



FIRST EVER NATIONAL CONFERENCE
FARM TO CAFETERIA:
HEALTHY FARMS, HEALTHY STUDENTS

October 4, 2002

SIXTH ANNUAL CONFERENCE
OF THE COMMUNITY FOOD SECURITY COALITION
EATING LOCALLY, THINKING GLOBALLY

October 5-7, 2002

Seattle Center
Seattle, Washington

Farm to Cafeteria Co-Sponsors: Evergreen State College Organic Farm, USDA Agriculture Marketing Service (AMS). With support from, Compton Foundation, Nathan Cummings Foundation, USDA Initiative for Agriculture and Food Systems (IFAFS), and USDA AMS. Bon Appetit, Chefs Collaborative-Seattle

"Eating Locally" co-sponsors: Cascade Harvest Coalition, Delridge Neighborhoods Development Assn, Earth Ministry, Food Resource Network Federation, Fremont Public Assn-Lettuce Link, Pike Place Market Basket CSA, Seattle Dept. of Neighborhoods P-Patch Program, Washington State University (WSU) Cooperative Extension King County, WSU Small Farms Program



Program

PLENARY (8:15 AM)

▶ **A Bountiful Harvest: Reflections on the past Decade of Farm to Cafeteria Projects** • Rainier Room

What changes have taken place in the Farm to Cafeteria movement in the last decade? What issues have galvanized farmers, student groups, food service staff and community activists? Perspectives from three veterans will give us a context in which to experience the rest of the day.

Moderator: Jennifer Wilkins, Cornell University; Gary Valen, Glynwood Center; Ann Evans, California Department of Education; Michael Nash, Farmer, GROWN Locally Cooperative, Sunflower Fields CSA

WORKSHOP SESSION I (10:30-12:00)

▶ **Developing a Plan for your Farm to Cafeteria Project**
Rainier Room

Like any other endeavor, farm to cafeteria projects can be greatly improved with forethought and planning. Researching initial baseline information and developing a business plan can be invaluable. Come hear how it's done.

Janet Brown, Center for Ecoliteracy; Andrea Azuma, Cornell University

▶ **Nuts and Bolts of Farm to College Projects** • Alki Room

Experienced with successful farm to college projects, these speakers offer options for small and large universities to purchase local and sustainable foods. Whether it is special dinners or composting projects, these veteran programs know how to make it work!

Bob Volpi, Director of Dining Services, Williams College; Margaret Monahan, Assistant Food Service Director, University of Wisconsin

▶ **Educating Our Kids in the Classroom and on the Farm**
Fidalgo Room

Farm to School projects have inspired wonderful curricula to teach kids about agriculture, eating seasonally, and developing healthy eating habits. Curricula for the classroom and on-the-farm will be covered.

Lynn Walter, Cooking with Kids; Annie Main, Good Humus Farm; Sibella Kraus, Sustainable Agriculture Education Program

▶ **Role of Students in Organizing Farm to College Projects**
Shaw Room

Critical players in the success of farm to college projects are students. Learn from their innovative experiences on how to engage students, food service, and farmers in building successful partnerships.

Heather House, Slippery Rock University; Janet Hammer, Portland State University

WORKSHOP SESSION II (1:15-2:45)

▶ **Policy Implications for Farm to Cafeteria Projects**
Alki Room

Legislation affecting farm to cafeteria projects is appearing at both the state and federal levels. Hear about the latest initiatives and how they affect local organizing efforts.

Thomas Forster, CFSC; Mark Vallianatos, Occidental College; Jennifer Wilkins, Cornell University Cooperative Extension

▶ **Farm to Cafeteria Marketing from the Producer Perspective**
Lopez Room

This session will explore marketing opportunities and provide recommendations for successfully marketing locally grown farm products to schools and colleges. The role of cooperative marketing/distribution strategies will also be explored.

Debra Tropp, USDA Agricultural Marketing Service; James Mansfield, KY Department of Agriculture; Don Bustos, Farmer and President, NM Farmers' Market Assn; Michael Nash, Farmer, GROWN Locally Cooperative, Sunflower Fields CSA

▶ **Farm to College Projects in the Northwest** • Shaw Room

A small self-managed college food service and a contract-managed food service compare notes and offer guidance on building farm to college projects in the Northwestern United States.

Pete Soucy, Food Service Manager, Bastyr University; Rusty Hopewell, Alumnus, Bastyr University; Jennifer Hall, Bon Appetit Management Company at Evergreen State College

▶ **Navigating the School Food Maze: Resources for Novice Food Service Staff and Project Organizers** • Fidalgo Room

Learn about a new manual for food service staff on developing farm to school projects, and then hear the real life experience in the Ventura Unified School District in California.

Alison Harmon, Penn State University; Sandy VanHouten, Ventura Unified School District

WORKSHOP SESSION III (3:00-4:30)

▶ **Round table Discussion for College Students** • Alki Room

Critical players in the success of farm to college projects are students. This session will provide an opportunity for college students to meet each other and exchange ideas and information. Two students who initiated farm to college projects will begin the discussion by sharing their innovative experiences on how to engage students, food service, and farmers in building successful partnerships.

Joani Walsh, FoodRoutes Network; Pat Moore, Evergreen State College

► Nuts and Bolts of Organizing Farm to School Projects

Shaw Room

There is no blueprint for organizing farm to school projects. These on-the-ground project organizers will share their insights on what steps to take, who to include, and the challenges they've encountered.

Sara Tedeschi, *Wisconsin Home Grown Lunch*; **Rochelle Davis**, *Generation Green*

► Walk a Mile in Their Shoes: Building Coalitions to Achieve

Your Farm to Cafeteria Agenda • Rainier Room

Understanding the perspectives of people and groups can be the key to successful project organizing. Hear about collaborations with parents, 5 A Day state groups, food service associations, and college students that have helped to revolutionize cafeteria food. You'll also hear about the soda ban in the Los Angeles Unified School District of 700,000 (!) students.

Kelly Erwin, *MA Department of Food and Agriculture*; **Derek Masselink**, *University of BC Farm*

► Farm to School Projects in Washington • Fidalgo Room

Come hear a first-hand account of newly organized farm to cafeteria projects in the state of Washington. Strategies for working with food service staff and organizing local projects will be discussed, as well as state legislative efforts to promote farm to cafeteria.

Kelli Sanger and **Leslie Zenz**, *Washington State Department of Agriculture*

PLENARY: A LONG ROW TO HOE: STRATEGIES FOR THE NEXT DECADE (4:45-5:30)

As Farm to Cafeteria programs develop nationwide what are our organizing strategies on a national level? CFSC co-founder Bob Gottlieb will lead this discussion on possible next steps for future development of the Farm to Cafeteria movement.

Bob Gottlieb, *Occidental College*

Refreshments will be served.



SATURDAY OCTOBER 5

Short Courses

Short courses will be held at the Holiday Inn, 211 Dexter Ave North, 2-6pm.

BUILDING A GENERATION OF COMMUNITY FOOD SECURITY LEADERS

This short course will consider how individual leadership skills influence the development and success of local food security efforts. Through an interactive process, participants will build a model of community food security leadership—what are the attributes of local leadership, how can we nurture and support new leaders, what do our communities need most from local leaders. This will contribute to the development of a Leadership Initiative currently under consideration by the Community Food Security Coalition.

Leaders: Mark Winne, Hartford Food System; Hank Herrera, NorthEast Neighborhood Alliance; Sharon Thornberry, Oregon Food Bank.

CREATING AND SUSTAINING AN EFFECTIVE ORGANIZATION

This training will focus on the tools and artistry needed to run a high participation, mission-driven organization. We will discuss what it takes personally, philosophically, and professionally to create and sustain an organization. Small group work will involve reflecting on your own management experiences and hands-on investigation of The Food Project's management methods. You will leave with some of the tools developed over the past ten years by The Food Project.

Leader: Pat Gray, The Food Project.

STARTING A SUCCESSFUL BUY LOCAL CAMPAIGN

This short course will be geared toward organizations interested in starting campaigns to promote purchase of local foods. Learn from organizations that have developed successful campaigns, and about resources and models that can assist your organization's efforts. This workshop will address issues such as: how to get started, whom to partner with, effective promotion messages, necessary resources, and factors contributing to success or failure. Through small group work, you'll have the opportunity to begin planning your organization's own buy local campaign strategy.

Leaders: Gary Gumz, Appalachian Sustainable Agriculture Project (ASAP); Representative of Puget Sound Fresh; Joani Walsh, FoodRoutes Network; Kristen Markley, Farm to College Program, Community Food Security Coalition.

► Celebration of St. Francis: An Evening of Nature, Spirituality, and the Arts

7:30 pm

Denny Park Lutheran Church (one block from the Holiday Inn)

In the spirit of St. Francis of Assisi, Earth Ministry annually highlights contemporary writers and artists who can inspire us to live in greater harmony with creation. As a kick-off event for the "Eating Locally, Thinking Globally" conference, the Celebration will feature Dr. Gary Paul Nabhan, author of *Coming Home to Eat* among many other works. Dr. Nabhan, an ethnobotanist and Director of the Center for Sustainable Environments (Northern Arizona University), will help us to better understand how improved connections with our local "foodsheds" can greatly enhance ecological well-being and food security. His presentation will help us to celebrate "the sensual pleasures of food without ignoring its global pol-

itics” (from Coming Home to Eat). The Celebration will also feature the seminal work of John de Graff, the Seattle-based video producer behind presentations like the award-winning Affluenza. Mr. de Graff has also produced public television presentations that highlight more sustainable pathways for food production: Beyond

Organic: The Vision of Fairview Gardens and Hot Potatoes. In addition, we will also hear inspiring music from local folk musicians, recognize our local “Greening Congregations Partners,” and linger for a light reception. Please join us!



SUNDAY, OCTOBER 6 AND MONDAY OCTOBER 7

EATING LOCALLY, THINKING GLOBALLY

SUNDAY, CHURCH SERVICE (7:45 AM) • Alki Room

Check at the registration table for location.

PLENARY (9:00-11:00)

► **Eating Locally, Thinking Globally** • Rainier Room

Jim Diers, Delridge Neighborhood Development Association; Rod MacRae, food policy consultant, Toronto

SESSION I (11:30-1:00)

► **Is fast food the tobacco of the 21st Century?** • Rainier Room

Is fast food the next tobacco? A burger, fries, and Coke has become the “typical” American meal at great detriment to our health. Learn about different approaches to challenging the encroachment of fast food into the local food system and discuss how community food security offers viable alternatives.

Leslie Mikkelsen, Prevention Institute; Maggie Masch, Center for Food and Justice; Adam Drewnowski, University of Washington; Brita Butler Wall, Citizens Campaign for Commercial Free Schools

► **Globalization and its Impact on American Agriculture:**

A Case study of the Northwest • Shaw Room

Washington is an agriculturally diverse, productive state, with farmers and producers both exporting large amounts of crops and being drastically affected by imported crops from across the globe. A seasoned agri-business observer will discuss the impact of globalization and corporate control on NW Agriculture and the links affecting our food supply. A small farm advocate will outline the community responses to globalization occurring in Washington State.

Kathy Ozer, National Family Farm Coalition; Al Krebs, Corporate Agribusiness Research Project; Marcy Ostrom, WSU Small Farm Program; Larry Jensen, farmer, Michael Ramos, Fair Trade Apple Campaign

► **Urban Rural Linkages for a Sound Food and Farm Policy**

Fidalgo Room

A new farm bill, continuing low prices, a national health epidemic, increasing economic inequity and the plight of small and family producers are leading to a rethinking of the national food and farm policy framework. How can we create a farm policy that is also good nutrition policy as well?

Thomas Forster, CFSC; Brother Dave Andrews, National Catholic Rural Life Conference; Chris Campany, Nat'l Campaign for Sustainable Agriculture; Savi Horne, Land Loss Prevention Project

► **The Puget Sound Foodshed: Past, Present & Future**

Olympic Room

Immerse yourself in the Puget Sound foodshed and learn about our diverse food system, including wild salmon, emergency food, local farms, Native American food systems, and local food system studies on three Washington counties. Participate as we explore the current and future realities of food security in the NW region.

Anne Schwartz, Blue Heron Farm; Alysha Waters, Native American Food Systems Project; Lucy Jarosz, UW Department of Geography; Linda Nageotte, Food Lifeline; Pete Knutson, Puget Sound Salmon Commission

► **Singing the Food System Story** • Lopez Room

Who says, “They aren’t singing folk songs anymore?” John Pitney, troubadour and pastor tells the story of farming, gardening, food system integration and much more through his original songs and stories. Join him in a fun and inspiring workshop to learn more about communicating the goals of our movement through music.

John Pitney, Associate Pastor, First United Methodist Church, Eugene, Oregon

► **Videos** • Snoqualmie Room

LUNCH (1:30-2:30) • Alki Room

► **Orientation to Community Food Security** • Rainier Room

Tori Kjer, CFSC, and Peter Mann, CFSC Board

SESSION II (2:30-4:00)

► **Urban Agriculture: A Case Study of Heifer International’s US work** • Olympic Room

Heifer International launched its first urban agriculture program in 1996, emphasizing the integration of livestock in urban farms as a way to maximize production as well as the potential for urban agriculture projects as a vehicle for participatory community development. In this workshop, staff from Heifer’s Midwest and Northeast offices will present case studies of some of the urban agriculture projects they have supported in Chicago, Milwaukee, New York and Toronto. Learn about Heifer’s holistic approach to community development and the importance of livestock in urban food production.

Alison Meares Cohen, Northeast Program Manager; Rodger Cooley, Midwest Program Manager; Jennifer Reynolds, Foodshare

► **“Local Heroes”: Creating Community Based Food Systems**

Fidalgo Room

Learn from the powerful experiences of leaders who have developed and seen their projects through thick and thin to create some of the more successful local endeavors that have resulted in meaningful changes in their communities. You will learn some valuable tools you can take home to make a difference in your own community.

Pam Roy, Farm to Table; Lydia Villanueva, La CASA del Llano; Mark Musick; Jim Churchill, CAFF

► **Taking Advantage of New Opportunities in the Community Food Projects Program** • Rainier Room

The new Farm Bill has doubled funding available for USDA Community Food Projects and provides opportunities for new types of grants as well. This workshop will highlight the recent CFP legislative and regulatory changes, and explain the new opportunities available. The workshop will also provide guidance on how to develop an effective and fundable project under the guidelines of the program, and describe additional assistance that is available for prospective applicants.

Elizabeth Tuckermanty, USDA Community Food Projects; Hugh Joseph, Tufts University.

► **Local Food is More than just Produce: Case Studies of Meat Processing** • Lopez Room

Often times, livestock production is overlooked as an integral part of a local food system. This workshop will feature presenters

engaged in sustainable livestock production and local meat marketing and processing.

Mary Hendrickson, University of Missouri; Rhonda Perry, Missouri Rural Crisis Center; Bruce Dunlop, Lopez Community Land Trust (invited)

► **Farm to School Projects: Organizing for Success**

Shaw Room

Unique and successful farm to school projects in Wisconsin and Vermont will be highlighted. Learn about Farm to School Mentor programs, CSA shares for schools, and how to create an integrated, multi-faceted approach to program development.

Hope Finkelstein and Will Allen, Growing Power; Enid Wonnacott, Northeast Organic Farming Association of Vermont.

► **Videos** • Snoqualmie Room

TOWN HALL MEETING, RAINIER ROOM (4:15-5:15)

Come hear about the Coalition’s new strategic plan, and voice your opinions about the directions for the organization in the next year.

Facilitated by Board president, Mary Hendrickson

RECEPTION (6:30-9:30) • Alki Room

Come sample the finest the Northwest has to offer in food and drink while catching up with old friends and making new ones.



MONDAY OCTOBER 4

COMMITTEE MEETINGS (5:15-6:30)

- **Urban Agriculture** • Fidalgo Room
- **Faith-based** • Shaw Room
- **Outreach and Diversity** • Lopez Room
- **Policy** • Rainier Room
- **Farm to school** • Olympic Room
- **Faith Based** • Shaw Room

BUSINESS MEETING • Rainier Room (8:00-8:30)

► **Facilitated by CFSC Board President, Mary Hendrickson**

(8:30-9:30)

► **Can Local and Global Food Systems Co-exist?** • Rainier Room

Authors from Fatal Harvest: The Tragedy of Industrial Agriculture will discuss how local food initiatives can succeed within a global framework. Presenters will explore the effect of global trade agreements and policies on community food security projects, and share their strategies for creating sustainable and equitable food systems.

Debi Barker, International Forum on Food and Agriculture; Dave Henson, Occidental Arts and Ecology Center; and Rebecca Spector, Center for Food Safety

SESSION III (9:45-11:15)

► **Advocating for Food Security Through Regional Networks**

Lopez Room

Hear the success stories and lessons learned from skilled organizers who have advocated for anti-hunger measures, farmer and farmland preservation, and organic farming research. Using regional networks, these advocates have affected local, county, state and federal policy to benefit low income people and give a greater voice to small family farmers. Share your experiences building networks to affect change. Increase your skills in network building and policy advocacy.

Anne Schwartz, Blue Heron Farm; Bonnie Rice, Washington Sustainable Food & Farm Network; Mary Embleton, Cascade Harvest Coalition; Trish Twomey, Fremont Public Assn (invited); Janet Hammer, Community Food Matters

► **Community Food Assessments: A Tool for Change**

Fidalgo Room

A Community Food Assessment is a participatory and collaborative process that examines a broad range of food-related issues in order to inform actions to improve the community's food system. Learn about the basic steps of an assessment and how they can be used to promote positive change.

Tori Kjer, CFSC; **Dawn Burgardt**, *Growing Gardens*; **Starr Farris**, *Growing Gardens*; **Eric Sopkin**, *Oregon Food Bank*

► **Seattle Case Studies: Sustaining the City** • Rainier Room

Seattle has a reputation for trying new ideas. Here's a host of great projects that address food access, connecting low income folks with good fresh food, foster urban sustainability and bring local food from farmer to eater through CSAs, farmers markets and urban gardens. Take a visual tour through slides and stories. Hear what works and gain insight from lessons learned.

Sylvia Kantor, *WSU Cooperative Extension*; **Chris Curtis & Karen Kinney**, *Neighborhood Farmers Market Alliance*; **Laura Raymond & Michele Catalano**, *Pike Place Market Basket CSA*; **Martha Goodlett & Bunly Yun**, *Cultivating Communities*; **Lee Harper**, *Lettuce Link*

► **"Are Your Programs Working? Can You Prove It?"** • Olympic Room

Can you provide funders and supporters with solid evidence of your programs' outcomes? This workshop will help you start developing the information necessary to win new funding and improve program management. Presented by the group newly hired to help build evaluation capacity for programs funded by Community Food Projects grants.

Kerry Luper and **Michelle Kobayashi**, *National Research Center*

► **Food Policy Councils: Reality and Practice** • Shaw Room

The workshop will examine the current state of knowledge about local food policy councils and how they are being used to build food security in communities. Participants will learn how to avoid some of the problems that food policy councils have experienced as well as ways to develop high-performing, effective councils.

Mark Winne, *Hartford Food System*; **Rod MacRae**, *ex-coordinator, Toronto Food Policy Council*

► **Videos** • Snoqualmie Room

SESSION IV (11:30-1:00)

► **Senior Farmers Market Nutrition Programs: Building for Success** • Lopez Room

Through Market Bags, coupon programs, and CSA memberships, low income seniors across the country are enjoying more locally grown fresh produce than they have in decades. Join a panel of folks engaged in coordinating and evaluating these programs to share experiences, celebrate successes, and brainstorm solutions to the challenges. Participants in this workshop will work together to build strategies for successful operation and continued funding of this very popular program.

Sharon Thornberry; **Kirsten Saylor**, *Oregon State University*; **Laura Raymond**, *Pike Place Market (invited)*

► **Forming Northwest Food Policy Councils** • Fidalgo Room

We've assembled food policy council organizers from the US and Canada. Join in the interactive dialogue as Northwest policy makers and advocates ask the experts how it's done, and develop strategies to launch a food policy council for the region. Is your community ripe for a food policy council? What are the steps to get there? Come consult with the experts and find out.

Wendy McClure, *Seattle Dept of Neighborhoods*; **Rod MacRae**, *ex-coordinator Toronto Food Policy Council*; **Connie Whitehead**, *Knoxville Food Policy Council*

► **Farm to Cafeteria Progress in the Northwest** • Olympic Room

A survey for school food staff will be discussed, as well as strategies for working with food service personnel. Staff from self-managed and contract-managed college food services will offer guidance on developing local buying programs.

Kristen Markley, *CFSC*; **Kelli Sanger and Leslie Zenz**, *Washington State Department of Agriculture*; **Pete Soucy**, *Bastyr University*; **Jennifer Hall**, *Bon Appetit Management Co at Evergreen State College*

► **Writing Better Grants** • Shaw Room

Often grantseekers and grantmakers do not speak the same language. Come engage in a discussion with key funders as they describe what they are looking for in grant proposals.

Janet Brown Barlow, *Center for Ecoliteracy*; **Mark Bailey**, *USDA CSREES*; **Oran Hesterman**, *WK Kellogg Foundation*

► **Northwest Case Studies: Regional Efforts to Achieve Food Security** • Rainier Room

Hear from model programs striving to foster various aspects of food security, ranging from farmland preservation, to urban agriculture and food security and food security in British Columbia, to rural nutrition education and community development work with Latino farmers.

Mark Musick; **Herb Barbolet**, *Farm Folk/City Folk*; **Eva Riccius**, *Vancouver Tree Fruit Project*; **Luz Bazan Gutierrez**, *Rural Community Development Resources*; **Bob Rose**, *Skagitonians to Preserve Farmland*; **Beatrice Alvarez**, *WSU Moses Lake*

► **Videos** • Snoqualmie Room

LUNCH (1:00-2:30) • Rainier and Olympic Rooms

We will honor leaders in the community food security movement for their dedication and commitment to building food security at the national, regional, and local levels, with the first round of the annual CFSC Leadership Awards.

Elizabeth Tuckermanity, *USDA Community Food Projects*; **Will Allen**, *Growing Power*; **Rhonda Perry**, *Missouri Rural Crisis Center*
Building Food Security Connections between the Global North and South • **Miguel Angel Nunez**, *Institute for Research in Tropical Agriculture*

SESSION V (2:45-4:15)

► **Soul Food and Alternative Agriculture: Theology and Action** Fidalgo Room

Faith based communities have been involved for a long time in food

assistance, agricultural policy, farmworker justice and environmental concerns. There is a new energy around sustainable communities, spirituality, food systems, farm, nutrition, environmental policy which can be identified in grassroots activities, and theological statements, the encouragement of local food systems. This participatory workshop will share stories of exciting faith-based food/ag initiatives and dreams for furthering the work. The workshop objective is to broaden awareness, inspire, and increase mutual support and collaboration towards effective action.

Andrew Kang Bartlett, *Presbyterian Hunger Program*; **Brother David Andrews**, *National Catholic Rural Life Conference*; **Tanya Marcovna Barnett**, *Earth Ministry*; **David Hacker**, *Campbell Farm*; **Atwice**, *Campbell Farm*; **Marianne Comfort**, **Schenectady Inner City Ministries**; **Jenny Holmes**, *Ecumenical Ministries of Oregon*.

► **International Links – Building Action Agendas for Food and Justice** • Shaw Room

International social movements for food sovereignty, for access to land, water and seeds, for agroecological and humane methods of production, and for farmworkers’ rights are spreading around the world. A panel will bring reports from the South and the North, from UN initiatives, political action, and scaling up of grassroots programs.

Linda Elswick, *HSUS*, and **Peter Mann**, *WHY*; **Cathleen Kneen**, *British Columbia Community Food Group*; **Savi Horne**, *Land Loss*

Prevention Project and Rural Coalition; **Miguel Angel Nuñez**, *Institute for Research in Tropical Agriculture*

► **Next steps in federal support for Community Food Security**
Rainier Room

The CFSC will present a policy agenda building on our 2001 document “Healthy Farms, Food and Communities” in upcoming national legislation concerning child nutrition, health and transportation policy. Come find out the details and help shape the process.

Thomas Forster, *CFSC*; **Kami Pothukuchi**, *Wayne State University*; **Marion Kalb**, *CFSC*

► **Field Organizing for Community Food Security: Case Studies from California** • Lopez Room

In 2001, the Coalition initiated its field organizing program with a pilot in California. One year later, the state is home to a CFS Network that brought together more than 120 organizations to plan collaborative action at a summit in June. Come hear from some of the key organizers involved in this exciting new initiative about the first year results, challenges ahead, and lessons for replicating this model in other regions.

Maggie Masch, *Center for Food and Justice*; **Leslie Mikkelsen**, *Prevention Institute*; **Thomas Nelson**, *CFSC*; **Andy Fisher**, *CFSC*

Special events at the conference:

► **Videos**

Tired of workshops? We have a variety of informational and entertaining videos scheduled throughout the conference in the Snoqualmie room. In some of the sessions, participants in the videos will lead a discussion and answer questions.

SUNDAY (11:30 AM-1:00PM)

► **Food for the Future**

A look at a number of Community Food Projects grantees in the Northeast.

Hosted by Liz Tuckermanty, USDA

► **The Global Banquet: The Politics of Food**

A well done and compelling overview of the problems with the global food system, and some of the alternatives.

Hosted by Linda Elswick, International Partners in Sustainable Agriculture

SUNDAY (2:30-4:00 PM)

► **Not For Sale/No se vende**

With beautiful footage from the head waters of the Amazon, farms in Washington and Iowa, as well as India and Peru, plus glimpses of the Seattle WTO protests, NOT FOR SALE brings globalization of the food system into focus with stories of everyday people.

► **Another World is Possible: Impressions of the 2002 World Social Forum**

Another World is Possible presents a sampling of the issues and

events at the World Social Forum in Brazil. Comments from Naomi Klein, Vandana Shiva, young U.S. delegates and many others punctuate these impressions of a creative and inspiring week.

Hosted by filmmaker, Melissa Young

SUNDAY (5:15-9:30 PM)

► **Bring your own videos to show and present.**

MONDAY 9:45-11:15 PM

► **Hot Potatoes**

The story of the increasing chemicalization of potatoes in response to virulent new strains of potato blight, a problem that could have been solved years ago without chemicals had the chemical industry allowed it.

Hosted by filmmakers John deGraaf and Jack Hamaan

(11:30-1:00)

► **Bring your own videos to show and present.**

Your Vision

We want to know your vision of an ideal food system. On Sunday, art supplies will be available in the Alki room. Let your creative juices flow.

Your two cents

CFSC Board members will be available for you to discuss your thoughts about our new strategic plan, as well as other issues of concern to you. *Sunday 11:30-2:30 and during the reception.*



CONFERENCE SCHEDULE

► Friday, October 4

8:00-6:00 Farm to Cafeteria Conference

2:30-4:00 Breakout #2

4:15-5:15 Town hall meeting

5:15-6:30 Committee meetings

► Saturday, October 5

8:00-1:00 Seattle and King County tours

8:00-5:00 Skagit County and South Sound Tours

2:00-6:00 Short Courses

7:30- Celebration of St Francis reception

6:00-9:00 Taste of the Northwest Local Food Reception

► Sunday, October 6

7:45 Registration and continental breakfast
Optional Church service

9:00-11:00 Keynote address: Rod MacRae

11:30-1:00 Breakout #1

1:00-2:30 Lunch

1:30-2:30 Community Food Security Orientation

► Monday, October 7

8:00 Registration and continental breakfast

8:00-8:30 CFSC Business meeting

8:30-9:30 Local Food Systems plenary

9:15-11:15 Breakout #3

11:30-1:00 Breakout #4

1:00-2:30 Awards Luncheon

2:30-4:00 Breakout #5

4:00-4:45 Wrap up plenary

Conference hosts: Antioch Center for Creative Change, Bountiful Table, Business Alliance for Local Living Economies, Emergency Feeding Program of Seattle-King County, Farm Folk /City Folk, Food Lifeline, Lutheran Public Policy Office, Seattle Tilth, PCC Natural Markets, Seattle Youth Garden Works, UBC Farm, Washington State Food & Nutrition Council, Washington Tilth Producers

Conference supporters: 1000 Friends of Washington, Abundant Life Seed Foundation, American Farmland Trust PNW Office, Campbell Farm, Chefs Collaborative, Community Alliance for Global Justice, Community Food Matters, Corporate Agribusiness Research Project, Ecumenical Ministries of Oregon, Food Not Bombs Seattle, Friends of Zenger Farm, Garden-Raised Bounty, King County Ag Programs, Kooskooskie Fish, Lopez Community Land Trust, Native American Food Systems Project, Neighborhood Farmers Market Alliance, Orca School Garden, Oregon Tilth, Puget Sound Fresh, Puget Sound Salmon Commission, Seattle Food Committee, Seattle Nutrition Action Consortium, Skagitonians to Preserve Farmland, Slow Food Northwest, Spokane Tilth, Tahoma Food System, The Food Alliance, Vancouver Fruit Tree Project, Vashon Island Growers Association, WA Sustainable Food & Farming Network, Washington Association of Churches, Washington State Farmers Market Assoc, Washington Toxics Coalition, Whatcom Farm Friends, WSDA Small Farm & Direct Mktg Program, WSU Ctr for Sustaining Ag & Natural Resources