



SUSTAINABLE AGRICULTURE & FOOD SYSTEMS FUNDERS

11TH ANNUAL FORUM

**RETHINKING RISK
AND RESILIENCE**

JUNE 25-27, 2013 :: PROVIDENCE, RI

RETHINKING RISK AND RESILIENCE

MONDAY, JUNE 24

**Registration
Table Open 3:00-5:00pm**

ROOM : BALLROOM FOYER

Pick up your registration packet and sign up for
Wednesday night dine-arounds when you arrive.

Meet in Lobby 5:00pm

Walk to reception.

**Newcomers
Reception 5:30-7:00pm**

**Rhode Island Foundation
One Union St.
Providence, RI**

The Rhode Island Foundation is generously
hosting a Newcomers reception for all
2013 Forum attendees. Local and regional
dignitaries look forward to welcoming you.
Celebrate early with new and old friends
and colleagues.

“What resilience does as a new
framework is it says that we will
make mistakes, we will be surprised,
we will go ‘over the cliff.’ Resilience is
improvisational, creative, collaborative
working together in periods of great
uncertainty.”

Andrew Zolli, author, *Resilience*

“Modern society has become a risk
society in the sense that it is increasingly
occupied with debating, preventing
and managing risks that it itself has
produced. The moment at which risks
become real, they cease to be risks
and become catastrophes.”

Ulrich Beck, sociologist,
Living in the World Risk Society

6:00-7:00AM MORNING EXERCISE

ROOM
LINCOLN

RUNNING | WALKING ON YOUR OWN
ALL LEVELS YOGA LED BY, BECCA KLEIN

7:30-8:15AM BREAKFAST BUFFET

ROOM
BALLROOM

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

ROOM
SESSIONS

Philanthropy's Role in Catalyzing Marketplace Innovation: A Layered Capital Approach

As business-related efforts continue to help revitalize the infrastructure for a just and sustainable food economy, the need for philanthropic support for these efforts also continues to increase. As funders explore program related investments, mission related investments, and other critical roles they can play with catalytic investments, the conversation is broadening to include the grantmaking support that is required in partnership with those investments, in areas such as technical assistance, training, and research. There is a natural convergence between philanthropic investment and grantmaking taking place at a critical juncture in the sustainable food system movement's history. New entrants into the sustainable food landscape, as well as those experienced in either grantmaking or investment, are invited to attend this pre-conference workshop to better understand the layers of capital and the way partnerships are developing to put this capital to work effectively.

For those interested in investment, you will hear practical advice from experienced practitioners of these strategies. And, for those who have been interested in supporting lasting economic change, but have been hesitant to develop an investment platform to support that interest, you will hear powerful stories from those who have found ways to support the work with grants. Those who are interested in both spaces will hear stories from others who have blended their grantmaking and investment strategies to provide the right kind of support, to the right kind of organization, at the right time.

As a pre-Forum workshop, this three-hour session affords attendees the opportunity to engage in a series of highly interactive conversations with a wide range of experienced practitioners, including investment professionals, community leaders, and peer funders. Attendees will hear stories from those who are working on the nuts and bolts of building out their vision, and will have several opportunities to sit with small groups and interact one-on-one with others. Attendees should be able to leave the session with a road map for expanding their work into supporting sustainable food economies.

MODERATOR

Jeff Rosen, chief financial officer, Solidago Foundation, MA

SPEAKERS

Tomer J. Inbar, partner, Patterson Belknap Webb & Tyler LLP, NY

Chris Larson, director of real assets, New Island Capital, CA

Malini Ram Moraghan, managing director, Healthy Food Commerce Investments, Wholesome Wave Foundation, CT

Tim Storrow, executive director, Castanea Foundation, VT



TUESDAY, JUNE 25

REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00AM - 6:00PM

ROOM
COLLEGE

Leadership in Role

Whether you are a program officer, an executive director, or a foundation trustee, there are dozens of transactions in philanthropy that call for skilled leadership. Learning how to effectively occupy challenging roles is part of what makes leadership in any position creative, interesting, and more likely to have good outcomes!

In this workshop, you will identify the roles key to your position. You'll have an opportunity to "test drive" an analytic framework that can help you understand and manage difficult situations.

The workshop has 4 parts:

- Grist for the mill: exploration of professional challenges using a reflective practice tool
- Create your own "role deck": customize roles using research based on interviews with hundreds of practitioners in philanthropy
- Tutorial: review organizational theory about the characteristics of role and the relationship of self-in-role
- Test Drive: an analytic framework against your challenging situation

The workshop is interactive and will give people in different positions a chance to talk to each other about roles and the challenges that come with them.

FACILITATOR/SPEAKER

Jan Jaffe, *consultant to foundations and senior partner, The Giving Practice at Philanthropy Northwest, NY*

8:30-11:30AM PRE-FORUM SITE VISITS

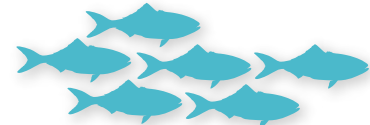
PLEASE MEET IN THE LOBBY AT 8:15 AM TO BOARD BUSES.

Urban Revitalization: Art, Food, and Community

This site visit digs into the intersection of agriculture, community development, arts, and urban revitalization. The first stop will be the **Steel Yard**, an industrial arts education center and collective studio space offering focused arts development and technical training. Located on a former industrial brownfield, the Steel Yard is now a vibrant 2-acre site featuring over 9,000 square feet of workspaces for artists, classrooms for education and job training in the industrial arts, open space for community events, and even an on-site stormwater management system that features permeable pavement and bioswales to reduce flood risk. The Steel Yard runs programs that cater to working artists, students, community members, tradespeople, arts educators, and entrepreneurs—which should sound familiar to those working in the urban agriculture/beginning farmer space. Next, we'll head over to the **Olneyville Neighborhood**. Olneyville has undergone a multi-year effort to improve life for residents in the community with great success. Their community redevelopment process involved multiple food and agriculture related projects. Join this tour and learn more about the important overlap between all these issues when it comes to creating more resilient communities.

Working at the Food/Health Nexus

Join us for this morning site visit to **Thundermist Health Center of West Warwick at The Cotton Shed**, just south of Providence. Operating three centers around the state, Thundermist's mission is simple: to deliver the highest quality health care, when and where it is needed most, in an affordable manner, in a language everyone can understand, with dignity and respect. The West Warwick clinic has



been open since July 2011 and is a state of the art facility with a unique character achieved through creative integration of a modern medical facility into a 2-story historic mill building. We will be touring the physical facility as part of our site visit. We'll also be learning about several non-clinical programs: a fully accessible community garden, on-site farmers' markets, and their ThunderKids Wellness Program, which works to improve the health of children who are overweight or obese. In addition to clinical staff, we'll meet with community partners—including Blue Cross Blue Shield of Rhode Island, a senior center, and a women's healing/recovery group.

11:30-12:00PM BREAK

12:00-2:00PM WELCOME AND KEYNOTE LUNCHEON SEEKING BALANCE: EARTH AND PHILANTHROPY

ROOM BALLROOM

KEYNOTE SPEAKER

Dr. José A. Zaglul, *president, EARTH University, Costa Rica*

Our future as a human race is inextricably linked to the future of agriculture, and how effective we are in adapting food production systems, consumption patterns, and our environmental footprint may determine our fate. Beyond mitigating our vulnerability to the effects of climate change, we need to build new, universal ways for humans to live and thrive on the planet.

In spite of the enormous challenges ahead, our keynote speaker, Dr. José Zaglul, president of EARTH University in Costa Rica, believes that by working together and investing in education we can increase the capacity of communities around the globe to sustainably produce enough food, fight global warming, and build a more balanced development model. Recognized for its values-based approach to higher education in agriculture and natural resources management, EARTH University has inspired many alumni and students who are spreading this positive vision around the world. For 23 years, EARTH has been empowering rural communities and developing innovative and applicable solutions to sustainable agriculture and waste management that have had long-reaching influence. The university is also playing a leading role in helping Costa Rica achieve carbon neutrality by 2021.

During his tenure, Dr. Zaglul has had the opportunity to partner with numerous philanthropic organizations, both private and public, from around the world. He emphasizes the importance of long-term commitments, of mutual trust and transparency, and of the alignment of mission as keys to ensuring success. He will also address how philanthropic partners in sustainable food production can reduce the vulnerability inherent in agricultural endeavors by maintaining a long-term and holistic commitment to cultivating more sustainable societies.

2:00-2:30PM BREAK

2:30-4:00PM CONCURRENT WORKSHOPS

ROOM BRITANNIA

Every Great Turn of History Requires a Revolution This workshop will be limited to 30 participants, first come basis.

Everyone from Wendell Berry, to Vandana Shiva, to Mark Bittman has said it will take a vibrant social movement to transform our food system from one rooted in the exploitation of people and nature to one that is rooted in local and regional economics and more sustainable and resilient practices. What say you? As funders, how do we move from "one-offs" and efforts that merely reform the food system to strategies that truly transform it? "Revolution" has many meanings: some violent and scary, others aspirational and inspirational. Come talk about the latter kind of revolution as we work together to envision and support the dramatic changes in ideas, policies, and practices that will transform our food system. We'll share lessons learned about promoting movement-building for



TUESDAY, JUNE 25

REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00AM - 6:00PM

food systems transformation. After brief interview-style presentations, the organizers will facilitate a roundtable discussion that will explore concepts and reveal practical strategies to win institutional support for funding and evaluation of this “revolutionary” approach within your foundation’s existing programmatic priorities and guidelines.

FACILITATORS

Becca Golden, executive director, Ben & Jerry’s Foundation, VT

Hugh Hogan, executive director, North Star Fund, NY

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

ROOM REPRISAL

How do we know what’s different?

A Conversation about Food System Outcomes, Indicators, and Metrics

SPONSORED BY THE DELAWARE VALLEY REGIONAL PLANNING COMMISSION

Much of the philanthropic work in the food system starts with the questions: “What’s the difference we’re trying to make?” and “How will we know things are different?” This session will help funders answer these questions by better understanding the difference between outcomes and indicators and the appropriate scale of geography, time, and effort. Participants will discuss the value of measuring individual grant outcomes as well as large-scale trends in the food system that cannot necessarily be tied to a particular grant or intervention. Some examples to explore are the Greater Philadelphia Food System Plan, Vermont’s Farm-to-Plate initiative, and a 10-year strategic plan to reduce childhood obesity in the city of Camden in New Jersey. Participants will explore:

- the value of setting benchmarks based on data
- managing and measuring “collective impact”
- different approaches to developing indicators
- how to determine what data sources to use
- the value of using indicators to develop interventions
- communicating successes with different stakeholders, such as board members and the general public

By the end of the session, participants will know the difference between outcomes (from grants or specific interventions) and indicators (from a collective effort over time) and when to expect which.

MODERATOR

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

SPEAKERS

Kim Fortunato, director, Healthy Communities, Campbell Soup Company, NJ

Alison Hastings, manager, Office of Strategic Partnerships, Delaware Valley Regional Planning Commission, PA

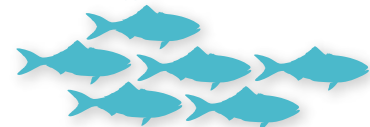
Ellen Kahler, executive director, Vermont Sustainable Jobs Fund, VT

ROOM SESSIONS

Investing in Human Capital

SPONSORED BY BETSY AND JESSE FINK FOUNDATION

The complex and interconnected environmental problems we currently face—from climate change to food system sustainability—will be inherited by today’s young people. If, in the coming decades, we are to find solutions to these problems, it will be the spirit, ingenuity, and resilience of this new generation of leaders that enables us to do so. Yet high quality opportunities for college students to



gain challenging on-the-ground project experience, mentoring, and skills training are surprisingly hard to find in the sustainability field, and demand for such programs is much higher than availability.

The purpose of this workshop is to learn how we can most effectively invest in human capital through high-impact internships, fellowships, and out-of-the-box thinking as funders. We will hear directly from a panel of current and former participants and leaders in innovative and successful human capital investments, and learn what can be done to strengthen the experiences for the interns and the host organizations. You will leave with a clearer sense of the role funders can play to provide inspiration, create lasting networks, form a real stepping stone to a career, and build the future generation of leaders.

MODERATOR

Joan Briggs, *director, Betsy and Jesse Fink Foundation, CT*

SPEAKERS

Kaila Binney, *program director, Island Grown Initiative, MA*

Tracy Himmel Isham, *assistant director, Career Services, Middlebury College, VT*

Katie Kritzalis, *apprentice, Millstone Farm, CT*

Elena Mihaly, *2012 intern, Natural Resources Defense Council, NY*

ROOM COLLEGE

Paths to Impact: A Food System Opportunity Map for Funders

There are multiple paths to impact within this sector, and many ways that funders can enter and achieve high impact change. However, without a coherent way to understand the scale and scope of the issues, as well as the competing agendas presented by various stakeholders (e.g., hunger vs. obesity vs. locally-grown food), it can be difficult for donors to know when and how to act.

There is no large-scale, national “silver bullet” solution that will fit all donors’ criteria across all related issues; however, there are helpful higher-level, evidence-based conclusions that can be synthesized and translated to give stakeholders of all expertise levels more confidence that their money will make a difference in the lives of the people they aim to help. Moreover, there are scanning approaches that can help funders more easily identify opportunities for partnership and leverage beyond their primary focus area.

The Center for High Impact Philanthropy has developed an “Opportunity Map,” or framework, for funders who are interested in maximizing the effectiveness of their philanthropic capital in the food system space. This framework is designed to serve as a learning and decision-making tool for funders of all levels of philanthropic sophistication. This session will introduce you to the Map and take you behind the scenes to learn more about scanning tools and skills that could be part of your practice.

Learning objectives for this session include:

- Bringing donors up to speed faster on many complex topics, clarifying many of the issues related to impact, and mitigating barriers to entry resulting from confusion
- Shedding light upon some of the key tensions and tradeoffs within the sector and illuminating collaborative opportunities
- Highlighting critical scanning skills that enable funders to cut through the noise and identify the highest impact approaches

MODERATOR

Jan Jaffe, *consultant to foundations and senior partner, The Giving Practice at Philanthropy Northwest, NY*



TUESDAY, JUNE 25

REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00AM - 6:00PM

SPEAKERS

Carra Cote-Ackah, director, Partnerships and Strategic Initiatives, Center for High Impact Philanthropy, PA

Katherina Rosqueta, founding executive director, Center for High Impact Philanthropy, PA

4:00-4:30PM BREAK

4:30-6:00PM PLENARY: BE EXCEPTIONALLY ENGAGED REGIONALLY (OR, BEER!!)

ROOM BALLROOM

The BEER session will take place at 4:30 pm on a (hopefully) sunny June afternoon. To capture and keep the attention of funders after a long day of pre-conference site visits, workshops, and networking, the plenary organizers will provision the room with a variety of impossible-to-resist local beverages (distinctive regional brews and soft drinks) and snacks (Cape Cod chips, etc.). This plenary will explore the successes and challenges of working at the regional scale to develop a resilient food system. Through the New England example, we will spark dialogue about:

- how to work collectively as funders
- how to fund grantees to work collectively
- how to resource the various players in a collective effort
- why working collectively is advantageous for individual states
- what the right scale is for collective work
- the unique funder role in all of the above

We will hear from a regional agricultural historian about an emerging “Good Food Vision” for New England, and from three regional leaders working at different scales and dimensions of the New England food system about what works—and doesn’t—when scaling up collective efforts to build the food system.

MODERATOR

Courtney Bourns, senior program officer, Henry P. Kendall Foundation, MA

SPEAKERS

Peter Allison, coordinator, Farm-to-Institution New England (FINE), VT

Brian Donohue, associate professor of American Environmental Studies, Brandeis University, MA

Ellen Kahler, executive director, Vermont Sustainable Jobs Fund, VT

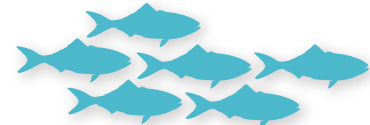
Thomas Kelly, chief sustainability officer, University of New Hampshire, NH

6:00PM USDA AND SAFSF: PARTNERING FOR REGIONAL FOOD SYSTEM DEVELOPMENT

SPEAKER

Doug O’Brien, acting under secretary for Rural Development, USDA, DC

6:15PM RECEPTION / DINNER AT THE HOTEL AQUA BAR



REGISTRATION
TABLE OPEN
BALLROOM Foyer
7:00AM - 9:00AM
5:00PM - 7:00PM

6:00-7:00AM MORNING EXERCISE

ROOM
LINCOLN

RUNNING | WALKING ON YOUR OWN
ALL LEVELS YOGA LED BY, BECCA KLEIN

7:00-8:30AM SPECIAL POLICY BRIEFING BREAKFAST (BRIEFING BEGINS AT 7:30)

ROOM
BALLROOM

SAFSF is honored to welcome Congresswoman Chellie Pingree, 1st District, Maine

An organic farmer herself for many years, Congresswoman Pingree understands farm, food, and fisheries issues deeply. Currently serving on the House Appropriations Committee, she will provide us with an up-to-the-moment overview of what's happening and being discussed in DC regarding the many issues we care about. This is one breakfast you will not want to miss!

8:30-9:00AM GET READY FOR SITE VISITS AND BOARD BUSES

9:00AM SITE VISITS DEPART

RETURN BY 5:30 PM WITH THE EXCEPTION OF TOUR 1

TOUR 1

It's All Connected in Boston

NOTE: This tour will return late to Providence (7:30pm). Dinner will be included on the tour.

This site visit will take us into the deeply interconnected world of Boston health and food initiatives. Ensuring universal access to healthy food for all people—as a basic right and to combat the ballooning incidence of diet-related illnesses and their associated economic, health care, and quality of life impacts—has become a major focus for many in the food movement. As the day progresses, we'll gain an ever-wider view of the interconnected nature of our host organizations' efforts. This site visit was collaboratively planned with all the organizations hosting us for the day.

We'll kick off the day with a walking tour of urban agriculture initiatives in the Dorchester neighborhood, guided by staff of **The Food Project (TFP)**. Their programs engage youth in leadership roles leading toward transformational change on an individual and community level. TFP partners with many other community-based organizations to help families improve their health and well-being through better access to healthy food—by growing, purchasing, preparing, and sharing it with their neighbors.

To satisfy the hunger built up over the walk we'll share lunch and discussion at a TFP greenhouse with members of the **Boston Collaborative for Food & Fitness (BCFF)**, a city-wide partnership dedicated to improving community health by addressing issues related to our food and fitness environments. BCFF brings together partners representing community groups, health care institutions, government agencies, public health professionals, and youth development programs.

After lunch we'll have the rare opportunity to participate in the thrill of a "Seafood Throwdown"! Since 2008, **Northwest Atlantic Marine Alliance (NAMA)** has been organizing these seafood cooking demonstrations as fun, educational, and community-driven events aimed at informing a general audience about issues affecting coastal fishing communities and the marine environment, and how these fisheries' challenges connect to the work of creating a healthy, accessible, and just food system. **Boston's Mayor Thomas M. Menino** will welcome us to the throwdown. We will then be treated to an exciting cooking competition between two highly-skilled chefs, hailing from among Boston's many renowned health care institutions, using a mystery locally-caught seafood and ingredients from the



REGISTRATION
TABLE OPEN
BALLROOM Foyer
7:00AM - 9:00PM
5:00PM - 7:00PM

farmers' market. The event will be emceed and chefs' creations will be judged on taste, presentation, creativity, and use of the whole animal by a panel of judges representing the fishing industry, youth, the healthcare sector, farming, and the local community.

To round out the day, we'll gather at **Boston Children's Hospital** to get a feeling for what it really takes for a large institution to purchase and prepare local food. Our meeting hosts/organizers, **Health Care Without Harm's** "Healthy Food in Health Care" program staff, have been working side-by-side with healthcare providers to create procurement practices and policies that support an environmentally sound, economically viable, and socially just food system and provide nutritionally improved food for patients, staff, and visitors.

The evening will end with the rare opportunity to experience how expert chefs using fresh, local ingredients can turn much-maligned "hospital food" into "healthy hospital cuisine" as we share dinner in the cafeteria!

Don't miss this chance to visit Boston (aka "Hub of the Universe") and learn from practitioners, policy makers, senior leadership, and chefs about how to build a healthy, resilient, interconnected food system.

TOUR 2

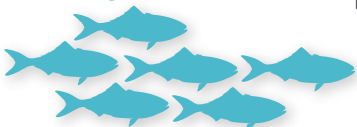
Farming and Fishing Models for the Future

As nonprofit and philanthropic efforts to build a more sustainable food system continue to expand, it can be easy to forget that much of this movement rests on a foundation of small, private, for-profit businesses—farms and fishing businesses. On this tour we will explore new models for such natural resource-based businesses that attempt to minimize risk and improve profitability.

Our first stop will take us to Point Judith, RI, a small port known for having many owner-operated fishing vessels rigged to fish for several different species throughout the year—in contrast to the multi-boat fleets focused exclusively on groundfish found in the larger regional ports of New Bedford and Gloucester. We will be joined by Patrick Shepard, Fisheries Policy Associate with **Penobscot East Resource Center**, who will provide an overview of the recent introduction of sector-based fisheries management, describe the challenges faced by new-entry fishermen in acquiring fishing permits, quota, and boats, and demonstrate new cash flow and budgeting tools being used by fishermen. Our visit will occur just after drastic new cuts to groundfish catch limits will have gone into effect on May 1, so the challenges are sure to be front and center. If fishing schedules allow, we'll hear directly from a fisherman working out of Point Judith.

From Point Judith, we'll wind through the coastal areas of Rhode Island and into Southeastern Massachusetts, where scenic farm fields stretch right to the water's edge, but sprawl is never far away. Our second stop will be the **Westport Town Farm** in Westport, MA, which is run on a 99-year lease by the statewide land trust, **The Trustees of Reservations**. The large garden on this site, and the garden and greenhouse on nearby Cornell Farm, are maintained by members of The Trustees' Youth Corps program, a summer jobs program for at-risk youth. We'll hear from the farm manager and Youth Corps members about the farm and their experiences. We will also discuss the growing involvement of The Trustees, and land trusts in general, in acquiring and stewarding agricultural land in the Northeast, and how The Trustees address the potential tensions between their non-profit farms and neighboring for-profit farm businesses. Over lunch at the farm we'll have a chance to talk further with Youth Corps members and enjoy the views.

From there, it's a short drive to **Brix Bounty Farm** in Dartmouth, MA, which is run by Derek and Katie Christiansen on land leased from the Dominican Sisters order. Derek will provide his perspective on the for-profit side of the conversation started at the Westport Town Farm, as well as on his experiences with the challenges of accessing land, credit, housing, and markets and investing in long-term improvements on leased farm property.



Finally, we'll drive through the port of New Bedford to catch a glimpse of this much larger port. Once the heart of the whaling industry and America's wealthiest city, New Bedford is still the nation's top-grossing fishing port, in large part due to the successful scallop industry. However, groundfish quota cuts have greatly impacted New Bedford's fishing fleet as well.

You'll leave this tour with an expanded idea of what a farming and fishing business can look like, and hopefully many new ideas for how philanthropy can intersect with such businesses and the food movement they underpin.

TOUR 3

Scaling Up

This tour will explore how different organizations are approaching the issues of "scaling up": from urban agriculture, to growing for wholesale markets, to regional distribution.

We'll start the day off learning about a new collaborative program between the **City of Providence** and **Southside Community Land Trust** (SCLT) called Lots of Hope. In conjunction with community organizations and urban gardeners, the program transforms city-owned lots into farms. From there, we'll visit the core neighborhood where, for more than three decades, SCLT has been working in the southside communities of Providence to ensure access to supplies, education, and other resources so people can grow food. In their long history of working on urban agriculture issues, the field has grown and changed dramatically. SCLT is now looking at new and innovative ways to scale up from community gardens and small personal plot.

From here we'll move out of the city and onto the farm. We'll visit **Four Town Farm**, a 113-year old, 150-acre family farm, one of the larger farms in Southeastern Massachusetts and one of the few in the area that currently does a substantial wholesale vegetable business. Chris Clegg, a 5th generation family member, will give us a tour of the farm and describe Four Town's approach to diversified marketing through wholesale sales and their large farmstand. He works with Farm Fresh Rhode Island's Market Mobile program and Red Tomato's supermarket customers, making Four Town Farm integral to various regional nonprofit efforts to "scale up." The **Southeastern Massachusetts Agricultural Partnership** (SEMAP), which has taken some different approaches to assisting farmers in the region will join us on the farm to share their experiences.

Our final stop on this tour will take us back into the city to visit **Farm Fresh Rhode Island's** (FFRI) distribution warehouse. FFRI is a "food hub" that began in 2004 with a farmers' market in downtown Providence. They now distribute produce from regional farms to customers ranging from small restaurants to large institutional buyers in Rhode Island and the Boston area. They also run 10 neighborhood farmers' markets, operate a CSA-like program for workplaces and community centers, manage the state's farm-to-school program, and much more. Described as part incubator, part activator, their programs grow the local food system by building capacity in three areas: producers, markets, and eaters.

TOUR 4

Workforce Development

From Ohio to Alaska, California to Rhode Island, hundreds of organizations—both for-profit and non-profit—have created food systems related workforce development programs. While some employ and train youth as leaders in their local food system and community, others are formal academic or certification programs at accredited educational institutions.

Start your morning off with us at the RITS—Rhode Island Training School, that is—home of **The Harvest Kitchen**, where they believe applesauce and pickled tomatoes, among other delicacies, can create



REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00AM - 9:00PM
5:00PM - 7:00PM

new opportunities for both RI farmers and at-risk youth. A 15-week culinary and job-readiness training program for youth within the Division of Juvenile Corrections, The Harvest Kitchen is part of **Farm Fresh Rhode Island's** mission to create a community-based food system and to increase the variety of value-added local farm products available. We will hear from youth trainees and staff from across agencies about their exciting work together.

Chefs can play a critical role in securing a local food system and, in turn, help improve the health and well-being of the communities in which they work. Our next stop will be **Johnson & Wales University (JWU)** where we'll learn about the Wellness and Sustainability concentration within their culinary college. We'll hear about why and how the program developed and get to experience their hands-on, educational approach to training future chefs about sustainable food production. Following a tour of JWU's LEED gold certified Cuisinart Center for Culinary Excellence and the new food digester, we'll move into one of the teaching kitchens. There we'll don aprons and work alongside faculty to prepare our own lunch of locally-sourced foods. We'll sharpen our cooking skills and learn more about working with pasture-raised meats, underutilized species of fish, and freshly harvested produce. Following our lunch, we'll enjoy hearing from local food producers and other members of Rhode Island's vibrant food community, including Ken Ayars, Chief, Division of Agriculture, Rhode Island Department of Environmental Management.

TOUR 5 Building Resilience in Connecticut

This tour will take us west to neighboring Connecticut, where we'll meet with three distinct organizations striving for resilience in their farming operations. What does it mean to diversify the business and keep it all in the family? Is it possible to scale up the local meat supply? And what about financing issues?

Our first stop will be the **Ekonk Hill Turkey Farm**. Here's how they tell their family story: Mom runs the farm's Milkhouse Bakery; Dad works off-farm for Farm Credit East; Son 1 raises beef which is sold at the family store; Son 2 got a degree in ag economics and is the production manager for the turkeys; and Daughter 1 and Daughter 2 are majoring in animal science at UConn, work in the store, and raise chickens. Come learn how they are managing it all and preparing for the future.

From there we'll travel to meet with **FRESH New London** at their one-acre outdoor educational classroom situated on the 350-acre campus of Waterford Country School. Since 2005, FRESH has distributed 30,000 pounds of produce to agencies and individuals, most of it grown at the Farm. Outlets for the produce include the Mobile Market, a CSA, donations to soup kitchens and emergency food providers, and farmers' markets. About 10% of their harvest is donated to the Waterford Country School Cafeteria for use by their students and staff. We'll get to meet with some of the youth who work on the farm, get our hands dirty by helping plant, weed, water, or hoe—depending on what's needed that day—and enjoy a delicious lunch together.

And then we'll head next door to **Hunts Brook Farm**, where we'll meet Digga and Teresa Schacht, who will tell their story and discuss their successes and challenges as they transition from farmers with off-farm incomes to making a living solely from farming. From Digga's family history establishing the farm and the neighboring school, to his personal path of becoming a farmer, to his family's current challenges, to his mentorship role for newer farmers in the region, we'll have a lot to discuss at this final stop.

5:30PM BUSES RETURN TO HOTEL

6:30PM ON OPTIONAL NO HOST DINE-AROUNDS IN PROVIDENCE
SIGN-UP DURING REGISTRATION AT THE FORUM



REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00am - 12:00pm

BREAKFAST

Broadening the Palette

ROOM : COLLEGE 7:30-8:30am

Join us to share your personal and professional perspectives on the importance of cultural diversity in food-related philanthropy. We will explore this topic and discuss ways in which we may be able to foster a more diverse philanthropic food sector.

6:00-7:00AM MORNING EXERCISE

ROOM
LINCOLN

RUNNING | WALKING ON YOUR OWN
ALL LEVELS YOGA LED BY, BECCA KLEIN

7:30-8:30AM BREAKFAST BUFFET

8:30-9:00AM SAFSF BUSINESS MEETING

ROOM
BALLROOM

Virginia Clarke, executive director, and SAFSF's Steering Committee Co-chairs will share some short and sweet updates about the network: leadership, membership growth, exciting new programming, locations for the 2014 and 2015 Forums, and more!

9:00-10:30AM PLENARY: BUILDING POWER FROM THE RUBBLE: HOW COMMUNITIES IN EL SALVADOR AND NEW YORK ARE CREATING RESILIENCE IN THE AFTERMATH OF DISASTER

ROOM
BALLROOM

From Hurricane Mitch in 1998, to Katrina and Rita in the early 2000s, and Irene and Sandy in the last 36 months, more extreme weather events are forcing communities to rethink as they rebuild, organize, and prepare—in a word, to become “resilient”—in new ways. These storms, increasingly associated by scientists with global climate change, have revealed the vulnerabilities and possibilities of our food system, and they have made plain the underlying social dimension of “natural disasters” that leave some people much more vulnerable than others.

This plenary is a dialogue between North and South, between those just beginning to explore how disaster transforms community and those who have years of experience. It is a dialogue about how to create resilient communities, not just rebuild them; how not just to mitigate disaster, but to prevent it. It is the story of the future of our work to transform the food system and protect the planet.

For years, a social movement in El Salvador, La Coordinadora del Bajo Lempa, had been organizing community residents to respond to annual floods—and then to create the kinds of communities where disaster would be less likely to occur. Their political base has elected municipal mayors and two members of Congress, including featured plenary speaker Estela Hernández, who rose through the grassroots ranks of La Coordinadora to elected office.

When Sandy hit the Northeast U.S., local community-based organizations (CBOs) were forced to respond to the needs of communities, particularly their most vulnerable members—including the elderly, disabled, the homebound, and families with young children. These CBOs partnered with new activist networks like Occupy Sandy to mount an unprecedented local disaster response that included tens of thousands of volunteers organized into a local monitoring and distribution network across the region, millions of dollars in relief supplies, and fresh, warm, healthy meals in the hardest-hit areas.

How can initiatives like these become part of the ongoing social fabric of New England, now all too aware of its vulnerability to climate change and the need for communities to address disaster when larger systems fail? And what can be learned from the experience in El Salvador?

MODERATORS

Karen Lehman, consultant, *Communitas Charitable Trust, IL*

SPEAKERS

Estela Hernández, member of Congress, *El Salvador*

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

Ian Marvy, executive director, *Added Value, NY*

Nathan Weller, program and policy director, *EcoViva, DC*



REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00am - 12:00pm

10:30-11:00am BREAK

11:00-12:30pm CONCURRENT WORKSHOPS, SESSION 1

ROOM
**BRITANNIA/
REPRISAL**

Don't Frack Our Fields: Protecting Farmland and the Rural Landscape from Oil and Gas Development

SPONSORED BY 11TH HOUR PROJECT AND CLANEIL FOUNDATION

For many in the agriculture field, fracking has presented unexpected, immediate, and significant threats. For this reason, organizations have had to pivot quickly and come up with creative ways to stave off danger from this rapidly spreading practice. This session will explore ways that farmers, ranchers, and sustainable agriculture advocacy organizations can build resilience against these threats. The speakers will touch on multiple consequences of fracking related to water quality, farming, and the food system. Following presentations by three speakers about risks to farms as well as farmers and the rural landscape, moderator Sarah Bell will engage the audience in a solutions-focused conversation, exploring how organizations can best respond to oil and gas development in their communities.

MODERATOR

Sarah Bell, *program manager, 11th Hour Project, CA*

SPEAKERS

Dr. J. Stephen Cleghorn, *sociologist, organic farmer, and environmental activist, Jefferson County, PA*

Mark Schultz, *associate director, Land Stewardship Project, MN*

Brian Snyder, *executive director, Pennsylvania Association for Sustainable Agriculture, PA*

ROOM
SESSIONS

Collective Action in the Food Industry

SPONSORED BY OXFAM AMERICA

How do you build trust among people and institutions that historically have been at odds? How do you change the game when no single actor can do it by themselves? This workshop will examine these questions through a case study: the EquiTABLE Food Initiative (EFI). The EFI has created new standards for production of fruits and vegetables that ensure a dignified livelihood for farmworkers, a more stable and professionally-trained workforce for growers, and safer and more environmentally sustainable food for consumers and food purchasers. Reducing risk and catalyzing productivity can make the system pay for itself, but it is the collective action and trust-building—not a straightline process—that is integral to success.

The EFI is co-chaired by United Farm Workers of America and Oxfam America. Other members of the EFI Steering Committee include four organizations representing farmworkers (Farm Labor Organizing Committee, Pineros y Campesinos Unidos del Noroeste, National Farm Worker Ministry, and Farmworker Justice), food safety and pesticide NGOs (Consumers Federation of America, Center for Science in the Public Interest, and Pesticide Action Network), as well as Andrews & Williamson, a major berry grower, and Costco.

The session will offer insights into the dynamics of building common ground among divergent actors, of engaging the private sector on terms shared with social justice advocates, and of using social justice dollars to invest into a market-based system.

MODERATOR

Minor Sinclair, *regional director, Oxfam America, MA*

SPEAKERS

Maisie Greenwalt, *vice president of strategy, Bon Appétit Management Company, CA*

Caroline Smith DeWaal, *director, Food Safety Program, Center for Science in the Public Interest, DC*

Baldemar Velásquez, *president and founder, Farm Labor Organizing Committee (FLOC), OH*



**ROOM
DEFIANCE**

Sustainable Fiber Systems: from Field to Factory

SPONSORED BY BLACKIE FUND

Fiber is as much a part of our lives as the food we eat. It is part of what we wear and the things we sleep on and in. It is a given, a certainty, an assumption: what we go to for warmth, protection, and style.

The impact of the textile and garment industry on the health of the planet and its inhabitants has far-reaching ramifications. In terms of pollutants that contribute to global warming, and contamination of water and air, it ranks near the top. Those who work in the industry and all of us who wear the garments it produces are exposed to numerous toxins.

In this workshop we'll look at fiber systems from a global perspective to illuminate the problems that have surfaced: water and air pollution and the exploitation of land and labor. We will look briefly at the history of textiles in the U.S., tracing a thriving industry from the field to the factory, through WWII, to its demise with the advent of polyester and the appeal of cheap overseas production.

Through an objective life-cycle approach, we'll consider the range of environmental consequences and potential benefits of various systems of garment production. We'll review the known greenhouse gas and energy costs of different systems, identify gaps in knowledge, and explore the potential to mitigate emissions through the incorporation of land management practices that sequester carbon, taking into account both grazing land (wool) and cropland (i.e. cotton). We'll discuss the potential for a sustainable solution through the creation of local fibersheds that would address pollution problems, labor issues, agricultural aspects, and job creation in the U.S.

MODERATOR

Heather Blackie, trustee, Blackie Fund, CA

SPEAKERS

Rebecca Burgess, author, educator, indigo farmer, Fibershed, CA

Marcia Delonge, post-doctoral scholar, University of California, Berkley, CA

**ROOM
COLLEGE**

Supporting Animal Agriculture that is Pasture-Based and Financially-Viable

SPONSORED BY GRACE COMMUNICATIONS FOUNDATION AND TOMKAT CHARITABLE TRUST

In the face of escalating climate change, resilient food systems will need to include financially-viable business models that make use of the naturally occurring soil fertility that comes from pasture-based animal agriculture. We'll need financially-viable business models in order to encourage more people to take up the challenge to farm in new ways; and we'll need pasture-based animal agriculture in order to better manage land, carbon, pathogens (including the pesky antibiotic-resistant kind), and the renaissance of farming that moves away from synthetic fertilizers.

In this session, we will highlight two case studies in which viable business models have been utilized to promote and expand the kind of animal agriculture that is good for farmers, animals, and the land. Organic Valley focuses on dairy (although they do a small business in pastured meats as well), which is aggregated, distributed, and marketed through a cooperative model. We will also look at Belcampo Meats, which launched in late 2012 with a fully vertically integrated business model where herd management, processing, marketing, and distribution are all done by one business entity.

We'll examine how public and private investments have contributed to the success of these businesses and explore the role foundations might play in providing similar risky capital to create strong, long-lasting business models for a new kind of animal agriculture. We intend for these conversations to have relevance across the spectrum of businesses needed in a fully resilient food system.



THURSDAY, JUNE 27

REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00am - 12:00pm

MODERATOR

Wendy Millet, ranch director, TomKat
Ranch Educational Foundation, CA

SPEAKERS

Anya Fernald, chief executive officer,
Belcampo, CA

Brent Beidler, organic dairy farmer, Organic Valley, VT

LUNCH

Northeast Regional Funders Network Meeting

ROOM: COLLEGE 12:30-2:00pm

Space has been reserved for funders from the Northeast to eat lunch together and discuss strategies for enhanced regional collaboration and communication.

ROOM REPUBLIC

As people in the private, non-profit, and public sectors have turned their attention to food aggregation and distribution as necessary infrastructure for regional food systems, questions and opportunities abound. What can be learned from food hub pioneers who started doing business before local food reached its current level of demand? What are the necessary conditions for the development of new food hubs? And what are the best forms of organization for farmers and end-users?

In this workshop, we will gain insight from people who have built food hubs, studied them, and used them. This is a “been there, done that” panel, some members of which may even be willing to show some of the scars they’ve acquired along the way.

SPEAKERS

Michael Rozyne, executive director, Red Tomato, MA

Jean Hamilton, communications director, Black River Produce, VT

12:30-2:30PM LUNCH AND AD HOC DISCUSSIONS

ROOM BALLROOM

This long lunch provides time for ad hoc discussions and follow-up from previous conversations.

2:30-4:00PM CONCURRENT WORKSHOPS, SESSION 2

ROOM BALLROOM

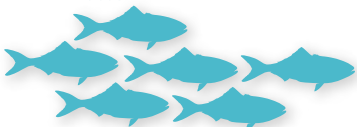
Too Big to Fail? The Concentration of Control and Power over our Food and Farm Markets

SPONSORED BY 11TH HOUR PROJECT AND GRACE COMMUNICATIONS FOUNDATION

Michael Pollan cut to the core of the matter when he wrote recently that “sooner or later, the food movement will have to engage in the hard politics of Washington.” The problem, however, is that it is not clear exactly which political path to follow. Academics and journalists have largely stopped looking at how power affects our food system. Therefore, we know little about the structure of food markets today, and the governance of this largely corporate system. We know even less about how these radical political and economic changes came to be. If our ultimate goal is a world food system fit for the 21st century, we must first fully understand the scope, nature, and intellectual foundations of the power that has been applied to our food system. In this session, funders will gain an understanding of the power dynamics that have led to the consolidation and financialization of food systems. We will incorporate a discussion on the solutions that may restore stability to markets and food systems and support diversified ownership—the path to resilience.

MODERATOR

Hilde Steffey, program director, Farm Aid, MA



SPEAKERS

Dr. Frederick Kaufman, author, *Bet The Farm*, NY

Dr. Richard Levens, professor emeritus, Department of Applied Economics, University of Minnesota, MN

Barry Lynn, director, Markets, Enterprise and Resiliency Initiative, New America Foundation, NY

ROOM BRITANNIA/ REPRISAL

Closing the Loop: Compost for Fun, Farms, and Finance!

SPONSORED BY MERCK FAMILY FUND

Most of the country's valuable organic matter ends up being dumped in landfills, where it produces greenhouse gases, is ground up and flushed into local waterways. This huge, relatively untapped resource is critical for regenerating our agricultural soils (and creating jobs!) but requires new, transformational, and restorative systems, and a different set of regulations and economic indicators. The goals of this workshop are to explore different models for composting: from the local, community composting model, to municipal partnerships, to full-scale industrial facilities. Opportunities for foundations come in many different forms: equity investments, slow money, PRIs, and MRIs as well as grants. Grantmakers will learn about the municipal partnerships needed and the infrastructure, regulatory, and policy hurdles that must be overcome to unlock the potential of this emerging movement.

MODERATOR

Ruth Goldman, consulting program officer, Merck Family Fund, MA

SPEAKERS

Louise Bruce, project manager, BIG!Compost, NY

Tom Gilbert, executive director, Highfields Composting, VT

Scott Subler, president, Environmental Credit Corp., trustee, Composting Council Research and Education Foundation, PA

ROOM SESSIONS

Public-Private Partnership Possibilities in Food Systems

This session will focus on the challenge of how to leverage public and private funding streams to effectively assist food system projects. It will be an opportunity for foundations to strategize with key federal agency staff and to learn how tools like the USDA Know Your Farmer, Know Your Food Compass can be useful in planning funding strategies for food systems. The goal of this session is to seed ideas for future public-private partnerships in three key theme areas: beginning farmers/ranchers; farm to institution; and healthy food access. The session will require participants to engage in active conversation.

MODERATOR

Elanor Starmer, coordinator of USDA's Know Your Farmer, Know Your Food Initiative, USDA, DC

SPEAKERS

Greg Horner, senior program officer, Cedar Tree Foundation, MA

Alison Rotel, health improvement program manager, Blue Cross Blue Shield, MN

Matt Russell, grant officer, Farm to School Program, USDA, DC

Sivapathasun "Suresh" Sureshwaran, national program leader, Beginning Farmer Rancher Development Program, USDA, DC

Joani Walsh, deputy under secretary, Marketing and Regulatory Programs, USDA, DC



REGISTRATION
TABLE OPEN
BALLROOM FOYER
7:00am - 12:00pm

ROOM REPUBLIC

Nanofoods: New Risks and Strategies for Food Systems Advocacy

SPONSORED BY CS FUND

Few people realize that newly created nanomaterials are being introduced into our food system, or what this might mean for public health, worker safety, and the environment. This session will introduce participants to the brave new world of nanofoods to help food system funders understand:

- what are nanomaterials anyway?
- why experts and advocates in public health, sustainable agriculture, consumer protection, and corporate responsibility worry about them
- why some food companies use nanomaterials without informing their customers, while others have adopted policies to avoid them—at least until testing methods and regulations are in place to safeguard public health and the environment

Participants will learn about new frontline campaigns and initiatives to change when and how food companies consider using nanomaterials. We'll also talk about efforts to support alternatives to harmful nanomaterials in our food system. Resources to help funders keep up with this fast moving issue will be provided.

MODERATOR

Monica Moore, *program officer, CS Fund, CA*

SPEAKERS

Lauren Heine, *co-director, Coming Clean Nanotech Working Group; director, GreenScreen Program, Clean Production Action, AK*

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

Jim Thomas, *research program manager, ETC Group, Quebec, Canada*

ROOM COLLEGE

Strengthened Food and Agroecological Systems Contributing to Community Health in Indian Country

SPONSORED BY THE CHRISTENSEN FOUNDATION

Native communities throughout the U.S. are demonstrating how strengthened traditional food and agro ecological systems are linked to community health and increasingly influencing tribal policies. For decades, Native Peoples have suffered disproportionately from food and environment related illnesses, while tribal governments are often strapped for time and resources to address the competing needs of their communities. During this session, we will hear from Native leaders about how specific initiatives related to watershed health, traditional food, and agroecological systems have increased community health and well-being. We will learn how philanthropy can engage effectively with Native organizations and participate in a discussion on connecting Native healthy food system work with that of the broader food, health, and environmental justice context within the U.S.

MODERATOR

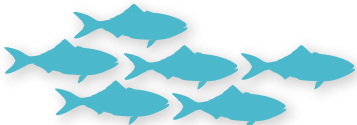
Michael Roberts (Tlingit), *president, First Nations Development Institute, CO*

SPEAKERS

Samantha H. Antone (Hopi), *program manager, Natwani Coalition, The Hopi Foundation, AZ*

Jeff Metoxen (Oneida), *director, Tsyunhekw^ Project, Oneida Nation, WI*

Ventura Lovato (Kewa), *program manager for the Intertribal Community Visioning for Healthy Foodways Project of Johns Hopkins Center for American Indian Health, NM*



THURSDAY, JUNE 27

THE DORRANCE

The following activities will take place at The Dorrance restaurant, located at 60 Dorrance St., a 20-minute walk downtown from the hotel.

5:00PM MEET IN LOBBY TO WALK TO THE DORRANCE (OPTIONAL)

5:30-6:30PM CITY ARTS / WATERFIRE DISCUSSION

Come early and hear the dynamic and inspiring story of city revitalization and art from WaterFire founder and artist, Barnaby Evans. He's an artist who works in many media including site-specific sculpture installations, photography, film, garden design, architectural projects, writing, and conceptual works. His original training was in the sciences, but he has been working exclusively as an artist for more than twenty-five years.

Evans created First Fire in 1994 as a commission to celebrate the tenth anniversary of First Night Providence. In June 1996, he created Second Fire for the International Sculpture Conference, where it became the gathering place for thousands of participants from all over the world. Ardent art supporters convinced Evans to create an ongoing fire installation and started a grassroots effort to establish WaterFire as a non-profit arts organization. In addition to Providence, Evans has created installations of WaterFire in Columbus, Ohio and Kansas City, Missouri. Evans is currently exploring art installations for a number of other cities including St. Petersburg, Barcelona, Seoul, Hiroshima, Rome, Padua, and Venice.

6:30-9:00PM DINNER & MUSIC AT THE DORRANCE RESTAURANT

Enjoy our final evening together at this great restaurant and bar, named one of Bon Appetit's 50 Best New Restaurants in 2012. Located in the 1901 former Federal Reserve Building in downtown Providence, The Dorrance is becoming well known for its stunning atmosphere, serving delicious local food, and superb bartenders mixing specialty cocktails.

www.thedorrance.com

Music by Blue Around the Edges

This duo, Dianna Fallon and Carol Campbell, perform acoustic old-timey, gospel, and traditional music with a hint of bluegrass.

bluearoundtheedges.weebly.com



SAFSF 2013 ANNUAL FORUM JUNE 25-27, 2013

Providence, RI
Marriott Providence Downtown
www.safsf.org

2013 SAFSF 11TH ANNUAL FORUM

2013 FORUM PLANNING COMMITTEE

Mari Brennan Barrera, *Eos Foundation*
Courtney Bourns, *Henry P. Kendall Foundation*
Joan Briggs, *The Betsy and Jesse Fink Foundation*
Erin Eisenberg, *TomKat Charitable Trust*
Becca Golden, *Ben & Jerry's Foundation*
Tamra Fontaine, *The Kresge Foundation*
Christine James, *The John Merck Fund*
Sarah Kelley, *Island Foundation*
Karen Lehman, *Fresh Taste Initiative*
Brad Leibov, *Liberty Prairie Foundation*
Elizabeth Lynn, *van Beuren Charitable Foundation*
Jenny Pereira, *Rhode Island Foundation*
Jeff Rosen, *Solidago Foundation*
Maureen Wilmot, *Organic Farming Research Foundation*

SPONSORS

1772 Foundation
Aetna Foundation
Agua Fund Inc.
Americana Foundation
Betsy and Jesse Fink Foundation
Castenea Foundation
Clarence E. Heller Charitable Foundation
Doris Duke Charitable Foundation
Farm Aid
Lillian Goldman Charitable Trust
The David and Lucile Packard Foundation
Rhode Island Foundation
Sandy River Charitable Foundation
Vermont Community Foundation
William Penn Foundation

SAFSF STAFF & CONSULTANTS

Virginia Clarke, *executive director*
Bridget Dobrowski, *program manager*
Huyen Nguyen, *program & membership associate*
Susie DiMauro, *intern*
Linda Ann Smith, *event manager, Environmental Resource Specialists, Inc.*
Lonnie Hamilton, *owner, Red Hawk Creek, LLC.*

SAFSF STEERING COMMITTEE

Stacey Barbas, *The Kresge Foundation*
Tim Crosby, *Thread Fund*
Scott Cullen, *GRACE Communications Foundation*
Kyle Datta, *Ulupono Initiative*
Becca Golden, *Ben & Jerry's Foundation*
Gail Imig, *W.K. Kellogg Foundation*
Andrew Kang Bartlett, *Presbyterian Hunger Program*
Cecily Kihn, *Agua Fund, Inc.*
Ron Kroese, *McKnight Foundation*
Michael Roberts, *First Nations Development Institute*
Mailee Walker, *Claneil Foundation*

SUSTAINABLE AGRICULTURE &
FOOD SYSTEMS FUNDERS

