# MAINE FARM TO INSTITUTION SUMMIT

**February 9, 2018**  
**UMAINE HUTCHINSON CENTER, BELFAST, ME**

## Agenda At-A-Glance

<table>
<thead>
<tr>
<th>Start Time</th>
<th>End Time</th>
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<tr>
<td>7:30 AM</td>
<td>8:30 AM</td>
<td>Breakfast</td>
<td>Conference Center</td>
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<tr>
<td>8:30 AM</td>
<td>9:30 AM</td>
<td>Welcome &amp; Opening Plenary</td>
<td>Conference Center</td>
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<tr>
<td>9:45 AM</td>
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<td>Breakout Session 1</td>
<td>See Descriptions</td>
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<tr>
<td>11:00 AM</td>
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<tr>
<td>12:15 PM</td>
<td>1:00 PM</td>
<td>Lunch &amp; Networking</td>
<td>Conference Center</td>
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<td>1:15 PM</td>
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<td>Breakout Session 3</td>
<td>See Descriptions</td>
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<td>2:30 PM</td>
<td>3:45 PM</td>
<td>Breakout Session 4</td>
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<td>3:45 PM</td>
<td>4:00 PM</td>
<td>Afternoon Snack/Networking Break</td>
<td>Atrium</td>
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<td>4:00 PM</td>
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<td>Closing Session - Policy Plenary</td>
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<td>5:00 PM</td>
<td>7:00 PM</td>
<td>Networking</td>
<td>Three Tides</td>
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## BREAKOUT SESSIONS AT-A-GLANCE

### Breakout Session 1  9:45-10:45 AM

<table>
<thead>
<tr>
<th>Topic</th>
<th>Presenters</th>
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<tr>
<td>Kelp in the Classroom: Engaging Students through Aquaculture (K-12)</td>
<td>Yvonne Thomas, Island Institute&lt;br&gt;Rebecca Clark Uchenna, Island Institute</td>
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<td>So What’s the Story on Mustard and Onions: Can the Supply Chain Work More Boldly for Local? (Farm, Cross-Sector)</td>
<td>Scott Johnson, Maine General&lt;br&gt;Sheila Costello, Waldo County General Hospital&lt;br&gt;Jen McCarthy, Program Manager, MaineHealth</td>
<td>Classroom 105</td>
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<td>Harvest of the Month in Maine: Marketing for Hospitals and other Institutions (Healthcare, Cross-Sector)</td>
<td>Lauren Kaskey, Health Care Without Harm&lt;br&gt;Emily Kain, Program Manager, MaineHealth</td>
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<td>Leveraging Innovation in Farm to Institution (Cross-Sector)</td>
<td>Mike Gold, Crave Food Systems&lt;br&gt;Sara Fisler, Crave Food Systems&lt;br&gt;Anne Devin, Chase Stream Farm</td>
<td>Classroom 127</td>
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<tr>
<td>Use AmeriCorps to Cultivate the Maine Food System (Cross-Sector)</td>
<td>Michael Ashmore, ME Commission for Community Service&lt;br&gt;Michelle Erhard, FoodCorps Maine&lt;br&gt;Danielle Blair &amp; Abigail Howell, Food for the Future&lt;br&gt;Dgenna Ulrich and Julie Salerno, Cooking Matters Maine</td>
<td>Seminar Room 1</td>
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### Breakout Session 2  11:00 AM-12:00 PM

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<tr>
<th>Topic</th>
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<tr>
<td>MaineGeneral Medical Center: Hospital Food Sets a Community Example (Healthcare)</td>
<td>Shelley Goraj, MaineGeneral Health</td>
<td>Seminar Room 1</td>
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<tr>
<td>Dive into Local Seafood: Learn About Opportunities, Challenges, and Success Stories (Seafood, Cross-Sector)</td>
<td>Kyle Foley, Gulf of Maine Research Institute&lt;br&gt;Monique Coombs, Maine Coast Fishermen's Association</td>
<td>Classroom 105</td>
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<tr>
<td>Cooperating to Connect with Institutions (Farm, Cross-Sector)</td>
<td>Jonah Fertig, Cooperative Development Institute&lt;br&gt;Ron Adams, Maine Farm &amp; Sea Cooperative&lt;br&gt;Dave Seddon, Maine Farm &amp; Sea Cooperative</td>
<td>Classroom 127</td>
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<tr>
<td>Setting Your Kitchens Up for Local Procurement &amp; Processing (K-12, Prison, Cross-Sector)</td>
<td>Mark McBrine, Charleston Correctional Facility&lt;br&gt;Erin Dowe, RSU 5, Freeport Area Schools&lt;br&gt;Jeff Bridges, RSU 38, Maranacook Area Schools</td>
<td>Classroom 129</td>
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<tr>
<td>Breakout Session 3</td>
<td>1:15-2:15 PM</td>
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</table>
| Meet Your Farmer: Local & Community Values On the Ground (Farm, Cross-Sector) | Stew Smith, Lakeside Family Farm  
Gabe Clark, Cold Spring Ranch  
Chris Alexander, Sugar Hill Cranberries |
| Seminar Room 1 |
| Leveraging Food Waste Prevention and Surplus Management to Drive Processing and Distribution Infrastructure within the Portland Food Shed (Cross-Sector) | Jamien Richardson, CYON Business Solutions, LLC  
Hannah Semler, Wholecrops |
| Classroom 129 |
| The Puzzle of Making the Local Food Movement Sustainable (College, Cross-Sector) | Michaela Murray, University of Maine  
Stephanie Welcomer, University of Maine  
Mark Haggerty, University of Maine |
| Classroom 127 |
| Building Maine’s Farm to School Network (K-12) | Renee Page, MEFTI/Maine Farm to School Network  
Kelly LaCasse, Healthy Northern Kennebec  
Molly Clark, Healthy Community Coalition of Greater Franklin County |
| Classroom 105 |
| Institute for Local Food Systems Innovation (College, Cross-Sector) | Mark Green, Ph.D., Saint Joseph’s College  
Elyse Caiazzo ‘18, Saint Joseph’s College  
Hayley Winslow ‘18, Saint Joseph’s College  
Nick Guidi ‘20, Saint Joseph’s College  
Peter Nielsen, Saint Joseph’s College |
| Classroom 106 |

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<tr>
<th>Breakout Session 4</th>
<th>2:30-3:45 PM</th>
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| Food Safety Modernization Act/Focus on Produce Safety Rule (Farm, Cross-Sector) | Ron Dyer, Department of Agriculture, Conservation and Forestry, State of Maine  
Linda Titus, AgMatters LLC |
| Seminar Room 1 |
| Farm to School Strategies: A Panel Discussion (K-12) | Michelle Erhard, FoodCorps Maine  
Trisha Smith, University of Maine Cooperative Extension Piscataquis County  
Wes Norton, Edible Island  
Glen Widmer, RSU 71 |
| Classroom 106 |
| Whole Fish vs. Processed Fish in the Cafeteria: How to Bring the Most Benefit to Fishermen (Seafood, Cross-Sector) | Justin Libby, F/V Capt’N Lee  
Spencer Montgomery, New England Fishmongers  
Blair Currier, Yarmouth Schools |
| Classroom 129 |
| Supporting Educational Gardens & Orchards - A Resource Overview & Technical Tips on building an Integrated Pest Management (IPM) Toolbox (K-12) | Richard Hodges, ReTree US  
Erika Verrier, Maine School Garden Network | Classroom 127 |
|---|---|---|
| Defining, Tracking & Purchasing Local - Strategies, Lessons Learned, and Opportunities for Larger Statewide Collaboration (Cross-Sector) | Maeve McInnis, Sodexo  
Emily Kain, MaineHealth  
Kate Allerding, MaineHealth | Classroom 105 |

**MAINE FARM TO INSTITUTION SUMMIT**  
FEBRUARY 9, 2018  
UMAINE HUTCHINSON CENTER, BELFAST, ME  
AGENDA IN DETAIL

**7:30-8:30 AM  BREAKFAST**  
*Conference Center*  
Join us for a delicious breakfast, with food from Edible Elements Catering!

**8:30-9:30 AM  WELCOME & OPENING PLENARY**  
*Conference Center*  
The event hosts and local midcoast institutional representatives welcome attendees, provide an overview of the day, and then transition to a moderated discussion with a panel of farm to institution stakeholders from Maine who will provide their perspective on where the movement is heading and how everyone can engage.

**A Midcoast Welcome**  
- Randall Liberty, Warden, Maine State Prison in Warren, ME  
- Sheila Costello, Nutrition Director, Waldo County General Hospital in Belfast, ME
• Perley Martin, Food Services Director, RSU 71 in Belfast, ME

Plenary Speakers:
• Moderator: Renee Page, Maine Farm to School Network/Maine Farm to Institution
• Chris Hallweaver
• Jenny MacArthur-Purdy, Unity College
• Trent Emery, Emery Farm

9:30-9:45 AM  TRANSITION TIME

9:45-10:45 AM  BREAKOUT SESSION 1 (choose one below)

9:45-10:45 AM
Kelp in the Classroom: Engaging Students through Aquaculture
Location: Classroom 106
Developing sustainable ways to produce more food from the ocean and diversifying the local fishing economy is a critical need in many island and coastal communities. CAPE (Collaborative Aquaculture Project for Education) is a collaboration with schools and environmental education organizations and industry partners that creates experiential education opportunities for students through the study of aquaculture, particularly kelp aquaculture. By providing professional development for teachers and through direct connection with schools, we engage K-12 students in place-based, hands-on learning experiences. Using our two curricula, Kelp ME ASAP (After School Aquaculture Program) for Grades K-5 and The Future of Aquaculture Educator’s Guide for Grades 6-12, participants will experience a number of lesson plans including kelp anatomy and habitat, water quality monitoring, kelp aquaculture gear, and cooking with kelp. Information on connecting with other teachers and industry professionals through the Aquaculture Educators Network will be shared as will resources including books, film and information on accessing technical assistance. Be ready to get your hands on some seaweed!

Presenters:
• Yvonne Thomas, Education Director, Island Institute
• Rebecca Clark Uchenna, Marine Programs Associate, Island Institute

9:45-10:45 AM
So What’s the Story on Mustard and Onions: Can the Supply Chain Work More Boldly for Local?
Location: Classroom 105

We are all committed to growing the local share of food consumption, but sometimes the path for doing this is a bit obscure. In this moderated discussion, a producer, a distributor, and customer talk about the issues from their individual and combined perspectives. They'll take a look at definitions, availability of supply, successes and constraints on the producer/distributor/customer relationships. All of the participants will offer suggestions for stronger bolder additions to these relationships and consider better communication and purchasing approaches as we enter 2018. Audience experience and suggestions will be sought and valued.

Presenters:
- Scott Johnson, Chef, Maine General
- Sarah Redfield, Maine Farmers Food Hub, Informal Producer Group
- Jen McCarthy, Performance Foodservice - Northcenter

9:45-10:45 AM

Harvest of the Month in Maine: Marketing for Hospitals and other Institutions

Location: Classroom 129

Nourished by New England, in conjunction with the Faces of New England program, is designed to create lasting change towards a sustainable New England food system. This workshop will present Nourished, an innovative Harvest of the Quarter program designed to aggregate demand throughout New England to support local and regional producers. During the workshop, we will describe the process of developing the Harvest of the Quarter system and materials and hear from one of the task force members that helped to guide the staff at Healthy Food in Health Care. We will also hear from a hospital food service director who is using the Nourished marketing materials in their cafeteria. We will describe the Faces of New England program and help attendees understand the synergies between the two. Faces works with producers from throughout New England, including 3 in Maine, to help them market themselves, scale up for institutions, and get on the right distribution networks. Finally, we will provide an update on the Maine Farm to Institution effort to build a Harvest of the Month program for the k-12 sector.

Participants from all sectors will leave with an understanding of how Nourished works to build a more resilient food system, and how hospitals, schools, and other institutions can benefit from this free program.

Presenters:
- Lauren Kaskey, MS, MPH, Facilities and Procurement Coordinator, Health Care Without Harm
- Sheila Costello, Nutrition Services Director, Waldo County General Hospital
- Emily Kain, MPH, Program Manager, MaineHealth

9:45-10:45 AM

Leveraging Innovation in Farm to Institution
Location: Classroom 127

Learn how to leverage your operation’s strengths and resources to implement an innovative farm to institution initiative. Through guided roundtable discussion and brainstorming, participants will experience best practices for evaluating programs, identifying stakeholders and assets, building a strategy and measuring program results. Participants will begin to develop an action plan that harnesses innovation, and will leave with the necessary tools to champion their initiatives at their institutions.

Presenters:
- Mike Gold, Crave Food Systems Farm Consultant
- Sara Fisler, Crave Food Systems Farm to Institution Consultant
- Anne Devin, Chase Stream Farm

9:45-10:45 AM

Use AmeriCorps to Cultivate the Maine Food System

Location: Seminar Room 1

Have you said recently "If only we had the time..." "If only we had the extra hands..."? What could you do with thousands of hours of volunteer support to accomplish a short-term intensive project, a year-long action plan, or a multi-year all-hands-on-deck initiative? AmeriCorps can help. AmeriCorps State offers grants of positions (2 to 25) over three year cycles to address critical community needs. AmeriCorps VISTA offers support to build your agency capacity. AmeriCorps NCCC offers program support for 10-week projects. Come hear from currently serving members and learn what AmeriCorps can do for you, how to apply for AmeriCorps teams who can help you accomplish your goals, and connect with others at the session to build ideas and find approaches that work. Making a difference starts with a simple concept to get a problem fixed. AmeriCorps can help you grow it into a strategy to make meaningful high-impact change at minimal cost. FoodCorps, Cooking Matters & Food for the Future are all active AmeriCorps programs operating in the state – come see what they are accomplishing in your communities.

Programs or coalitions eligible for AmeriCorps support include: public or private non-profits, State/county/local units of government, higher education institutions, faith-based organizations, labor organizations, and federally recognized Tribes.

Presenters:
- Michael Ashmore, Program Development & Training Officer, ME Commission for Community Service
- Michelle Erhard, FoodCorps Fellow, FoodCorps Maine
- Danielle Blair & Abigail Howell, AmeriCorps Members, Food for the Future AmeriCorps
- Dgenna Ulrich and Julie Salerno, AmeriCorps Member, Cooking Matters Maine

10:45-11:00 AM  TRANSITION TIME
11:00 AM-12:00 PM  BREAKOUT SESSION 2 (choose one below)

11:00 AM-12:00 PM  
MaineGeneral Medical Center: Hospital Food Sets a Community Example  
Location: Seminar Room 1  
A demonstration of how a local community hospital’s food service department can enhance the health of the people of the greater Kennebec Valley by promoting healthy food choices and providing education about nutrition and health.  
Presenters:  
- Shelley Goraj, MS, RD/LD, Director of Food and Nutrition Services at MaineGeneral Health

11:00 AM-12:00 PM  
Dive into Local Seafood: Learn About Opportunities, Challenges, and Success Stories  
Location: Classroom 105  
As more institutions, restaurants, and consumers turn to sourcing local protein, seafood is coming up as a great option in conversations around the food movement. Yet the landscape (or seascape) of seafood is often mysterious and confusing. This session is for anyone interested in broadening their depth and breadth of knowledge about the fishing and seafood industry in our region, and the opportunities to source more seafood from our waters. We will hear a big picture perspective on the state of the seafood industry in New England, as well as specific stories from presenters about how they are working to get more local seafood into the marketplace. Part of the session will be devoted to small group conversations where we will dive into participant experiences and questions about sourcing regional seafood, with a focus on solutions, opportunities, and success stories.  
Presenters:  
- Kyle Foley, Sustainable Seafood Program Manager, Gulf of Maine Research Institute  
- Monique Coombs, Director of Marine Programs, Maine Coast Fishermen’s Association

11:00 AM-12:00 PM  
Cooperating to Connect with Institutions  
Location: Classroom 127  
How do we increase local, equitable food at our institutions? This workshop will explore how cooperatives farmers to reach institutions. Farmers from New Roots Cooperative Farm will talk about their work with food pantries and assisted living facilities and how their cooperative has
helped them reach institutional markets, develop farm infrastructure and access land. The Cooperative Development Institute will share about cooperatives, different examples of cooperatives here in Maine and nationally and how they can benefit institutions and farmers. Through this process, participants will learn about how to start a cooperative and will leave the workshop inspired to start or support cooperatives and New Americans in Maine. Maine Farm & Sea Cooperative will share about the potential for institutions and producers to cooperate together to meet needs across the food chain.
Presenters:

- Jonah Fertig-Burd, Director of Cooperative Food Systems, Cooperative Development Institute
- Seynab Ali, President & Farmer-Owner, New Roots Cooperative Farm
- Dave Seddon, CEO, Maine Farm & Sea Cooperative
- Ron Adams, COO, Maine Farm & Sea Cooperative

11:00 AM-12:00 PM

Setting Your Kitchens up for Local Procurement & Processing

*Location: Classroom 129*

Learn how to fully integrate local purchasing into your meal program. Hear from 3 nutrition directors working to take farm to institution to the next level. Learn how one correctional facility in Maine bakes all their own bread products, relies almost entirely on scratch cooking, and incorporates local products whenever possible, all on a budget. Get tips from school nutrition directors on how to motivate staff to embrace creative, scratch cooking. Find leverage points in budgets for purchasing local and in schedules to allow more time for hands-on cooking. Hear how one school district engaged the community when hiring a new nutrition director.

Presenters:

- Mark McBrine, Nutrition Director, Charleston Correctional Facility
- Erin Dowe, Nutrition Director, RSU 5, Freeport Area Schools
- Jeff Bridges, Nutrition Director, RSU 38, Maranacook Area Schools

11:00 AM-12:00 PM

Education in the Garden, Cafeteria and Classroom

*Location: Classroom 106*

Session will expose participants to the plethora of free resources and programs that connect Farm to School programs to food system education and sustainable agriculture.

Presenters:

- Willie Grenier, Executive Director, Maine Ag in the Classroom
- Kelsey Fortin, Program Assistant, Maine Ag in the Classroom

12:00 PM - 1:00 PM  Lunch

*Conference Center*
Join us for a delicious lunch, prepared by Edible Elements Catering, and an opportunity for networking!

1:00-1:15 PM  TRANSITION TIME

1:15-2:15 PM  BREAKOUT SESSION 3 (choose one below)

1:15-2:15 PM
Meet Your Farmer: Local & Community Values On the Ground
Location: Seminar Room 1
This session offers attendees the opportunity to meet and interact with farmers who are interested in selling local product to Maine institutions. The session will offer an engaging moderated dialogue with Maine producers who operate at different scales and use varied distribution systems. The producers will paint a picture of their enterprises and their communities; they will also discuss the successes and the hurdles and concerns they have experienced as they have sought to provide local product to local institutions—all in the context of their goals to both be part of these communities and be a financially successful farm enterprises. The conversation will allow ample opportunity for audience contributions from participants’ experience and audience questions for those who wish to expand their local buy. As we discuss and grow the supply chain, farmers voices are critical.

Presenters:
- Stew Smith, Lakeside Family Farm
- Gabe Clark, Cold Spring Ranch
- Chris Alexander, Sugar Hill Cranberries

1:15-2:15 PM
Leveraging Food Waste Prevention and Surplus Management to Drive Processing and Distribution Infrastructure within the Portland Food Shed
Location: Classroom 129
In this informative workshop, presenters involved in the LFPP Grant: Scaling for Growth within the Portland Food Shed will describe how they are using new tools to help manage the supply chain; from handling on farm training and growth, to managing surplus and preventing food waste,
to directing food to light processing and value-added processing companies to help bring a greater
variety of food products to consumers and institutions.
Presenters:
  - Jamien Richardson, CYON Business Solutions, LLC
  - Hannah Semler, Wholecrops

1:15-2:15 PM
**The Puzzle of Making the Local Food Movement Sustainable**
*Location: Classroom 127*
This preliminary study examines and summarizes the existing work that has been done in Maine
with respect to the farm-to-institution supply chain. Additionally, we will report preliminary
findings from supply chain participants concerning their perceptions of obstacles and advantages
to participation in the farm to institution network as well as their perceptions of the extent to
which sustainability is integrated into F2I.
Presenters:
  - Michaela Murray, Undergraduate Student, University of Maine
  - Stephanie Welcomer, Faculty, University of Maine
  - Mark Haggerty, Faculty, University of Maine

1:15-2:15 PM
**Building Maine’s Farm to School Network**
*Location: Classroom 105*
The Maine Farm to School Network recently underwent a strategic planning process to set 3-5
year goals for the Network. Join the conversation and learn how you can get more involved with
the Network to help carry out its work at the local level while continuing to strengthen statewide
efforts.
Presenters:
  - Renee Page, Maine Farm to School Network/Maine Farm to Institution
  - Kelly LaCasse, Food Equity Coordinator, Healthy Northern Kennebec
  - Molly Clark, Healthy Community Coalition of Greater Franklin County

1:15-2:15 PM
**Institute for Local Food Systems Innovation**
*Location: Classroom 106*
Saint Joseph’s College has launched the Institute for Local Food Systems Innovation (ILFSI), an
initiative with both private and public partners to develop the state’s food and beverage industries
and meet the region's food security goals. The Institute involves five enterprises: a food
manufacturing incubator, a hydroponic farm, a traditional crop and livestock farm, an agritourism
event center and an entrepreneurship development and education program offering certificates in
areas such as hydroponic farming, food processing, and food merchandising. In this session, faculty
and students will describe the process of developing the Institute, the plans for operating the enterprises, and the educational programming that will soon be launched.

Presenters:
- Mark Green, Ph.D., Science Faculty and Hydroponic Farm Director
- Elyse Caiazzo ‘18, Assistant Program Director, ILFSI
- Hayley Winslow ‘18, Business Services Manager, ILFSI
- Nick Guidi ‘20, Renewable Energy Analyst, ILFSI
- Peter Nielsen, Entrepreneur-in-Residence, Saint Joseph’s College

2:15-2:30 PM  TRANSITION TIME

2:30-3:45 PM  BREAKOUT SESSION 4 (choose one below)

2:30-3:45 PM  Food Safety Modernization Act/Focus on Produce Safety Rule
Location: Seminar Room 1
A brief overview (10-15 mins) of all 7 rules as a possible intro to show wide scope and connections to supply chain of FSMA. 2. An overview of the Produce Safety Rule to date and who it will affect when 3. A summary of the Department’s Services and Resources (offering PSA course; GAP/GHP audits; Produce Harmonized audits; web page; working with producers to help them comply with the new rule...)

Presenters:
- Ron Dyer, Agriculture, Food and Rural Resources Bureau Director in the Department of Agriculture, Conservation and Forestry, State of Maine
- Linda Titus, AgMatters LLC

2:30-3:45 PM  Farm to School Strategies: A Panel Discussion
Location: Classroom 106
Whether it’s engaging students in the menu development, preparation, and service on the school cafeteria line; creating a standalone garden program which operates under the direction of one staff member and district-wide support; or growing awareness of local food through an innovative, community-wide passport program, Maine is full of replicable ways to engage youth in the food system. Join this session to hear from our panel about how they have integrated local food education into their schools and youth-centered programs, and to learn about the greatest challenges and successes of their efforts.

Presenters:
- Michelle Erhard, Fellow, FoodCorps Maine
2:30-3:45 PM
Whole Fish vs. Processed Fish in the Cafeteria: How to Bring the Most Benefit to Fishermen

Location: Classroom 129

Did you know that institutional buyers can purchase whole fish directly from fishermen who harvest from the Gulf of Maine? While this may sound intimidating to some, the speakers will share ways that this can work for institutions and why it can bring a lot of benefit to fishermen by having this direct relationship. Institutional food service directors will share some of their experiences with processing whole fish, their interest/capacity in doing more of it, and the opportunities and challenges that they see with purchasing more whole fish to incorporate into their menu. In addition to building more awareness from both the fisherman’s perspective and the institutional perspective, another goal of the session is to identify institutions who have interest in working with whole fish in the future.

Presenters:
- Justin Libby, F/V Capt’N Lee
- Spencer Montgomery, New England Fishmongers
- Blair Currier, Nutrition Director, Yarmouth Schools

2:30-3:45 PM
Supporting Educational Gardens & Orchards - A Resource Overview & Technical Tips on building an Integrated Pest Management (IPM) Toolbox

Location: Classroom 127

A short presentation on offerings from the Maine School Garden Network and ReTreeUS. Learn what these organizations are doing to bring garden and orchard education to schools and other institutions around the state. ReTreeUS is planting educational orchards in schools and with other institutions, and you will learn how your institution can benefit from orchard education. Maine School Garden Network provides resources to teachers to support garden learning opportunities, you can learn about all these resources and about our Garden Coach program. Dig into technical concepts used to develop an "IPM Toolbox" and engage in plant health challenges.

Presenters:
- Richard Hodges, Program Manager, ReTree US
2:30-3:45 PM  
Defining, Tracking & Purchasing Local - Strategies, Lessons Learned, and Opportunities for Larger Statewide Collaboration (Institutional Buyers Should Attend!)  

*Location: Classroom 105*

MaineHealth and Sodexo represent two of the largest institutional purchasers in the state of Maine, and both have recently undertaken efforts to define local food, set goals for local procurement, and track their purchasing amongst their many accounts. These two entities will share an overview of their local food procurement goals and data tracking efforts, discuss the lessons learned as a result of that process, and highlight what's coming up next. The final portion of the session will be focused on discussing collaborative opportunities with those in the room (other institutional buyers encouraged to attend!!) to combine demand data for specific products in order to support successful farm/fishery and food business planning.

**Presenters:**
- Maeve McInnis, Maine Course Director, Sodexo
- Emily Kain, MPH, Program Manager, MaineHealth
- Kate Allerding, Administrative Coordinator, Community Health Improvement, MaineHealth

3:45-4:00 PM  **BREAK & NETWORKING**

4:00-5:00 PM  **CLOSING PLENARY - POLICY IN SUPPORT OF FARM TO INSTITUTION**

*Auditorium*

Join us for an important discussion about opportunities for policy to benefit farm to institution in Maine. As the 2018 gubernatorial elections get closer, it is an important time to think about what we desire in terms of state policy that will benefit farm to institution, and determine the best way to get there.

**Moderator:**
- Ellen Griswold, Policy & Research Director, Maine Farmland Trust