Alaska Food Policy Council

The Alaska Food Policy council is a nonprofit organization working to improve the food system for the benefit of all Alaskans. In 2012, we established five strategic goals that we continue to work towards today.

1. Better access to affordable, healthy (preferably local) foods for all Alaskans.
2. A supportive business environmental and strong workforce for Alaska’s food-related industries.
3. A safe, protected, and secure food supply throughout the state.
4. A more sustainable and resilient Alaskan food system.
5. Alaskans are engaged in our food system.

Governing Board

Charles Bingham, Sitka Local Foods Network
Board President, Sitka

Melissa Chlupach, Dietetics & Nutrition
Assistant Professor, University of Alaska
Anchorage

Danny Consenstein (Treasurer) Food System
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Food Bank of Alaska, Anchorage

Lia Heifetz - Food Sustainability Planner,
Grow Southeast / Sustainable Southeast
Partnership, Juneau

Johanna Herron - Farm to Institution
Program Coordinator, Alaska Department of Natural Resources, Division of Agriculture,
Palmer

Brian Himelbloom - Associate Professor (retired), University of Alaska Fairbanks,
College of Fisheries and Ocean Sciences,
Kodiak

Elizabeth Hodges-Snyder - MPH Program
Coordinator & Associate Professor,
University of Alaska Anchorage,
Department of Health Sciences,
Anchorage

Lorinda Lhotka (Secretary) - Section
Manager, Alaska Department of Environmental Conservation, Food
Safety and Sanitation, Fairbanks

Rachael Miller (Co-Chair) - Director of Community, The Food Corridor and Assistant Professor of Business, Alaska Pacific University, Anchorage

Robbi Mixon - Local Foods Director,
Cook Inletkeeper (Alaska Food Hub & Alaska Farmers Market Association;
Executive Director, Homer Farmers Market, Homer

Amy Seitz - Executive Director, Alaska Farm Bureau, Soldotna

Melissa Sikes - Natural Resource Education Specialist, Fairbanks Soil and Water Conservation District, Fairbanks

Ryan Wiswesser (Co-Chair) - Owner, Alaska Artisanal and Chugach Chocolates, Girdwood

akfoodpolicycouncil.org
info@akfoodpolicycouncil.org
facebook.com/akfoodpolicy
The Alaska Farmers Market Association is a nonprofit organization whose mission is to support and promote vibrant and sustainable farmers markets throughout Alaska.

Board of Directors

AMY PETTIT
Executive Director, Alaska Farmland Trust, Palmer

BARBARA LANDI
Manager, South Anchorage Farmers Market, Anchorage

BERNIE DEPLAZES
Manager, Kodiak Farmers Market, Kodiak

BRAD ST. PIERRE (Vice President)
Director, Tanana Valley Farmers Market, Fairbanks

CHRISTIE SHELL
Assistant Director, Calypso Farm & Ecology Center, Fairbanks

ROBBI MIXON (President)
Director, Homer Farmers Market, Homer

SAMANTHA MAE JOSEPH
Sammie's Garden Spot/ Glennallen Wednesday Market

EX-OFFICIO:
HEIDI CHAY
Kenai Soil and Water Conservation District, Director

KYRA WAGNER
Homer Soil and Water Conservation District, Director

www.alaskafarmersmarkets.org
info@alaskafarmersmarkets.org
facebook.com/AlaskaFarmersMarketAssociation/

Volunteers:
Tiffany Sherman
Meghan Geary
Amber Pell
Casey Greenstein
Michelle Ohnesorge
Chaz Meredith
Xiunnell Gomez
Spencer O'Hara
Madra Choromsanska
Bridget Maryott
Debbie Speakman
Desiree Ramirez
Kalath Statz
Denise Statz
Bette Seaman
Mackenzie Pope
Amy Pettit
Brad St. Pierre
Brad Casar
Peggy Paver

+ all of our wonderful presenters!
### Session 1

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:15</td>
<td>Quarter Deck - NORTH</td>
<td>Preserving Traditional Food Resources for a Changing Environment (Chelsea Kovacsik, Chugach Regional Resources Commission)</td>
</tr>
<tr>
<td>10:45</td>
<td>Quarter Deck - SOUTH</td>
<td>Alaska Food Production and &quot;The Land Ethic&quot; (Rachel Drinkard, Alaska Farm &amp; Food)</td>
</tr>
<tr>
<td>11:15</td>
<td>Harbor Room (downstairs)</td>
<td>The Farm from a Fish's Point of View (Sue Mauger, Cook Inletkeeper)</td>
</tr>
</tbody>
</table>

### Session 2

<table>
<thead>
<tr>
<th>Time</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:15</td>
<td>Eat Smart: Alaska's Fish to School Program (Kinsey Justa, Copper River Prince William Sound Marketing Association)</td>
</tr>
<tr>
<td>2:45</td>
<td>Food from the Sea: A Round Table Discussion on Alaska's Salmon Systems, Our Fisheries, &amp; Food Security (Kelly Harrell)</td>
</tr>
</tbody>
</table>

### Lunch and Keynote Address

**12:00**
Greeting from Senator Dan Sullivan

**12:30**
**Keynote Address:** Ben Feldman, Executive at the Farmer's Market Coalition - Stronger Together: For Policy Success

**1:30**
BREAK ~ Find a breakout session to attend
### Session 3

<table>
<thead>
<tr>
<th>Time</th>
<th>Quarter Deck - NORTH</th>
<th>Quarter Deck - SOUTH</th>
<th>Harbor Room (downstairs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:00</td>
<td>Anchorage Mini Grants (Catherine Kemp, Municipality of Anchorage &amp; Liz Synder, University of Alaska Anchorage)</td>
<td>FMC: SNAP at the Market (Ben Feldman, FM Coalition)</td>
<td>Marketing 101: Essentials for Developing Your Brand and Business (Johanna Herron, AK Division of Agriculture)</td>
</tr>
<tr>
<td>4:30</td>
<td>Dispatch from the Anchorage 3rd Avenue Urban Farm Project: Crowd Sourcing Project Goals, Support, and Funding (Liz Snyder, Mica Hahn, University of Alaska Anchorage)</td>
<td>SNAP Doubling programs &amp; Brainstorm Session- (Charles Bingham/ Sitka FM, Mandy Bernard/ Homer FM)</td>
<td>Alaska Consumers Perceptions and Preference for Local, Organic and Hydroponic foods (Qiujie Angie Zheng, Division of Agriculture)</td>
</tr>
</tbody>
</table>

#### 5:00 BREAK ~ find breakout session to attend

### Session 4

<table>
<thead>
<tr>
<th>Time</th>
<th>Building Community</th>
<th>Permaculture</th>
<th>Food Safety &amp; Access at Farmers Market</th>
</tr>
</thead>
<tbody>
<tr>
<td>5:15</td>
<td>Kenai Local Food Connection: Nurturing Community from the Grassroots (Alaska Brito, Kenai Local Food Connection &amp; Heidi Chay, Kenai Soil &amp; Water Conservation District)</td>
<td>Pigs in Zen: Hoophouse Pork in the Off-Season (Judy Hamilton, Bounty Farm)</td>
<td>Raw Milk Safety (Dr. Bob Gerlach and Dr. Louisa Castrodale, AK Dept. of Environmental Conservation/ State Epidemiology)</td>
</tr>
<tr>
<td>5:45</td>
<td>Confluence of Food and Music in the Southern Kenai Peninsula (Pratt Museum)</td>
<td>Approachable Edible Landscaping for Residential and Public Spaces (Nancy Nix, University of Alaska)</td>
<td>Alaska Food Freedom (Bernie Desplezes, Kodiak Farmers Market)</td>
</tr>
</tbody>
</table>

#### 6:15 BREAK ~ freshen-up for the Social!

**Friday Night Social! Awards, Music and More**

- **6:45 PM** String Along Band Plays
- **7:00 PM** Welcome from AFPC/ AFMA
- **7:15 PM** Local Food Hero Award Ceremony
- **7:45 PM** Silent Auction Winners Announced
- **8:15 PM** Networking and Snacks (dinner available in restaurant)
- **8:45 PM** Ends at 8:45pm
<table>
<thead>
<tr>
<th>Time</th>
<th>Session 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30</td>
<td>Legislative Greetings - Homer Mayor Ken Castner &amp; Representative Geran Tarr, Organizational Updates (AFMA/AFPC)</td>
</tr>
<tr>
<td>9:00</td>
<td>Keynote Talk: Indicator Progress Report- Food Systems Planning Session (AFPC Board Members and Kyra Wagner, HSWCD)</td>
</tr>
<tr>
<td>10:00</td>
<td>BREAK ~ find a breakout session to attend!</td>
</tr>
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### Session 5

<table>
<thead>
<tr>
<th>Quarter Deck - NORTH</th>
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<th>Harbor Room (downstairs)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Security in Alaska</strong></td>
<td>Tools for Farmers Markets &amp; Producers</td>
<td>Food System Research &amp; Promotion</td>
</tr>
<tr>
<td>10:15</td>
<td>Food security as a vehicle for housing and health security: The role of pantry food in overall well-being (Tracey Burke, University of Alaska Anchorage)</td>
<td>Division of Agriculture: Meet Me at the Market (Meghan Geary &amp; Amber Pell, Division of Agriculture)</td>
</tr>
<tr>
<td>10:45</td>
<td>The Food-Energy-Water Nexus in Alaska: How food security is enhanced when water and energy needs are considered together (Jennifer Schmidt, Henry Huntington, Erin Whitney, Richard Wies - University of Alaska Fairbanks)</td>
<td>FMC Market Metrics/ Farmspread (Ben Feldman, FMC)</td>
</tr>
<tr>
<td>11:15</td>
<td></td>
<td>Certified Naturally Grown (Colin Peacock, Salt &amp; Soil Marketplace &amp; Tracy Veal, Wilderness Greenhouse)</td>
</tr>
<tr>
<td>11:45</td>
<td>BREAK ~ Grab lunch and reconvene in Quarter Deck for Lunch + Demos</td>
<td></td>
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### Lunch and Chef Demos

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>12:00</td>
<td>Chef Demo w/ Mandy &amp; Kirsten Dixon, Within the Wild Adventures: Moroccan-style Alaskan Seafood</td>
</tr>
<tr>
<td>1:00</td>
<td>Chef Demo w/ Carri Thurman &amp; Sharon Roufa, Two Sisters Bakery: Sourdough Start to Finish (Continues until 2:00)</td>
</tr>
</tbody>
</table>
### Saturday March 9, 2019

#### Session 6

<table>
<thead>
<tr>
<th>Time</th>
<th>Quarter Deck - NORTH</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1:30</td>
<td>Chef Demo Continued - (Begins at 1:00) Two Sisters Bakery: Sourdough Start to Finish</td>
<td>Hands On Workshop w/ Jeff Lockwood: &quot;Pork Sausage&quot;</td>
<td>How to teach farming to volunteers and apprentices without losing your mind (Carey Restino, Homer Hill Top Farm)</td>
</tr>
<tr>
<td>2:00</td>
<td>Chef Demo - Nikki Place, Love Farm: Fermented Vegetables and Kombucha</td>
<td></td>
<td>Finding there, Getting there, growing there. A look at young farmers path to farming in the 21st century in Alaska (Brad St. Pierre, Goosefoot Farm/ Tanana Valley FM)</td>
</tr>
<tr>
<td>2:30</td>
<td></td>
<td>Hands on Workshop w/ Sarah Lewis (UAF Cooperative Extension Service): Fromage Facile (continues until 3:30)</td>
<td>The Full Spectrum of Farming: More than the romanticized vision sold on Instagram and in glossy books (Emily Garrity, Twitter Creek Gardens)</td>
</tr>
<tr>
<td>3:00</td>
<td>BREAK</td>
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</table>

#### Session 7

**Youth/ Ag in Classroom**

<table>
<thead>
<tr>
<th>Time</th>
<th>Youth/ Ag in Classroom</th>
<th>Hands on Demos</th>
<th>Traditional/Indigenous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>3:30</td>
<td>Progress on the Farm to School GREAT FOODS USDA grant (Lyssa Frohling, Division of Agriculture)</td>
<td>BREAK</td>
<td>Alaska Traditional Foods Movement (Melissa Chlupach, University of Alaska Anchorage &amp; Chef Amy Foote, Alaska Native Medical Center, NANA Management Services)</td>
</tr>
<tr>
<td>4:30</td>
<td>Indoor Gardening in Alaska Classrooms (Mel Sikes, Fairbanks Soil &amp; Water Conservation District)</td>
<td></td>
<td>Qaqamiigux: Sustaining the Legacy of the Unangax Harvest (Tracy Stewart, Aleutian Pribilof Islands Association)</td>
</tr>
<tr>
<td>5:00</td>
<td>BREAK ~ Find Breakout Session to Attend</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Saturday March 9, 2019

### Session 8

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>5:15</td>
<td>Youth/ Ag in Classroom</td>
<td>Exploring University and Food System Collaborations to Support Farmers Markets</td>
<td>Village Farms of the Kodiak Archipelago- A Journey of Establishing Locally Grown Food in our Off-Road System Communities (Melissa Berns, Kodiak Archipelago Leadership Institute &amp; Donna Rae Faulkner, Oceanside Farms)</td>
</tr>
<tr>
<td>5:45</td>
<td>Curriculum for Local Food Systems Engagement and Development: Working Session</td>
<td>Peer to Peer Consultation. Bring Your Questions! <em>This is a brainstorming and crowdsourcing session.</em></td>
<td>Kodiak Food Businesses &amp; Agriculture (Tyler Kornelis, Kodiak Area Native Association)</td>
</tr>
<tr>
<td>6:15</td>
<td></td>
<td></td>
<td>Group Discussion</td>
</tr>
</tbody>
</table>

### 6:30 PM - Wine & Whine - Meet at the Bar, Grab Dinner, and Share Stories of Failures (and Lessons Learned) *dinner/drink on your own
Keynote Speakers

Ben Feldman
Farmers Market Coalition, Policy Director and Interim Executive Director

Ben Feldman currently serves as the Policy Director for the national Farmers Market Coalition. He has spent his career working with farmers’ markets and the farmers that sell at them. Ben previously worked at the Ecology Center where he helped found the California Alliance of Farmers’ Markets, served as vice-chair of the CDFA Farmers’ Market Advisory Committee, Administered the California Market Match Program, and championed policy to improve access for low-income shoppers to shop at farmers’ market. Ben also worked for the Pacific Coast Farmers Market Association where he managed the first Kaiser Permanente Farmers Market.

Ben also has experience on the other side of the table, having sold produce and baked goods at farm stands and farmers markets. Ben is a graduate of the UCSC Center for Agroecology and Sustainable Food Systems program and holds a Masters Degree in Environmental Science from the University of California, Riverside.

Contact Ben at ben@farmersmarketcoalition.org, or (888) FMC-8177 ext 703.

Courtney Long
Program Coordinator: Iowa State Extension & Outreach

Courtney Long is a passionate woman whose strength comes from her faith. She believes that communities can be strengthened and empowered economically and socially through beautifully designed landscapes infused with the power of sufficient holistic food systems. Her journey to create the perfect symbiotic environment between community, human, landscape, and food, stems from her philosophy that our environment can be productive, therapeutic, and healthy for us and the beautiful planet we share.

The seed of her education germinated at Iowa State University where she has received her BLA and MS for Landscape Architecture and Sustainable Agriculture where she wrote her thesis about, Local Food Accessibility. Courtney has continued her training and received the Certificate of Healthcare Garden Design from the world-renowned Chicago Botanical Gardens. As a speaker, Ms. Long presented nationally on topics of local food programming while she was Iowa State University’s Sustainability Coordinator.
MANAGERS, FARMERS, & SUPPORTERS... PLEASE JOIN US:

Annual Meeting & Planning Session

Sunday, March 10, 2019
(post-conference event)
9am-12pm
Land's End, Harbor Room
Light Breakfast Provided

with Guest Facilitator, Ben Feldman, Executive Director, FMC

QUESTIONS? EMAIL INFO@ALASKAFARMERSMARKETS.ORG

www.alaskafarmersmarkets.org
The State of Alaska is hosting a Produce Safety Alliance Grower Training. This FDA-approved course satisfies the Grower Training curriculum requirements under the Food Safety Modernization Act (FSMA) Produce Safety Rule.

When: Thursday March 7th, 2019; 8:00 a.m. to 5:00 p.m.

Where: Harbor Room, Lands End Hotel, Homer, AK

Cost: There is NO-CHARGE for class participants. Funding is provided by an FDA-State of Alaska Cooperative Agreement. Growers will receive a FREE certificate of attendance for completing the course.

Who: Commercial fruit & vegetable growers, farmers’ market vendors, and all others interested in learning about produce safety, the FDA Produce Safety Rule, and good agricultural practices should attend.

Participants will gain a basic understanding of:
- Microorganisms relevant to produce safety and where they may be found on the farm;
- How to identify microbial risks, practices that reduce risks, and how to begin implementing food safety practices on your farm; and
- Requirements of the FDA Produce Safety Rule and how to meet them

This class covers these seven modules:
- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

To register or for more information, please contact:

Barbara Hanson, DEC Office of the State Veterinarian
(907) 375-8278 or barbara.hanson@alaska.gov
Thank you to our Sponsors!

Alaska Botanicals
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Captain Billy Choate
Captain Jim House
Chugach Chocolates
Grog Shop
Healing Hands Massage
Homer Bookstore
Homer Brewing Company
Homer Chamber of Commerce & Visitor Center
Homer Soil & Water Conservation District
Homer Spit Oyster Bar
Kathleen Gustavson
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Magic Masala
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Wooden Diamonds