



SUSTAINABLE AGRICULTURE & FOOD SYSTEMS FUNDERS



MONDAY JUNE 22

3:00-6:00 PM

REGISTRATION OPEN

CRYSTAL BALLROOM, 4TH FLR

Informal networking, meet-ups, dinners, etc. as participants arrive.

5:00-7:00 PM

MEET & GREET IN THE BAR (NO-HOST)

This is an informal, no-host meet up. If you are in town on Monday night, come down to the bar to say hello and meet up with fellow SAFSF-ers. The bar is located downstairs one level from the lobby.



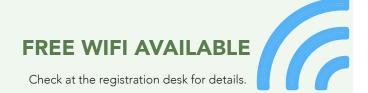


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7:00-8:15 AM
CRYSTAL BALLROOM, 4TH FLR

BREAKFAST

8:30-11:30 AM

DIG IN EARLY WITH PRE-FORUM ACTIVITIES

SITE VISITS

Busses depart promptly at 8:30 am.

MEET IN LOBBY, 8:15AM

ICNC (pronounced "ick-nick") - Business Incubator

There has been an increase in the number of funders and investors supporting new "good food movement"-aligned businesses. At the same time, there is an acknowledgement that many of these new businesses need substantial assistance before they are "investment ready." As a result, there is a desire to help find ways to provide the technical assistance necessary to support new food businesses. This Pre-Forum tour will highlight a group that has provided technical assistance to new businesses of all kinds for over 45 years. ICNC (Industrial Council of Nearwest Chicago) owns and manages a 416,000 square-foot incubator center that provides affordable rent, business development assistance, support services, and a vibrant business community network to new and emerging companies. ICNC receives so many requests from manufacturing entrepreneurs—many of them food-related—that the center cannot meet demand and is exploring expansion. We will get a chance to tour the facility, meet with a few of the business tenants, and learn about what is most commonly needed to move businesses from the very risky early stage of development to a stable, thriving company.

MEET IN LOBBY, 8:15AM

A Journey Down Paseo Boricua: Food & Health in Humbolt Park's Puerto Rican Community

Founded in 1972, Dr. Pedro Albizu Campos Puerto Rican High School (PACHS) is an alternative high school located in the Humboldt Park neighborhood—one of three food deserts in Chicago, according to a study by Mt. Sinai Urban Health Institute. The school empowers students to engage in critical thinking and social transformation, from the classroom to the Puerto Rican community. PACHS's Urban Agriculture initiative is an example of how the school's science curriculum connects students both to the skills needed to overcome the neighborhood's status as a food desert and to the required content of the Illinois State Standards. On this excursion we will meet with students, staff, and community members to tour their state-of-the-art rooftop school greenhouse, visit their farming operations in Humboldt Park, discuss the importance of sustaining cultural identity in the face of neighborhood gentrification, and learn how schools can implement models of growing food to deal with serious health, access, and nutrition issues. If we are lucky, we'll get to sample some of their organic produce and their own brand of sofrito, which students are taking from seed to distribution.

IN-HOTEL WORKSHOPS

ENGLISH, 5TH FLR

A Discussion of Structural Inequities: Race, Food, Farming, and Philanthropy

The issue of race has been front and center in many dimensions in the past year: the killings of unarmed African American and Latino men and boys covered by the national news for months, the discussion of discrimination in Hollywood, and media coverage of the disproportionate numbers of people of color in our prison systems. These are only the starkest examples. Racial injustice happens throughout our society, including in the food system.

This workshop, building on plenaries and workshops at previous Forums, will give participants a chance to dig deeper into the structural racial inequities that limit access to land and healthy food for communities of color.

The intent of this session is to help deepen our analysis of how issues of our food system are connected to racial justice issues. Participants will discuss the ways that structural inequities have resulted in the creation of two Americas (and two food systems) depending on the community you live in and the color of your skin. Attendees will also explore how the food system can be used to address the need for more opportunities and resources for all communities and how food system philanthropy can help address the history of structural racism in the U.S.

We hope this session will serve as a lens through which to see your experiences on Wednesday's site visits. These inequities exist everywhere, but sometimes it's easier to see them outside your normal context. By examining these inequities in Chicago, you may be able to identify them more easily in your home town and granting regions.

FACILITATOR

Nikki Silvestri, chief executive officer, Silvestri Strategies, CA

TASTE, 4TH FLR

Cooperatives as Values-Based Businesses

The nexus between labor and food historically has been focused on wages, benefits, and working conditions. Only recently has the labor conversation in the food movement shifted to include business ownership, and this new addition to the dialogue is an important one. This workshop will provide an overview of the various forms of cooperatives and then focus in on worker-owned cooperatives. We will discuss why cooperatives are important to consider for business development, the ways they are financed, successful examples from around the country, the technical assistance and tools many co-ops need during the development phases, and why worker-owned co-ops are significantly underrepresented in the cooperative business landscape.

FACILITATOR

Mark Fick, director of lending and business development, NorthCounty Cooperative Development Fund; board president, Center for Workplace Democracy, IL

SPEAKERS

Kristen Barker, interim chief executive officer, Our Harvest Cooperative; president, Cincinnati Union Co-op Initiative, OH

Ted Howard, executive director, Democracy Collaborative, OH

Melissa Hughes, director of governmental affairs, CROPP Cooperative/Organic Valley, WI

11:30-11:45 AM **BREAK**

11:45 AM-2:00 PM LUNCH, WELCOME & OPENING PLENARY

CRYSTAL BALLROOM, 4TH FLR

Welcome

Bridget Dobrowski, program and operations manager, SAFSF, CA

Karen Lehman, executive director, Fresh Taste; 2015 Forum Planning Committee, IL

PLENARY: Organizing for Health and Dignity in the Food System

Food system change is about more than just food: it's about health; it's about community; it's about equity; it's about dignity. Continuing the conversations and learning about "building power" that took place during the 2014 SAFSF Policy Briefing, this opening plenary will highlight a few individuals and groups who are making big change through organizing. Their stories are inspirational: they remind us that those most impacted by a problem have the power to come together and create dynamic, meaningful, and lasting solutions. The plenary will also push us to see health impacts beyond the topics of obesity, diabetes, and access to fresh fruits and vegetables to such issues as poor working conditions, repetitive stress injuries, sexual assault and harassment, lack of health care and paid sick days, and much more. These issues are big and daunting, but this plenary will show how it is possible to create economic, political, and/or cultural shifts quickly. (It might take longer than one grant cycle, but it doesn't have to take a lifetime.)

MODERATOR

Vic De Luca, president, Jessie Smith Noyes Foundation, NY

SPEAKERS

Daniel Gross, co-founder and executive director, Brandworkers, NY

Savonala "Savi" Horne, executive director, Land Loss Prevention Project, NC

Isaias Vasquez, youth organizer, health justice, Padres & Jóvenes Unidos; healthy community fellow, Funders' Collaborative on Youth Organizing, CO

2:00-2:30 PM BREAK - FIND YOUR WORKSHOP

2:30-4:00 PM CONCURRENT WORKSHOPS

TASTE, 4TH FLR

Building Grassroots Capacity to Influence National Food Policy: Lessons from Everybody at the Table for Health

How can funders help bridge the divide between leaders on the front lines of the broken food system and national advocates? Lessons from a three-year initiative, EAT4Health, help answer this question. The initiative was led by the Jessie Smith Noyes Foundation, with support from The Kresge Foundation, 11th Hour Project, Compton Foundation, New York Community Trust, The Sandy River Charitable Trust, and Lawson Valentine Foundation, as well as past support from the CSI, Surdna Foundation, and The Praxis Project. EAT4Health supplemented ongoing local food justice work by giving awards to policy fellows for engaging with DC-based advocacy peers in order to connect local and federal policy campaigns. We invite you to find out what we've accomplished, and where we stumbled. This conversation will expand your understanding of the complexity of structural racism and how it is being challenged as young people of color assume greater leadership within our food movement's advocacy arenas. Participants will receive a copy of our four case studies, briefly hear about the initiative's design, and then dialogue with two EAT4Health Fellows. We encourage you to consider how successful features of this initiative might be applied to your grant portfolio.

MODERATOR

Kolu Zigbi, program director, Jessie Smith Noyes Foundation, NY

SPEAKERS

Kien S. Lee, principal and vice president, Community Science, MD **Diana Lopez**, Eat4Health fellow; director, Southwest Workers Union, TX

Dana Parfait, Eat4Health fellow; deputy chief of Grand Caillou/Dulac Band of Biloxi Chitimacha Choctaw; treasurer and fellow, First People's Conservation Council, LA

CRYSTAL BALLROOM, 4TH FLR

The Living Farm Bill: Understanding the Programs, Assessing Progress, and Engaging Effectively Now

One of the few major pieces of legislation passed and signed into law during the 113th Congress, the 2014 Farm Bill avoided draconian cuts to SNAP and included new supports for the next generation of farmers and ranchers and the development of sustainable regional food systems. The bill also modified commodity and conservation programs and increased attention and support to crop insurance programs. This session will explain key provisions of the bill, analyze USDA's progress 18 months into implementation, and discuss potential policy challenges and key funding opportunities during the next two years.

The session will begin with a broad overview of the 2014 bill, highlighting key provisions from farm production and resource conservation to credit, research, and rural development; from initiatives designed to improve access to nutritious produce by SNAP participants to linkages with regional production. Particular attention will be given to the new state of play on local and regional food systems and on crop and revenue insurance.

Attendees will then break into smaller groups for focused discussion of specific programs including farm and farmer-based programs; SNAP and the Food Insecurity Nutrition Incentive program (FINI); Healthy Food Financing; and farmers' markets, food hub development, and other local food system provisions. The focus will be on gaining a clear understanding of the current state of affairs on the implementation process, funding issues, and understanding strategic ways in which grantmakers can support positive engagement.

MODERATOR

Meredith Freeman, director of Michigan programs, Fair Food Network, MI

SPEAKERS

Alexandra Ashbrook, director, D.C. Hunger Solutions, Food Research Action Center, DC

Alison Hagey, associate director, PolicyLink, CA

Ferd Hoefner, policy director, National Sustainable Agriculture Coalition, DC

Elanor Starmer, senior advisor to the Secretary, US Department of Agriculture, DC

INSPIRATION, 5TH FLR

Land Access: The Precarity of Transition—Holding Ground for Sustainable Agriculture

Today, we face an unprecedented change in farmland ownership, with 70% of farmland owned by those 65 and older. An estimated 400 million acres will change hands in the next 20 years—an area nearly the size of the Louisiana Purchase. Retiring farmers need to cash out, while new farmers struggle to buy in. Economists predict massive consolidation in ownership as a result. Is this a precarious moment for regional food systems, or a moment of opportunity to make land available for more, new, sustainable farms and community food security? What happens in the next few years will determine the course of the "ground game."

The goals of this session are to: 1) raise the question of who will own our farmland in the coming generation; 2) survey the "state of the field" with thought leaders and land-transition professionals, laying out the terms of the land transition that lies ahead—particularly as it involves increased investment in farmland from foreign and absentee parties—and the implications for our sustainable food system; and 3) draw attention to innovative work on this area already underway, and ideas for how to make sure all farmland investment is benevolent.

MODERATOR

Severine von Tscharner Fleming, co-director, Fleming Family Foundation; founder, Agrarian Trust; director, Greenhorns, CA

SPEAKER

Eric Freyfogle, professor, Swanlund Chair, University of Illinois at Urbana-Champaign, IL

Jim Habana Hafner, executive director, Land for Good, NH

Jack Hedin, farmer, Featherstone Farm, MN
Julie Ristau, co-director, On The Commons, MN

ENGLISH, 5TH FLR

Why Are We Funding Native American Communities?

This session will feature three grantmakers who are working in Native American communities around the country. They bring different perspectives from their organizations, but all agree that their work with Native American communities is vitally important. Their funding goes not only to organizations doing work in tribal communities, but specifically to Native-led organizations. Historically less than one half of one percent of philanthropic dollars nationally have gone to Native American causes, and according to a recent Foundation Center study the amount of those dollars is decreasing. We'll hear from one tribal leader and two non-Native foundations about why they are making significant investments in Indian Country, lessons they have learned, and examples of their partners' work. Their work with Native communities spans a range of issues including food systems and food sovereignty, infrastructure development, cultural preservation, entrepreneurship, tribal governance, and more.

MODERATOR

Livia Marqués, program officer, W. K. Kellogg Foundation, MI

SPEAKERS

Kathleen Fluegel, executive director, HRK Foundation, MN **Kevin Walker,** president and chief executive officer, Northwest Area Foundation, MN **Lori Watso**, secretary and treasurer, Shakopee Mdewakanton Sioux Community, MN

4:00-4:30 PM

BREAK - GET A DRINK AND SNACK

CRYSTAL BALLROOM FOYER

Bring your drink & snack into the plenary session.

4:30-6:00 PM

PLENARY: LEARNING FROM LOCALS

CRYSTAL BALLROOM, 4TH FLR

The Upper Midwest is a region known for its leading agricultural producers, innovative food businesses, and the valuable natural ecosystem that is the Great Lakes. There is a huge opportunity for the region to meet growing demand for sustainably produced food while addressing other complex issues facing the region, including: the devastating impacts of climate change, struggling with food insecurity, and preparing for retiring farmers.

This plenary will feature a diverse set of local voices in nine short presentations. Through the dynamic, fast-paced PechaKucha presentation style, you will hear about and see some of the exciting food system change happening in the region. A networking cocktail reception will follow.

MODERATOR

Alison Babb, senior project manager, Center for Prevention, Blue Cross and Blue Shield of Minnesota, MN

SPEAKERS

Erika Allen, Chicago and national projects director, Growing Power, IL

Joanie Buckley, division director, Oneida Nation, WI

Rochelle Davis, executive director, Healthy Schools Campaign, IL

Karen Hudson, co-founder, Illinois Citizens for Clean Air and Water; consultant, Socially Responsible Agriculture Project, IL

Emmanuel Pratt, executive director, Sweet Water Foundation, IL

Alan Shannon, public affairs director, Food and Nutrition Service, US Department of Agriculture, IL

Jim Slama, founder and president, FamilyFarmed, IL

Harold Wilken, owner and farmer, Janie's Farm Organics, IL

Shanna Woods, farm steward, Youth Farm, MN

6:30 PM AND LATER

Pre-registration is required for themed dinners.

Check your nametag to see which dinner, if any, you signed up for during registration.

THEMED DINNERS (OR DINNER ON YOUR OWN)

No-host dinners: Federal Policy Change; Finance & Investing; Food Hubs; Food Justice; Healthy Eating; Organics; School Food; and Urban Agriculture. See registration desk for times and locations.

Sponsored dinners:

Money in Politics: The Funder's Committee for Civic Participation's (FCCP) Money in Politics Working Group and the Piper Fund will host a dinner conversation about the connections between the food and ag movements and money-in-politics reform. We'll dig into the latest on what's happening in the democracy reform field and how some funders are engaging at the intersection of money in politics and the environment. We'll also discuss the challenges and opportunities around better connecting the fight for healthy, sustainable food with the democracy reform and environmental/economic justice movements.

Meet in lobby at 6:30 to take cabs to dinner location.

Developing a Coordinated Food Movement Strategy: It is a common observation that we need a more coordinated and focused food movement. In response, a group of leaders is working to develop a movement-based strategy to reshape the food system, beginning by recognizing that as a society we do not respond to threats that we cannot see, or which are so complex that we cannot comprehend. At this dinner, we'll discuss this initiative to build a healthy and just future, invest in vibrant economies, and improve the effectiveness of government by getting food right. Please join this dinner group to hear from **Ricardo Salvador**, food and environment director of UCS, and **Navina Khanna**, fellow at Movement Strategy Center. Co-hosted by 11th Hour Project; W.K. Kellogg Foundation; Clarence E. Heller Charitable Foundation; Thread Fund; Panta Rhea Foundation; GRACE Communications Foundation; and Agua Fund, Inc.

Dinner starts at 7:00 pm, English Room, 5th Flr.

7:00-7:45 AM

CRYSTAL BALLROOM, 4TH FLR

7:45-8:15 AM

CRYSTAL BALLROOM, 4TH FLR

BREAKFAST

SAFSF NETWORK UPDATE

Hear the latest from executive director Virginia Clarke, and Steering Committee co-chairs Tim Crosby and Mailee Walker, and offer your thoughts about how to strengthen our network.

8:15 AM

MEET IN LOBBY FOR SITE VISITS

8:30 AM-4:30 PM

SITE VISITS... REALITY TOURS... LEARNING JOURNEYS...

Whatever you want to call them, get on a bus, out of the hotel, and into the city and countryside to learn from on-the-ground programs in the region.

Site visits happen regardless of what the weather brings. Bring a water bottle, sunscreen, and a hat. Wear close-toed shoes and comfortable clothes that you don't mind getting dirty.

1) Local Food and Conservation: Tackling Farm Incubation, Land Access, and Policy Through Innovation and Non-Traditional Partnerships

Less than an hour north of the Chicago city limits and in close proximity to some of the most successful corporations in the world, there are glimmers of hope for a local, agrarian, land-friendly economy and community. An emerging movement is bringing together sustainable farming, farmer training and incubation, food-immersed youth education, expanding farmland access initiatives, and land conservation in a quintessentially American landscape mix of rural towns, bustling suburbs, and struggling neighborhoods.

The **Liberty Prairie Foundation** and its partners will host a daylong tour of Lake and McHenry counties, where local food farming, innovation, land conservation, and non-traditional partnerships are beginning to put down roots and change the paradigm for this area's future to one that values land and community. Throughout the day we'll hear from experts, organizational leaders, elected officials, and farmers on their successes, failures, challenges, and opportunities in advancing both sustainable local food and conservation in the region.

We'll first visit **Casey Farm**, situated within the 5,800-acre Liberty Prairie Reserve in Lake County. The farm demonstrates an innovative approach to providing long-term land access to a beginning food farmer on a combination of public and private land. A hike through the Liberty Prairie Reserve will allow us to see some of the over 3,400 acres of protected lands that form a mosaic of residential neighborhoods, agricultural lands, and natural landscapes, representing a true oasis in the middle of rapidly developing Lake County. A special farm-to-table lunch will feature produce grown at the nearby **Prairie Crossing Farm**, a 100-acre farm nestled in a nationally-renowned conservation community featured on *Growing a Greener World*. This farm produces more than just good food: through a farm incubator program supported by the USDA Beginning Farmer Rancher and Development Program, new commercial farm businesses are given the space and mentoring they need to eventually blossom into independent, successful farm operations. Through the Prairie Farm Corps, high school youth, many from disadvantaged areas of the county, are given the tools to learn how to raise food sustainably, cook with that food, operate a farmers' market, and work closely and effectively with a wide diversity of team members.

After lunch, we'll drive west to McHenry County, where we'll meet with members of the McHenry County Conservation District (MCCD), charged with preserving, protecting, and managing open spaces and natural areas in a landscape defined by majestic oaks and beautiful waterways. The MCCD owns or manages over 25,000 acres of open land diverse with woodlands, prairies, wetlands, ponds, creeks, and rivers, including over 6,000 acres of agricultural lands. The MCCD has carried out an epic re-meandering of one of the iconic creeks that paddlers cherish. What does a conservation district like this with a fierce commitment to its ecological mission do with its farmland? You'll have the chance to understand their frontline perspectives and challenges as they move in new directions while respecting the realities of rural farm economies and politics. You'll also have the chance to learn about the exciting opportunities they see for better managing their lands for ecological health through farm policy changes and the use of more diversified agricultural practices.

2) The Grand Kankakee Region

This tour will return at 5:30 pm.

The Grand Kankakee region straddles the Illinois-Indiana state line about 90 minutes south of downtown Chicago. An area rich in history, culture, and promise, it is also an area of stark contrasts. Once known as "the everglades of the north," with 500,000 acres of riparian land along the Kankakee River, it constituted one of the great freshwater ecosystems of the world before the advent of agriculture and the conversion of wetland to farmland. Now, as with many places in the Midwest, it is known for acre after acre of row-crop commodity farms. However, the region also supports a large number of vegetable farmers and remains the top priority landscape for **The Nature Conservancy** in Illinois, especially due to its important Black Oak Savanna ecosystem.

The vegetable farms in the region are some of the most important retail and wholesale farms supplying Chicago schools, institutions, and farmers' markets. One such farm is **DeGroot's Vegetable Farms**, an oasis in the middle of row-crop country located in St. Anne, Illinois. Now under the leadership of the third and fourth generations, the DeGroot family has been growing potatoes and vegetables for retail and local markets since the 1930s and has evolved into a wholesale grower for vegetable processors and distributors. In addition to the Illinois farm, DeGroot's has locations in Georgia and North Carolina and sources potatoes from other growing regions to maintain a year-round supply for the Midwest market. The farm is a success story in how to scale an operation, evolving from truck patch to wholesale grower.

The Grand Kankakee region is also home to the historic African American farming community in Pembroke Township. In 1863, Pap Tetter and his family of 18 children homesteaded what is now called Hopkins Park in the heart of Pembroke Township. Pembroke farmland now serves as a buffer between extensive commodity production found on the bottomland and the Black Oak Savanna. As occurred in many black-farming communities, agricultural industrialization devastated the limited-resource farmers of Pembroke Township, and hundreds of acres of land lay fallow for more than a generation. Yet some farmers held on. Today, Pembroke is experiencing a renaissance, with farmers linked to Chicago communities through two organizations: **Black Oaks Center for Sustainable Renewable Living,** and **Pembroke Farming Families**. Both organizations, independently and in partnership, are building food value chains, training a new generation of African-American farmers, and creating a focus on sustainable development for the community.

This site visit will explore the relationships between urban and rural communities, the sometimes aligned and sometimes divergent needs for ecosystem protection and farmland preservation, and the ways that farmers from distinct communities have taken the initiative to grow their businesses and their communities.

3) Finding Meaningful Work with the Help of Food-Based Training Programs

This tour is limited to 25 participants.

Chicago has some excellent examples of training programs in this field, and this tour will give participants the opportunity to visit three such programs and do some volunteer work in the process.

The tour will start with a visit to **Windy City Harvest**, the urban agriculture education and jobs-training initiative of the **Chicago Botanic Garden**. Windy City Harvest serves low-income youth, adults, and communities through four program areas: Youth Farm, a program that focuses on youth development; the Apprenticeship program, a workforce training and job placement program accredited by the Illinois Community College Board; the Entrepreneur and Career program, which offers evening courses on industry-specific topics; and the Harvest Corps program, designed specifically for the formerly incarcerated, justice-involved youth, and others who have significant barriers to employment. Windy City Harvest uses organic methods throughout its programs and operates on eight acres at a dozen locations throughout Chicago and Lake County. Students annually grow approximately 100,000 pounds of fruits and vegetables, serving an estimated 143,000 people. Our visit will be to the farm located at **City Colleges of Chicago's Daley College, Arturo Velasquez Institute** on the Near West Side of the city.

In America, in 2015, many people go hungry every day, and the number of people needing food assistance continues to rise. In Chicago the **Greater Chicago Food Depository** (GCFD) is one of the regional groups providing food assistance to more than 812,000 people—one in six people in the county—through a network of partners. The tour will include a visit to the main warehouse and distribution facility, where we will put our own hands to work volunteering in whatever way is most needed. In addition to its food assistance work, the GCFD also runs a culinary job training program, Chicago's Community Kitchens, which is a 14-week program aimed at prepping unemployed and underemployed adults for a career in foodservice. While training for their own future, program participants create nearly 2,500 meals a day that are delivered to Food Depository Kids Cafes and older adult meal programs. We'll hear their stories, eat lunch together, and learn about this program and more.

We'll end our day at **Growing Home**, a non-profit created in 2002 based on the belief that everyone deserves to have a good job and to eat well. By providing 25 hours per week of paid on-the-job experience and job-readiness training, plus the support to conquer issues like criminal records, medical needs, child care, and housing, the organization is changing the lives of workers and their families. While many graduates of the program continue to work in the food system, the program's primary goal is meaningful employment in any field. The main farm is located in Englewood, a community on Chicago's South Side that was once a bustling commercial hub, but has suffered from decades of disinvestment and de-population. Considered a food desert due to the lack of healthy foods available, Englewood's ratio of fast food sources to fresh produce sources is greater than four to one. In addition to enrolling Englewood residents in the training program and helping them find jobs, Growing Home also encourages new food-based businesses in the community by partnering with like-minded community organizations through coalition-building.

TASTE, 4TH FLR

4) Faith Communities and Food: Building Strength and Empowerment Through Food

This tour is limited to 35 participants and will begin with a presentation in the hotel.

Throughout the U.S., faith communities are at the frontline of hunger relief and food system advocacy, as evidenced by congregational support of community gardening, food cupboards and pantries, teachings that promote respect for nature and the environment, and simple daily efforts to ensure that no one in need will be turned away. SAFSF is excited to showcase some transformative community work taking place around healthy food system advocacy in many faith communities in and around the Chicago metropolitan area.

Start your day with an "attitude of gratitude" as we hear about and from **Faith in Place**, an organization that works with faith communities and religious leaders throughout Illinois to promote environmental sustainability. From the hotel, we will head over to **Mother Carr's Organic Farm** in Linwood, a community-based farm supported through the **Vernon Park Church of God**. The ten-acre farm, owned and operated by the church, was created with the help of Faith in Place and supports a CSA—"Congregationally Supported Agriculture." Since 2012, they have grown and harvested over 35,000 pounds of produce, welcomed over 100 CSA members, and donated 5,000 pounds of food to local pantries. We'll enjoy a tour of the farm and break bread together over lunch with members of the community and congregation.

We will spend the afternoon with the **Inner-City Muslim Action Network** (IMAN), founded by an inter-generational group of students, residents, and community leaders united around the need to address violence, poverty, and decay in the Chicago Lawn neighborhood on Chicago's Southwest Side. We will break up into small groups and go on a "circuit tour" of their various facilities and programs: youth and arts, a free community health clinic, a transitional housing and green construction program, and an initiative to help corner store owners provide healthy food options in the neighborhood. The tour will take place during the month of Ramadan, when IMAN has an annual project called "Refresh the 'Hood" to engage residents around healthy living, provide neighborhood corner stores with fresh organic produce and hand out free smoothies, and work to heal the tensions between store owners and community residents.

INSPIRATION, 5TH FLR

5) Leveraging Opportunities in City Planning: Spotlight on Urban Agriculture Zones and the Fulton Market District

This tour is limited to 25 participants and will begin with a presentation in the hotel. This tour requires a significant amount of walking and involves taking public transportation.

Planning departments have long had a role to play in food and agriculture policy. Planning dictates where people can grow food, how that food can be distributed, where the wholesale markets are located, and where community gardens are placed, among other things. Today, more local governments are getting involved with the good food movement. Having the ability to recognize and leverage city, county, or state-wide local food initiatives requires an open channel of communication between agency officials and the philanthropic sector. In Chicago, the nonprofit and foundation communities worked together with the City of Chicago's Department of Planning and Development to conceive of the urban agriculture zone.

In early 2014, the City of Chicago Plan Commission approved the **Green Healthy Neighborhoods Plan** (GHN), which authorized "productive landscapes" reserved for urban agriculture in a handful of city neighborhoods. Philanthropy took note and created **Food:Land:Opportunity—Localizing the Chicago Foodshed**, a multi-year initiative of the Searle Funds at The Chicago Community Trust in partnership with Kinship Foundation. By acting on input from city planners they deployed philanthropic capital to support the city's urban agriculture goals by increasing the number of people eligible and qualified to farm on land authorized by GHN.

Our learning journey will begin with a contextual overview at the hotel by **Kathy Dickhut**, Deputy Commissioner of the **City of Chicago Department of Planning and Development**. Then we'll head to Englewood for a first-hand look at an area designated as an urban agriculture zone by the GHN plan. In Englewood, participants will hear from Food:Land:Opportunity grantees **Grow Greater Englewood, Angelic Organics Learning Center**, and **NeighborSpace**.

After lunch, participants will travel to the **Fulton-Randolph Market District** for another in-depth look at city planning efforts currently underway. The proposed district is the oldest food marketing area in Chicago, with a variety of wholesale produce and meat packing businesses. Many of the buildings were built in the late 1800s and early 1900s, but the area started functioning as a food market zone well before the structures were in place. Today, the area is home to Green City Market and others selling locally, sustainably produced food to wholesale customers. In addition to the market discussion, participants will learn about the historic preservation aspects of this district and the opportunities for public-private partnerships.

4:30-6:30 PM

BREAK

Do whatever you need to do to unwind after the tour. Get some exercise. Have a drink with colleagues. Spend precious alone time.

6:30-7:00 PM

STRUCTURED NETWORKING

CRYSTAL BALLROOM, 4TH FLR

Join this fun, zany networking session to meet others.

7:00-9:00 PM

BUFFET DINNER

ART HALL, 5TH FLR

No programming. No agenda. Just good food with friends and colleagues.

7:30-9:00 AM

BREAKFAST - WITH OPTIONAL AD HOC MEETINGS

CRYSTAL BALLROOM, 4TH FLR

Ad Hoc Breakfast Meetings- Grab a plate and head to the room

Food Waste (Location: English, 5th Flr.) hosted by the Betsy and Jesse Fink Foundation.

Global Funder Collaborations (*Location: Inspiration, 5th Flr.*) examples from The Global Alliance for the Future of Food and the AgroEcology Fund, hosted by the Swift Foundation.

Regional Food Network Leaders Breakfast (*Location: Taste, 4th Flr.*) hosted by SAFSF. For anyone who is leading a regional group of food funders, or who is considering starting a new regional group, come learn from and share with your peers.

9:00-10:30 AM

CRYSTAL BALLROOM, 4TH FLR

PLENARY: OUR FARMS, OUR SOILS, OURSELVES - CONNECTING ECOSYSTEMS

We can't see them, but billions of microbes are essential to healthy soil—and our bodies. New understandings of the interactions among microbes in our external and internal environments are changing the ways we think about connections between these ecosystems. For years organic agriculture practitioners and researchers have worked to support diverse microflora in the soil, while researchers have studied the impacts of their farms on soil, nutrition, economics, and more. Now, we're beginning to hear terms like transformative agroecosystems and "the gut microbiome," both ecosystems that can work with us and against us, often depending on how we treat them. What can we learn about the care of soil and our food crops from practitioners who are exploring how to tend these ecosystems? This plenary is a conversation between two people who have been thinking deeply about these connections for a number of years. They will explore questions related to the interplay between human health, agricultural health, and social health. What role does diversity play in the various systems? How do we work with or against nature in the ways we treat the soil and ourselves?

Join us to explore the relationship between the microbes, different forms of agriculture, human diets, and our deeply connected world.

MODERATOR

Karen Lehman, executive director, Fresh Taste, IL

SPEAKERS

Daphne Miller, MD, family physician; visiting scholar, Berkeley Food Institute; associate clinical professor, University of California San Francisco; and author, CA

John Reganold, regents professor of Soil Science & Agroecology, Washington State University, WA

10:30-11:00 AM

BREAK - FIND YOUR WORKSHOP

11:00 AM-12:30 PM CONCURRENT WORKSHOPS

ENGLISH, 5TH FLR

Diversity, Equity, Inclusion (DEI) Peer-to-Peer Learning

Following the many discussions throughout the Forum that have touched on issues related to equity, diversity, inclusion, racial justice, and structural inequities, you may find yourself thinking, "As a grantmaker/investor, what can I DO with all this information?" The short answer is: A LOT! This workshop will help unpack the steps each of us can take regardless of our role within the funding world or within our organizations by learning

directly from peers who have faced the same questions and challenges and have taken steps within their organization.

MODERATOR

Virginia Clarke, executive director, SAFSF, CA

SPEAKERS

Alison Babb, senior program manager, Center for Prevention at Blue Cross and Blue Shield of Minnesota, MN **Stacey Barbas**, senior program officer, The Kresge Foundation, MI

Sarah Kelley, senior program officer, Island Foundation, MA

Earl Lui, program director for Environmental Health, The California Wellness Foundation, CA

Kolu Zigbi, program director for Sustainable Agriculture and Food Systems and EAT4Health, Jessie Smith Noyes Foundation, NY

TASTE, 4TH FLR

Move It!

Regardless of race or gender, if you are an adult in America, there is a greater than 30% chance that you are obese according to the Centers for Disease Control and Prevention (CDC). Getting up and moving is critically important when it comes to changing the current obesity trends and associated health complications. This workshop will highlight initiatives that are motivating people to be more active, changing community environments to support physical activity, and advancing local and state policy to make safe opportunities for physical activity more possible where people live, work, learn, and play.

Recognizing that black women are dying younger and at higher rates than any other group of women in the U.S. from preventable diseases like diabetes and heart disease, GirlTrek has inspired over 20,000 black women across the country to walk and organize. As stated so poetically on their website, "We are rallying an army of beautiful and healthy black women to take to the streets and fight for our health. We walk to heal our bodies, inspire our girls and reclaim the streets of our communities. We trek to live."

The commitment of an individual is inspiring and critical, but understanding that behavior is shaped by factors at multiple levels of society, the Consortium to Lower Obesity in Chicago Children (CLOCC), a 12-year old coalition of hundreds of diverse organizations, is leading strategies that improve environments for physical activity. Together they work to ensure that active lifestyles are possible for Chicagoans of all ages and backgrounds.

Join the conversation and then get walking with GirlTrek during the lunch break!

MODERATOR

Jasmine Hall Ratliff, program officer, The Robert Wood Johnson Foundation, NJ

SPEAKERS

Morgan Dixon, co-founder and chief executive officer, GirlTrek, DC **Adam Becker**, executive director, Consortium to Lower Obesity in Chicago Children, IL

CRYSTAL BALLROOM, 4TH FLR

Help Wanted: Growing Leaders for the Food Movement

This workshop explores how foundations, non-profits, and academic institutions are key teachers and mentors in developing leaders who are equipped to work collectively to transform our global food system. The perspectives represented by the panelists are designed to spark robust discussion about ways we can increase innovative food system leadership, a necessary ingredient in achieving transformational change. This moderated discussion, combined with audience input and idea generation, will seek to distill the conversation into principles and strategies that participants can use in their work.

MODERATOR

Scott Cullen, executive director, GRACE Communications Foundation, NY

SPEAKERS

Curt Ellis, co-founder and chief executive officer, Food Corps, NY **Laurie Ristino**, associate professor of law, and director, Center for Agriculture and Food Systems, Vermont Law School, VT

Sarah Vared, associate, Betsy and Jesse Fink Foundation, CT

INSPIRATION, 5TH FLR

Everyone is a Teacher: Agroecology Learning Exchanges as a Transnational Movement Building Tool

Over the course of three years, two foundations—Grassroots International and IDEX—came together to create a pipeline of learning, relationship building, and leadership development through learning exchanges among agroecology practitioners in the global south. This workshop will share the methodology and lessons learned for creating a movement-building lab among organizations at the frontlines of food sovereignty.

Via a regranting program with grassroots partners, these learning exchanges are successfully increasing the sustainability of local and marginalized farming communities—especially women farmers. The content of the exchanges emphasizes: the use of local renewable resources; expanding seed saving, seed banking, and seed diversity; increasing use of soil improvement practices; protecting and revitalizing indigenous knowledge systems and farming practices; and building up natural, human, social, financial, and physical capital in farming communities.

Learning exchanges play an important role for grassroots groups, grantmakers in the U.S., and research, advocacy, and policy organizations with a Global South focus to share strategies that promote agroecology from the ground up. They are also presenting themselves within the United States, such as the recent learning exchange hosted by the Farmworker Association of Florida (FWAF). This panel will share the social and investment value of learning exchanges to protect and expand traditional, indigenous and peasant knowledge systems, and sustainable agricultural practices..

MODERATOR

Katherine Zavala, regional director, Latin America, International Development Exchange (IDEX), CA

SPEAKERS

Saulo Araujo, director of the Global Movements Program, WhyHunger, NY

Jovanna Garcia Soto, program coordinator for Latin America, Grassroots International, MA

Yolanda Gomez, community organizer and garden manager, Farmworker Association of Florida (FWAF), FL

12:30-2:45 PM

CRYSTAL BALLROOM, 4TH FLR

12:45-2:00 PM

TASTE, 4TH FLR

2:00-2:45 PM

MEET IN LOBBY AT 2:00PM

2:45-3:00 PM

3:00-4:30 PM

TASTE, 4TH FLR

ENGLISH, 5TH FLR

NETWORKING LUNCH

SIDE LUNCH MEETING: ANIMAL AGRICULTURE REFORM COLLABORATIVE (AARC) UPDATE

Join us for this optional lunch meeting to hear the latest updates from this collaborative group made up of non-profit advocacy organizations and philanthropic foundation members.

WALK WITH GIRLTREK

Get some exercise after lunch by going on a walk with GirlTrek (all are welcome), led by co-founders **Morgan Dixon** and **Vanessa Garrison**.

FIND YOUR WORKSHOP

CONCURRENT WORKSHOPS

Digging Deeper: Everything You Ever Wanted to Know About the Why and How of Soil Carbon

We have crossed a threshold. According to the recent IPCC Climate Change 2014: Synthesis Report, "atmospheric concentrations of carbon dioxide... are unprecedented in at least 800,000 years" leading to "warming of 0.85 [0.65 to 1.06] °C over the period 1880 to 2012..." We are currently on track to see warming of about 4°C by 2100—twice the recommended two degrees of warming that would avoid the worst impacts of climate change. Recognizing that emissions reductions are no longer enough, companies and governments are spending billions of dollars on Carbon Capture and Storage (CCS) projects. However, few are paying attention to the comparatively cheap, easy, scalable models of carbon capture within our agricultural soils. This session will begin with a soil scientist explaining the basics: how carbon gets in the soil and how this increases soil health. We will then explore the ways practitioners are already sequestering carbon in the soil right now, and finish by looking at the myriad benefits of sequestering carbon in the soil. Your questions and insights are encouraged as we explore this building block of civilization.

MODERATOR

Kevin Boyer, program associate, 11th Hour Project and California Soil Health Funders, CA

SPEAKERS

Heather Darby, agronomic and soils specialist, University of Vermont, VT **Gail Fuller**, farmer, Fuller Family Farm, KS

Brenda Platt, co-director, Institute for Local Self Reliance, DC

The Role of the Food and Farm Movement in Restoring Democracy

In 2014, we saw food companies flex their financial and political muscles to the detriment of the sustainable food and farm movement. At the state level, an avalanche of money poured into Oregon and Colorado to defeat GMO labeling initiatives. In Missouri, more than \$1 million (with contributors like Cargill and Monsanto) was

spent to pass a Right-to-Farm amendment, giving corporate agribusiness unknown protections in the Missouri Constitution. At the national level, agribusiness contributed \$64 million to candidates, PACs, and outside political groups during the 2014 elections. This political and financial might reverberates in every issue affecting the food and farm system—from the U.S. Farm Bill, to trade negotiations, to food safety, to healthy school lunch programs, to support for sustainable farming. The political influence of these companies is the number one impediment to building a more just, sustainable, and healthy food system.

In this session, we will identify clear opportunities to get money out of politics and connect the sustainable food and farm movement with innovative strategies to involve citizens in political decision-making and restore our democracy—something that is essential for achieving our goals in so many areas on the ground.

MODERATOR

Hilde Steffey, program director, Farm Aid, MA

SPEAKERS

Juliette Majot, president, Institute for Agriculture and Trade Policy, MN **Tim Gibbons**, communications director, Missouri Rural Crisis Center, MO **Maria Elaine Hadden**, project manager, Participatory Budgeting Project, IL

INSPIRATION, 5TH FLR

Citizen Science: New Testing Technologies + Social Media = Power in the Hands of Sustainable Food Advocates

Is our soil rich and thriving with diverse microbes? Is my apple organic? Can I believe food labels? In the past, getting answers to such questions required a laboratory and a PhD. Today, "citizen scientists" combine miniature sensors and social media to get the answers.

This budding movement is bypassing FDA labs and universities with do-it-yourself monitoring of food and the environment. The vast sample-gathering happening through networks of citizens organizing around a common concern via the internet has the power to dramatically expand transparency in our food system.

New tools include the SCIO hand-held food detector, the Public Labs' smart phone spectrometer, the HabitatMap personal air quality monitor, and the Lapka organic food detector. Successes include: Soil Food Web's global network of labs that offer affordable evaluation of soil microbial health; the University of North Carolina's testing of hair samples from 10,000 volunteers for mercury related to fish consumption; and Moms Across America's collection of breast milk for screening for the herbicide glyphosate.

In this hands-on workshop, you will get to try new tools that measure soil health, food composition, and more, and you'll learn about opportunities that exist to support tech developers, grassroots testing, and trusted labs to assist food and agriculture advocates.

MODERATOR

Larry Bohlen, board member, Annapurna Global Foundation, MD

SPEAKERS

Shannon Dosemagen, executive director, Public Lab, LA **John Fagan**, president, Annapurna Global Foundation, IA **Elaine R. Ingham**, president, Soil Foodweb, Inc., OR

CRYSTAL BALLROOM, 4TH FLR

What IS Working: Innovations in Community-Based Food Systems

Session participants will learn from an array of innovations that have been identified through two recently completed scans of community-based food systems development. The first was done by a team assembled by the Wallace Center and the second by a team from the Indigenous Food and Agriculture Initiative, both supported by the W.K. Kellogg Foundation.

These scans have compiled and analyzed the most innovative and promising community-based strategies and programs that are helping to create a significant shift in the way food is grown, produced, distributed, or consumed throughout the U.S. and First Nations. Examples of strategies highlighted include those that: emerge or are championed by the community along any segment of the supply chain; innovate local policy or local financing; and build community resilience, local capacity, local economies, and/or sustainable wealth.

This session will expand our common understanding of what is working and why, how innovation can be supported, and how philanthropic support is leading to systemic impact. We'll explore the essential ingredients allowing innovators to flourish and gain insight into sustaining programs, scaling, and replication. We'll have the chance to compare and contrast between tribal and non-tribal communities, which offers a rare opportunity to support better grantmaking in both places.

MODERATOR

Livia Marqués, program officer, W. K. Kellogg Foundation, MI

SPEAKERS

Haile Johnston, national food innovation scan research team; co-director and co-founder, Common Market Philadelphia, PA

Janie Simms Hipp, indigenous food and agriculture innovations scan research lead; director, Indigenous Food and Agriculture Initiative, University of Arkansas School of Law, AR

4:30-5:30 PM

BREAK

5:30 PM

WALK OR BUS TO RECEPTION

LOBBY, 1ST FLR

Meet in the lobby at 5:30 and join a walking group or get a ride on the bus.

6:00-9:00 PM

CLOSING DINNER RECEPTION

You won't want to miss Thursday night's closing reception hosted at the **Chicago Illuminating Company**, a beautifully restored historic building that once served as a power plant back in the early 1900s. We are excited to announce that **Breezy Rodio** will be performing with his band and giving us an authentic taste of legendary Chicago blues music! His newly released album, *So Close To It*, was at the top of the Roots Music Report for Chicago Blues. Food will be provided by Blue Plate Catering. Come join us for a fun, lively evening as we celebrate the meaningful work we've accomplished and the deep connections we've made at the 2015 SAFSF Forum.

2015 FORUM PLANNING COMMITTEE MEMBERS

Alison Babb, Blue Cross and Blue Shield of Minnesota, MN

Stacey Barbas, The Kresge Foundation, MI

Chris Griffiths, GRACE Communications Foundation, NY

Keecha Harris, Jessie Smith Noyes Foundation, AL

Hugh Hogan, North Star Fund, NY

Andrew Kang Bartlett, Presbyterian Hunger Program, KY

Karen Lehman, Fresh Taste, IL

Bradley Leibov, Liberty Prairie Foundation, IL

Alisha Real, United Natural Foods, Inc. Foundation, RI **Amanda Standerfer**, The Lumpkin Family Foundation, IL

SAFSF STEERING COMMITTEE MEMBERS

Stacey Barbas, The Kresge Foundation, MI

Maria Cadenas, Driscoll's, CA

Tim Crosby. Thread Fund, WA (Co-chair)

Scott Cullen, GRACE Communications Foundation, NY

Kyle Datta, Ulupono Initiative, HI

Kathleen Fluegel, HRK Foundation, MN

Andrew Kang Bartlett, Presbyterian Hunger Program, KY
Jennifer MacDougall, Blue Cross Blue Shield of North Carolina

Foundation, NC

Livia Marqués, W.K. Kellogg Foundation, MI

Michael Roberts, First Nations Development Institute, CO

Jeff Rosen, Solidago Foundation, MA

Mailee Walker, Claneil Foundation, PA (Co-chair)

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