

BOLD REGION

**BIG
CHANGE**

*Bright
Future*



N E W E N G L A N D

Farm to Institution
SUMMIT 2017

APRIL 5-7, 2017 • LEOMINSTER, MA • WWW.F2ISUMMIT.ORG • #F2ISUMMIT

HELLO



WELCOME!

Dear Farm to Institution Leaders,

Welcome to the 2017 New England Farm to Institution Summit! The #F2ISummit steering committee is delighted that you have joined us for what we believe will be a transformative event for our **bold region**, as we seek **big change** toward a **bright future**.

We recognize the weighty nature of this moment in time. Divisiveness dominates the news. Core values and presumed norms are challenged. Lots of people are being left out and safeguards to our natural resources are at risk. We are all here because we believe in the power of institutions to transform our food system and in so doing to make meaningful change to our society as a whole.

We are proud to present the summit program which has been developed with care over many months and has involved hundreds of people in all stages of planning. Together, we will engage in three powerful plenary sessions to ground and inspire us, two field trips and three short courses, over 60 workshop sessions featuring experienced practitioners and facilitated conversations, as well as sector and state networking opportunities. We will take action by signing up for the 21-Day Racial Equity Challenge, communicate with policy makers, and share our messages with the world through our summit photo booth. And let's not forget the delicious, locally sourced food from sea and fields, refreshing exhibitor reception, entertaining and informative video shorts, and our grand finale featuring six personal stories of transformation.

Thank you to our generous sponsors, partner organizations and volunteers. We could not have done this without you! And thank you – food service professionals, farmers and fishers, supply chain businesses, clinicians and educators, students, government officials, and non-profit leaders – for taking the time to be here and share your experience and wisdom.

On behalf of the entire 2017 New England Farm to Institution Summit steering committee (listed on the right), enjoy the summit!



Peter Allison
Network Director
Farm to Institution New England

www.farmtoinstitution.org

HOSTS



Farm to Institution New England

Farm to Institution New England is a six-state network of nonprofit, public, and private entities working together to mobilize the power of institutions – such as schools, hospitals, and colleges – to transform our food system.
www.farmtoinstitution.org



Health Care Without Harm

Health Care Without Harm is an international coalition whose Healthy Food in Health Care program harnesses the purchasing power and expertise of the health care sector to advance the development of a sustainable food system.
www.noharm.org



New England Farm & Sea to Campus Network

The New England Farm & Sea to Campus Network is a community of higher education and food systems stakeholders who connect, share, and collaborate to develop transparent regional supply chains and educate campus communities about regional food systems.
www.farmtoinstitution.org/college



Northeast Farm to School Steering Committee

The Northeast Farm to School Steering Committee is an active group of farm to school leaders from seven Northeast states – plus the USDA – who work within their states and across the region to advance farm to school innovation through networking, peer sharing, collaborative projects, policy, and convenings.



You're invited to stop by our tables in the front lobby to learn more about the host organizations represented on our steering committee!

ORGANIZERS

A big thank you goes out to the following individuals who spent countless hours planning this collaborative event!

Steering Committee

- Peter Allison, Farm to Institution New England
- Danielle Fleury, USDA Farm to School, Northeast Region
- Kaitlin Haskins, Farm to Institution New England
- Riley Neugebauer, Farm to Institution New England
- Jen Obadia, Healthy Food in Health Care, Health Care Without Harm
- Nessa Richman, Farm to Institution New England
- Dana Stevens, Farm to Institution New England ← *Event coordinator extraordinaire!*

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PHOTOS

We hope you'll take lots of photos during the summit! We invite you to share your favorites by tagging them with #F2ISummit on social media.

SOCIAL MEDIA

Social networks are a great way to get real time updates during the conference, keep in touch, connect with other attendees and share what you're learning with your community members back home.



Twitter: Twitter is a terrific way to connect with others at the conference and share highlights, tips and factoids. Use the hashtag #F2ISummit to follow and share general conference buzz.



Facebook: Be sure to find each of the host organizations on Facebook (especially @FarmtoInstitutionNewEngland) and tag us in your posts about the conference!

EVENT AT-A-GLANCE

WEDNESDAY, APRIL 5

- 11:00 am - 2:00 pm Registration
- 12:00 - 5:00 pm Field Trips & Short Courses
- 5:00 - 7:00 pm Networking Reception
- 7:00 pm Dinner (on your own)

THURSDAY, APRIL 6

- 7:00 - 11:00 am Registration
- 7:30 - 9:00 am Breakfast
- 9:00 - 10:15 am Opening Plenary
- 10:30a - 12:00pm Breakout Sessions
- 12:15 - 1:30 pm Sector Networking Lunch
- 1:30 - 2:00 pm Exhibitor Fair
- 2:00 - 3:15 pm Breakout Sessions
- 3:30 - 4:45 pm Breakout Sessions
- 5:00 - 6:00 pm Exhibitor Fair Reception
- 6:00 - 7:30 pm Local Foods Dinner
- 7:30 - 9:00 pm Videos & Games

FRIDAY, APRIL 7

- 7:00 - 11:00 am Registration
- 7:30 - 9:00 am Breakfast
- 8:00 - 9:00 am State Networking Breakfast
- 9:00 - 10:15 am Food Policy Plenary
- 10:30 - 11:45 am Breakout Sessions
- 12:00 - 1:00 pm Lunch
- 1:15 - 2:30 pm Breakout Sessions
- 2:45 - 4:00 pm Closing Plenary

FEATURED SPEAKERS

KEYNOTE SPEAKER
(Thursday at 9:00 AM)



Ricardo Salvador

POLICY SPEAKER
(Friday at 9:00 AM)



Chellie Pingree

FOOD POLICY PANEL (Friday at 9:00 AM)



Wes King



John Waite



Katherine Sims

STORYTELLERS (Friday at 2:45 pm)



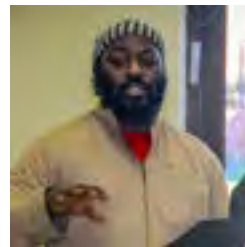
Kerry Gold



Joe Bossen



Jenny Devivo



Isa Mujahid



Emily Sharood



Abel Luna

HIGHLIGHTS

THURSDAY

The Future of the Nation is the Future of Food: Regional Innovation & Social Justice

OPENING PLENARY | 9:00 - 10:15 AM | BALLROOM

Keynote Speaker: Ricardo Salvador, Union of Concerned Scientists

Networking Lunches by Sector

LUNCH | 12:15 - 1:30 PM | BALLROOM

Options: farm to school, farm to campus, farm to health care, farm to corrections, food hubs, or general

Sponsor & Exhibitor Networking

BREAK | 1:30 - 2:00 PM | CENTRAL HALL

You're invited to take advantage of this break between lunch and afternoon sessions to browse the exhibitor fair.

Sponsor & Exhibitor Reception

RECEPTION | 5:00 - 6:00 PM | CENTRAL HALL

Join the sponsors and exhibitors for a special reception with light appetizers and a cash bar.

Special Local Food Dinner

DINNER | 6:00-8:00 PM | BALLROOM

Join us in supporting local farms and food businesses at this celebratory local foods dinner! Tickets are required.

FRIDAY

State Networking Breakfast

BREAKFAST | 8:00 - 9:00 AM | BALLROOM

State groups will be meeting in the ballroom to share breakfast together. Look for your state sign!

Why the Farm Bill & National Agriculture Policy Matters

OPENING PLENARY | 9:00 - 10:15 AM | BALLROOM

Keynote Speaker: Chellie Pingree, U.S. House of Representatives (D-ME)

Moderator: Wes King, National Sustainable Agriculture Coalition

Panelists: Katherine Sims, Green Mountain Farm-to-School; John Waite, Franklin County Community Development Corporation

Stories of Transformation: Live Storytelling Event

CLOSING PLENARY | 2:45 - 4:00 PM | BALLROOM

Emily Sharood | Sales and Marketing Director at Mousam Valley Mushrooms in Maine

Abel Luna | Leadership and Education Coordinator at Migrant Justice in Vermont

Jenny Devivo | Cafe Director/Head Chef at Up Island Regional School District in Massachusetts

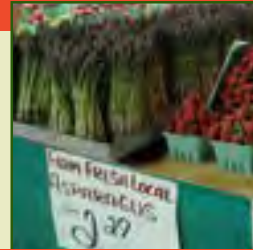
Joe Bossen | Owner of Vermont Bean Crafters in Vermont

Isa Mujahid | Founder / Organizing Director at CTCORE-Organize Now! in Connecticut

All speaker bios are available at www.f2isummit.org/program



United States Department of Agriculture



Agricultural Marketing Service

www.ams.usda.gov/services/local-regional

At AMS, we work to improve opportunities for U.S. growers and producers, including those involved in local & regional systems. Each year, we:

- Publish food system research, marketing case studies, resource guides, and directories.
- Provide free online local food business and market listings for farmers markets, CSAs, on-farm markets, and food hubs.
- Offer technical services (e.g., architectural design support, Good Agricultural Practices workshops, procurement webinars, etc.)
- Award grants to support local food initiatives, farmers markets, specialty crop growers, and organic producers, with over \$100 million awarded last year.
- Collect, track, and share market trends and pricing information through USDA Market News.
- Work with communities to establish People's Gardens, with over 2,000 in all 50 states, four U.S. territories, and 12 foreign countries.



Photo © Kevinpepper

Local Food Directories

www.ams.usda.gov/services/local-regional/food-directories

Economics of Local Food Toolkit

www.ams.usda.gov/publications/content/economics-local-food-systems-toolkit-guide-community-discussions-assessments

Farmers Market Promotion Program 2016 Highlights

www.ams.usda.gov/sites/default/files/media/FMPP2016Highlights.pdf

USDA is an equal opportunity provider, employer, and lender.

PROGRAM

Explore the sessions and more!



SESSIONS AT-A-GLANCE

TIME	TITLE	LOCATION
12:00 - 5:00 PM	Field Trip: Yielding Sustainability: Meat and Seafood Processing Facility Tour	Meet in the hotel lobby
1:00 - 5:00 PM	Field Trip: Nutrient Rich Dairy Farm Tour	Meet in the hotel lobby
	Short Course: Logos, Photos, & Infographics: DIY Visual Communications	Rodgers
	Short Course: Racial Equity Tools for Food System Work	Hammerstein
	Special Meeting: Funders/Lender/Investor Forum (Invitation Only)	Cole Porter
2:00 - 5:00 PM	Short Course: Meeting Planning & Meeting Results for Facilitators	Gershwin
	Special Meeting: FINE Food Hub Study Meeting	Skyclass
5:00 - 7:00 PM	Pre-Conference Networking Reception	Nectar Bar + Restaurant



Sodexo is proud to support FINE's leadership in New England and beyond to foster connections and collectively establish local and sustainable sourcing strategies across a variety of institutions.

MAINECOURSE by sodexo

VERMONT FIRST

A better tomorrow starts today.

SCHEDULE

- 11:00 am - 2:00 pm Registration
- 12:00 - 5:00 pm Field Trips & Short Courses
- 5:00 - 7:00 pm Pre-Conference Networking Reception
- 7:00 pm Dinner (on your own)
See page 10 for restaurant suggestions!

MORE SESSION INFO
To find out more details about each session, visit www.f2isummit.org/program



**MAIN STREET
RESOURCES**

**Impact Investing
Entrepreneurial Philanthropy
Community Driven Food Systems
Teaching/Convening**

**With Rhode Island
Leaders and Organizations
in the New/Local Economy Space**

www.mainstreetresources.com

FULL PROGRAM

REGISTRATION

11:00 AM - 2:00 PM

FIELD TRIPS

Yielding Sustainability: Meat and Seafood Processing Facility Tour

12:00 - 5:00 PM

Tour a meat and seafood processing facility that sources from local farms and fisheries. You'll view a whole animal carcass breakdown from a local farm and see first-hand how to source and utilize locally sourced groundfish species. The tour will conclude with a tasting and workshop. You'll leave the facility with a better understanding of the following: whole animal and whole fish volume relationships and availability for menus; the relationship of whole animal carcass to specific yielded volumes of various cuts; underutilized species availability by season; and whole groundfish utilization and processing relative to yields and portion.

Tour Leader: Carl DeMatteo, Dole & Bailey; Spencer Montgomery, Dole & Bailey

Nutrient Rich Dairy Farm Tour

1:00 - 5:00 PM

Join us on a guided tour of Great Brook Farm State Park, a local, family-owned and operated dairy farm in Carlisle, Mass. Learn from a dairy farmer about milk production, animal care, cow nutrition, the milking process, sustainability efforts, milk safety, quality and more. You'll be given the opportunity to enjoy delicious local dairy products along the tour and ask questions throughout! After this farm tour, you will have a better understanding of how milk is produced from start to finish; be able to verify the safety and care dairy farmers take to provide high-quality nutritious milk; and identify at least two sustainable farming efforts utilized on a dairy farm.

Tour Leader: Jill Hussels, New England Dairy & Food Council; Marlow Duffy, Great Brook Farm State Park Dairy Farm; Mark Duffy, Great Brook Farm State Park Dairy Farm

SHORT COURSES

Logos, Photos, & Infographics: DIY Visual Communications

1:00 - 5:00 PM

RODGERS

Do you have questions about branding your farm to institution program? Ever wonder which social media platform is right for you? Are you buried in photographs and program data? In this interactive, hands-on session, you will learn how to create eye-catching visuals to tell your farm to institution story with authentic marketing and visual communications. Specifically, we'll be covering photography basics, graphic design for logos and infographics, and social media strategies. Note: If you would like to participate in creating an infographic during the workshop, please bring a laptop or plan to share with someone else.

Presenters: Karyn Novakowski, Somerville Farm to School Project; Katie Malloy, Seabrook School District; Devon Byrne, Somerville Public Schools; Kaitlin Haskins, Farm to Institution New England

Racial Equity Tools for Food System Work

1:00 - 5:00 PM

HAMMERSTEIN

Increasingly, there is a call to put racial justice at the center of work for sustainable and profitable local and regional food systems. In light of stark racial disparities across food systems, from access to capital and land to employment/wages to food insecurity, this is key to righting wrongs and creating greater collective prosperity. This workshop will present, in interactive fashion, core racial equity concepts and frameworks so that participants can meaningfully advance their work in the direction of justice. You'll leave with a shared understanding of how racial discrimination, oppression, implicit bias and privilege operate in our food system and with some tools for addressing different levels of racism in our food system.

Presenters: Curtis Ogden & Cynthia Silva Parker, Interaction Institute for Social Change

Meeting Planning & Meeting Results for Facilitators

2:00 - 5:00 PM

GERSHWIN

Do you run meetings that go well in the moment, but could use better set up and better results? Do you engage people well, generate great ideas, make sure all voices are heard, but don't always bring clarity to why you're meeting, and then struggle to bring the results home? If so, then this workshop is for you. In this interactive session, participants will gain tools for planning and framing meetings, as well as dynamic tools for meetings that lead to real results. A few different and diverse methods for group decision-making will be introduced and explored, with special attention to what kind of technique makes sense in what context.

Presenters: Jeremy Phillips, Jeremy Phillips Consulting

RECEPTION

5:30 - 7:30 PM

Pre-Conference Networking Reception

NECTAR BAR + RESTAURANT

If you're coming in for a short course or field trip on Wednesday or arriving Wednesday night ahead of the conference, kick off the #F2ISummit with some good conversation and light refreshments.

DINNER

7:30 PM

Dinner On Your Own!

RESTAURANT OF YOUR CHOICE

We invite you to eat at the hotel restaurant or venture out into Leominster to a local restaurant. Our fave is Mezcal Tequila Cantina, but we hear that Rye & Thyme, A Taste of Vietnam, Cristina's Restaurant, Comeketo, and Lemongrass are all good choices too!





Health care facilities across New England are a critical part of the effort to develop a sustainable regional food system. Hospitals are deeply invested in supporting farmers, fishers and food businesses through procurement of local and sustainable food. The **New England Healthy Food in Health Care** program brings you **opportunities for you to engage** in building a sustainable regional system.

Food Service Management Contract Trainings

This fall the HFHC team will provide half day trainings to guide facilities around bid and contract language that will best meet your needs to purchase local foods.

Summer Field Trips

In August and September the HFHC team will coordinate a field trips to farm, fisher and food businesses that are able to provide local and sustainable options.

Nourished by New England

The HFHC team will launch **Nourished by New England** this fall; a seasonal harvest program featuring four local food items each season. Registration opens in July.

Ambassador Program

HFHC Ambassadors develop and implement individualized projects to increase their facilities commitment to local and sustainable foods and to support their peers in doing the same. The RFP for 2018 Ambassadors will begin in October.



Visit us online to learn more about Health Care Without Harm:
healthyfoodinhealthcare.org

Register for our newsletter to get monthly updates:
<https://noharm-uscanada.org/newsletter/subscribe>

SESSIONS AT-A-GLANCE

Unless noted, these are breakout sessions

TIME	TITLE	LOCATION
9:00 - 10:15 AM	Opening Plenary: The Future of the Nation is the Future of Food: Regional Innovation and Social Justice	Ballroom
10:30 AM - 12:00 PM	Culinary Techniques for Using Local Food in Institutions	Beethoven/Brahms
	Innovative Dining Practices – Making ‘Local’ Work!	Cole Porter
	Leveraging Resources by Aligning New England State Food Planning Initiatives with Farm to Institution Regional Goals	Skyclass
	Advocacy at the Statehouse: Making Your Case	Hammerstein
	Caught in the Middle: The Facts and Fiction of Distributors’ Roles in the Regional Supply Chain	Mozart
	Building the Institute for Local Food Systems Innovation at St. Joseph’s College of Maine	Boardroom
	Local Food Education, Production & Procurement at Prisons	Irving Berlin
	Hospitals as Change Agents: Healing Patients, Promoting Community Wellness & Improving Local Food Systems	Rodgers
	Strategies for Designing the Local & Affordable Menu	Schubert/Strauss
	Sea to School: How to Source, Promote, and Get Students Excited About Local Seafood	Amphitheatre
	Statewide Farm to School Coordination: A How-to Toolkit	Gershwin
12:15 - 1:30 PM	Networking Lunch: Farm to School	Schubert/Strauss
	Networking Lunch: Farm to Campus	Junior Ballroom
	Networking Lunch: Farm to Health Care	Beethoven/Brahms
	Networking Lunch: Farm to Corrections	Cole Porter
	Networking Lunch: Food Hubs (and anyone else!)	Mozart
2:00 - 3:15 PM	Economic Assessment of Local Foods (Part I): Guidance for Local Food Practitioners	Beethoven/Brahms
	Lightning Round: Organizing	Amphitheatre
	Integrating Local Food Preferences into Your RFP or Contract	Rodgers
	College Farm Managers Networking Group	Boardroom
	Farm & Sea to Campus Network: Working Group Activity Session	Hammerstein
	Leading Real Food Change	Mozart
	Planting Your Farm to Institution Seeds: Budgets, Menu Planning, Experience	Cole Porter
	Engaging Youth in Farm to School Policy	Irving Berlin
2:00 - 4:45 PM	Breaking Down Silos: Working as a Team to Build Healthier Systems	Schubert/Strauss

SCHEDULE

7:00 - 11:00 am	Registration
7:30 - 9:00 am	Breakfast
9:00 - 10:15 am	Opening Plenary
10:30a - 12:00pm	Breakout Sessions
12:15 - 1:30 pm	Sector Networking Lunch
1:30 - 2:00 pm	Exhibitor Fair
2:00 - 3:15 pm	Breakout Sessions
3:30 - 4:45 pm	Breakout Sessions
5:00 - 6:00 pm	Exhibitor Fair Reception
6:00 - 7:30 pm	Local Foods Dinner
7:30 - 8:00 pm	Farm to Institution Videos
8:00	Games & Free Time

<< Begins on page 12

FULL PROGRAM

REGISTRATION

7:00 - 11:00 AM

FRONT LOBBY

BREAKFAST

7:30 - 9:00 AM

BALLROOM

OPENING PLENARY

9:00 - 10:15 AM

The Future of the Nation is the Future of Food: Regional Innovation & Social Justice

BALLROOM

The opening session will provide context and inspiration for the summit. The nation's food system still bears the imprint of its origins as a system for exploiting people and nature. Addressing the root causes of hunger and diet-related chronic disease will require confronting society's need for greater justice. We will review how the nation's history can be understood as a struggle to claim rights denied to all by the nation's founding documents. Until that struggle is complete, the nation's fundamental food problems cannot be resolved.

Introductory Speakers: Peter Allison, Farm to Institution New England; Jennifer Obadia, Health Care Without Harm

Keynote Speaker: Ricardo Salvador, Union of Concerned Scientists

Speaker: Karen Spiller, 21-Day Racial Equity Challenge

TIME	TITLE	LOCATION
3:30 - 4:45 PM	Economic Assessment of Local Foods (Part II): Undertaking Input-Output Analysis	Beethoven/Brahms
	Lightning Round: Supply Chains	Hammerstein
	Metrics for Change	Amphitheatre
	Racial Equity Tools for Food System Work	Rodgers
	College Farming: Education and Production Models	Gershwin
	Making Real Food a Reality on Campus	Mozart
	Roundtable Discussion – Prisons, Local Food & Justice	Cole Porter
	Dairy in the Classroom, Cafeteria, and Community	Irving Berlin
	Planting the Seed Early: Cultivating a Plan to Evaluate Farm to School	Boardroom

BREAKOUTS [A]

10:30 AM - 12:00 PM

Culinary Techniques for Using Local Food in Institutions



BEETHOVEN/BRAHMS

Utilizing local foods can be challenging in an institutional setting in terms of cost, processing, time, and labor. Luckily, we know some culinary strategies to help address these challenges! This session will highlight three strategies for using local foods: 1) a “blended burger” made with local beef and mushrooms; 2) a fish cake made from local, underutilized species of fish and local produce “seconds”; and 3) a recipe to use food “waste” to create a muffin that is the equivalent of one full serving of vegetables and one full serving of grains. This session will include cooking instructions and food samples from each presenter.

Presenters: John Stoddard, Health Care Without Harm; Ryan Harb, Arnolds Meat; Erika Lamb, SecondsFirst; Meg Crowley, Third Cliff Bakery; Brad Stevens, Commonwealth Kitchen; Caroline Zerilli, Brown University; Anne Savaria-Watson, Brown University

Innovative Dining Practices – Making ‘Local’ Work!



COLE PORTER

In recent years, producers, distributors, and institutions alike have been trailblazing innovative ways to bring more local and sustainable food to institutional markets. In this session, you will hear from a panel of representatives from all parts of the food system sharing their best practices. This session is based on the idea that creativity inspires creativity, so come listen, learn, and share your ideas and maybe your own innovative best practice! You’ll learn about food service company statewide strategies to increase local food procurement, producer strategies for crop planning and selling to wholesale markets, value-added product development for institutional markets, and transparent supply chain strategies in the seafood industry.

Presenters: Annie Rowell, Sodexo; Carl DeMatteo, Dole & Bailey; Maeve McInnis, Sodexo; David Conner, University of Vermont; Jamey Lionette, Red’s Best; Karen Guile-Caron, StableConnection, Inc.; Dana Bartholomew, Ipswich Shellfish Group

Leveraging Resources by Aligning New England State Food Planning Initiatives with Farm to Institution Regional Goals



SKYCLASS

Let’s work together to break down food system silos! The presence of statewide food systems planning initiatives in all the New England states presents an opportunity to leverage information, resources, and markets across the region to accelerate long term systemic change. Representatives from all of the state food planning initiatives participate in a regional group that regularly meets to share information on metrics, best practices, and organizational and network strategies. This session will highlight the goals, metrics, and strategies these groups are undertaking to support and amplify farm to institution related work. Join us to identify ways to align and amplify farm to institution activities and information sharing across the region.

Presenters: Tanya Swain, Maine Food Strategy; Jake Claro, Vermont Farm to Plate Network; Nessa Richman, Farm to Institution New England; Leo Pollock, Rhode Island Food Policy Council

Advocacy at the Statehouse: Making Your Case



HAMMERSTEIN

State policy can be a tremendous tool for supporting food system change, and it requires strong messaging and a coordinated advocacy effort. From legislative awareness days, to coalition building, to a year-long grassroots campaign, hear stories from the field about farm to school advocacy efforts in Vermont, New York, and Massachusetts. You’ll receive materials and campaign strategies, plus, tips to advocate for support of your local food programs. Then it’s your turn – through role playing, practice making your pitch to policymakers!

Presenters: Betsy Rosenbluth, Vermont FEED; Glenda Neff, Farm to Institution New York State; Simca Horwitz, Massachusetts Farm to School; Amy Shollenberger, Action Circles

SECTOR KEY

Cross-Sector

Colleges & Universities

Health Care

Schools

Corrections

Caught in the Middle: The Facts and Fiction of Distributors' Roles in the Regional Supply Chain



MOZART

As a single stakeholder – buyer, grower, supply chain facilitator, advocate, aggregator, or distributor – in a complex supply chain, it can be difficult to see the whole picture. This session will be a chance for everyone in the room to better understand the assumptions, bottlenecks, and barriers their supply chain partners face. We'll use guided role-plays for myth-busting and reality solving to highlight how the relationships “in the middle” impact many aspects of local purchasing: streamlining sourcing, creating demand, making deals, scaling up, and food safety and traceability. You'll come away knowing how several regional supply chains work and what's at play within the food system. Through role play, we'll reveal how to most effectively communicate and make a deal with your distributor partners.

Presenters: Abbie Nelson, Vermont FEED; Rozie Schleinig, Red Tomato; Laura Edwards Orr, Red Tomato; Joe Reardon, Performance Foodservice; Sean Buchanan, Black River Produce

Building the Institute for Local Food Systems Innovation at St. Joseph's College of Maine



BOARDROOM

Campuses in the region are finding different and important ways to play a role in building a more robust regional food system. You'll learn about an inspiring story of innovation on a college campus. St. Joseph's College of Maine is developing an Institute for Local Food Systems Innovation that will produce, process, and teach about food, amongst other things. The presentation is designed to be inspiring to other institutions considering taking on bold initiatives and to highlight the impact a higher education institution can make in the local agricultural community. The importance of creative institutional thinking and commitment to a deeper relationship with community will be key themes and learning outcomes. Is your institution thinking about starting a bold new initiative? We are trying to build our model into a network of schools working together to change their local food systems, and are looking for your advice and partnership!

Presenters: Stuart Leckie, St. Joseph's College of Maine

Local Food Education, Production & Procurement at Prisons



IRVING BERLIN

Prisons and other correctional facilities provide food to thousands of incarcerated individuals across New England, a group that is often ignored or forgotten in our food system. In this session, presenters from multiple levels of correctional agencies will discuss their current local sourcing programs, including food production on facility grounds, the challenges they face in implementing these programs, and the necessary culture shifts for institutional success. You'll learn about the challenges and opportunities involved in adding local food to the meal service at correctional facilities and hear about a few success stories!

Presenters: Joshua Freund, Franklin County Sheriff's Office; Abrah Dresdale, Franklin County House of Corrections; Mark McBrine; Mountain View Correctional Facility; Rob Hicks, Franklin County Sheriff's Office; Bryan Mitofsky, State of Vermont

Hospitals as Change Agents: Healing Patients, Promoting Community Wellness & Improving Local Food Systems



RODGERS

Growing awareness of how prevailing systems of food production, distribution, and consumption contribute to high rates of chronic disease and obesity in our nation is compelling hospitals to improve their food operations and address food insecurity and the need for nutritious diets in their population health initiatives. With its significant purchasing power and position of authority on issues of health and wellness, the health care sector is well positioned to improve access to healthy fresh foods within their facilities and out in the communities they serve. This interactive workshop will showcase effective partnerships, strategies, and resources for individuals and organizations working to create a positive, healthful food environment in their healthcare facilities and communities.

Presenters: Marydale Debor, Fresh Advantage; Betsy Skoda, Health Care Without Harm; Allison M. Acquisto, Johnson & Wales; Caitlin Marquis; Collaborative for Educational Services

MORE SESSION INFO

To find out more details about each session, visit www.f2isummit.org/program

Strategies for Designing the Local & Affordable Menu



SCHUBERT/STRAUSS

Two school districts – Up Island Regional School District & Chicopee Public Schools – will share their very different and creative approaches and strategies for incorporating local ingredients into the school meal program without breaking the bank. Participants will learn tools for incorporating local food into menu planning, whether you're a larger school district or a smaller one. In this session, we'll discuss (1) a perspective on quantifying "local" and setting goals, (2) tips for designing an affordable, local, and seasonal menu, and (3) incorporating creative programs like gleaning local produce or in-house processing.

Presenters: Jennifer Devivo, Up Island Regional School District; Rachel Harb, Chicopee Public Schools; Meg Athearn, Morning Glory Farm; Joanne Lennon, Chicopee Public Schools

Sea to School: How to Source, Promote, and Get Students Excited About Local Seafood



AMPHITHEATRE

In this two-part session, you'll be introduced to a new Sea to School guide and video developed by Maine, New Hampshire, and Massachusetts farm to school organizations. In the second part of the session, you'll participate in a culinary competition to develop a custom sauce for your local seafood and learn how to run such a competition with your students to generate buy-in for a local seafood program. You'll learn about procurement mechanisms for local seafood, find out where to look for assistance in developing a sea to school program, and explore ways to supplement a cafeteria focused effort with classroom activities.

Presenters: Lisa Damon, Massachusetts Farm to School; Renee Page, Healthy Communities of the Capital Area; Stacey Purslow, New Hampshire Farm to School; Andrew Wilkinson, North Coast Seafoods

Statewide Farm to School Coordination: A How-to Toolkit



GERSHWIN

The Vermont Farm to School Network has been engaged in several strategic work projects focused on high impact leverage areas. Through an already strongly established network of local and state-wide farm to school partners, we've developed a three-step guide for schools and communities to use in building their farm to school programs. The guide includes a "Phases of Development" guide, based on Vermont FEED's Farm to School Rubric, to help schools and communities assess where they are in the spectrum of farm to school program development. The guide and matrix have helped the Vermont Farm to School Network better deliver farm to school technical assistance, leverage strategic partnerships, and create better impact through the Vermont Farm to School Grant Program. This workshop will give other states a tool appropriate for their state farm to school system.

Presenters: Ali Zipparo, Vermont Agency of Agriculture Food and Markets; Katherine Jandernoa, Food Connects; Catherine Cusack, Green Mountain Farm to School

LUNCH

12:15 - 1:30 PM

Are you most interested in talking with fellow attendees from colleges, schools, health care, correction, or food hubs? Take your pick! You're welcome in any of 'em.

Farm to School Networking Lunch



SCHUBERT/STRAUSS

Come and gather with farm to school practitioners and supporters from around the Northeast region! Erin Healy will address participants in her first public event as USDA's new Director of the Office of Community Food Systems and set the stage for a healthy hour of small group conversations over a delicious meal. Participants will make new connections, learn more about what others in your state and neighboring states are working on, and exchange thoughts, ideas, and sentiments on bringing farm to school programming to the next level.

Moderators: Danielle Fleury, USDA Food & Nutrition Service; Betsy Rosenbluth, Vermont FEED

Speakers: Erin Healy, USDA; Helen Dombalis, National Farm to School Network

Can New England produce 50% of its own food by 2060?

50-60

Find out at:
foodsolutionsne.org/vision



MORE SESSION INFO

To find out more details about each session, visit www.f2isummit.org/program

Farm to Campus Networking Lunch

JUNIOR BALLROOM



Learn the latest happenings from the New England Farm & Sea to Campus Network, including an overview of the four working groups and the projects underway. You'll have a chance to share your farm and sea to campus stories and your perspectives on challenges and opportunities. You'll meet new people, eat delicious food, and infuse the New England Farm & Sea to Campus Network with your ideas and enthusiasm.

Moderator: Riley Neugebauer, Farm to Institution New England

Farm to Health Care Networking Lunch

BEETHOVEN/BRAHMS



Join farm to health care leaders and advocates from around the region for an informal networking lunch. You'll get to join a guided discussion in one of four areas: (1) "less meat, better meat," (2) local foods, (3) community food initiatives, and (4) cross-departmental food initiatives. This is a great opportunity to share what you do and learn from others. Anyone interested in this sector is welcome to attend!

Moderator: Jennifer Obadia, Health Care Without Harm

Farm to Corrections Networking Lunch

COLE PORTER



This lunch is a networking opportunity for farm to corrections leaders and advocates from around the region.

Food Hub Networking Lunch

MOZART

Join us for a lunch time networking session to learn about food hub activities around the region. Whether you operate a food hub, want to buy/sell to a food hub, or simply want to learn more about food hubs, we welcome your participation!

Moderator: Richard Berkfield, Food Connects

General Lunch

MOZART

There will be open space in one area of Mozart for those who wish to eat lunch solo or in smaller groups.

BREAK

1:30 - 2:00 PM

Sponsor & Exhibitor Networking

CENTRAL HALL

Join us in thanking our sponsors and exhibitors for helping to make this event possible. Grab some coffee, tea and some snacks in the central hall before afternoon sessions begin. This is a great time to learn more about the partner organizations that are supporting the summit!

BREAKOUTS [B]

2:00 - 3:15 PM

Economic Assessment of Local Foods (Part I): Guidance for Local Food Practitioners



BEETHOVEN/BRAHMS

The increase in demand for local food has sparked interest in investing in local food systems from public, private, and non-profit sectors. However, many initiatives lack a clear roadmap for evaluating their overall impact. To provide planners and their community partners with methods of assessing proposed outcomes, the USDA AMS funded the development of an online economic impact toolkit. You'll learn about framing the community economic assessment process, using secondary data sources, generating and using primary data, and engaging your community process with data. We'll also feature presentations of economic impact assessments of a farm-to-school program in Vermont and a food hub in New York. This presentation is the first of two self-contained sessions.

Presenters: Jeffrey K. O'Hara, USDA Agricultural Marketing Service; Jake Claro, Vermont Farm to Plate Network; David Conner, University of Vermont; Dave Swenson, College of Agriculture & Life Sciences, Iowa State University

Lightning Round: Organizing

AMPHITHEATRE



Come hear the following 7-10 minute lightning presentations:

- **Startup! Setting the Table for a Farm to Hospital Initiative in Buffalo**
Antonina Simeti, Buffalo Niagara Medical Campus Inc. / Timbre Consultants
- **What Types of Policy Advocacy Can I Legally Do as a Non-Profit?**
Max Greene, Conservation Law Foundation
- **Maine Farm and Sea Cooperative's Birthday Party!**
Ronald Adams, Maine Farm and Sea Cooperative
- **Organizing Change in University Food Systems: Utilizing the Real Food Calculator as an Evaluation Tool**
Currenn Mackie-Malcolm, University of Maine, Real Food Challenge
- **Student Democratic Engagement**
Audrey Cross, Maine Food and Agriculture Center, UMaine Cooperative Extension
- **Food Solutions New England Vision, Values, Strategy Teams**
Tom Kelly, Food Solutions New England/UNH Sustainability Institute

Integrating Local Food Preferences into Your RFP or Contract



RODGERS

Many institutions are interested in purchasing more locally grown and sustainably produced foods. However, those who use food service management companies may find that there aren't many options available to them on contract. This session is a hands-on workshop focused on how bids, RFPs, and contract language can be used to bring local food into institutions. The session will begin with an interactive exercise to identify institutional values and priorities, then an opportunity to learn how to incorporate your desire for food that matches your values into your contract with a food service management company.

Presenters: Jennifer Obadia, Health Care Without Harm; Peter Allison, Farm to Institution New England

College Farm Managers Networking Group



BOARDROOM

This meeting is intended for farm managers at colleges. The challenges and successes to these farm production models are often specific to college education. This group will provide a space for college farm managers to come together and talk about their farm and where they need more support. You'll be able to network in this group and find solidarity in your experiences.

Moderator: Bo Dennis, Kennebec Valley Community College

Farm & Sea to Campus Network: Working Group Activity Session



HAMMERSTEIN

This session will offer more depth about the New England Farm & Sea to Campus Network and its working groups. Included will be an opportunity to sit down with two of the four working groups to learn more and a chance to take part in discussions about goals and next steps. This is your chance to weigh in with your perspective and passion, gauge which groups might be a good fit for you, and possibly inspire the group to take on a project you have been dreaming of.

Presenters: Riley Neugebauer, Farm to Institution New England; Simca Horwitz, Massachusetts Farm to School; Andy Cox, Smith College

Leading Real Food Change



MOZART

Audience: students only. This session will bring together student leaders organizing around real food on campus. The session will open with framing around the urgent issues in our food system and the opportunities for making change. Students will share case studies of real food initiatives that are making real change on their campuses, sparking breakout conversations to surface common challenges and best practices for students who are actively leading food systems change. You'll explore common challenges and best practices with leading real food initiatives on campus and make connections you can build on moving forward.

Presenters: Hannah Weinronk, Real Food Challenge; Amanda Jacir, Real Food Challenge; Tlaloc Vasquez, Real Food Challenge; Krystal Kilhart, UMass Amherst; Ellen Edgerton, State University of New York

Planting Your Farm to Institution Seeds: Budgets, Menu Planning, Experience



COLE PORTER

Come learn about how a small food hub, Local Roots NYC, connects a large healthcare institution, NYU Langone Medical Center, with fresh, sustainably grown food each week. The food comes from a local, family farm through the purchase of CSA shares. This farm to institution partnership creates a vibrant dining experience in a hospital by incorporating home cooking education and the highest quality, local produce featured in a 100% farm-to-table, seasonal menu based on the weekly harvest. This workshop is ideal for food hubs and health care facilities. You'll walk away from this discussion-based workshop with the skills necessary to bring local farm produce to a health care facility. You will also learn how to balance a budget as an institution, plan seasonal menus, and engage diners with the local food initiative through marketing and education.

Presenters: Wen-Jay Ying, Local Roots NYC, NYU Langone Medical Center; Jeffrey Held, Union Square Hospitality Group

SECTOR KEY



Cross-Sector



Colleges & Universities



Health Care



Schools



Corrections

Engaging Youth in Farm to School Policy



IRVING BERLIN

Farm to school programs can be a powerful vehicle to help students learn to be change makers. In this session, you'll learn strategies to work with K-12 students to create policy change from the school level to the state level. We'll share our experience of working with young people to write, advocate for, and ultimately pass state level legislation in Massachusetts to support farm to school efforts. In addition to hearing stories from other New England communities, you'll have the chance to strategize your own approach to engaging young people in policy work where you live. You'll be equipped with strategies for effectively engaging with elected officials to develop farm to school advocates in state legislatures; tools to train students to meet with elected officials, testify in front of committees, and lead farm to school tours at school; and much more!

Presenters: Noli Taylor, Island Grown Schools; Polly Watson, Stephanie Rein, and Francie Randolph, Sustainable CAPE

DOUBLE SESSION

2:00 - 4:45 PM

Breaking Down Silos: Working as a Team to Build Healthier Systems



SCHUBERT/STRAUSS

This is a working session to facilitate multidisciplinary teamwork in an institutional setting. Healthy Food in Health Care and NH HEAL developed this team-building model in November 2016 and ran a workgroup session devoted to supporting stakeholders to develop shared agendas and strategies with other related teams doing sustainability work throughout their health system. In this session, we'll share stories about institutions working collaboratively to create a more sustainable food system, then work with you to help each institution team develop shared goals and a logistical strategy for sustained collaboration. We ask that attendees join us in teams, if possible. You'll have a chance to develop the foundations for a formal work plan for how your team will collaborate to move your work forward.

Presenters: Lauren Kaskey, Health Care Without Harm; Terry Johnson, NH HEAL

BREAKOUTS [C]

3:30 - 4:45 PM

Economic Assessment of Local Foods (Part II): Undertaking Input-Output Analysis



BEETHOVEN/BRAHMS

The increase in demand for local foods has sparked interest in investing in local food systems from public, private, and non-profit sectors. However, many initiatives lack a clear roadmap for evaluating their overall impact. To provide planners and their community partners with methods of assessing proposed outcomes, the U.S. Department of Agriculture's Agricultural Marketing Service (USDA AMS) funded the development of an economic impact toolkit. The toolkit is located at www.localfoodeconomics.com, which also contains case studies that illustrate how to apply food system assessments and economic impact measurements. The presentation will be the second of two self-contained presentations of the toolkit at the #F2ISummit, and will cover material presented in toolkit "modules" five through seven.

Presenters: Jeffrey K. O'Hara, USDA Agricultural Marketing Service; Jake Claro, Vermont Farm to Plate Network; David Conner, University of Vermont; Dave Swenson, Iowa State University

Lightning Round: Supply Chains



HAMMERSTEIN

Come hear the following 7-10 minute lightning presentations:

- **Value-Added Processing for Institutional Markets**
Jen Faigel, CommonWealth Kitchen
- **Adopt a Farm**
Mark Tucker, Sodexo
- **Principles of Biological Systems & Implications**
Dan Kittredge, Bionutrient Food Association
- **Improving the Farmer / Chef / Food Service Director Connection**
Lyndon Virkler, New England Culinary Institute
- **Navigating the Way Back to Jail/Prison Farms**
Sean Maguire, Mike Welch & Ryan Moore, Somerset County Jail

Metrics for Change

AMPHITHEATRE



This session will highlight diverse ways farm to institution stakeholders can provide and use data to support the food systems change they seek. We will discuss how our organizations use data at local, state, and national levels to measure progress toward goals, support program development, help stakeholders advocate for policy change, and share stories to foster stronger farm to institution connections. The goal of this session is to give each participant concrete action steps they can implement to drive positive food systems change at home.

Presenters: Stacey Sobell, Ecotrust; Colleen Matts, CRFS; Matt Benson, USDA

Racial Equity Tools for Food System Work

RODGERS



Increasingly there is a call to put racial justice at the center of work for sustainable and profitable local and regional food systems. In light of stark racial disparities across food systems, from access to capital and land to employment/wages to food insecurity, this is key to righting wrongs and creating greater collective prosperity. This workshop will present, in interactive fashion, core racial equity concepts and frameworks so that participants can meaningfully advance their work in the direction of justice.

Presenters: Cynthia Silva Parker, Interaction Institute for Social Change

College Farming: Education and Production Models

GERSHWIN



Many colleges around New England have working farms integrated into their campus life. Whether feeding, teaching, or employing students these farms represent a unique piece of the higher education experience. College farm managers from three New England schools will discuss their production models as well as way by which they integrate the campus farm with education, on-campus food service, and the greater local food community. In this session, you'll learn about diverse models of college farms currently implemented in multiple New England institutions. Food purchasers will learn how to communicate with and support a college farm on their campus. Other college farm managers will find solidarity in their work with the presenters.

Presenters: Bo Dennis, Kennebec Valley Community College; Anna Davis, College of the Atlantic; Gwyneth Harris, Sterling College

Making Real Food a Reality on Campus

MOZART



Audience: signatories of the Real Food Campus Commitment. This session will bring together student leaders, dining staff, faculty, and food service providers to learn from each others' efforts to bring real food to their campuses. The session will open with framing around the significance of institutional procurement in advancing a sustainable and socially just food system. Signatories of the Real Food Campus Commitment will provide case studies of their successes supporting socially and environmentally responsible farms and food businesses. In breakout conversations, each participant will have the opportunity to share and learn from successes and challenges with supporting real food on campus. You'll leave with new connections and information on potential real food vendors and processes for supporting real food on campus.

Presenters: Hannah Weinronk, Real Food Challenge; Amanda Jacir, Real Food Challenge; Tlaloc Vasquez, Real Food Challenge; Krystal Kilhart, UMass Amherst; Ellen Edgerton, State University of New York

Roundtable Discussion – Prisons, Local Food & Justice

COLE PORTER



There are great models for engaging incarcerated individuals in the food system by way of food production and gardening, agriculture education, gleaning at area farms, and helping produce food for consumption on-site. It is easy to view these as positive, beneficial activities that boost morale, provide workforce development, and improve nutrition. Those perspectives are often true, and at the same time, there are also concerns when you view these programs through the lens of social justice. How do these programs enable or support systems of oppression? How can we, as advocates or farmers or teachers, do our part to shift these structures and think differently about healthy communities and local and nutritious foods for all.

Presenters: Joshua Freund, Franklin County Sheriff's Office; Theresa Snow, Salvation Farms

SECTOR KEY



Cross-Sector



Colleges & Universities



Health Care



Schools



Corrections

Dairy in the Classroom, Cafeteria, and Community



IRVING BERLIN

This session will address the many ways communities, agricultural literacy, nutrition, procurement, education can be improved by incorporating dairy into farm to school efforts. Sixty-three percent of New England's milk is produced in Vermont, while Boston is the biggest consumer. However, every New England state has dairy farmers and consumers of their products, and all schools serve milk. We'll talk about Fuel Up to Play 60's work in farm to school, dairy as a harvest of the month, dairy in the classroom, milk cooler grants, a new report on milk service in schools, how to get the most out of a dairy farm visit or farmer visit, and more. There will be a Q&A period at the end, where you're invited to present your challenges for a crowd-sourced solution.

Presenters: Ali Zipparo, Vermont Agency of Agriculture Food and markets; Jill Hussels, New England Dairy & Food Council; Amy Richardson, Richardson Family Farm

Planting the Seed Early: Cultivating a Plan to Evaluate Farm to School



BOARDROOM

Evidence of success is key for the advancement of farm to school (F2S) programs, especially when it comes to program funding and policy support. However, often times evaluation is left until after programs are already in motion. This session will discuss the importance of integrating evaluation from the beginning and facilitate an opportunity for participants to map out an evaluation plan for their F2S program. We will discuss the development of short- and long-term program goals related to food, education, and health outcomes and the need to align program goals with the appropriate process and outcome measures. We'll provide examples of F2S instruments, including a Food Literacy Tool being developed by our team at Tufts University as well as objective dietary assessment measures that have been used for evaluating F2S outcomes.

Presenters: Megan Lehnerd, Tufts University; Sarah Amin, Tufts University

RECEPTION

5:00 - 6:00 PM

Sponsor & Exhibitor Reception

CENTRAL HALL

Join us in thanking our sponsors and exhibitors during this pre-dinner reception. Grab a drink at the Nectar bar, munch some snacks, and get to know the partner organizations that have helped make the summit possible.

DINNER

6:00 - 7:30 PM

Special Local Food Dinner

GRAND BALLROOM

We invite you to join us in supporting our regional producers and supply chain businesses at this celebratory local foods dinner! Tickets are required. You may purchase dinner tickets at the registration table.

VIDEOS

7:30 - 8:00 PM

Farm to Institution Videos

GRAND BALLROOM

Stick around to watch a selection of short videos featuring creative farm to institution solutions around New England. The videos highlight farmers, local food processors, K-12 schools, colleges, and hospitals. The cash bar will remain open.

GAMES

8:00 - 10:00 PM

Game Time!

COLE PORTER

If you still have energy left, make your way to the game room to play ping-pong and cornhole or cheer on your colleagues and friends. The hotel's Nectar Bar will be open for drinks until 10:00 pm.

SESSIONS AT-A-GLANCE

Unless noted, these are breakout sessions

TIME	TITLE	LOCATION
9:00 - 10:15 AM	Opening Plenary: Why the Farm Bill & National Agriculture Policy Matters	Ballroom
10:30 - 11:45 AM	Federal Funding Streams to Support Community Food Systems: Seed to Consumer	Schubert/Strauss
	Game-Changers: Coalitions & Collaborations in the Foodservice RFP Process & Contract Implementation in the University of Maine System	Hammerstein
	Lessons Learned from Harvest of the Month	Boardroom
	Lightning Round: Increasing New England Food Independence – Feeding Ourselves with Diverse Local Products	Rodgers
	Processing for Institutions: Lessons Learned from New England Hubs	Cole Porter
	The Farm Bill is Coming! Make Your Voice Heard	Mozart
	Farm to College: What We Know & Where to Go With It	Beethoven/Brahms
	Innovative Opportunities to Reduce Waste and Recover Food at Colleges/Universities	Irving Berlin
	Health Care & Public Health Support for Local Food Systems	Amphitheatre
	Lunch Lady, Fisherman & Facilitator: Success stories of supplying fresh local fish into public schools, hospitals, universities and connecting fishermen with students and patients	Gershwin
	1:15 - 2:30 PM	Eating with the Ecosystem: Balancing Institutional Seafood Demand with Local Marine Food Webs
Milk with Dignity Program		Hammerstein
How Can Farm to Institution Efforts Support Viable Farms and Food Hubs?		Beethoven/Brahms
Workforce Development for the Food-Driven Economy of a Gateway City: The Case of Worcester		Amphitheatre
Community Organizing & Collective Impact		Gershwin
Growing & Gleaning Food with Incarcerated Individuals		Mozart
Healthcare Investment in the Food System		Schubert/Strauss
Lessons from the Field: A Four-College Local Food Partnership		Cole Porter
Best Practices to Minimize Food Waste in the K-12 Sector: Highlighting Farm to School, the Share Table, Food Donation, and Composting		Rodgers
2:45 - 4:00 PM	Closing Plenary: Stories of Transformation: Live Storytelling Event	Ballroom

SCHEDULE

7:30 - 9:00 am	Networking Breakfast <i>Breakfast will be put out at 7:30 am, but programming starts at 8:00 am.</i>
9:00 - 10:15 am	Food Policy Plenary
10:30 - 11:45 am	Breakout Sessions
12:00 - 1:00 pm	Lunch
1:15 - 2:30 pm	Breakout Sessions
2:45 - 4:00 pm	Closing Plenary



FULL PROGRAM

REGISTRATION

7:00 - 11:00 AM

FRONT LOBBY

BREAKFAST

7:30 - 9:00 AM

State Networking Breakfast (8:00 - 9:00 AM)

BALLROOM

State groups will be meeting in the ballroom to share breakfast together. Look for your state sign and head on over to make new connections with food systems professionals from your part of New England! We'll also have tables designated for New York and other places.

Breakfast will be put out at 7:30 am, but programming with your state cohorts starts at 8:00 am.

OPENING PLENARY

9:00 - 10:15 AM

Why the Farm Bill & National Agriculture Policy Matters

BALLROOM

Maine Congresswoman Chellie Pingree, a national leader in promoting local food, will join us to share her thoughts on the importance of a strong regional food system that supports farm to institution in our region. Wes King, a policy specialist for the National Sustainable Agriculture Coalition, will help us understand the importance of advocating for what we care about in the upcoming Farm Bill and serve as the moderator for this panel. New England food system leaders John Waite and Katherine Sims will share their perspective on the relevance of federal agricultural policy and funding for farm to institution in New England and beyond.

Keynote Speaker: Chellie Pingree, U.S. House of Representatives (D-ME)

Moderator: Wes King, National Sustainable Agriculture Coalition

Panelists: Katherine Sims, Green Mountain Farm-to-School; John Waite, Franklin County Community Development Corporation

BREAKOUTS [A]

10:30 - 11:45 AM

Federal Funding Streams to Support Community Food Systems: Seed to Consumer



SCHUBERT/STRAUSS

This session will provide an overview of federal grant programs that support local and regional food systems across the supply chain, from infrastructure development, to value added operations, to farm to school curriculum integration. Our goal is to break down bureaucratic silos and facilitate the flow of information about federal opportunities directly to those who would benefit from financial support to build programming. The presentation will be done in a panel style with three speakers representing USDA agencies that fund different aspects of community food systems: Food and Nutrition Service, Rural Development, and Agricultural Marketing Service. A complement to the summit's policy plenary, this will feature many of the programs that are supported through the Farm Bill. **Presenters:** Danielle Fleury, USDA FNS; Kim Harmon, USDA Agricultural Marketing Service; David Robinson, USDA Rural Business-Cooperative Service

Game-Changers: Coalitions & Collaborations in the Foodservice RFP Process & Contract Implementation in the University of Maine System



HAMMERSTEIN

The Maine Food for the UMaine System Coalition united stakeholders – including college students, producers, organizers from non-profits, and others – around a unique opportunity to influence the foodservice RFP/contract process in Maine's public university system. The coalition built a multi-faceted campaign and garnered widespread support. In this session, you'll learn about some of the strategies we used to engage stakeholders. The UMaine System RFP included language from the Coalition's recommendations, and perhaps the most notable component in the RFP is the goal of 20% local food by 2020. The Board of Trustees officially adopted the 20% local food commitment as a policy affecting the seven UMaine campuses.

Presenters: Curren Mackie-Malcolm, University of Maine, Real Food Challenge; Maeve McInnis, Sodexo; Audrey Cross, UMaine Cooperative Extension / Maine Food for the UMaine System Coalition; Riley Neugebauer, Farm to Institution New England; John Rebar, University of Maine Cooperative Extension

Lessons Learned from Harvest of the Month



BOARDROOM

This session is a roundtable conversation intended for individuals who are deeply engaged in implementation of harvest of the month, or other similar programs in their states. This facilitated roundtable will offer practitioners and opportunity to share the nuts and bolts of their programs from product selection to promotion strategies to evaluation. It will provide a space for an in-depth conversation around what is working in these programs, challenges faced, and how sectors and/or states may be able to collaborate. You will start to identify new strategies to improve your own programming, and potentially pinpoint opportunities to collaborate across sectors and/or states.

Presenters: Jiff Martin, UConn Extension; Simca Horwitz, Massachusetts Farm to School; Betsy Skoda, Health Care Without Harm

Lightning Round: Increasing New England Food Independence – Feeding Ourselves with Diverse Local Products



RODGERS

Come hear the following 7-10 minute lightning presentations:

- **Local Seafood by the People and by the Numbers: The Fishing Landscape in New England**
Kyle Foley, Gulf of Maine Research Institute Demystifying
- **Five Beef Descriptors: Local, Organic, Natural, Pasture-raised, Grass-fed**
Ridge Shinn, Big Picture Beef
- **Kelp as the New Kale: Understanding the Market Potential for this Emerging Local & Regional Product**
Azure Dee Cygler, The Coastal Resources Center / Rhode Island Sea Grant
- **How Pizza, Pancakes & Local Grain Can Change the World**
Amber Lambke, Maine Grains
- **Eating Our Own Veggies: A Look at the Integration of Dining Services & Crop Production at Unity College**
Jenny MacArthur, Unity College
- **Paradigm Shift: Technology for Growing Year-Round in New England**
Donald Grandmaison & Bob LaDue, Iēf Farms

Processing for Institutions: Lessons learned from New England Hubs



COLE PORTER

This session will feature a panel discussion on the lessons learned from food processors in multiple New England states with a focus on processing locally sourced products specifically for institutional markets. A community of practice across New England has been collaborating for a number of years, and this panel will include the barriers and opportunities that have arisen specifically around minimally processed fruits and vegetables, value-added recipes, and supply chain relationships. John Waite of Western Mass Food Processing Center, Chris Hallweaver of Northern Girl, Sarah Waring of the VT Food Venture Center will share experiences from three different states.

Presenters: Sarah Waring, Center for an Agricultural Economy; Chris Hallweaver, Northern Girl; Joanna Benoit, Western MA Food Processing Center

The Farm Bill is Coming! Make Your Voice Heard



MOZART

Believe it or not, the next farm bill is just around the corner, which means now is the time to make sure farm-to-institution practitioners' voices are heard around the policy table. This session, which will be led by representatives from the National Sustainable Agriculture Coalition (NSAC), will provide you with information about the farm bill and its history, an update on farm bill preparation from Washington DC, and an opportunity for you to discuss challenges, concerns, and priorities that could be addressed in the next farm bill. The listening session is open to farmers, ranchers, practitioners, and advocates with all levels of policy expertise (including none at all!). We want to hear from you on credit, commodity reform, beginning farmers issues, land access, minority farmers, civil rights, marketing programs, organic transition, agricultural research, local and regional food system infrastructure, nutrition programs, healthy food access, and more.

Presenters: Wes King & Sophia Kruszewski, National Sustainable Agriculture Coalition (NSAC)

Farm to College: What We Know & Where to Go With It



BEETHOVEN/BRAHMS

How can we facilitate more purchasing of local food by colleges and universities? Recent research has been conducted on a regional level in the Northeast and on a local level in Vermont to answer that question from both sides—production and procurement. Specifically, projects have attempted to identify opportunities to support institutions in procuring more local and regional food and to support producers in entering or increasing their presence in institutional markets and growing products that will be profitable for them in such a marketplace. Join us to learn about the results of these studies, hear how producers and institutional buyers respond to the data, and contribute to the conversation about how buyers, sellers and service providers can take action to facilitate more purchasing of local and regional food by colleges and universities.

Presenters: Abbey Willard, Vermont Agency of Agriculture, Food and Markets; Peter Allison, Farm to Institution New England; Jennifer Porter, Vermont Agency of Agriculture, Food and Markets

Innovative Opportunities to Reduce Waste and Recover Food at Colleges/ Universities



IRVING BERLIN

Focusing on the upper tiers of the EPA's Food Recovery Hierarchy – “Source Reduction” and “Feed Hungry People” – affords the most impactful actions to strive toward the National 2030 Goal to reduce food loss and waste by half. Join us for an overview of actions being taken in the college and university sector in both these tiers of the hierarchy. The session will also feature presentations by innovators at UMass Amherst Dining Services, Food for Free, and Tufts University. We'll wrap up with Q&A and discussion about food waste opportunities and success stories.

Presenters: Christine Beling, USEPA New England; Garrett Distefano, UMass Amherst; John Beaulac, Tufts University; Ryan Lee, Food for Free



Want to join the New England Farm & Sea to Campus Network's steering committee? or participate in a working group? To learn about these opportunities, visit www.farmtoinst.org/fscn-join-sc or email campus@farmtoinst.org

Health Care & Public Health Support for Local Food Systems



AMPHITHEATRE

Public health agencies are on the front lines of addressing food access and food insecurity due to the many challenges of chronic diseases associated with poor or inadequate nutrition. Increasingly, public health agencies are playing a major role in supporting local food systems as a way improve access to healthy and local food. This session will describe how partnerships with state public health agencies can be effective in supporting and integrating local food into various institutions including worksites, health care, and schools. Specific strategies, examples, successes and challenges of public health's role with each institution will be described.

Presenters: Suzanne Kelley, Vermont Department of Health; Ashwinee Kulkarni, Vermont Department of Health; Daria Holcomb, University of Vermont Medical Center; Jennifer Woolard, Vermont Department of Health

Sea to Institution Success Stories: Lunch Lady, Fisherman & Facilitator



GERSHWIN

In this session, you'll hear success stories of supplying fresh, local fish to public schools, hospitals, and universities, and connecting fishermen with students and patients. Red's Best has developed an innovative model that adds value to the fishermen's catch while enhancing institutional dining programs. Our panel will focus on Red's Best "Catch of the Day" Programs that uses abundant and underutilized fish while keeping within defined institutional budgets. This simple, game-changing model whereby supply dictates demand, is a year round solution for a local food supply which creates direct links from sea to institution. Center of the plate protein can be seafood that is local, community-based, year round, easy to order, easy to prepare, within cost, abundant, and delicious.

Presenters: Jamey Lionette, Red's Best; Doug Feeney, commercial fisherman, FV Noah II; Jennifer Devivo, Up Island Regional School District; Jared Auerbach, Red's Best

LUNCH

12:00 - 1:00 PM

Networking Lunch

BALLROOM

Join us for an informal networking opportunity over a delicious locally-sourced lunch with hundreds of stakeholders from across New England's food system!

Speakers: Niaz Dorry, Northwest Atlantic Marine Alliance; Jared Auerbach, Red's Best

BREAKOUTS [B]

1:15 - 2:30 PM

Eating with the Ecosystem: Balancing Institutional Seafood Demand with Local Marine Food Webs



IRVING BERLIN

During this session, we will discuss a new holistic approach to sustainable seafood and the role that institutions can play in maintaining healthy, balanced marine food webs. Fisheries advocates will explain why a mismatch between our regional marketplace and our regional marine ecosystems has negative consequences for both our oceans and our coastal communities. We will provide a consumer and industry buying guide, based on marine ecosystems analysis and weighted toward abundant, under-appreciated species such as scup or dogfish. We will then discuss what institutions and fishermen are doing now to achieve this, how their progress can be measured, and how we can all work together to break down barriers that stand in the way.

Presenters: Kate Masury, Eating with the Ecosystem; John Stoddard, Health Care Without Harm; Bob Bankert, UMass Amherst; Donna Marshall, Cape Ann Fresh Catch; Colles Stowell, One Fish Foundation

Milk with Dignity Program



HAMMERSTEIN

Migrant Justice and Milk with Dignity Standards Council will be presenting the Milk with Dignity Program. Milk with Dignity is an initiative inspired by the groundbreaking work of the Coalition of Immokalee Workers and modeled after their highly acclaimed Fair Food Program. Above all, the model rests on a strong commitment to empower workers through labor rights education and access to a protected complaint mechanism so that they may form the first line of defense against labor abuse, and to supplement these efforts with independent audits of participating farmers' operations. The impact of the program stems from both the standards outlined in the code, and the program is designed to encourage farmer compliance.

Presenters: Abel Luna, Migrant Justice; Tom Fritzsche, New York University School of Law

SECTOR KEY

Cross-Sector

Colleges & Universities

Health Care

Schools

Corrections

How Can Farm to Institution Efforts Support Viable Farms and Food Hubs?



BEETHOVEN/BRAHMS

It is clear that many of us are involved in farm to institution efforts to support viable farms and supply chains, but how do we more actively integrate farm viability into our farm to institution work? Also, how can food hubs meet their social objectives and bottom line goals while supporting their producers? In this workshop, stories from across the supply chain will highlight the challenges in creating a system for institutional sales that works for farmers, processors and food hubs. We'll highlight data from a cost of production study for farmers in Vermont, price points for products used by institutions; supply chains that allow for farm viability and work with farmers to scale up; and more. We will then open it up to the audience for discussion and questions, as well as ideas for how farm to institution takes this next step.

Presenters: Abbie Nelson, Vermont FEED; Katherine Sims, Green Mountain Farm-to-School; Chris Hallweaver, Northern Girls

Workforce Development for the Food-Driven Economy of a Gateway City: The Case of Worcester



AMPHITHEATRE

This presentation introduces a “networked approach” to upgrade workforce development and improving the competitiveness of the food-driven economy of a “gateway city.” The food-driven economy of Worcester encompasses various sub-sectors, mostly experiencing rapid growth and creating a high demand for labor at institutions such as schools, colleges, and hospitals, as well as other establishments. In the food economy, wages and job quality are low, labor turnover rates are high, and workers have the least educational attainment, relative to other major sectors. This is not a promising employment scenario for (disadvantaged) workers and it is becoming costly to employers. We'll look at a networked approach to improve on this scenario and examine an example in action (Working Cities Challenge-Worcester [Boston FED/Living Cities]).

Presenters: Ramon Borges-Mendez, Clark University

Community Organizing & Collective Impact



GERSHWIN

At the heart of community organizing philosophy is the idea that the collective has more potential for impact than the individual towards making social change. “Collective Impact” as a framework, similarly employs collaboration “to tackle deeply entrenched and complex social problems” – focusing on collaborations between institutions and organizations. Where does traditional community organizing and Collective Impact efforts intersect? How can a relationship between the two approaches work? I will go through some examples and

share the story of how CTCORE-Organize Now!, a statewide racial justice community organizing organization, has been participating in Collective Impact efforts in CT to advance equity in our food system.

Presenters: Isa Mujahid, CTCORE-Organize Now!

Growing & Gleaning Food with Incarcerated Individuals



MOZART

There are several initiatives throughout New England focused on food systems work (growing, gleaning, and post-harvest handling) with at-risk, incarcerated, and formerly-incarcerated youth and adults. These initiatives aim to meet the needs of incarcerated individuals’ and the broader community. In this session, participants will hear learn about program logistics, goals, challenges, and lessons learned, and hear about our take on the intersection of social justice, local foods, and prisons. You'll have a chance to engage in conversation with each other and the presenters to dig deeper. We'll discuss models for the production, gleaning, processing, and distribution of food with incarcerated individuals and highlight issues at the intersection of social justice and food and land reform, as embodied by farm-to-prison efforts.

Presenters: Ali Zipparo, Vermont Agency of Agriculture Food and Markets; Theresa Snow, Salvation Farms; Renee Page, Healthy Communities of the Capital Area; Erika Rumbley, The New Garden Society and Northeast Prison Gardens Educators Collaborative; Sarah Bernstein, Farm Fresh Rhode Island

Healthcare Investment in the Food System



SCHUBERT/STRAUSS

Healthcare facilities in New England are supporters of a sustainable regional food system. For the health of the patients and the health of their communities. They recognize that health and nutrition are dependent on more than just the vitamins and minerals in the food we eat, but also dependent on sustainable production practices, fair labor practices, and a distribution system that gets healthy food to all members of our region. This session will highlight two innovative examples of ways that healthcare facilities are investing in farmers and the regional food system. We'll hear from Pen Bay Medical Center and the ways that they are working with Hatchet Cove Farm to provide reliable year-round income and product flexibility. We'll also hear from University of Vermont Medical Center and the way they have invested in baby chicks to enable a poultry producer to expand his production.

Presenters: Jennifer Obadia, Health Care Without Harm; Jeff Space, Pen Bay Medical Center; Daria Holcomb, University of Vermont Medical Center

Lessons from the Field: A Four-College Local Food Partnership



COLE PORTER

Join project organizers at CISA and Hampshire College to learn about how four very different liberal arts colleges have created an innovative partnership to increase local food on their campuses. This session will include four college case studies, a regional food system analysis, and guidelines for cross-institutional collaboration. Dining service representatives from Amherst, Hampshire, Mt. Holyoke and Smith Colleges have worked together to create innovative joint approaches to increasing local food purchasing at their respective institutions. We'll follow our presentation with an interactive audience discussion of ways that dining services can serve the educational mission of an institution, engage students as citizens, learners, and activists, and foster the institution's role in the local community, with a particular focus on addressing food justice issues.

Presenters: Margaret Christie, Community Involved in Sustaining Agriculture (CISA); Beth Hooker, Hampshire College

Best Practices to Minimize Food Waste in the K-12 Sector: Highlighting Farm to School, the Share Table, Food Donation, and Composting



RODGERS

This session will look at best practices on minimizing wasting food in K-12 school cafeterias. The USDA's Farm to School Census has shown that schools with a strong farm to school program also generate less waste. The session uses a flash panel concept to give an overview of wasted food impacts; we'll provide an overview of allowable strategies in source reduction as well as post point of service options like share tables, food donation, and composting. The panel will highlight two school systems: Milton Town School District in Vermont and Cambridge Public Schools in Massachusetts. Highlights will include a statewide collaboration in Vermont on share table guidance, waste diversion programs and how farm to school and related smarter lunchroom strategies have led to children consuming more nutritious foods and districts producing less waste.

Presenters: Christine Beling, USEPA New England; Danielle Fleury, USDA FNS; Brooke Gannon, Milton Town School District; Rhonda Mace, Milton Town School District; Meryl Brott, Cambridge Department of Public Works; Mellissa Honeywood, Cambridge Public Schools

CLOSING PLENARY

2:45 - 4:00 PM

Stories of Transformation: Live Storytelling Event

BALLROOM

The closing session will feature a special live-storytelling event with storytellers from around the region sharing stories of transformation within the farm to institution world. Stories will cover a range of topics, including food as medicine in a hospital cafeteria, seafood in school lunches, community organizing for migrant worker in Vermont, mushrooms in Maine and getting locally grown Vermont beans into school lunches in Vermont. Meet the storytellers:

Beyond the Button

Emily Sharood | Sales and Marketing Director at Mousam Valley Mushrooms in Maine

From Plow to Plate: Using Food to Heal Bodies & Community at New Milford

Kerry Gold | Dining Services Director at Unidine Corporation / New Milford Hospital in Connecticut

Dignity in Dark Times: Isolated Workers Build Community Solutions

Abel Luna | Leadership and Education Coordinator at Migrant Justice in Vermont

Catch of the Day: A True Appreciation of Local Fish & Its Story from the Sea to the West Tisbury School Cafeteria

Jenny Devivo | Cafe Director/Head Chef at Up Island Regional School District in Massachusetts

Beans as Role Models

Joe Bossen | Owner of Vermont Bean Crafters in Vermont

Meditations on Community Organizing

Isa Mujahid | Founder / Organizing Director at CTCore-Organize Now! in Connecticut

For those not familiar with the new wave of storytelling like the Moth Radio Hour on National Public Radio, live storytelling events focus on true, first-person, short stories about real people and real events, usually around a theme. Sometimes the stories are funny, other times happy and sometimes heart wrenching. Storytelling events have a history of being powerful, moving, and transformational for tellers and listeners alike. We have been fortunate to have an award winning storyteller, Sue Schmidt, coach our storytellers and prepare them for the stage. Sue Schmidt is a comedic storyteller and a host and regional producer for The Moth.





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Did you know? Maine has the fewest people of all New England states but as much land area as all New England states combined, not to mention the Gulf of Maine! This makes Maine capable of a vast amount of food production both on and offshore and a key part of our regional food system. Maine is also home to many wonderful farm to institution advocates and MEFTI is happy to support attendance by Mainers at this year's summit with generous funding from Elmina B. Sewall Foundation.

Maine Farm to Institution (MEFTI) is a multi-sector network that brings people together to share best practices, exchange information, provide training opportunities, and promote local food for institutions. MEFTI seeks to increase the amount of Maine-grown foods purchased by Maine institutions to give more people access to healthy foods while also strengthening the local economy. MEFTI believes that a strong network is the best way to achieve these goals. Visit the MEFTI table at the summit to connect and learn more.

www.farmtoinstitution.org/maine

EXTRAS

Exhibitor directory, activities,
notes, map, and more!



RACIAL EQUITY CHALLENGE

21-DAY RACIAL EQUITY HABIT BUILDING CHALLENGE

April 9-29, 2017 | Available anywhere you are!

Are you working for a food system that supports healthy food for all, sustainable farming and fishing, and thriving communities? Join us for the 2017 21-Day Racial Equity Habit Building Challenge!

- Sign up to receive daily prompts with links to resources and space to share learning, conversation, and action
- Explore readings, tools, videos, and more on the resource page
- Connect on Facebook and Twitter: #FSNEEquityChallenge



To sign up, visit the Racial Equity Challenge table in the corner of the ballroom -or- visit: www.foodsolutionsne.org/get-involved/21-day-racial-equity-habit-building-challenge

VOLUNTEERS

We couldn't pull off this event without the invaluable assistance of our enthusiastic volunteers. Will you join us in thanking them for their service?

Andrea Solazzo
Brett Tolley
Caitlin Joseph
Chelsey Hahn
Christopher Sheridan
Gabi Goszczynska
Gretta Shwachman
Heidi Lynch
Hope Guardenier
Jeanine Kopaska Broek
Julianna Fischer

Laura Gallagher
Leah Wang
Madhavi Venkatesan
Marbury Jacobs
Mike Zastoupil
Molly Deegan
Nicola Williams
Nicole Huang
Victoria Chase
Victoria Martins
Zohar Gitlis



MY BOLD ACTIONS

You might choose to use this space to record actions you'd like to take either during or after the #F2ISummit. Be bold! Go for impact!

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

EXHIBITOR FAIR

Be sure to set aside time to visit with our amazing exhibitors! Exhibitor tables are located in the central hall and along the perimeter of the ballroom.

EXHIBITOR DIRECTORY

Arnold's Meats and Maine Family Farms

www.arnoldsmcats.com

CommonWealth Kitchen

www.commonwealthkitchen.org

Costa Fruit & Produce

www.freshideas.com

Crave Food Services / WhatsGood

<https://sourcewhatsgood.com>

Dole & Bailey, Inc.

www.doleandbailey.com

Farm Credit East

www.farmcrediteast.com

Farm to Institution New England

www.farmtoinstitution.org

Food Solutions New England

www.foodsolutionsne.org

FreshPoint

www.freshpoint.com

Full Sun Company

www.fullsuncompany.com

GrandyOats

www.grandyoats.com

Happy Valley Meat

<http://happyvalleymeat.com>

Health Care Without Harm

www.healthyfoodinhealthcare.org

Maine Farm to Institution Network

www.farmtoinstitution.org/maine

Maine Grains

<http://mainegrains.com>

Massachusetts Department of Agricultural Resources

www.mass.gov/eea/agencies/agr

New England Dairy & Food Council

www.newenglanddairyCouncil.org

Red's Best

www.redsbest.com

Sea to Table

www.sea2table.com

Sodexo

www.sodexousa.com

Upper Valley Produce

www.uppervalleyproduce.com

USDA Agricultural Marketing Service

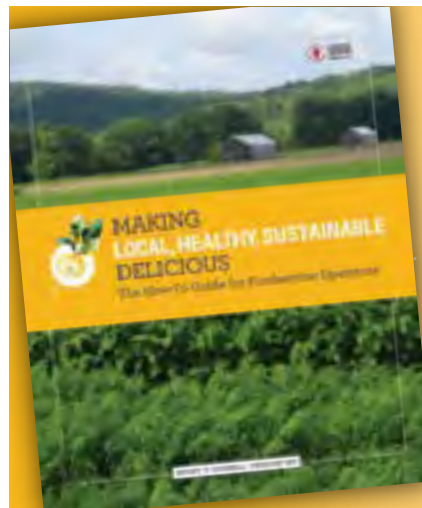
www.ams.usda.gov

USDA Food & Nutrition Service

www.fns.usda.gov

Western Mass Food Processing Center

www.fccdc.org/food-processing



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For more information, contact:
Ken Toong
ktoong@umass.edu

UMASS
DINING
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NOTES

NOTES

NOTES

PARTICIPANT LIST



You're sure to meet many new people at the #F2ISummit! We hope you'll keep in touch with them after the event.

To download a participant list, visit:
www.f2isummit.org/participants



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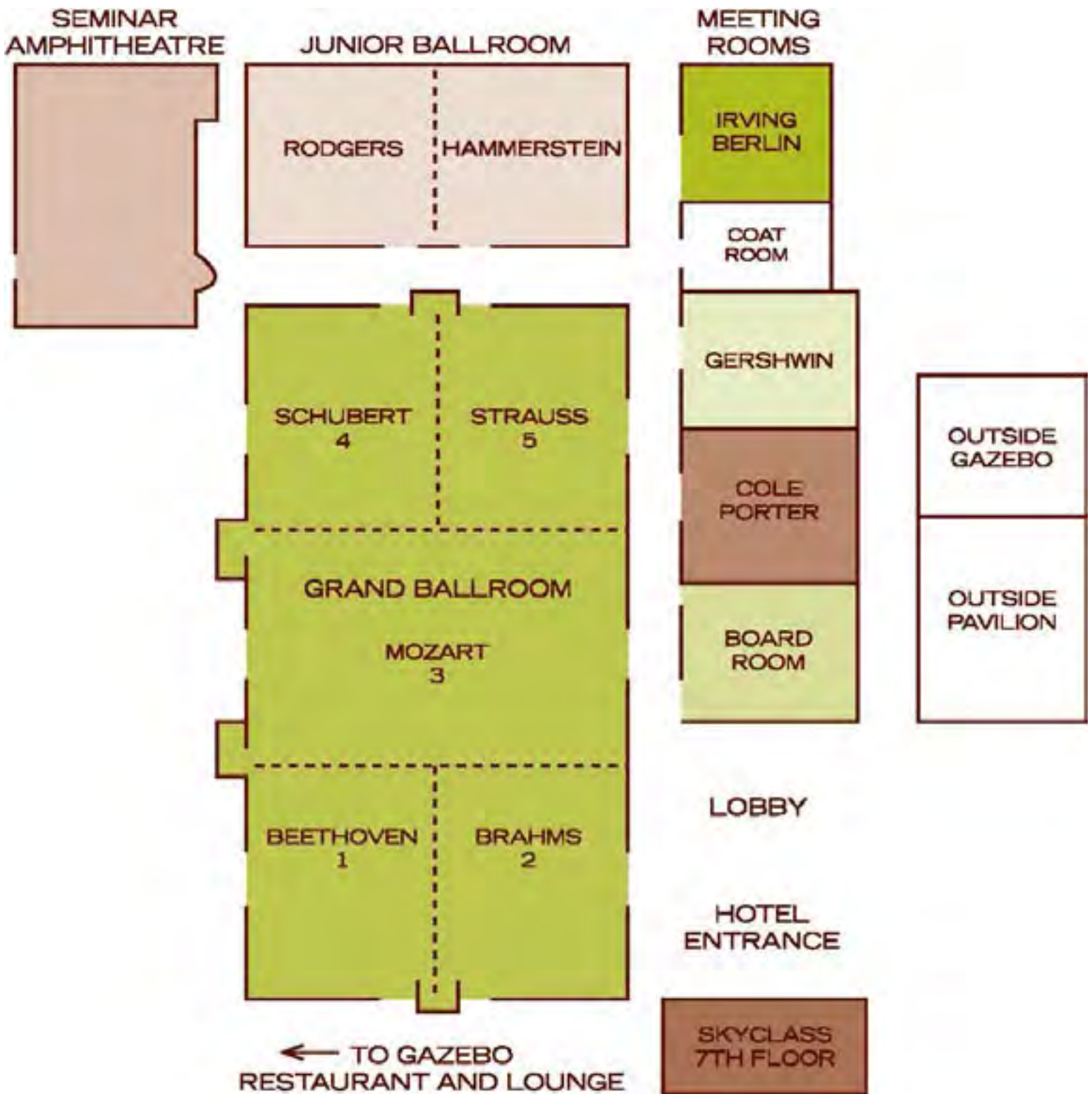
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CONFERENCE CENTER MAP



The FINE staff wish to give a big shout-out to our 2016-17 Network Advisory Council members and special advisors!



Want to join the council or nominate a colleague? There are lots of benefits!
Contact peter@farmtoinst.org by May 15th to learn more.

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The 2017 New England Farm to Institution Summit sponsors make a difference not only at events like this but through their steady commitment and tireless work to improve our regional food system!

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