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# Setting the Table for Farms, Food & People

**JUNE 23-26, 2008 PORTLAND, OREGON**

SUSTAINABLE AGRICULTURE &  
FOOD SYSTEMS FUNDERS



805.687.0551  
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A project of Community Partners



**700-815am BREAKFAST AVAILABLE AT DOUBLETREE HOTEL**

**830am SITE VISIT**

## Fruit, Fish and Forests of the Columbia River Gorge

### BUS DEPARTS



Today you will get to enjoy the spectacular Columbia River Gorge National Scenic Area and learn about the natural and human resources, immigrant and native people's equity issues and how they are connected.

Mt. Adams Orchards, a family owned corporation, was established in the early 1900's and has sustained production of pears, cherries and apples for nearly a century. Historically, these orchards contained the largest block of Anjou pears on the planet and in 2007, with some of the original trees still producing, accounted for 1/7 of the total pear production in the United States. First, we will tour Underwood Fruit on the banks of the Columbia River. Underwood is a processing facility also owned by the corporation. We hope the line will be running Hood River Valley cherries when we are there.

From Underwood, we will travel to Mt. Adams orchards above the White Salmon River where we will have time to explore the orchards and enjoy a delicious al fresco lunch.

**Don Gibson**, President of Mt. Adams Orchards Corporation and General Manager of Underwood Fruit and Warehouse Company and some of his staff will meet with us to talk about the complex interactions of people, climate, soils, water and energy required for large scale fruit production, processing and global distribution.

The Pacific Northwest mountain forests are the source of water for fruit and fish production and many other uses in the region. Protection and restoration of the forests on public and private lands is essential to the local and regional economy. **Jay McLaughlin** of Mt. Adams Resource Stewards will join us at Mt. Adams to describe some of the environmental and socio-economic challenges for forest dependent communities in the region. He will also discuss efforts that Mt. Adams Resource Stewards is involved in to address these challenges, ranging from land conservation and sustainable economic development at the local level to policy work through the Rural Voices for Conservation Coalition at the regional and national levels.

Our day will conclude with a visit to the new intertribal fish processing facility near White Salmon River. There we will meet with **Kathryn Brigham**, Secretary of the Confederated Tribes of the Umatilla Indian Reservation who has fished with her family all her life on the Columbia River. A leader in the reestablishment of a Chinook salmon run on the Umatilla River done in collaboration with farmers to share water resources, Kat will tour us around the facility and speak with us about her concerns regarding the pollution of the river and its effect on the health of both salmon and Native American people.

You will be back at the hotel in Portland in plenty of time to rest and get refreshed before the evening's fun and food begins!

**515pm BUS RETURNS**





Come celebrate the regional bounty of the Pacific Northwest.

**700-900pm** **Eat Here! A Celebration of Local Foods**

You will get to sample wines from Soter Vineyards, King Estate, Bethel Heights Vineyard, Willamette Valley Vineyards and Stoller Vineyards all of whom are involved with the Carbon Neutral Challenge for Oregon Wineries, a new initiative of 30 wineries/vineyards pledging to go carbon neutral over an 18 month period.

**Special thanks to colleagues at Oregon Environmental Council for collaborating on this evening.**



**700-815am BREAKFAST AVAILABLE AT DOUBLETREE HOTEL**

**830am WELCOME**

**Virginia Clarke**, SAFSF Coordinator, Santa Barbara, CA

**Bruce Hirsch**, SAFSF Co-Chair, and Executive Director, Clarence E. Heller Charitable Foundation, San Francisco, CA

**Joyce White**, Executive Director, Grantmakers of Oregon and Southwest Washington, Portland, CA

**845am OPENING PLENARY**

## Financing Farmers, Ranchers and Native American Tribes to Restore Forests, Rivers and Salmon

### MODERATOR

**Judith Johnson**, Trustee, Flintridge Foundation, Pasadena, CA

### SPEAKERS

**Bobbie Conner**, Director, Tamastlikt Cultural Center, Pendleton, OR

**Andrew Purkey**, Program Director, National Fish and Wildlife Foundation, Portland, OR

**Pam Wiley**, Consultant, Meyer Memorial Trust, Portland, OR



Learn how Oregon is keeping the water safe for fish, wildlife and farmers.

The Pacific Northwest is known as a land of abundant natural resources of vast ancient forests and enormous rivers filled with salmon. Water is the lifeblood of the West. From the time of the first Euro-American settlers, rivers have been claimed, moved, pumped and impounded for farms, ranches and cities so that rivers run dry and migratory fish cannot swim to their clear mountain streams to spawn. **Bobbie Conner** of the Confederated Tribes of the Umatilla Indian Reservation and director at the Tamastlikt Cultural Center will tell us the story of Native American peoples; of what they had, what has been lost and how they are providing economic incentives to partners to restore salmon and other traditional food systems for a healthy future.

Endangered salmon are the hook for federal funding for restoration of streams in the Pacific Northwest. **Andrew Purkey**, program director with National Fish and Wildlife Foundation will describe a unique partnership with Oregon Water Trust and other organizations to fund an innovative water transactions program that pays farmers to keep water in the rivers for fish and wildlife.

In Washington and Oregon, dozens of locally based watershed councils have been created and publicly financed to provide expertise and implement projects to assist farmers to conserve water for crop production, protect and restore forests on federal and private lands and partner with local Tribes to keep water in stream for fish. Each watershed is a unique entity of human and natural resources that calls for systems thinking and integrated actions for restoration. Yet, little coordination exists between watersheds, regulatory agencies, elected officials and funding entities. **Pam Wiley**, a consultant to Meyer Memorial Trust, will describe an emerging network of watershed councils empowered to break down the silos between these entities to leverage and integrate funding.

**1030am BREAK**



1045am

## CONCURRENT WORKSHOPS

## Grassroots Support Organizing: Strengthening Grassroots Leaders, Groups, and Networks in The Rural South

MODERATED BY

**Tom Dierolf**, *Appalachia-Southeastern Program Manager, Heifer International, US Country Program, Brevard, NC*

SPEAKERS INCLUDE

**Thomas Watson**, *Director Grassroots Support Project, Southern Rural Development Initiative, Asheville, NC;*  
**John Littles**, *Director, McIntosh SEED, Darien, GA*

The workshop introduces the Grassroots Support Project (GSP), a unique partnership between Heifer International and the Southern Rural Development Initiative, which is working to deepen the impact of grassroots efforts that increase income, assets, and equity among marginalized, rural people. Specifically, the project focuses on strengthening grassroots economic development efforts that respect and preserve culture, heritage, and the environment while simultaneously working to resolve the crippling legacy of racism and other oppressions in the rural South. The GSP strengthens and scales grassroots local food systems, heritage-cultural tourism, and other community-based economic efforts by creating "Systems of Support" – a coordinated regional approach to provide peer-support, organizational development, funding, and other technical assistance resources to grassroots efforts. This participatory session will define the strategies and anticipated results of the project while sharing experiences, best practices, and lessons learned from three different perspectives: the funder, a regional intermediary, and a grassroots support organization.

## Fossil Food: The Energy Used to Grow and Move The Food We Eat

MODERATED BY

**Tim Crosby**, *Trustee, Carolyn Foundation, Edmonds, WA*

SPEAKERS INCLUDE

**Gail Feenstra**, *Director, UC Davis Agricultural Sustainability Institute, Davis, CA;* **Rich Pirog**, *Associate Director, Leopold Center for Sustainable Agriculture, Ames, IA;* **Natalie Reitman-White**, *Sustainability Coordinator, Organically Grown Company, Eugene, OR*

'Food miles' has become part of the lexicon to discuss the climate impacts of our food choices. Research has shown that 16% of the U.S.'s total energy use is in the food system, but transportation is less than 20% of this amount. Where else is energy used in the food system? How do food choices impact climate change? This session will support the notion that local food is about more than food miles by presenting an overview of energy use and greenhouse gas emissions across the food supply chain, some efforts to reduce energy and greenhouse gas emissions, research including life cycle assessment and potentially a carbon label of food products, and what this all means to the consumer.

## Increasing Access to Healthy Food in Low-income Communities of Color

MODERATED BY

**Ricardo Salvador**, *Program Officer, W.K. Kellogg Foundation, Battle Creek, MI*

SPEAKERS INCLUDE

**Leslie Mikkelsen**, *Managing Director, Prevention Institute, Oakland, CA;* **Mattie Jordon-Woods**, *Executive Director, Northside Association for Community Development, Kalamazoo, MI;*  
**Brett Melone**, *Executive Director, Agriculture and Land-Based Training Association (ALBA), Watsonville, CA*

For decades, low-income communities across the country have suffered from a lack of access to healthy foods. Without nearby grocery stores, farmers markets, or corner stores with fresh fruits and vegetables, and without a connection to local or regional food systems, neighborhood residents struggle to find the basic components of a healthy diet. Fortunately, the winds of change are blowing strongly. New public policies are aiding development and a variety of approaches are gaining traction, with the possibility of transforming access to healthy foods. This session will highlight a range of approaches including: a program teaching farmworkers how to grow and sell their products to increase economic independence, a successful effort to bring a grocery store into an historically underserved community, a project working with corner stores to include fresh fruits and vegetables, and policies that provide resources and assistance to improve access to healthy foods in underserved communities. Participants will gain knowledge about the problem and learn about a variety of promising approaches that could be replicated and brought to greater scale.





1215pm LUNCH

115pm BUSINESS MEETING

130pm BREAK

SIGN UPS FOR THE PORTLAND MOBILE  
TOURS WILL BE ON A FIRST COME BASIS.  
SIGN UPS WILL BE AT REGISTRATION.

200pm-515pm **DISCOVER PORTLAND MOBILE WORKSHOPS**

### OPTION 1 Beervana

This tour goes via chartered bus service.

Due to space limitations – tour limited to 20

#### OUR GUIDE

**Chris Kabel**, *Program Officer, Northwest Health Foundation, Portland, OR*

We hear plenty about the wine industry in Oregon, but what about the beverage that is synonymous with Portland: beer. Come along with us to learn about the process for making and marketing local and regional micro-beer. First stop: the new Deschutes Brewery in the Pearl District. Here we'll hear from **Mike Cooper**, General Manager, about their sustainable brewing practices, including their 'closed loop' relationship with Borlen Beef and their work to sustain local agricultural businesses. We'll follow that up with a visit with **Chip Conlon**, the brewer at Roots Organic Brewing Company in the inner SE district and learn why they chose to go organic and the process and challenges involved with doing so. Of course, participants will have a chance to sample a pint – or two – along the way; designated driver to be provided!

This tour goes by public transportation.

#### OUR GUIDE

**Deborah J. Kane**, *Vice President, Food & Farms, Ecotrust, Portland, OR*

### OPTION 2 Sustainable Portland

Learn about the magic made possible for food entrepreneurs when access to capital and information collide with a ready market place. Starting at Ecotrust's Leed certified green building our conversation will start with capital. We'll hear from Shorebank Pacific's President **Dave Williams** about their innovative "3 e" lending programs. An affiliate of Shorebank in Chicago, Shorebank Pacific gives loans to only those businesses who demonstrate a commitment to the triple bottom line: economics, environment, equity. A loan from Shorebank Pacific enabled **Brian Rohter** to open a New Seasons Market grocery store in an area of town that had been a 'food desert' for years. We'll wrap up the topic of capital with **Bettina von Hagen**, who manages Ecotrust's Natural Capital Fund, using, among other tools, New Market Tax credits to stimulate sustainable development.

We'll then walk the 6 blocks to the Food Innovations Center, an innovative joint project of the Oregon Department of Agriculture and Oregon State University. **Michael Morrissey**, Superintendent of the Center, will lead a tour of the facility, including stops in the sensory testing lab and new product development area. **Lisa Herlinger**, creator of Ruby Jewel Treats, will share how she used the Center's resources and knowledge to launch her ice cream sandwich business (yes, samples will be available!).



## 200pm-515pm DISCOVER PORTLAND MOBILE WORKSHOPS CONT.

This tour goes via chartered bus service.

### OUR GUIDE

**Roberta Anderson**, *Business Development Manager, Food Alliance, Portland, OR*

### OPTION 3 Beyond the Market Basket: Taking Good Food Mainstream

There is a growing awareness among the general public about the importance of healthy, fresh, local and sustainably-grown foods. But how widespread – how mainstreamed – are these ideas? How are these ideas playing out in different channels of the food system like retail grocers, institutional food providers and fast food restaurants? On this tour you'll meet with local Portland enterprises that are leading this trend, working to increase their local and sustainable purchasing and educate consumers and eaters along the way. Starting at New Seasons, a local grocery chain with seven locations, we will meet with **Doe Hatfield** from New Seasons Market to hear about their in-store labeling program and purchasing commitment for local/regional, organic and sustainably grown products. We'll move then to the café at the Oregon Museum of Science and Industry (OMSI) to hear from **Sam Currie**, District Manager for Bon Appétit to hear about how his company is changing the paradigm of food offered in the institutional setting. We'll end up the afternoon at Burgerville, a regional fast food chain which prides itself on serving fresh, regional products – decidedly different than your regular 'burger joint' for a late afternoon snack. There, **Tara Wefers**, Chief Development Officer and **Alison Dennis**, Director for Supply Chains for Holland, Inc. (parent corporation for Burgerville) will talk to us not only about their food procurement but their wider sustainability focus, including energy usage, Food Alliance certification, and others.

This tour goes via chartered bus service.

### OUR GUIDE

**John Williams**, *Regional Planning Manager, METRO, Portland, OR*

### OPTION 4 Farmers and the City

Portland, recently named by Popular Science Magazine as the 'greenest' city in the United States, is said to "have it all" because half of its' power comes from renewable sources, a quarter of the workforce commutes by bike, carpool or public transportation, and the city is home to 35 buildings certified by the U.S. Green Building Council. 'Green' it may be, but Portland, just like so many other cities and towns, faces enormous population growth and land-use pressures. **John Williams**, Regional Planning Manager for Metro, will take us to stops along the regional urban growth boundary (UGB), established in 1980 as one of the tools used to protect farms and forests from urban sprawl and to promote the efficient use of land, public facilities and services inside the boundary.

This tour will explore the relationships, opportunities and challenges that link agriculture and urbanization. We'll stop at Thompson Farms in the City of Damascus, on the eastern edge of the Portland region, and meet with the owner/farmer **Larry Thompson**, as well as with **Anita Yap**, Community Development Director of Damascus. Thompson and Yap are teaming up on an innovative effort to create a sustainable and livable city that includes working, profitable farming operations providing local food and fiber to the citizens of the community. As part of becoming the first new city in Oregon in over 22 years, Damascus has a unique opportunity to test the 30-year-old Oregon land use planning program's ability to truly integrate farmers and the city.



630pm

## Dine Arounds

Designed as another way to 'mix and match' attendees, we encourage you to sign up for one of the no-host dinner 'dine arounds'. Reservations for small groups (up to 8) will be made at area restaurants especially selected for their great food and dedication to serving healthy, local food and supporting area producers.

Meet in the lobby at 6.30 p.m. for transportation.



700-815am

## BREAKFAST AVAILABLE AT DOUBLETREE HOTEL

730-815am

## BREAKFAST AD-HOCS

Sign up to lead an ad-hoc discussion on the topic of your choice. Tables will be 'on reserve' for specific discussions – see the list at registration for topics!

830-1000am

## PLENARY

## Equity in our Food System: What's at Stake?

### MODERATOR

**Carina Wong**, Executive Director, Chez Panisse Foundation, Berkeley, CA

### SPEAKER

**Angela Glover Blackwell**, founder and CEO of PolicyLink in Oakland, CA and renowned community building activist and advocate will join us for this special keynote to explore the broader context - race, class, and culture - and the social and policy challenges we face as we work toward a more equitable food system.

Questions of equity are critical in the global food systems today with roughly **80% of the world's 1.2 billion poor dependent on agriculture for their survival**. Poverty, along with a growing world population, which is expected to reach 8.5 billion in 2020 and is increasingly concentrated in urban areas, are exerting pressure on the world's food systems to accelerate production to meet the increasing demand for quantity and diversity of food. Equity in food production systems is thus vital in assuring that this acceleration holds benefits for all people.





1015am

**SITE VISIT**

## From Field to Fork: What it Takes to Put Food on Their Own Tables

**BUS DEPARTS****Mt. Adams Orchards**

PHOTO BY J. JOHNSON

This site visit will sharpen our focus on issues of equity with regard to those who represent a critical, yet too-often overlooked, piece of the food system: those who work the fields. Participants are invited to spend the day in learning mode while we hear from a variety of organizations deeply committed to and involved with farmworkers and their families in Oregon. We will travel to Woodburn, a town of just over 20,000, about 35 minutes south of Portland located in the mid-Willamette Valley at the center of Oregon's agricultural industry. The fruit and vegetable growers of the Willamette Valley have depended heavily on Mexican labor since the 1940's. Reforestation and plant nurseries emerged in the 1970's as major winter occupations, enabling thousands of area farmworkers to remain in Oregon year-round. Woodburn, which evolved during the 1960's into a service and cultural center for the Valley's Mexican community, currently has a majority Latino population of just over 50%.

We will begin our visit at the Cipriano Ferrel Education Center, part of the Farmworker Housing Development Corporation (FHDC), housing site in Woodburn. There we will be joined by representatives of local and statewide organizations who will serve as our guides as we learn more about farmworker labor, health, and housing both in Woodburn and environs. We will travel out to visit migrant labor camps in the afternoon following a delicious lunch catered by Luis' Taqueria.

**OUR GUIDES**

**Jaime Arredondo**, *Communications Coordinator, Farmworker Housing Development Corporation (FHDC), Woodburn, OR*

**Andrea Cano**, *Executive Director, Oregon Farmworker Ministries, Portland, OR*

**Leda Garside**, *R.N., B.S.N., Clinical Nurse Manager, iSalud! Services, Tuality Healthcare, Hillsboro, OR*

**Daniel Quinones**, *MFSW Representative, Agricultural Representative, Oregon Department of Employment, Woodburn, OR*

**Ramon Ramirez**, *President, Pineros y Campesinos Unidos del Noroeste (Northwest Treeplanters and Farmworkers United) (PCUN), Woodburn, OR*

**HOUSING PANEL**

**Maricela Andrade**, *resident at Nuevo Amanecer and works in education programs at Cipriano Ferrel Education Center, Woodburn, OR*

**Margarita Bautista**, *resident at Colonia Libertad in Salem, works in education programs at Colonia Libertad, Salem, OR*

**Adriana Medina**, *resident at Colonia Libertad in Salem; President of Resident Association - Colonia Libertad, Member FHDC Board of Directors, Salem, OR*

**Reynaldo Robles**, *resident at Nuevo Amanecer in Woodburn, Woodburn, OR*

430pm

**BUSES DEPART WOODBURN AREA**

530pm

## RETURN TO HOTEL - DINNER AND EVENING ON YOUR OWN

A list of local restaurant suggestions will be provided



**700-815am BREAKFAST AVAILABLE AT DOUBLETREE HOTEL**

**700-830am SITE VISIT DEBRIEF - OPTIONAL**

For those interested in joining others for informal conversation about the learning on yesterday's site visit, we will make a room available with a breakfast buffet.

**830am CONCURRENT WORKSHOPS**

## More than New Faces: Lessons from the Hmong Community on Diversifying Agriculture and Local Food Systems

MODERATED BY

**Kolu Zigbi**, Program Officer, *Jessie Smith Noyes Foundation, New York NY*

SPEAKERS INCLUDE

**Peto Chang**, Southeast Asian Coordinator, *Minnesota Food Association, Marine on St. Croix, MN*; **Chukou Thao**, Executive Director, *National Hmong American Farmers, Fresno, CA* and **Hli Xyooj**, Hmong Farmer Outreach Coordinator, *Farmers Legal Action Group, St. Paul, MN*

## Would We Know Success if We Had It? The Role of Indicators and Standards in Fostering More Green and Equitable Food Systems

MODERATED BY

**John Fisk**, Director, *Wallace Center at Winrock International, Arlington, VA*

SPEAKERS INCLUDE

**Molly Anderson**, Fellow, *Wallace Center at Winrock International, Project Leader, Charting Growth (Wallace Center Sustainable Food Systems Indicators Project), Boston, MA* and **Matthew Buck**, Assistant Director, *Food Alliance, Portland, OR*

The Like the rest of America, farming is undergoing demographic shifts. In many parts of the U.S., growing immigrant communities provide new markets for specialty crops and a pool of talent for potential next generation farmers. An array of on the ground, intermediary and advocacy organizations are working together to ensure that immigrants and refugees participate in the revitalization of local food systems. In this participatory workshop we'll explore the web of supports involved in this work by dialoguing with practitioners from the Hmong community. After providing a brief overview of their work, our speakers will provide a sounding board and reality check as we, the funders, grapple with framing key questions to guide our investment in this work and testing our assumptions about possible answers. Why support this work and what are the entry points for funders? How are immigrant farming and food system projects evaluated? What are the findings? Can this work avoid "rearranging the deck chairs on the Titanic" to ensure that new immigrant farmers are not set up to fail within an agricultural system biased in favor of large producers? How do ethnicity, culture and class impact the work?

Equitable and green food systems embody a number of goals. But how will we know if we are making progress and if impact is being made locally or more systemically? Recently we have seen a flurry of interest in developing indicators, both in the U.S. and abroad. Indicators can be thought of as a limited set of benchmarks that help measure progress toward sustainability goals in the food system. Similarly, the application of production and processing standards certifying that selected values are "embedded" into food products is increasing among farmers, processors, food service and retailers. Indicators and standards bring more rigor to food systems work, promise more accountability to stakeholders, offer greater transparency to customers, and provide ways to define in operational terms what is meant by healthy, green and fair. However, developing them can be complex and controversial. What is measured often depends on what data people are willing to share or what data are available. In this session, participants will hear from resource people who are actively involved in the development and application of indicators and standards and engage in interactive discussion around key questions: What outcomes do standards really drive in the food system? How can application of indicators drive change in communities? What are the functional differences and similarities between standards and indicators? How can/do each of them support greater access to good food, good health, and viable farms and farming communities? Would you or your grantees benefit from using more indicators?



## Reversing the Trend: Small Scale Sustainable Farmers are Cooling Down the Earth

MODERATED BY

**Wenonah Hauter**, *Senior Advisor, The Tamarind Foundation, Washington, DC*

SPEAKERS INCLUDE

**Saulo Araujo**, *Program Coordinator, Grassroots International, Boston, MA* and **Andrea Marisa Samulon**, *Agribusiness Campaigner, Rainforest Action Network, San Francisco, CA*

Global warming demonstrates the failure of agribusiness. Intercontinental food transport, intensive monoculture production, land and forest destruction and the use of chemical inputs have transformed agriculture into a huge greenhouse gas emitter. Globally, small farmers are among the first to suffer from climate change. Today, these farmers are joining hands with social movements to cool down the earth. This dynamic and interactive panel will describe a global campaign to challenge agribusiness led by the Rainforest Action Network (RAN) and a national seed-saving campaign by the Brazilian Movement of Small Farmers (MPA). Both campaigns work with the Via Campesina. Participants will learn about: U.S. and international campaigns promoting sustainable agriculture and pressuring agribusiness to stop destroying ecosystems, the climate, and indigenous cultures; and funder strategies for mitigating the impacts of climate change through support for small farmers' movements globally.

1000am

**BREAK AND CHECK OUT OF HOTEL**

1030am

**PLENARY**

## Feed Your Head: How Media Coverage Influences Tastes, Votes & \$\$\$

MODERATOR

**Amy Solomon**, *Program Officer, Bullitt Foundation, Seattle, WA*

SPEAKERS

**Ruth Reichl**, *Editor-in-Chief at Gourmet Magazine and author, New York, NY*

**Joe Copeland**, *Editorial Writer, Seattle Post Intelligencer, Seattle, WA*

**Lucy Norris**, *qualitative researcher and oral historian, The Hartman Group, Seattle, WA*

Hardly a day passes without some kind of news about agriculture, food safety, organics, diet-related health issues and the like in local and national media. So, is this shower of information advancing the field or is it racing to keep up with the public's appetite for what to eat, where to buy it and the next big thing? What new ideas about communication channels and messages can inform our grantmaking?

We'll hear from **Ruth Reichl**, Editor-in-Chief at Gourmet Magazine and author; **Joe Copeland**, Editorial Writer at the Seattle Post Intelligencer; and **Lucy Norris** of The Hartman Group as they discuss ways that local and national media have accelerated public awareness and interest in: Locally and sustainably produced food; Policy including the Farm Bill; Health issues including childhood obesity and diabetes; Food fads like pomegranate juice and heirloom vegetables, no carb diets, and much more. Moderator for this session will be **Amy Solomon**, Program Officer at The Bullitt Foundation in Seattle, WA.



## NOON

## CLOSING LUNCH AND PLENARY

## Cultivating Economic Sustainability

## MODERATOR

**Jeff Mansour**, *Senior Program Officer, The Harvest Foundation, Martinsville, VA*

## SPEAKERS

**Lisa Richter**, *Co-founder, GPS Capital Partners, Pasadena, CA*

**Michael Shuman**, *Vice-President for Enterprise Development, Training & Development Corporation (TDC), Washington, DC*

As we work to support and expand sustainable food systems, how can we engage market forces and investment strategies to enhance our efforts? In an interactive dialogue drawing upon conference site visits and sessions, our speakers, Lisa Richter, co-founder GPS Capital Partners and Michael Shuman, Vice-President for Enterprise Development at Training & Development Corporation, will help us think about and discuss ways in which we can encourage the economic – as well as environmental – sustainability of sustainable agriculture. Michael will outline the trends in the global and national economies that increasingly favor localization of business and will discuss a range of local living economy initiatives. Lisa will illustrate how the tools of foundation program- and mission-related investments (PRI and MRI) can help funders leverage both grants and conventional capital markets to scale food system value chains that enrich community agriculture and workers while preserving the earth's resources.

## 145pm

## FORUM WRAP UP AND CLOSE

## 200pm

## DEPARTURES

## SPECIAL THANKS

## 2008 PLANNING COMMITTEE

**Virginia Clarke**, *SAFSF*

**Bruce Hirsch**, *Clarence E. Heller Foundation*

**Judith Johnson**, *Flintridge Foundation*

**Eric Jones**, *Flintridge Foundation*

**Chris Kabel**, *Northwest Health Foundation*

**Jeff Mansour**, *The Harvest Foundation*

**Amy Solomon**, *Bullitt Foundation*

**Mauro Vescera**, *Vancouver Foundation*

**Joyce White**, *Grantmakers of Oregon and Southwest Washington*

**Carina Wong**, *Chez Panisse Foundation*

## 2008 SAFSF STEERING COMMITTEE

**Bruce Hirsch**, *Clarence E. Heller Charitable Foundation, Co-Chair*

**Bruce Karmazin**, *The Lumpkin Family Foundation, Co-Chair*

**Becca Golden**, *Ben & Jerry's Foundation*

**Greg Horner**, *Cedar Tree Foundation*

**Ron Kroese**, *McKnight Foundation*

**Ricardo Salvador**, *W. K. Kellogg Foundation*

**Amy Solomon**, *Bullitt Foundation*