM **PLENARY—STRONGER TOGETHER: PARTNERING WITH BUSINESS**

LOCATION  
CONFLUENCE  
BALLROOM

Over the past decade, thought leaders have demonstrated how businesses driven by intention and values can create opportunities for change within their food and economic systems. This panel discussion aims to lay out how this has been done across sectors at the local, national, and global level, and to identify opportunities for funders to engage with that work to move the needle towards a more sustainable and equitable food system.

Speakers will explore the tensions inherent in doing business-for-good including the pursuit of profit and the pursuit of impact, the drive for growth and need for localization, and the role of capital as a facilitator of outcomes.

**MODERATOR**

**Kate Danaher**, senior lending associate, RSF Social Finance, CA

**SPEAKERS**

**Daniel Fireside**, capital coordinator, Equal Exchange, MA

**Kim Jordan**, president & CEO, New Belgium Brewing Company, CO

**Michelle Long**, executive director, Business Alliance for Local Living Economies (BALLE), WA

10:30-11:00 AM **BREAK: FIND YOUR WORKSHOP**

11:00 AM-12:30 PM **CONCURRENT WORKSHOPS**

LOCATION  
HORACE  
TABOR



**1. MAKING CHANGE THROUGH INDEPENDENT JOURNALISM**

This session looks at how independent, non-partisan investigative journalism is an essential part of making change in our food and environmental systems. It will seek to answer the question, “What difference does independent journalism make for the food and environmental movements?” and will focus on how non-profit reporting produces change, the nature of that change, and the role it plays for mission-driven organizations. Specifically, we will discuss how these news organizations approach making change, including the role of social media and the challenge of measuring impact. We will provide examples of success focusing on the role that collaboration—among writers, outlets, advocacy organizations producing source materials, and funders—plays in independent non-profit journalism,



THURSDAY 6.19



with a special focus on stories that address issues of diversity and equity. Our goal is to engage participants in a discussion of the role that independent, non-partisan journalism plays in their own theory/theories of change.

**MODERATOR**

**Bruce Hirsch**, executive director, Clarence E Heller Charitable Foundation, CA

**SPEAKERS**

**Laura Frank**, executive director, I-News and vice president, News at Rocky Mountain PBS, CO

**Samuel Fromartz**, editor-in-chief, Food & Environment Reporting Network, DC

LOCATION  
LAWRENCE B



## 2. SOIL CARBON IS A CRITICAL PIECE OF THE FOOD SYSTEM AND CLIMATE PUZZLES

An excess of carbon in our atmosphere is causing the climate to change, and a lack of carbon in our soils is causing an increasing reliance on artificial fertilizers, pesticides, and irrigation. How can we as funders partner with NGOs, producers, and the public to help take the carbon out of the atmosphere and put it back in the soil where it belongs and is beneficial? This panel, composed of a funder, scientist, non-profit, and producer, will discuss the importance of carbon as a resource and how we can all work on managing the carbon cycle more effectively together. The session will include suggestions for ways funders can support efforts to increase soil health and an opportunity all to join in the conversation.

**MODERATOR**

**Caroline MacGill**, managing director, Armonia, CT

**SPEAKERS**

**Jill Clapperton**, principal scientist and president, Rhizoterra, MT

**Diana Donlon**, Cool Foods campaign director, Center for Food Safety, DC

**Joe Morris**, rancher, Morris Grassfed Beef and TO Cattle Company, CA

NATURAL RESOURCES

DIVERSITY & EQUITY

HEALTH

COLLABORATIONS/PARTNERSHIPS

LOCATION  
MOLLY BROWN



## 3. WORKING WITH PROMOTORES TO INCORPORATE THE VOICE OF THE LATINO COMMUNITY INTO THE FOOD SYSTEM REFORM MOVEMENT

Disproportionately affected by a dysfunctional food system, Latinos experience high rates of diet-related preventable disease. As the workers who often grow, process, and cook our food, they face unsafe working conditions, abuse, and unfair wages. Promotores are a network of trained community health educators who work to engage the Latino community in both grassroots and systemic issues around food and health. As trusted peers, they provide culturally relevant information and act as a bridge to services. As models of self-empowerment, they inspire their communities to address social injustice. This panel discussion will feature Visión y Compromiso, the leading organization in California

# THURSDAY 6.19



providing training, leadership, and ongoing advocacy and support to Promotores and Community Health Workers; CLUES (Comunidades Latinas Unidas En Servicio, a leading provider of behavioral health and human services in Minnesota; and a Denver area-based Promotora.

Kathleen de Chadenedes, Orfalea Foundation School Food Initiative Director, will moderate the panel and give a brief overview of her engagement with Promotores in Santa Barbara County, CA. In addition to providing an overview of the Promotores model, the panelists will address ways funders can support Promotores by funding education and training as well as providing the tools for effective political advocacy.

#### MODERATOR

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

#### SPEAKERS

**Carla Kohler**, *community health worker services manager, Comunidades Latinas Unidas En Servicio (CLUES), MN*

**Maria Lemus**, *executive director, Visión y Compromiso, CA*

**Patricia Grado**, *director of community promotoras, Revision International, CO*

#### LOCATION LAWRENCE A



## 4. SLOW MONEY: LESSONS AT THE LOCAL AND NATIONAL LEVEL

When it comes to the sustainable food system, philanthropy intersects with the investment community in many ways. Slow Money's initial investments and activities at the local and national level offer an important opportunity for shared learning. Slow Money presents the field with an interesting case study as it is both a field builder at the national level and a grassroots-driven set of groups organized at a local level. While Slow Money is focused on leveraging investment, there are numerous ways in which the national and local chapters interface with the philanthropic sector, with the intent of enabling investment into the local and sustainable food system. Speakers will explore a number of questions before opening it up to your questions and lessons learned: What can we learn from the early experience of this growing and evolving movement? How catalytic are these investments to local food systems? What is the point of engagement between local investors and foundations on both the investment and grantmaking sides? How can we develop better tools for supporting and enhancing the performance of local initiatives?

#### MODERATOR

**Kate Danaher**, *senior lending associate, RSF Social Finance, CA*

#### SPEAKERS

**Tera Johnson**, *president, Slow Money Wisconsin & food and finance speciality consultant, University of Wisconsin-Extension, WI*

**Woody Tasch**, *founder and chairman, Slow Money Institute, CO*



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## 5. FUNDING AND EVALUATING FOR COLLECTIVE IMPACT

The concept of collective impact challenges funders and partners to move beyond addressing food system issues via single issue-, organization- or project-based approaches. In 2011, Kania and Kramer published a framework for ameliorating persistent social woes by aligning and coordinating efforts among partners. They described five tenets essential for creating change: a common agenda, a backbone organization, mutually reinforcing activities, shared measurement systems, and continuous communication.

At this workshop participants will learn how two different food system and health partners are funding for collective impact. The Center for Prevention at Blue Cross and Blue Shield of Minnesota is working to foster a statewide collective impact strategy to change the food system by focusing on healthy food supply and demand, access, and local and regional food infrastructure. Iowa's Leopold Center for Sustainable Agriculture has taken a similar approach over the past decade to create viable regional food systems. The Leopold Center recently released results from a shared measurement system that engaged 15 regionally-based food groups in collecting data on the economic impact of the work. Representatives from both efforts will share lessons learned and draw important implications for funders.

### MODERATORS/SPEAKERS

**Corry Bregendahl**, associate scientist, Leopold Center for Sustainable Agriculture, IA  
**Alison Rotel**, senior project manager, Center for Prevention, Blue Cross and Blue Shield of Minnesota, MN

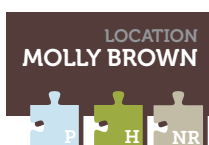
12:30-2:45 PM **NETWORKING LUNCH**

12:45-2:45 PM **SIDE LUNCH MEETING : ANIMAL AGRICULTURE FUNDERS SYSTEMS MAPPING UPDATE**

Join us for this optional lunch meeting to hear the latest updates on efforts around animal agriculture systems mapping, as well as the newly formed *Animal Agriculture Reform Collaborative (AARC)*, a network made up of non-profit advocacy organizations and philanthropic foundation members.

2:45-3:00 PM **BREAK: FIND YOUR WORKSHOP**

3:00-4:30 PM **CONCURRENT WORKSHOPS**



## 1. WHAT'S TRADE GOT TO DO WITH IT? HOW FUNDERS CAN HELP STOP TRADE PACTS FROM UNDERMINING FAIR AND SUSTAINABLE FOOD SYSTEMS

Around the world, hard-won victories on local food policies, farm-to-institution programs, food safety regulations, worker health, animal welfare, GMO labeling, transgenic crop bans, and other issues are under threat from two of the largest proposed free trade agreements in history. The TransPacific Partnership (TPP) and the TransAtlantic Free Trade Agreement (TAFTA, a.k.a. the TransAtlantic Trade and Investment Partnership) will have devastating impacts on multiple fronts,



PROFESSIONAL DEVELOPMENT/SKILLS BUILDING



COLLABORATIONS/PARTNERSHIPS



HEALTH



POLICY



NATURAL RESOURCES

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including sustainable agriculture, food sovereignty and safety, environmental protection, public health and human rights. Two issues of special concern are: the unprecedented expansion of “investor-state” rules that allow corporations to challenge domestic laws in secret tribunals and demand unlimited sums in damages from taxpayers; and the role these agreements could play in driving demand for fracked natural gas. This workshop is a critical learning opportunity for anyone concerned about fair and sustainable agriculture and food systems. Find out the real-world consequences that these new trade agreements will have for your funding priorities and learn about actions you can take to ensure that food systems victories we’ve achieved together over the years aren’t reversed—and important future policies outlawed—by these dangerous and anti-democratic new trade laws.

#### MODERATOR

**Roxanne Turnage**, *executive director, CS Fund, CA*

#### SPEAKERS

**Ilana Solomon**, *director, Sierra Club’s Responsible Trade Program, DC*

**Lori Wallach**, *director, Public Citizen’s Global Trade Watch, DC*

LOCATION  
HORACE  
TABOR



## 2. POLLINATORS, PEOPLE, AND PESTICIDES: MAKING CONNECTIONS TO ADDRESS MULTIPLE THREATS FROM MULTIPLE ANGLES

This interactive workshop is focused on how pesticide reliance threatens pollinators, the health of people, and the sustainability of our food system. The session will open with engaging speakers outlining impacts of pesticide reliance on pollinators and people, with the widespread use of a dangerous class of pesticides as a case study. The conversation will then open into an energetically facilitated dialogue among all participants to:

- Collectively expand the context of the “problem statement” past pollinator and human health (such as concerns about food systems, habitat preservation and food sovereignty; GMOs; multinational agricultural chemical companies and their influence on markets, trade and regulation); and
- Collectively explore the diverse angles from which funders and their grantees are tackling these problems, including through pollinator conservation, advocacy campaigns on pesticides and other toxic chemicals, trade policy work, and organizing and movement-building.

Funders supporting work in these sectors will be encouraged to contribute updates on the diverse efforts underway to address serious threats to our food system, health, and land.

#### CO-MODERATORS

**Kathryn Gilje**, *executive director, The Ceres Trust, MN*

**Marni Rosen**, *director, Health and Environmental Funders Network, MD*

#### SPEAKERS

**Judy Hatcher**, *executive director, Pesticide Action Network, CA*

**Andrew Kimbrell**, *executive director, Center for Food Safety, DC*



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LOCATION  
CONFLUENCE  
BALLROOM



### 3. THE SECRET TO BUILDING AND SUSTAINING HEALTHY FOOD ACCESS COMMUNITY INITIATIVES—OLDER ADULTS!

Organizations in five low-income food desert neighborhoods in New York City empowered 270+ older adults to develop and launch healthy food access projects. The results were notable: six farmers markets, two farm stands, a fresh food buyers' club, and four chicken coops were launched; 145 community food gardens were established or strengthened; 325+ community workshops on growing, cooking, and eating healthy food were conducted; and over 126 tons of fresh affordable food was brought into five food desert neighborhoods. Older adults drove this work, and once funding ended they led efforts to successfully sustain it.

- Learn how and why older adults are an important and often overlooked resource for addressing healthy food access challenges in low-income food desert communities.
- Discover new tools and resources that can help grantees successfully engage and support older adults as a resource for addressing food access issues in ways that strengthen local communities.
- Discuss what funders can do to encourage grantees to reach out to and successfully involve older adults in food access initiatives, from amending proposal guidelines to supporting learning communities.

#### MODERATOR

**Stacey Easterling**, *programme executive, ageing, Atlantic Philanthropies, NY*

#### SPEAKERS

**Terry Kaelber**, *director, community engagement, United Neighborhood Houses of NY*

**Kassy Nystrom**, *director, food and health programs, Myrtle Avenue Revitalization Project (MARF) LDC, NY*

**Darrell Robinson**, *active participant, Myrtle Eats Fresh, Myrtle Avenue Revitalization Project (MARF) LDC, NY*

LOCATION  
LAWRENCE A



### 4. A ROADMAP FOR SUSTAINABLE CITY FOOD SYSTEM PLANNING: HOW CAN FUNDERS PARTNER WITH CITIES?

In August 2013, the Wallace Center and Changing Tastes developed *A Roadmap for City Food Sector Innovation and Investment* with the cities of San Francisco, Minneapolis, Portland, Seattle, and Vancouver. The Urban Sustainability Directors Network supported this work with funding from the Surdna and Summit Foundations.

The Roadmap provides cities with guidance for developing a local foods investment strategy to create jobs and strengthen local businesses while increasing community access to healthy, sustainably grown foods. The Roadmap draws from a literature survey that evaluated over 180 urban, regional, and national studies on local food systems. Two key elements of the Roadmap are case studies on innovative food business models, such as food incubators, and examples of public/private partnerships to support these approaches.



DIVERSITY & EQUITY



COLLABORATION/PARTNERSHIPS



HEALTH



BUSINESS & ECONOMICS

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Drawing from the *Roadmap*, this workshop's purpose is to explore the collaborative role funders can play with cities to forge sustainable change in the food system. Recent examples of such partnerships demonstrate future promise for strategic action in this arena. Following a 30-minute presentation, an hour-long group discussion will conclude with an outline of potential strategic action steps for the future.

#### MODERATOR

**John Fisk**, *director, Wallace Center at Winrock International, MI*

#### SPEAKERS

**Sharon Lerman**, *food policy advisor, City of Seattle, Office of Sustainability & Environment, WA*

**Steve Nicholas**, *vice president for U.S. programs, Institute for Sustainable Communities (ISC), VT*

**Cynthia Pansing**, *CEO and principal partner, Changing Tastes, ND*

**Diana Sokolove**, *senior food system policy manager, City and County of San Francisco Planning Department, CA*

#### 4:30-5:30 PM **BREAK**

Keep networking, go out and get some exercise, or enjoy quiet downtime.

#### 6:00 PM **BUS LEAVES FOR RECEPTION**

#### 6:30-9:00 PM **SPACE GALLERY DINNER RECEPTION**

Please join us for our closing reception at Space Gallery in Denver's downtown Art District. What better way to celebrate our theme of *Stronger Together* than re-capping experiences of the SAFSF 2014 Forum while viewing emerging and established artists with a drink in hand! Enjoy music and dinner, and who knows—you might just leave with a heavier suitcase because of a sculpture or painting that caught your eye.



#### **SPONSORS**

**Agua Fund, Inc.**  
**Anonymous**  
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**D5 Coalition**  
**Equal Exchange**  
**First Nations Development Institute**  
**RSF Social Finance**  
**The Betsy and Jessie Fink Foundation**  
**The Colorado Health Foundation**

#### **2014 FORUM PLANNING COMMITTEE MEMBERS**

**Leigh Bantivoglio**, *Leigh Bantivoglio Inc., CA*  
**Craig Chase**, *Leopold Center for Sustainable Agriculture, IA*  
**Beth Conover**, *The Gates Family Foundation, CO*  
**Tim Crosby**, *Thread Fund, WA*  
**Kate Danaher**, *RSF Social Finance, CA*  
**John Fisk**, *Wallace Center at Winrock International, VA*  
**Hillary Fulton**, *The Colorado Health Foundation, CO*  
**Jennifer MacDougall**, *Blue Cross and Blue Shield of North Carolina Foundation, NC*  
**Michael Roberts**, *First Nations Development Institute, CO*  
**Alison Rotel**, *Blue Cross and Blue Shield of Minnesota, MN*  
**Mikki Sager**, *The Conservation Fund, NC*  
**Sarah Stranahan**, *Stranahan Family Foundation, NY*

#### **SAFSF STAFF / CONSULTANTS**

**Eric Ashton**, *special projects coordinator, PA*  
**Virginia Clarke**, *executive director*  
**Susie DiMauro**, *office assistant*  
**Bridget Dobrowski**, *program manager*  
**Lonnie Hamilton**, *AV consultant, Red Hawk Creek Productions*  
**Huyen Nguyen**, *program and membership associate*  
**Abbie Nissenson**, *program and communications associate*  
**Zoe Pearl**, *Forum intern*  
**Linda Smith**, *conference manager, Green Meetings*

#### **SAFSF STEERING COMMITTEE MEMBERS**

**Stacey Barbas**, *The Kresge Foundation, MI*  
**Tim Crosby**, *Thread Fund, WA (Co-Chair)*  
**Scott Cullen**, *GRACE Communications Foundation, NY*  
**Kyle Datta**, *Ulupono Initiative, HI*  
**Andrew Kang Bartlett**, *Presbyterian Hunger Program, KY*  
**Cecily Kihn**, *Agua Fund, Inc., PA (Co-Chair)*  
**Livia Marques**, *W. K. Kellogg Foundation, MI*  
**Michael Roberts**, *First Nations Development Institute, CO*  
**Mailee Walker**, *Claneil Foundation, PA*

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