

SUSTAINABLE AGRICULTURE &
FOOD SYSTEMS FUNDERS



SAFSF 16TH ANNUAL FORUM

pathways to impact

Spokane, WA | June 19-21, 2018

HISTORIC DAVENPORT HOTEL

Leveraging Our Power
to Challenge Inequity
in the Food System

at a glance

Forum Mobile Guide

The Forum Mobile Guide is the place to find: attendee list, program information, local restaurants, and more!

1. Download "Guidebook" app
2. Enter passphrase: safsf18 -OR- Scan:



View on your computer at guidebook.com/redeem
passphrase: safsf18

MONDAY JUNE 18

7:00 AM
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PRE-FORUM WORKSHOPS 12:30-4:00 PM

pre-registration required

HOTEL SUSTAINABILITY & HISTORY TOUR* 4:15-4:45 PM

FORUM INFUSION NETWORKING & TEA 5:00-6:30 PM

** Optional; meet in the lobby*

TUESDAY JUNE 19

BREAKFAST 7:00-8:30 AM

WELCOME 8:30-9:00 AM

PLENARY: TRIBAL NATIONS LEAD THE WAY 9:00-10:15 AM

BREAK / FIND YOUR WORKSHOP 10:15-10:45 AM

CONCURRENT WORKSHOPS 10:45AM-12:15 PM

NETWORKING LUNCH 12:15-1:15 PM

FIND YOUR WORKSHOP 1:15-1:30 PM

CONCURRENT WORKSHOPS 1:30-3:00 PM

BREAK 3:00-3:30 PM

PLENARY: TRANSFORMING THE FOOD SYSTEM 3:30-4:30 PM

REGIONAL KEYNOTE 4:30-5:00 PM

BREAK 5:00-6:00 PM

HOTEL SUSTAINABILITY & HISTORY TOUR* 5:15-5:45 PM

SPONSORED DINNERS -OR- DINNER ON YOUR OWN 6:00-9:00 PM

Pre-registration required; timing depends on dinner

** Optional; meet in the lobby*

THE FORUM IS A PITCH-FREE 'NO-FLY ZONE.'

We encourage you to talk about your work and to network, network, network—and to follow up! However, we have an iron-clad no-solicitation rule in place during the Forum. We do this so that we can all enjoy an open, welcoming, no-pressure environment in which conversation and ideas flow freely.

WRITING ABOUT YOUR EXPERIENCES

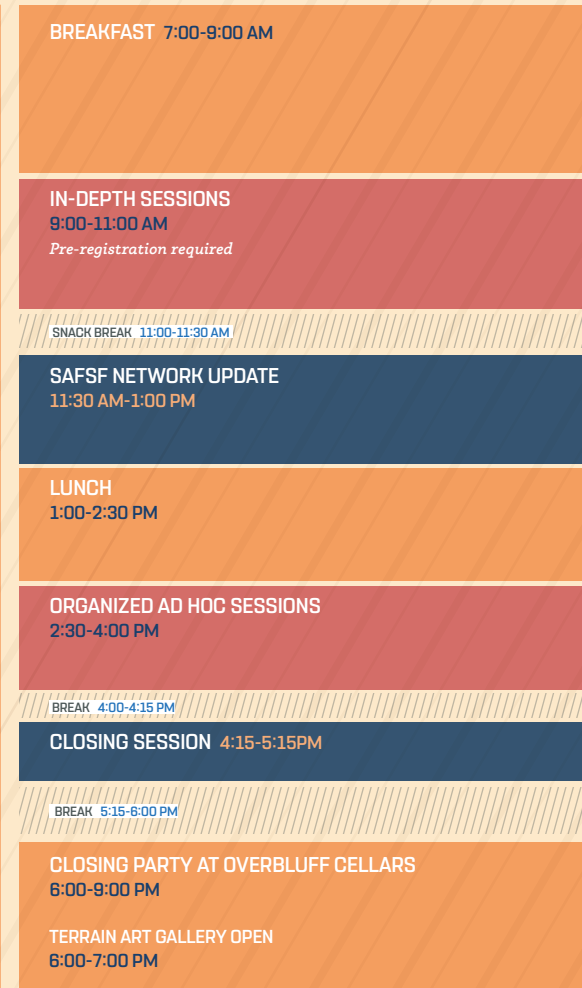
The Forum is a great place to learn about and connect with inspirational organizations and people creating healthy food system change throughout the country. We encourage you to write and share stories about your experiences. If you are inclined to write, please use professional judgment and ethics with regard to private information shared, and get permission for any attributed quotes.

Share articles, blogs, or other stories with forum@safsf.org.

WEDNESDAY JUNE 20



THURSDAY JUNE 21



#SAFSF18



Please use discretion with
confidential information



about **SAFSF**

our mission

We amplify the impact of philanthropic and investment communities in support of just and sustainable food and agriculture systems.

our vision

All resources invested in food and agriculture systems enhance our collective well-being.

our values

COLLABORATION

the action of working with someone to produce or create something

EQUITY

fairness and justice in the way people are treated

RESPECT

to hold in esteem or honor

STEWARDSHIP

the responsible overseeing and protection of something considered worth caring for and preserving

INTEGRITY

the state of being whole and undivided

become a member of SAFSF

The strength of SAFSF comes from a dynamic, engaged, and growing membership. Members represent a wide assortment of funder types: individual donors, investors, community foundations, family and private foundations, corporate giving programs, and various types of regrantee organizations. Each member comes to our collective table with different expertise, new curiosity, eagerness to learn and share, and willingness to work with others to build a sustainable and just food system for all.

SAFSF welcomes all types of funders making grants or investments of at least \$50,000 annually. We offer many member benefits, including:

- Members-only quarterly networking calls
- Monthly policy-specific strategy calls
- Discounted registration fees for our in-person events
- Subscription to a members-only listserv
- Access to a directory of member funding data
- One-on-one support from staff
- Greater opportunity to shape programming
- And more!

To learn more about joining SAFSF as a member, contact Virginia Clarke (vclarke@safsf.org) or admin@safsf.org to schedule a preliminary call so that we can learn more about you and your interest in membership before you complete an application.

“SAFSF has been one of the BEST (if not the best) affinity groups we have joined. We are a small foundation, so we count each operating dollar quite wisely, and SAFSF has really helped us in our grantmaking, our work with other local funders, and our board education as well. It is a FABULOUS resource.”



about SAFSF

SAFSF members

Agua Fund
Americana Foundation
American Heart Association
Armonia LLC
Ben & Jerry's Foundation
Blue Cross and Blue Shield of North Carolina Foundation
Broad Reach Fund
Bullitt Foundation
Burt's Bees Greater Good Foundation
California Certified Organic Farmers Foundation
Casey and Family Foundation
Castanea Foundation, Inc.
Cedar Tree Foundation
Center for Regional Food Systems, Michigan State University
Chef Ann Foundation
Claneil Foundation
Clarence E. Heller Charitable Foundation
Clif Bar Family Foundation
CS Fund
Dietel & Partners
Dr. Bronner's
Driscoll's
Eric Kessler Fund
Fair Food Network
Farm Aid

First Nations Development Institute
Food Well Alliance
Gaia Fund
Gates Family Foundation
Globetrotter Foundation
GRACE Communications Foundation
HealthSpark Foundation
Henry P. Kendall Foundation
HRK Foundation
Huckleberry Foundation
Interact for Health
Island Foundation
Jessie Smith Noyes Foundation
Johnson Family Foundation
Keller Enterprises, LLC
Kinship Foundation
Lawson Valentine Foundation
Leichtag Foundation
Liberty Prairie Foundation
Lydia B. Stokes Foundation
Marisla Foundation
McKnight Foundation
Moxie Foundation
New Field Foundation
New Priorities Foundation
North Star Fund
Northwest Area Foundation

Initiative for Food and AgriCultural Transformation (InFACT), The Ohio State University
Organic Farming Research Foundation
Organic Valley / Farmers Advocating for Organics (FAFO)
Panta Rhea Foundation
Patagonia, Inc.
Presbyterian Hunger Program
Prince Charitable Trusts
Ralph E. Ogden Foundation, Inc.
Regenerative Agriculture Foundation
RSF Social Finance
Russell Farm and Forest Conservation Foundation
Santa Barbara Foundation
Self-Help Credit Union & Affiliates
Shakopee Mdewakanton Sioux Community
Sierra Health Foundation
Small Planet Fund
Solidago Foundation
Surdna Foundation
The 11th Hour Project
The Boston Foundation
The California Endowment
The California Wellness Foundation
The Conservation Fund

The David and Lucile Packard Foundation
The Duke Endowment
The Germeshausen Foundation
The Heinz Endowments
The John Merck Fund
The Kresge Foundation
The Lumpkin Family Foundation
The Marcus Foundation
The Nell Newman Foundation, Inc.
The Russell Family Foundation
The Sandy River Charitable Foundation
The Springcreek Foundation
Thornburg Foundation
Thousand Currents
Thread Fund
TomKat Foundation
Town Creek Foundation
Ulupono Initiative
United Natural Foods, Inc. Foundation
Vatheuer Family Foundation
W.K. Kellogg Foundation
Wallace Center at Winrock International
Walter S. Mander Foundation
WhyHunger
Woodcock Foundation
World Food Policy Center, Duke University

stay involved with SAFSF



2018 SAFSF Steering Committee, staff, and consultants

Whether this is your first time attending an SAFSF event or you are a long time member, there are many ways to stay involved and engaged. THIS IS YOUR NETWORK!

- Write to the members-only listserv and share challenges, opportunities, and information about your work or ask questions of your colleagues
- Read our monthly news and updates emails, or forward reports or articles to include
- Join a webinar, monthly learning call, or members-only Policy Radio Hour
- Suggest a topic for deeper network learning or plan a webinar
- Join a Forum planning committee or a standing committee of the SAFSF steering committee
- Support the Forum: organize a workshop or themed dinner, help develop a site visit, provide sponsorship support, or let us know what you'd like to see on the agenda
- Participate in regional funder networks
- Share your ideas and follow up with each other
- Become a member of SAFSF

Contact staff and get involved—email forum@safsf.org, policy@safsf.org, or admin@safsf.org, or call the office at (805) 687-0551.

pre-forum workshops

Pre-registration is required for these workshops.

12:30-4:00 PM
ISABELLA BALLROOM

THE INTERSECTIONS OF AGROECOLOGY AND SUSTAINABLE AGRICULTURE, ORGANICS, AND REGENERATIVE AGRICULTURE

Sponsored by CS Fund, WhyHunger, Grassroots International, Agroecology Fund, and Thousand Currents

As we move into a critical time of change within food systems domestically and globally, solutions to food crises are multiplying. This workshop will examine how these approaches complement and differ from each other, with a special focus on agroecology. Agroecology has proven to be an effective way to support small farm-based food systems, civic infrastructure for agricultural reform, and climate change adaptation and mitigation, including soil carbon sequestration. Movements for food sovereignty and agroecology are accelerating across the globe. Yet in the United States, agroecology is spreading slowly, especially as a robust process for building power among food producers, consumers, and their communities.

In part one of this half-day workshop, participants will explore what has led to the spread of agroecology in the U.S. and around the globe, as well as the factors slowing its adoption. We will address critical questions and hear directly from grantees—producers, movement leaders, and food sovereignty innovators—about the links between agroecology and critical issues of democracy, land security, community control of the commons, and the struggle for food sovereignty.

The second part of the afternoon will examine the differences and opportunities that distinguish and bring together communities that focus on regenerative agriculture, sustainable agriculture, organics, and agroecology. We will explore specific strategies and opportunities for funding at the intersection of these approaches. This funders-only conversation continues the dialogue started at the 2017 SAFSF Forum about how to build bridges between funders who are committed to sustainable agriculture, regenerative agriculture, the organic movement, and agroecology.

FACILITATORS

Saulo Araujo, *global movements program director, WhyHunger, NY*

Trishala Deb, *regional director, Asia, Thousand Currents, NY*

Daniel Moss, *executive director, AgroEcology Fund, MA*

Katherine Zavala, *regional director, Latin America, Thousand Currents, CA*

SPEAKERS

Flávio Barbosa, *director of schools, Landless Workers Movement (MST), Ceará, Brazil*

Brock Dolman, *co-founder and program director, Occidental Arts & Ecology Center, CA*

Edgar Franks, *civic engagement coordinator, Community to Community Development, WA*

Tamara Jones, *executive director, Southeastern African American Farmers Organic Network (SAAFON), GA*

Kristen Wyman, *director, outreach and programs, People's Agroecology Process / Gedakina, Inc., MA*

MONDAY
JUNE 18

12:30-4:00 PM
ELIZABETHAN ROOM B

POLICY WATCH LIST CONVENING

The SAFSF membership has voted and the results are in. Rural development, the farm bill, and soil/carbon/climate are the priority issue areas around which SAFSF will build its policy programming over the next twelve months. These are three broad and often intersecting topics, and addressing them successfully will require setting some common language, understanding, and parameters—and being strategic as we design programming for the year ahead.

The first part of this session will guide participants to greater clarity and a richer understanding of these three topics and their interplay. We will begin to define what we mean by 'rural development policy,' 'farm bill policy,' and 'soil, carbon, and climate policy,' and dive deeper into content with the help of expert speakers. The second part of the session will focus on strategies for moving the needle on policy work, and participants will have the opportunity to break into smaller groups by topic area for focused discussion and sharing.

Don't miss this important opportunity to gather new information and weigh in on what comes next.

FACILITATOR

Alicia Harvie, *advocacy and farm services director, Farm Aid, MA*

SPEAKERS

Torri Estrada, *executive director, Carbon Cycle Institute, CA*

Quinton Robinson, *policy advocate, National Family Farm Coalition, DC*

open to all
join us!!

5:00-6:30 PM
GRAND PENNINGTON
BALLROOM

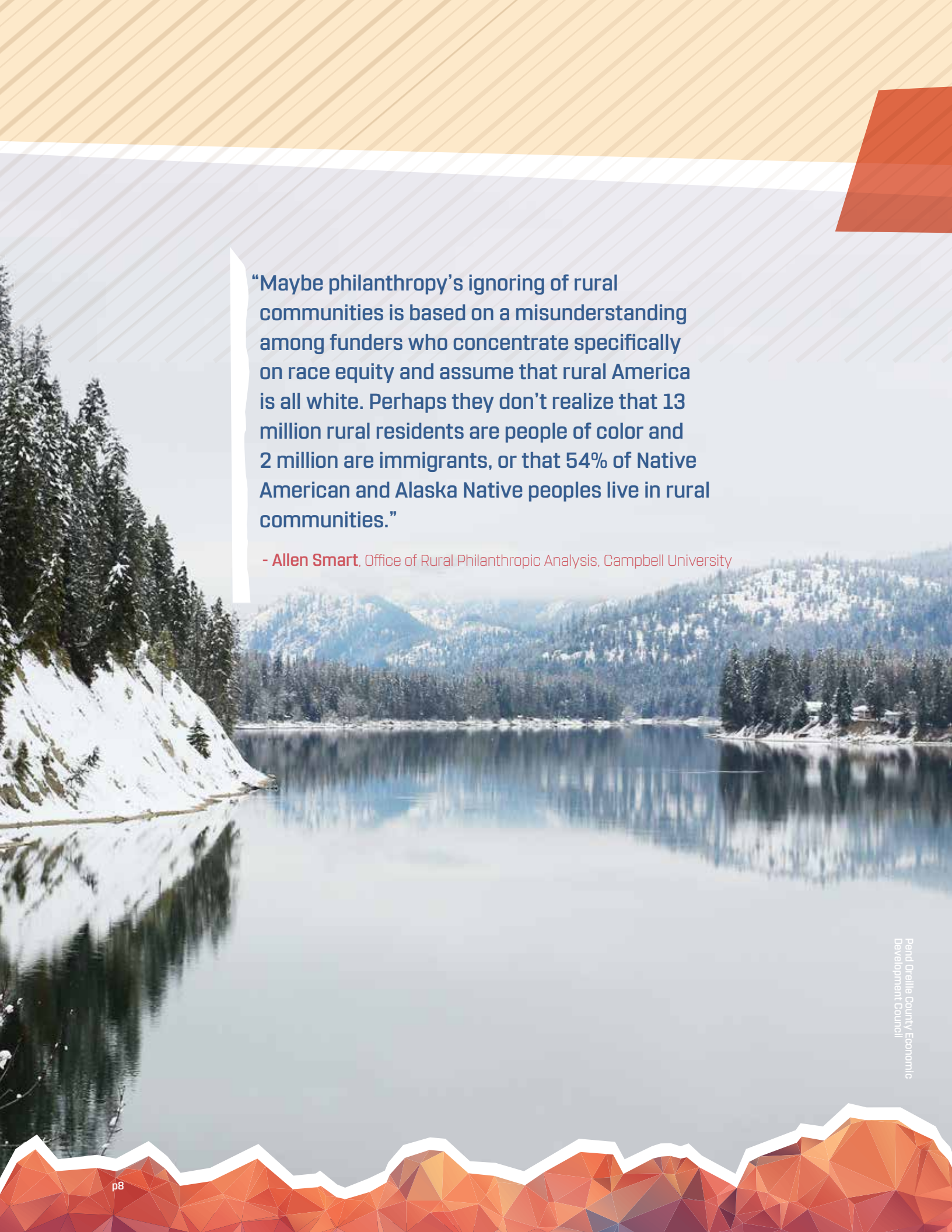
FORUM INFUSION: Networking and Tea

Connect with colleagues during this fun and interactive pre-Forum networking event. Valerie Segrest will guide attendees through an experiential demonstration and Native tea tasting. Research shows that elevated consumption of sugary beverages like sodas, juices, and energy drinks are directly connected with nutrition-related health conditions that plague Tribal communities today. Native Infusion: Rethink Your Drink is a health education campaign that aims to support Tribal communities' collective health efforts through a simple message—drink more ancestral beverages.

Join us for an experiential demonstration of this health promotion campaign and taste some of these ancient flavors for yourself at this evening's ancestral beverage experience. Whether this is your first or fifth (or more!) Forum experience, kick off your time in Spokane by sipping Native herbal teas, making your own tasty tea blend, and catching up with friends old and new.

SPEAKER

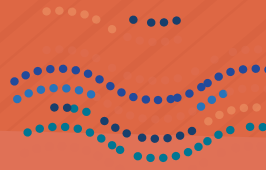
Valerie Segrest, *Native nutrition educator, Muckleshoot Indian Tribe, WA*



“Maybe philanthropy’s ignoring of rural communities is based on a misunderstanding among funders who concentrate specifically on race equity and assume that rural America is all white. Perhaps they don’t realize that 13 million rural residents are people of color and 2 million are immigrants, or that 54% of Native American and Alaska Native peoples live in rural communities.”

- **Allen Smart**, Office of Rural Philanthropic Analysis, Campbell University

TUESDAY
JUNE 19



7:00-8:30 AM
GRAND PENNINGTON
BALLROOM

BREAKFAST

8:30-9:00 AM
GRAND PENNINGTON
BALLROOM

WELCOME

SPEAKERS

Bridget Dobrowski, program and operations director, SAFSF, CA

Michael Roberts, president and CEO, First Nations Development Institute; chair, 2018 Forum planning committee; member, SAFSF steering committee, CO

9:00-10:15 AM
GRAND PENNINGTON
BALLROOM

PLENARY: TRIBAL NATIONS LEAD THE WAY

This plenary will open the Forum by grounding us in powerful practices and even more powerful stories of movement-building and organizing from Tribal communities in the Pacific Northwest, West, and beyond. Tribal nations are influential economic, legal, and political forces; their truths stand in stark contrast to common cultural misunderstandings that stereotype Indigenous peoples as 'other.' Tribal communities are vital leaders and partners achieving solutions for food and agricultural system issues related to land use, fishing rights, conservation, food sovereignty, justice, and much more. This session will highlight the strengths of Native assets, share examples of innovations developed in Tribal communities, and underscore the rich opportunities for philanthropy in supporting this work. Join us to open the Forum with stories of hope and innovation.

MODERATOR

*Martin Jennings,
program officer,
Northwest Area Foundation, MN*

SPEAKERS

*Kelsey Ducheneaux, youth programs coordinator, Intertribal
Agriculture Council; project director, Project H3LPI, SD*

*Abigail Echo-Hawk, director, Urban Indian Health Institute;
chief research officer, Seattle Indian Health Board, WA*

*Jaime Pinkham, executive director, Columbia River
Inter-Tribal Fish Commission, OR*

10:15-10:45 AM
FIND YOUR WORKSHOP

10:45 AM-12:15 PM
ISABELLA BALLROOM

INVESTING FOR IMPACT: New Models for Integrated Capital that Support a Just and Local Food System

Sponsored by the Appalachian Impact Fund

The term “impact investing” seems to be everywhere in philanthropy these days, but what does it mean to invest for impact in food systems? And how can those investments be more equitable, especially for low-income and historically marginalized peoples?

As more foundations move toward mission-aligned investing through program- and mission-related investments (PRIs and MRIs), there is an opportunity to move money in a way that was never before possible. Spurred by a new wave of engaged investors and donors, there is also a movement to think about philanthropic and private investments differently in the coming decades.

Leaders of social impact investing, like RSF Social Finance, have been walking this path for years and have important lessons to share. Simultaneously, emerging models in economically distressed communities are working to integrate capital in ways that can unlock new capital flows to people and places that have been historically underinvested in.

This workshop is led by RSF Integrated Capital fellows who are helping to build this exciting new field. They will share overviews of their work that span the spectrum of social impact investing and integrated capital approaches while introducing some of the tools currently being used. In-depth case studies about supporting food systems will be explored, drawing from the fellows’ investing experience.

MODERATOR

Andrew Crosson,
director of regional initiatives,
Rural Support Partners—
Appalachian Funders Network, NC

SPEAKERS

Robin Bot-Miller, investor, consultant, RBM, Inc., CA
Kate Danaher, senior director, integrated capital, RSF Social Finance, CA
Stephanie Randolph, director, Cassiopeia Foundation, VA
Lora Smith, executive director, Appalachian Impact Fund, KY

10:45 AM-12:15 PM
MARIE ANTOINETTE
BALLROOM

REIMAGINING SCHOOL FOOD: Cafeterias as Places of Unity and Justice, and School Meals as an Equity Play at Scale

Sponsored by Claneil Foundation

Federal funding for the National School Lunch Program is one of the largest equity investments our country makes in children’s health. However, school cafeterias are often places of social exclusion, and too many students fail to get the nourishment they need to thrive. In a human-centered design initiative, FoodCorps is engaging organizational allies, district leaders, and students themselves to re-envision children’s experiences in our nation’s cafeterias, transforming hubs of stigma into welcoming places of health and joy. Meanwhile, New York City is implementing a pioneering commitment to make school lunch free for all students, and the Urban School Food Alliance is taking powerful steps to transform school food quality and access through multi-district procurement in cities across the country. Leaders from these efforts will share their insights, and a facilitated discussion will explore cafeteria solutions that are adaptive to culture, affordable for the budgets of low-income schools, and appropriate for broad-scale replication.

MODERATOR

Curt Ellis,
co-founder and CEO,
FoodCorps, OR

SPEAKERS

Lucy Flores, director of program design, FoodCorps, OR
Stephen O’Brien, director of strategic partnerships, New York City Department of Education, Office of School Food; board member, Urban School Food Alliance, NY

TUESDAY
JUNE 19

10:45 AM-12:15 PM

concurrent workshops

10:45 AM-12:15 PM
ELIZABETHAN ROOM

ACRES FOR ALL: Shifting the Power Dynamics of Land Ownership

Sponsored by The Conservation Fund

Control and ownership of land are critical to making the food system equitable, and there are millions of acres of land for sale in rural America. Yet marginalized communities face a myriad of racial, social, economic, and political obstacles in acquiring, retaining, and protecting land to feed themselves and grow their communities.

After a short overview of the issues and discussion of the economic, health, cultural, and environmental impacts of historical losses of land, participants will engage in a role-playing activity to bring to life the complexities of land acquisition for low-income communities of color based on a compilation of real experiences. We will then dive into group discussion to identify opportunities for collaboration—grantmaking, investment vehicles, and more—that might restore power to these communities through land ownership and help them build or re-build power through land acquisition and re-growing their food systems.

FACILITATORS

Livia Marqués, senior strategist, The Conservation Fund; president, Food Driven Strategies, FL

Mikki Sager, vice president, resourceful communities, The Conservation Fund, NC

A-dae Romero-Briones, director of programs, First Nations Development Institute, CA

10:45 AM-12:15 PM
FLOWERFIELD ROOM

CREATIVE APPROACHES TO CONCENTRATED POWER: Challenging Corporate Consolidation in the Food System

Sponsored by Claneil Foundation, Panta Rhea Foundation, and GRACE Communications Foundation

Do your eyes glaze over when you hear the term “corporate consolidation”? Whether it’s the perceived wonkiness or intractability of the subject matter, we know it can be hard to wrap our heads around why concentration matters and, what’s more, what can be done about it. Come hear from some of the brightest brains working on this issue—and winning. You will be enlightened and energized. We promise.

Today’s extreme levels of consolidation in food and agriculture business are both totally unprecedented and at the root of some of the biggest challenges facing the movement for justice and sustainability in the food system. This workshop brings together leading experts—a journalist, a cattleman and entrepreneur (who even took a case to the Supreme Court), and a shareholder activist—to discuss what corporate consolidation looks like, why it matters, and what we can do about it. There will be space for dialogue about realistic goals in this arena, including viable policy improvements, smart approaches for meaningful engagement with corporations, and roles that stakeholders—from funders to farmers to corporate leaders—can play. This interactive and dynamic workshop will provide opportunities for you to share expertise while also learning from your peers.

MODERATOR

Anim Steel,
executive director,
Real Food Challenge, NY

SPEAKERS

Leah Douglas, associate editor and staff writer, Food and Environment Reporting Network, DC

Sriram Madhusoodanan, deputy campaigns director, Corporate Accountability, MA

Mike Callicrate, owner, Callicrate Cattle Co.; owner, Ranch Foods Direct, KS

networking lunch 12:15-1:15 PM

GRAND PENNINGTON BALLROOM

1:30-3:00 PM
ELIZABETHAN ROOM

RECLAIMING HEALTH THROUGH TRADITIONAL FOODWAYS

Sponsored by HRK Foundation, New Field Foundation, First Nations Development Institute, and Shakopee Mdewakanton Sioux Community

Throughout history, Indigenous growers and gatherers stewarded their land and its bounty with deeply-rooted spiritual values and trust in ancestral knowledge. Reservation systems removed Indigenous peoples from their lands and deprived them of their traditional culture, spirituality, and foodways. The disruption of Indigenous food systems and the insertion of government commodity foods has led to malnutrition and fueled the high rates of obesity, diabetes, and heart disease present on reservations today. Reclaiming ancestral knowledge is critical to reversing this damage, and food and agriculture is at its heart.

This session explores contemporary efforts to create food systems based on millennia-old traditions that can address health crises facing Native communities today. In addition to serving as an engine for economic development, these efforts preserve Indigenous traditions and practical knowledge about growing, harvesting, and preparing food that have been passed down from generation to generation. Most importantly, these models are adaptable for both Native and non-Native peoples across the country.

Our three expert practitioners will offer unique perspectives on constructing food systems to build cultural prosperity, improve health, and revive traditional foodways. The goal is for participants to view food systems within the context of the cultural values that guide our choices about food.

MODERATOR

Jonathon Landeck,
advisor to Seeds, Soil,
and Culture Fund, New Field
Foundation, CA

SPEAKERS

Valerie Segrest, *Native nutrition educator, Muckleshoot Indian Tribe, WA*
Sean Sherman, *CEO and founder, The Sioux Chef and NĀTIFS (North American Traditional Indigenous Food Systems), MN*
Cynthia Wilson, *traditional foods program director, Utah Diné Bikéyah, UT*

1:30-3:00 PM
ISABELLA BALLROOM

RURAL DIALOGUES: Moving Beyond Assumptions

Sponsored by Thread Fund

Rural communities are often perceived as deep “red state” regions comprised of conservatives who care little or are skeptical about climate change and other “blue state” issues. Recent successes in the Upper Midwest through an innovative project called the Rural Climate Dialogues are challenging such assumptions. A partnership between the Institute for Agriculture and Trade Policy and the Jefferson Center, Rural Dialogues use a citizen jury process to engage citizens from across the political spectrum and socioeconomic divide. Together they process information and test assumptions to identify their own community priorities and address some of the most contentious issues of our time, like climate change and GMOs.

This interactive session will provide an overview of how this process mobilizes action, changes attitudes, generates informed citizens, and informs policy. Participate as active citizen jurors as we walk you through this deliberative process. See for yourself that this is far more than an exercise in community decision making—it’s an opportunity to rebuild our democracy.

MODERATOR

Tim Crosby,
principal, Thread Fund, WA

SPEAKERS

Kyle Bozentko, *executive director, Jefferson Center, MN*
Anna Claussen, *director of rural strategies, Institute for Agriculture and Trade Policy; fellow, Nathan Cummings Foundation, MN*

TUESDAY
JUNE 19

1:30-3:00 PM

concurrent workshops

1:30-3:00 PM
MARIE ANTOINETTE
BALLROOM

FUNDING THE GAP: Boosting Communications Capacity and Innovation via Collaborative Grantmaking

Sponsored by 11th Hour Project, GRACE Communications Foundation, Christensen Fund, McKnight Foundation, and Panta Rhea Foundation

In 2012, five foundations joined together to launch the Food and Farm Communications Fund (FFCF) to address a critical gap in communications capacity and innovation in food and farm movement work. Six years later, the Fund has seeded the field with more than \$2.1 million in grants and engaged in an evaluation to learn from its grantmaking to date, check in with community needs, and reorient the Fund's strategies for deepened impact. This session will provide an opportunity to learn from this formative process, including the importance of ongoing learning, the value of collaborative grant programs to allow for more focused and experimental investments, and where urgent need remains to bolster strategic communications. Two recent FFCF grantees will join us to reflect on how their communications support has allowed for short-term boosts in capacity that will benefit their work for the long haul.

MODERATOR

Hilde Steffey,
actng director, Food and Farm
Communications Fund, MA

SPEAKERS

Leslie Hatfield, senior partnership and outreach advisor, GRACE
Communications Foundation, NY

Margaret Rousu, general manager, White Earth Land Recovery Project,
KKWE Nijjii Radio, MN

Christina Spach, national good food purchasing campaign coordinator,
Food Chain Workers Alliance, CA

1:30-3:00 PM
GRAND PENNINGTON
BALLROOM

DISASTER RESPONSE FOR AGRICULTURAL AND MIGRANT WORKERS

Sponsored by West Marin Fund and SAFSF

As rural and coastal areas in the U.S. are increasingly hit by extreme natural and man-made disasters, a large proportion of affected people are those working in the agricultural and food sectors—many of whom earn low wages and experience minimal job security, uncertain legal status, and ongoing discrimination. This session explores the roles and strategies of funders in getting resources in times of disaster to agricultural and migrant workers who may have lost their livelihoods, housing, and weekly wages; have little or no access to healthcare; and be afraid to go to official disaster centers. Speakers will share about efforts in California and Puerto Rico that offered immediate help in the wake of disasters, as well as support for long-term recovery. This workshop will reflect on what is needed to ensure greater resilience and stability for people who play an important role in U.S. food and agriculture systems.

MODERATOR

Sarah Hobson,
executive director,
West Marin Fund, CA

SPEAKERS

Camille Collazo, president, Visit Rico, Puerto Rico

Julia DeNatale, vice president of philanthropic services, Napa Valley Community Foundation, CA

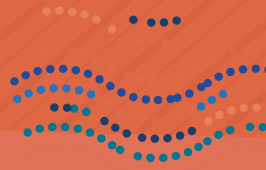
Maricela Morales, executive director, Central Coast Alliance United for a Sustainable Economy
(CAUSE); steering committee member, 805 UndocuFund, CA

Joe Schroeder, farm advocate, Farm Aid, MA

“Spokane provides a setting reflective of the realities of America’s food systems and rural communities—rich in unrecognized diversity and ripe with opportunity. As funders there is much we can learn, and much we can help grow.”

- Cathy Calfo, California Certified Organic Farmers Foundation

TUESDAY
JUNE 19



3:30-4:30 PM
GRAND PENNINGTON
BALLROOM

PLENARY: TRANSFORMING THE FOOD SYSTEM VIA RACIAL EQUITY IMPLEMENTATION

The Racial Equity Implementation Guide (REIG), introduced to funders at the 2017 SAFSF Forum in Gainesville, Florida, addresses the need for food hubs to integrate the value of racial equity into their everyday operations, governance model, and decision making. Attendees called for a continuing discussion on how to further address racial equity in the broader food system. This plenary answers that request. The REIG authors will moderate a discussion with panelists and the audience, exploring how the questions offered by the REIG framework can deepen perspective and understanding of the place of racial equity in efforts to transform the food system in both urban and rural settings.

MODERATORS

*Dara Cooper, national organizer,
National Black Food and Justice Alliance;
member, HEAL Food Alliance, PA*

*Tamara Jones, executive director,
Southeastern African American Farmers
Organic Network (SAAFON), GA*

SPEAKERS

*Shirley Sherrod, executive director, Southwest
Georgia Project for Community Education, GA*

*Savonala (Savi) Horne, executive director, North
Carolina Association of Black Lawyers Land Loss
Prevention Project, NC*

4:30-5:00 PM
GRAND PENNINGTON
BALLROOM

KEYNOTE: LEARNING ABOUT THE REGION

Learn more about the Spokane region before heading out on site visits the following day. Sandra Williams—a Spokane-based activist, lecturer, filmmaker, and entrepreneur with an extensive background addressing issues of discrimination, equity, and social justice—will reflect on issues related to equity in Spokane and eastern Washington, and share more about the region's demographics, history, geography, and economy.

SPEAKER

*Sandra Williams, editor, publisher, The Black Lens; commissioner, WA State Commission on African American Affairs;
member, Mayor's Advisory Committee on Multicultural Affairs, WA*

6:30-9:00 PM
MARIE ANTOINETTE
BALLROOM

IT TAKES ALL OF US: Nurturing Strong Leadership to Take On Our Greatest Challenges

Sponsored by Panta Rhea Foundation, GRACE Communications Foundation, and 11th Hour Project

Join us for dinner, where we will discuss the exciting work of two inspirational leadership programs: the HEAL Food Alliance's School of Political Leadership and the new national Food Systems Leadership Fellowship (whose new name will be announced during the dinner). Representatives from each program will highlight what makes their program unique and how they are working to strengthen our movement through leadership development. Attendees will learn the latest updates about these efforts, and have an opportunity to share insights and hopes for modern leadership within our food system movement.

MODERATOR

Anna Lappé,
program director,
food and democracy,
Panta Rhea Foundation, CA

SPEAKERS

Jay Conui, political leadership coordinator, HEAL Food Alliance, CA
Farzana Serang, executive director, Food Systems Leadership Fellowship, CA

6:30-9:00 PM
ELIZABETHAN ROOM

CROSS-SECTOR COLLABORATION TOWARD SUSTAINABLE IMMIGRATION POLICY FOR AGRICULTURE

Sponsored by Werner Kohnstamm Family Giving Fund

After decades of political stalemate, there has been no progress toward the goal of immigration policy reform. At the same time, there is a growing shortage of farm labor as farmworkers legalized in the 1980's under the Immigration Reform and Control Act (IRCA) move into middle age and newcomers are deterred by tightened border control. In February 2018, ICE began sweeps to detain and deport undocumented farmworkers, making an already untenable situation worse.

Legislation introduced in October 2017 (the Agricultural Guestworker (AG) Act) and re-introduced in February 2018 (Securing America's Future Act) proposed to solve the problem by dismantling the longstanding H-2A visa program and allowing virtually unlimited recruitment of foreign-born workers. However, it would require eventual implementation of online review of all job applicants' employment authorization. This "solution" seemed attractive to some farm interests, but, after looking closely at the details, responsible agricultural employers, organizations such as the National Sustainable Agriculture Coalition (NSAC), and immigration advocates agreed that the legislation would disrupt local agricultural communities and have dangerous long-term impacts.

This session brings together leaders from agribusiness and a leading immigrant advocate in a conversation moderated by a longtime activist for sustainable agriculture. They will discuss ways to overcome the longstanding stalemate in Congress and their progress toward articulating an innovative framework for a solution. They will also share their thoughts about the roles funders can play in supporting efforts toward sound immigration policy for healthy, sustainable rural communities.

MODERATOR

David Runsten, policy director,
Community Alliance with
Family Farmers, CA

SPEAKERS

Yissel Barajas, chief human resources officer (CHRO), Reiter Affiliated Companies, CA
Marielena Hincapié, executive director, National Immigration Law Center, CA
Hector Lujan, chief executive officer, Reiter Affiliated Companies, CA

TUESDAY
JUNE 19

sponsored dinners

Pre-registration required for sponsored dinners; check Guidebook for more details. If you are going out on your own, find a map of nearby restaurants in Guidebook.

6:30-9:00 PM
INLAND PACIFIC KITCHEN

Meet in lobby at
6:15 pm to walk over

GRASS, SOIL, HOPE: Stories of Regenerative Agriculture in the Pacific Northwest and Beyond

Sponsored by Cedar Tree Foundation, Regenerative Agriculture Foundation, Armonia, LLC, and TomKat Foundation

Join us to hear from two engaging producers about their hands-on experiences integrating livestock with crops in Oregon, Minnesota, and beyond. We'll cover answers to questions like, "what's all the fuss about soil health?" and "what is regenerative agriculture?" and "how does this support rural economies?" And we'll connect the dots on livestock, water, soil, and climate resilience.

Aside from the primary speakers, several funders and investors working in this area will briefly describe what they fund and why. We hope to also hear about the chef's experience sourcing, preparing, and serving grass-fed beef. Please join us for what promises to be an entertaining and delicious evening!

MODERATOR

Kevin (Kirby) Irby,
director, Threadspan / Armonia,
LLC, NY

SPEAKERS

Reginaldo Haslett-Marroquin, chief strategy officer, Main Street Project /
Regeneration International, MN
Andrea Malmberg, regenerative agriculturalist, positive psychologist,
Beyond.Organic, LifeEnergy.Guide, OR

6:30-9:15 PM
LUNA RESTAURANT

Meet in lobby at
6:00 pm to take bus
(not walkable)

FOOD SYSTEM CHANGE BY WAY OF IMPACT LITIGATION: NGOs, Scientists, and Lawyers Unite!

Sponsored by Richman Law Group

This session will speak to how NGOs, scientists, and lawyers are creatively collaborating to use the courts as a vehicle for food systems and policy change. Richman Law Group uses policy, science, and litigation to bring corporate America under a microscope, both figuratively and literally. Where traditional legislative, regulatory, or administrative efforts may fail, we use direct legal action on behalf of consumers, activists, nonprofits, and progressive businesses to address misdeeds within the corporate food and agriculture industry. Through consumer class actions and consumer watchdog cases, Richman Law Group seeks both monetary and injunctive relief that inures to the benefit of the society at large. This "Robin Hood" approach to the law has enabled us to administer significant settlements that help NGOs further their work.

In this session, we will speak about the successes and challenges of our work, and how, through the judiciary branch, a private right of action can make a meaningful impact. Our goal is to speak to other mission-driven folks who may be interested in joining this "Justice League"—a network of NGOs, scientists, activists, and lawyers taking up arms in courts across the country for food system reform.

MODERATOR

Tyson-Lord Gray,
attorney, Richman Law Group, NY

SPEAKERS

Larry Bohlen, chief operating officer, Health Research Institute, IA
Kim Richman, founding member, Richman Law Group, NY
Jennifer Shecter, senior director of content impact and outreach,
Consumer Reports, NY

sponsored
dinners
cont. on next page

6:30-9:00 PM
ISABELLA BALLROOM

LAND, EQUITY, AND POWER: Racial Equity in Practice

Sponsored by Surdna Foundation and Jesse Smith Noyes Foundation

This dinner panel dives deeper into the conversation from the preceding plenary, Transforming the Food System via Racial Equity Implementation, which provides an overview of the Racial Equity Implementation Guide (REIG) introduced to help food hubs integrate the value of racial equity into their everyday operations, governance model, and decision making. This dinner continues the discussion of how to further address racial equity in the broader food system, centering on land as a critical root of racial equity.

Our conversation will be facilitated by Dara Cooper of National Black Food and Justice Alliance, HEAL (Health, Environment, Agriculture, and Labor) Food Alliance, and a 2018 James Beard Leadership Award recipient; Savonala “Savi” Horne of Land Loss Prevention Project; and Tamara Jones of the Southeastern African American Farmers Organic Network (SAAFON). The development of the Racial Equity Implementation Guide was supported by the Surdna Foundation and the Center for Social Inclusion (Race Forward).

FACILITATORS

Dara Cooper, *national organizer, National Black Food and Justice Alliance; member, HEAL Food Alliance, PA*
Savonala (Savi) Horne, *executive director, North Carolina Association of Black Lawyers Land Loss Prevention Project, NC*
Tamara Jones, *executive director, Southeastern African American Farmers Organic Network (SAAFON), GA*

6:30-9:00 PM
MIZUNA RESTAURANT

Meet in lobby at
6:15 pm to walk over

ADDRESSING INEQUITIES AND ACCESS TO ORGANIC FOOD IN LOW-INCOME COMMUNITIES

Sponsored by California Certified Organic Farmers (CCOF) Foundation

Organic food should not be a food of privilege. Rather, people of all races, ethnicities, and socioeconomic backgrounds deserve access to safe, nutritious food, just as all people living near or working on farms deserve safe drinking water, clean air, and uncontaminated land. Certified organic agriculture has a proven track record of protecting human and environmental health. Yet the price point for organic—or, in some cases, the unavailability of organic at local farms or retail outlets—creates and reflects inequity in our food system by making safe, nutritious organic foods more available to high-income communities. While it has seen tremendous growth over the last decade, the organic sector has yet to address how it will increase access to organic food in underserved communities. The goal of this dinner is to start the conversation and explore how we can step up to increase access to organic foods.

MODERATOR

Kelly Damewood, *director of policy and government affairs, California Certified Organic Farmers (CCOF), CA*

SPEAKERS

Cathryn Couch, *executive director, Ceres Community Project, CA*
A-dae Romero-Briones, *director of programs, First Nations Development Institute, CA*

TUESDAY
JUNE 19

sponsored
dinners

6:30-9:00 PM
STEAM PLANT

Meet in lobby at
6:15 pm to walk over

SAFETY ASIDE, ARE GMOS MEETING THEIR SUSTAINABILITY PROMISES?

Sponsored by GRACE Communications Foundation

The commercial use of GMO technology in food crops began in 1994, and has a relatively long record against which to track promises and challenges. The first genetically engineered animal, a salmon, was approved for consumption in 2015. The use of GMOs to manufacture novel processed food ingredients is ever expanding, especially in the alternative meat and dairy business, one such example being the genetically engineered soy heme that makes one alternative meat burger "bleed." Without mandated labeling, it will be difficult to track potential environmental and human health implications.

The session will include a brief overview of GMO applications in various foods and a discussion of purported benefits. The conversation will explore whether GMOs have delivered on promises of higher yields, greater resilience, and lower inputs, and whether next-generation genetic techniques like CRISPR, gene drives, and rNAI gene silencing will live up to their massive hype. We will also discuss federal policies, pending policy decisions, pollen spread, and patent infringement, and address the answers to questions shared by attendees.

MODERATOR

Urvashi Rangan, *chief science advisor,
GRACE Communications Foundation, NY*

SPEAKER

Tom Philpott, *food correspondent, Mother Jones
Magazine, TX*



Craig Goodwin/
Visit Spokane



*Don't forget to wear closed-toe shoes and
bring a water bottle, sunscreen, and hat.*

7:00-8:15 AM
GRAND PENNINGTON
BALLROOM

BREAKFAST

8:00 AM-5:00 PM

SITE VISITS, REALITY TOURS, LEARNING JOURNEYS

WEDNESDAY
JUNE 20

site visits

8:00 AM-4:45 PM

MEET IN LOBBY AT
7:45 AM FOR PROMPT
DEPARTURE AT 8:00 AM

PATHWAYS TO IMPACT THROUGH GRAIN PRODUCTION

Washington State is ranked fifth among the nation's top wheat-producing states. The majority of that grain is grown in the Palouse region of southeastern Washington, a 4,000 square mile area of unique and scenic rolling hills. Although the United States is a major wheat-producing country, discussions about how grains fit into sustainable agriculture and food system development are few and far between, and sustainability in grain production is often overlooked in comparison to fruit, vegetable, and animal production. This tour will highlight two major regional initiatives addressing sustainability in grain production.

Steve Lyon, who was a grain farmer for 13 years and spent the last 23 years as a researcher developing new wheat varieties, will join us throughout the day to provide context about the region. Steve works with the **Washington State University Bread Lab Plant Breeding Program**, which breeds and conducts research on thousands of new and forgotten lines of wheat, barley, buckwheat, and other small grains to identify those that perform well for farmers, and that are most suitable for craft baking, cooking, malting, brewing, and distilling.

We'll start out the day by meeting with farmers who are part of the **Shepherd's Grain** cooperative, learning about the no-till practices they employ and the economic realities for many mid- to large-scale grain farmers. You'll get a chance to meet with several different farmers who will share their deep knowledge and histories of family farming in the region.

We'll also learn about another major initiative in the region that is being spearheaded by Don Scheuerman, who operates **Palouse Colony Farm** where he raises heritage grains (also known as landrace grains) for local markets. We'll learn about how these grains and his production practices and philosophy are unique in the region. Through his collaboration on **The Grain Shed** in Spokane's South Perry neighborhood, Don is helping to develop a direct connection between grain farmers, processors, and consumers. At the end of the day, we'll meet up with the Building a Local Foodshed tour at the Grain Shed to chew on reflections about the day and share some tasty bites.



host organizations

Shepherd's Grain and R & R Farms, Inc., Endicott, WA

Fred Fleming, co-founder, Shepherd's Grain

*Mark Richter, farmer, R & R Farms, Inc.; grower, Shepherd's
Grain*

Palouse Colony Farm, Endicott, WA

Don Scheuerman, farmer, Palouse Colony Farm

The Grain Shed, Spokane, WA

Teddy Benson, brewer, The Grain Shed

Shaun Thompson Duffy, chef, miller, and baker, Culture Breads

*Joel Williamson, brewer, The Grain Shed; co-founder, member-
owner, and maltster, LINC Foods*

Additional Speaker

*Steve Lyon, senior scientific assistant, WA State University
Bread Lab Plant Breeding Program*

8:30 AM-4:30 PM

MEET IN LOBBY AT
8:15 AM FOR PROMPT
DEPARTURE AT 8:30 AM

CENTERING EQUITY AND SUSTAINABILITY IN THE LEGAL CANNABIS INDUSTRY

The food movement has been working hard for decades to rebuild a food system that, in some ways, used to exist and was dismantled by consolidation and industrialization. With the legalization of cannabis for recreational use in nine states and medical use in 30 states, the pressures of consolidation and industrialization are already being felt. There is an opportunity to put sustainability and justice values into policy and practice now and to shape the development of an inclusive and equitable agricultural industry, but the window of opportunity is short and so far not many funders have been allocating attention and resources to this area.

Spokane County has more cannabis growers than any other county in Washington state, nearly 13% of all producers in the state. On this tour we'll attempt to at least scratch the surface of this complicated and huge agricultural industry that is currently developing on a state-by-state and often county-by-county level. The day's discussions will include explorations of environmental sustainability, social justice, philanthropy, and economic, gender, and racial equity in the cannabis industry. We'll have the chance to meet with growers in the region and speak with advocates from other parts of the country. We'll discuss the organizing power of farmers at the local level in Spokane County, burgeoning efforts to create regenerative organic agriculture standards for the industry, and how folks are trying to address equity and justice with new policy (don't forget who the war on drugs, especially marijuana, has most affected).



host organizations

Washington's Finest Cannabis, Deer Park, WA

Crystal Oliver, president and co-founder, Washington's Finest Cannabis; executive board member, Cannabis Farmers Council

Kevin Oliver, co-founder and chief strategic officer, Washington's Finest Cannabis; board member, National Organization for the Reform of Marijuana Laws (NORML); executive director, Washington NORML

Earthly Organics and Zoobees Doobees, Liberty Lake, WA

Clinton Zuber, owner, Earthly Organics and Zoobees Doobees

Additional Speakers

Andrew Black, founder and CEO, Certified Kind, CO

Frederick Briones, principal, IBH Labs, CA

David Bronner, cosmic engagement officer (CEO), Dr. Bronner's, CA

Jesse Horton, board chair, Resource Innovation Institute; co-founder and former chairman, Minority Cannabis Business Association; president, Saints, Inc.; owner, Panacea Valley Gardens, OR

Amanda Reiman, vice president of community relations, Flow Kana; secretary, International Cannabis Farmers Association; board member, Open Cannabis Project; board member, California Cannabis Tourism Association, CA

A-dae Romero-Briones, director of programs, First Nations Development Institute, CA

WEDNESDAY
JUNE 20

site visits

8:00 AM-5:00 PM

MEET IN LOBBY AT
7:45 AM FOR PROMPT
DEPARTURE AT 8:00 AM

UPLIFTING SOLUTIONS DEVELOPED BY AND FOR RURAL COMMUNITIES

Sponsored by Shakopee Mdewakanton Sioux Community

Conversations about rural communities often focus on the challenges they face. But just like every region, rural communities are filled with vibrancy, leadership, and entrepreneurship. To explore how one community is utilizing their assets to support rural development, this site visit will take us an hour north of Spokane to Pend Oreille County. The county has a population of just over 13,000 people who live within about 1,400 square miles of picturesque rivers, lakes, and mountains. Unlike many other rural regions, Pend Oreille County also has an innovative grant-funded fiber optic internet infrastructure that serves the full county and supports local economic growth efforts.

We'll start the day by visiting the Kalispel Indian Reservation in the community of Usk. The **Kalispel Tribe** is a strong partner committed to supporting not only the Tribal community, but also its surrounding neighbors, and is deeply engaged on many projects related to food sovereignty, wellness, and community development. We'll visit the **Camas Center for Community Wellness**, a beautiful facility providing holistic health care and wellness programs to neighboring communities; have a chance to see the grocery store the Tribe is building within an area that is very much a food desert; and hear about the Tribe's extensive philanthropic work throughout the region. Participants will have an opportunity for hands-on learning around nutritional education and Tribal foods, and a chance to get up close and personal with the Kalispel buffalo herd while learning about natural resources management efforts.

We'll also head to the **Cusick Food Bank** to visit with stakeholders from Washington State University Stevens County Extension and learn about their micro-scale Farm to Food Pantry and Farm to School program that is active within a three-county region. A testament to right-scale infrastructure, the program pays local growers for fresh produce and transports it to food pantries and schools. Join us to learn more about opportunities to partner with community leaders and cultivate health, wellness, vitality, and economic development within rural communities.



host organizations

Cusick Food Bank, Cusick, WA

Joyce Beach, volunteer, Cusick Food Bank

Nils Johnson, ag and food systems program coordinator, WA State University Stevens County Extension

Kalispel Indian Reservation, Usk, WA

Afton Servas, public relations coordinator, Kalispel Tribe of Indians

Matthew Lower, senior planner, Kalispel Tribe of Indians

Shantel Whitford, sous chef, Kalispel Tribe of Indians

Carol Mack, retired / former Tribal Extension project director, WA State University Pend Oreille County Extension

8:30 AM-4:45 PM

MEET IN LOBBY AT
8:15 AM FOR PROMPT
DEPARTURE AT 8:30 AM

BUILDING A LOCAL FOODSHED

A thriving regional food system requires a number of sustainable and profitable components: farmers and producers, processing and distribution systems, and outlets to consumers and markets at the end. This site visit will explore efforts to cultivate a healthy local foodshed in the Spokane region and highlight many of the exciting efforts taking place at all levels along this continuum.

We'll start the day at the three-acre **Vets on the Farm** demonstration farm, a program of the **Spokane Conservation District** that equips veterans with small-scale food production skills through a relationship with **Washington State University Spokane County Extension** and **Spokane Community College**. The program is creating a pipeline and network of new small farmers and contributing to the development of a new agricultural corridor in south Spokane. We'll speak with vets participating in the program to learn about their transformative experiences, and have a chance to get our hands dirty by helping with the summer harvest or in the greenhouse.

On the processing and distribution side, we'll learn about **LINC Foods**. Though it could be seen as a food hub like many others across the country, LINC Foods has also developed as a farmers' cooperative and utilized a number of different creative integrated capital approaches to financing their business. In addition to providing food hub aggregation and distribution services, LINC Foods is unique in its creation of a malting business, **Palouse Pint**, that serves the unique needs of the many grain farmer-owners of its co-op. We'll tour the malt house, learn about their business structure, and hear a bit about how and why their structure is allowing them to reach profitability three to five years earlier than they might have otherwise. Don't know what malting is? Don't worry—you'll know plenty by the end of the day!

We'll close out the day by visiting **The Grain Shed**, a regional collaboration and cooperative venture between a baker, a pair of brewers, and a farmer. We'll meet up with participants from the Pathways to Impact through Grain Production site visit to swap stories while enjoying beer and bread made with Palouse Pint's grain malt. You'll get a taste of just how flavorful a healthy local foodshed can be.



host organizations

Vets on the Farm, Spokane, WA

Vicki Carter, director, Spokane Conservation District

Patricia Munts, extension coordinator, urban horticulture, WA State University Spokane County Extension

LINC Foods and Palouse Pint, a project of LINC Foods, Spokane, WA

Brian Estes, procurement and logistics, LINC Foods

Dan Jackson, sales and marketing director, LINC Foods

Joel Williamson, co-founder, member-owner, and maltster, LINC Foods; brewer, The Grain Shed

The Grain Shed, Spokane, WA

Teddy Benson, brewer, The Grain Shed

Don Scheuerman, farmer, Palouse Colony Farm

Shaun Thompson Duffy, chef, miller, and baker, Culture Breads

WEDNESDAY
JUNE 20

site visits

8:00 AM-5:00 PM

MEET IN ISABELLA
BALLROOM AT [8:00 AM](#)

ANIMAL FARMS: The Spectrum of Sustainability in Beef and Dairy

Join farmers, advocates, investors, and other experts on a day of deep learning, tromping through wildly healthy pastures, and being charmed by calves (and their elder herd members, too). We will rise and shine to be on the road early, and take advantage of our time on the bus with quick talks, including background on the dairy and beef industries and distinctions in production methods that differentiate them. We will drive past industrial-scale feedlots and dairies, and discuss their impact on rural economies, public health, water, air, and quality of life for neighboring community members. We'll also hear about legal strategies and coalition efforts to move the dairy and beef industries in a more sustainable and just direction.

At **Pure Eire Dairy** in Othello, WA, we'll speak with Jill and Richard Smith, who spent decades in mega dairies before transitioning—first dabbling in raw milk, then producing for Organic Valley, and finally going fully independent with the highest levels of certification through organic and Certified Animal Welfare Approved production. We'll also observe (and for those who are interested, participate in!) the morning's milking, visit cows grazing on pasture, tour the processing facility, and enjoy a BBQ with beef and dairy products (including what may be the world's best yogurt) from the ranch, as well as vegetarian options.

Then it's back on the bus for more quick talks on efforts and opportunities to shift culture, markets, and policy, including through support for labels that increase the value of high welfare; regenerative products in the marketplace; peer-to-peer learning; and organizing ranchers and communities on issues like country-of-origin labeling (COOL), beef checkoff, and cottage food laws. At **Lazy R Ranch** in Cheney, WA we will see and help move cattle; hear from Maurice Robinette and daughter Beth Robinette about holistic and regenerative methods of rotational pasture grazing, intergenerational transfer, and much more; and ruminate on what we've learned and seen. Plus, calves!



host organizations

Pure Eire Dairy, Othello, WA

Richard Smith, farmer and owner, Pure Eire Dairy

Jill Smith, farmer and owner, Pure Eire Dairy

Lazy R Ranch, Cheney, WA

Maurice Robinette, farmer and owner, Lazy R Ranch

Beth Robinette, farmer and owner, Lazy R Ranch; co-founder, Cowgirl Camp; co-founder, LINC Foods

Additional Speakers

Jessica Culpepper, food project attorney, Public Justice, DC

Erin Eisenberg, director of partnerships, TomKat Foundation, CA

Katie Engelman, operations manager, Socially Responsible Agricultural Project (SRAP), OR

Reginaldo Haslett-Marroquin, chief strategy officer, Main Street Project / Regeneration International, MN

Urvashi Rangan, chief science advisor, GRACE Communications Foundation, NY

Sara Rummel, engagement manager, Animal Agriculture Reform Collaborative (AARC), MN

John Smillie, executive director, Western Organization of Resource Councils (WORC), MT

8:30 AM-5:00 PM

MEET IN LOBBY AT
8:15 AM FOR PROMPT
DEPARTURE AT 8:30 AM

CLOSED-TOE SHOES
MANDATORY

HEALTHY FOOD, HEALTHY FAMILIES, HEALTHY COMMUNITIES

We all know the phrase, "it takes a village." This statement rings true for the Spokane region, where stakeholders are increasing access to healthy and nutritious food and developing a vibrant local food system from the ground up through the aid of strong relationships. Throughout the day, you will witness and experience the importance of robust community partnerships that are transforming lives in holistic, equitable, and impactful ways.

To learn about the broader context of the regional food system, we will head first to **Second Harvest**, a multi-faceted hunger relief network that distributes an average of two million pounds of food each month in 26 counties throughout eastern Washington and northern Idaho, including to more than 250 food banks, meal centers, and mobile markets. Their facilities include a state-of-the-art kitchen space that hosts many education, nutrition, and cooking programs for the community. We'll tour their warehouse, hear from a number of their community partners, and participate in a short volunteer activity.

For lunch and learning, we'll go to **Westwood Middle School**. Here we will explore the health, nutrition, and cultural change outcomes that have resulted from a district-wide school meal scratch cooking program developed in partnership with **Empire Health Foundation**, **Spokane Regional Health District**, and the **Washington State University Extension Food Sense** nutrition education program. All 52 schools in the Spokane Public School district, the second largest school district in Washington State, now offer healthy, scratch-cooked meals to K-12 students, and childhood obesity rates have decreased by 12% across the nine regional school districts that have switched to scratch cooking.

Our last stop will take us to northwest Spokane to visit **River City Youth Ops**. Their mission is to create opportunities for youth enrichment in their neighborhood through community engagement, job training, and education. We will hear from youth leaders in the program, take a walking tour of their urban garden plots, and help harvest produce for sale at a weekly farmers' market.



host organizations

Second Harvest, Spokane, WA

Emily Franko, Jesuit Volunteer Corps member, Second Harvest
Kathy Hedgcock, director of strategic gifts, Second Harvest
Drew Meuer, chief development officer, Second Harvest
Ben Prez, Washington Service Corps member; coordinator, Second Harvest at Schools, Second Harvest
Mindy Wallace, nutrition education manager, Second Harvest

River City Youth Ops, Spokane, WA

Dena Carr, executive director, River City Youth Ops
Maddy Halverson, farm manager, River City Youth Ops

Westwood Middle School, Spokane, WA

Raeann Duncar, SNAP-Ed behavioral economics coordinator, WA State University Spokane County Extension

Chef LJ Klinkenberg, director of nutrition services, Cheney School District

Laura Martin, senior program associate, obesity prevention, Empire Health Foundation

Natalie Tazuin, healthy eating lead, Spokane Regional Health District

Lori van Anrooy, Food Sense program manager, WA State University Spokane County Extension

Additional Speakers

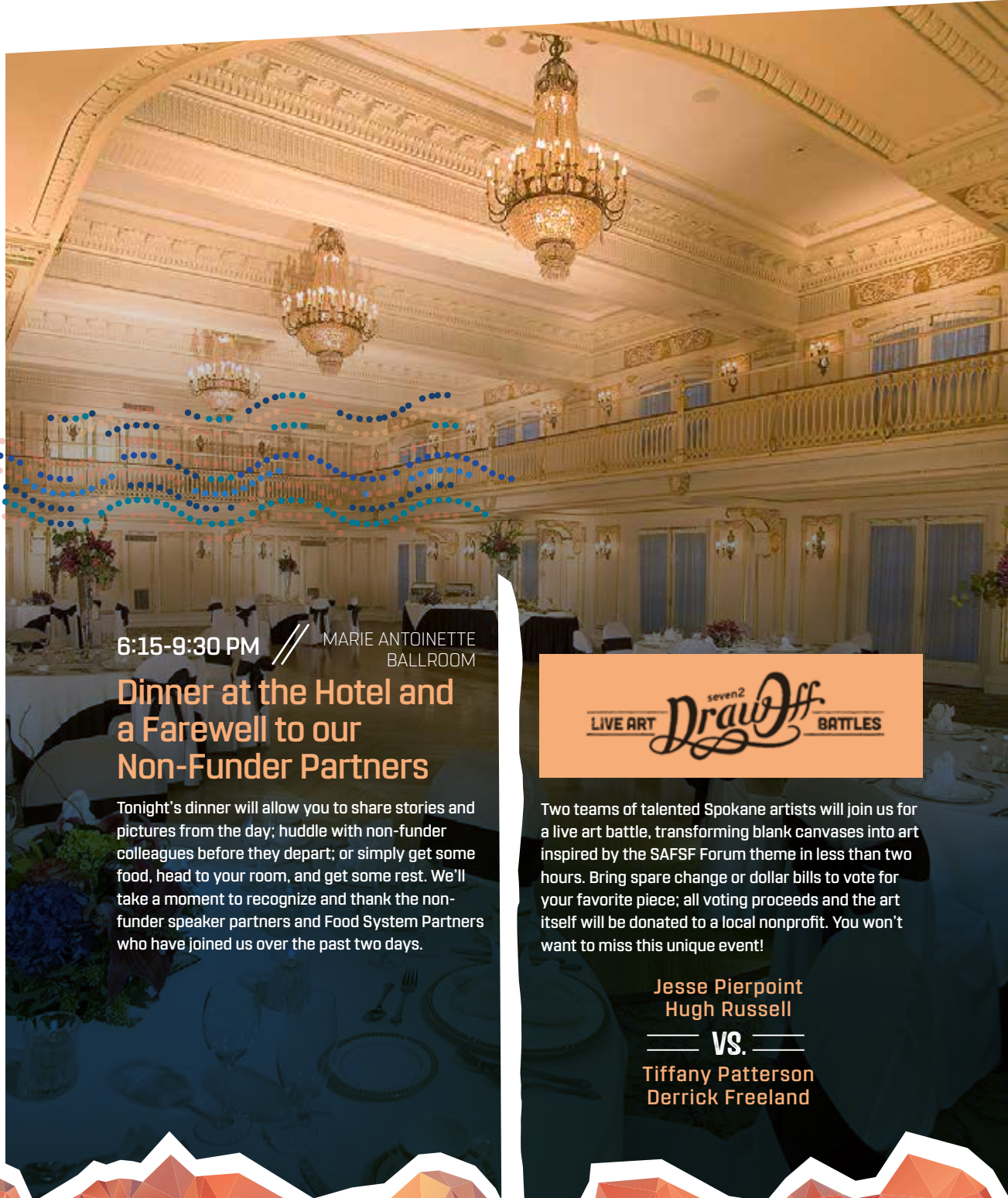
Jewels Dietrich, manager of daily operations, The Women's Hearth

Adell Whitehead, family support services manager, Martin Luther King, Jr. Family Outreach Center at East Central Community Center

Linda Westermeyer, director, The Better Living Center

WEDNESDAY
JUNE 20

night
activities



6:15-9:30 PM

MARIE ANTOINETTE
BALLROOM

Dinner at the Hotel and a Farewell to our Non-Funder Partners

Tonight's dinner will allow you to share stories and pictures from the day; huddle with non-funder colleagues before they depart; or simply get some food, head to your room, and get some rest. We'll take a moment to recognize and thank the non-funder speaker partners and Food System Partners who have joined us over the past two days.

LIVE ART *seven2 Draw Off* BATTLES

Two teams of talented Spokane artists will join us for a live art battle, transforming blank canvases into art inspired by the SAFSF Forum theme in less than two hours. Bring spare change or dollar bills to vote for your favorite piece; all voting proceeds and the art itself will be donated to a local nonprofit. You won't want to miss this unique event!

Jesse Pierpoint
Hugh Russell

VS.

Tiffany Patterson
Derrick Freeland

7:30-8:45 AM
GRAND PENNINGTON
BALLROOM

BREAKFAST

in-depth sessions

9:00-11:00 AM

These loosely facilitated in-depth sessions are designed to let funders share stories and best practices based on your own experiences. Bring forth challenges you are facing and hear your peers' thoughts and strategies for impactful engagement.

Join with other funders interested in advancing the conversation, and come ready to share!

Visit Spokane / James Richman

THURSDAY
JUNE 21

funders-
only day

9:00-11:00 AM
ELIZABETHAN ROOM

FOOD, NUTRITION, AND HEALTH

The intent of this highly participatory session is to focus on promising and exciting work addressing inequities in the food system related to food, nutrition, and health. We will lift up stories and examples that make us feel hopeful, with the goal of energizing ourselves as we leverage our power to challenge inequity in the food system.

FACILITATOR Crystal Echo Hawk, consultant, Shakopee Mdewakanton Sioux Community; president, Echo Hawk Consulting, CO

9:00-11:00 AM
GRAND PENNINGTON
BALLROOM

SOIL HEALTH, CARBON SEQUESTRATION, AND RESILIENCE

Many are striving to support agricultural practices that have a positive impact on climate, often using different language and strategies. You'll have the opportunity to find alignment and discuss differences with others who have an interest in this space and are working toward similar goals.

FACILITATORS Virginia Clarke, executive director, SAFSF, CA
Brad Leibov, president and CEO, Liberty Prairie Foundation, IL

9:00-11:00 AM
ISABELLA BALLROOM

INVESTMENT

Whether you consider yourself a seasoned investor in the food system space or are new to this work, this session will help you to connect with peers and delve into the nuanced challenges of values-based impact investment in the food system.

FACILITATORS Brandy Davis, investor program director, Confluence Philanthropy, CA
Bridget Dobrowski, program and operations director, SAFSF, CA

9:00-11:00 AM
FLOWERFIELD ROOM

POLICY

Share stories and best practices based on your experience working on policy change at various levels, from local to federal, and explore opportunities and strategies for engagement. The goal is to inspire us all to greater action and impact!

FACILITATOR Stacey Barbas, senior program officer, The Kresge Foundation, MI

9:00-11:00 AM
PORTER ROOM

SUSTAINABLE FIBER AND TEXTILE SYSTEMS

Explore examples of sustainable fiber and textile systems related to a range of crops (wool, hemp, cotton); examine the connections between fiber, food, and soil health through rotational cropping and grazing systems; and take a close look at investment strategies as a tool for rebuilding local fiber processing infrastructure.

FACILITATOR Sarah Kelley, senior program officer, Island Foundation, MA

11:00-11:30 AM
HALL OF THE DOGES

SNACK
BREAK

network update

11:30 AM-1:00 PM
GRAND PENNINGTON
BALLROOM

SAFSF NETWORK UPDATE

SAFSF has refined its strategic agenda, and we are excited to share its key elements with our network. At a time when the issues we all care about merit even greater resolve and collaborative effort, SAFSF has a bold ambition and a reinforced commitment to enabling all of its members to achieve greater impact.

Learn more about who we—and you—are as a network today as we share highlights from our 2018 membership data, and hear about the strategic levers and goals guiding our work forward in service of our members and the field. There will be plenty of time to dig in, reflect, and engage during energizing small group conversations.

SPEAKERS

Virginia Clarke, *executive director, SAFSF, CA*

Bridget Dobrowski, *program and operations director, SAFSF, CA*

Brad Leibov, *president and CEO, Liberty Prairie Foundation, IL*

Carol Pickering, *program officer, Dietel & Partners, ME*

Mailee Walker, *executive director, Claneil Foundation, PA*

Jen Zuckerman, *director of strategic initiatives, World Food Policy Center, Duke University, NC*

THURSDAY
JUNE 21

funders-
only day

1:00-2:30 PM
GRAND PENNINGTON
BALLROOM

LUNCH

2:30-4:00 PM

ORGANIZED AD HOC SESSIONS

This space is offered in response to past Forum attendees' requests to have time on the agenda to meet with peers interested in discussing particular topics. Looking for an opportunity to dive deeper into an issue missing from the Forum agenda? Want to follow up on an intriguing session or theme from earlier in the week? Or need time to build out that new collaboration? Use this time to join an informal conversation proposed by funder peers, or suggest your own topic for discussion.

Check the mobile guide for information about the conversation topics that have been proposed, or to add to the mix of topics as a host. Meeting room assignments for all organized ad hoc sessions will be added to Guidebook by lunch on Thursday.

4:15-5:15 PM
GRAND PENNINGTON
BALLROOM

CLOSING SESSION: FILM AS A PATHWAY TO IMPACT

Attendees will be treated to sneak preview screenings of extended trailers for two in-production films supported by SAFSF members. **Gather** is a storytelling project focusing on Native American food sovereignty. **Right to Harm** exposes the public health impacts that factory farming has on many of our country's most disadvantaged citizens by sharing the stories of five American communities; instead of giving up, they decide to dig in, stand up, and demand justice. Participants will hear from the directors of both films. Funders involved in the films' production will reflect on how film, media, and storytelling can help meet mission-related goals.

SPEAKERS

Leslie Hatfield, senior partnership and outreach advisor, GRACE Communications Foundation, NY

Sanjay Rawal, director, Gather, NY

A-dae Romero-Briones, director of programs, First Nations Development Institute, CA

Matt Wechsler, director/cinematographer, Hourglass Films and Right to Harm, IL

THURSDAY
JUNE 21

funders-
only day

closing party

6:00-9:00 PM

Join a group
departing from the
lobby to walk over

OVERBLUFF CELLARS

304 W PACIFIC AVE / SPOKANE, WA 99201

Come celebrate all that we've shared and learned during the past three days at the Forum. Enjoy delicious food, local libations, live music, engaging conversation, and plenty of fun during our closing party at Overbluff Cellars. This craft winery and unique multi-use event space is located within a historic building that once housed the Washington Cracker Company, which took advantage of Spokane's location in grain-producing eastern Washington to scale up factory production of cookies, biscuits, and crackers at the turn of the twentieth century.

6:00-7:00 PM

TERRAIN ART GALLERY OPEN

Attendees will also have the chance to view art from emerging local artists at the gallery space for Terrain, located within the same building as Overbluff Cellars. Terrain strives to make the Inland Northwest a stronger, more beautiful, and prosperous place by supporting local emerging artists and culture creators.

THANK YOU TO OUR 2018 FORUM SPONSORS

GRACE Communications Foundation
The Kresge Foundation
Thread Fund
USDA Agricultural Marketing Service (AMS)
Shakopee Mdewakanton Sioux Community
New Priorities Foundation

W.K. Kellogg Foundation
Bullitt Foundation
HRK Foundation
First Nations Development Institute
Americana Foundation
The Conservation Fund

2018 FORUM PLANNING COMMITTEE MEMBERS

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

Cathy Calfo, California Certified
Organic Farmers Foundation, CA

Tim Crosby, Thread Fund, WA

Ila Duncan, The Lumpkin Family
Foundation, NY

Crystal Echo Hawk, Shakopee
Mdewakanton Sioux Community, CO

Jonathan Halperin, The Marcus
Foundation, MD/CO

Leslie Hatfield, GRACE Communications
Foundation, NY

Ninya Loepky, The John Merck
Fund, MA

Michael Roberts, First Nations
Development Institute, CO (chair)

SAFSF STAFF

Virginia Clarke, executive director

Susie DiMauro, program associate

Bridget Dobrowski, program and
operations director

Abbie Nissenson, program associate

Stacy Nwokochah, administrative
assistant

CONSULTANTS

Lonnie Hamilton, AV consultant,
Red Hawk Creek Productions

Linda Smith, conference manager,
Green Meetings

Dylan Tompkins, consultant, SAFSF

Join us in 2019!

17TH ANNUAL SAFSF FORUM

// **JUNE 18-20, 2019**
PITTSBURGH, PA

www.safsf.org/2019forum

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