

Afternoon Tour of the Farm at St. Joe

One tour will occur during Breakout Session 1, from 1:00-2:00pm. Meet at Registration at 12:55pm to walk over. Visit the first hospital-based hoophouses in Michigan and hear from Farmer Dan Bair about the local food effort at St. Joseph Mercy Health



April 2, 2012

Washtenaw Community College

The Local Food Summit thanks the following sponsors for their generous funding and in-kind support:

Washtenaw Community College, Whole Foods Market, University of Michigan Credit Union, Greenstone FCS, City Farm, Michigan Institute for Clinical and Health Research

Agrarian Adventure, Capella Farm, Old Pine Farm, Food System Economic Partnership, Think Local First, Nifty Hoops

The Local Food Summit thanks the following local, independently owned businesses for their generous donations of Michigan-made food and beverages:

Capella Farm, Darcy's Cart, Eat Local Eat Natural, Four Seasons Produce Co-op, Jessica's Natural Foods, Locavorious, Mighty Good Coffee, MSU Student Organic Farm, People's Food Co-op, Roos Roast, The Brinery, Thomas Organic Creamery, Whole Foods Market, Ypsilanti Food Co-op, Zingerman's Bakehouse, Zingerman's Creamery,

The 4th annual HomeGrown Local Food Summit was planned by an all-volunteer committee with organizational support from Slow Food Huron Valley. Email to volunteer: info@localfoodsummit.org



8:00: Registration and Breakfast

Atrium

8:30: Welcome: Introductions and Plans for the day

Auditorium

8:45: Jan Longone, Curator of the Janice Bluestein Longone Culinary Archive, Clements Library, U-M

9:00: Larry Massie, Historian and Author

Keynote: *"Rubaboo, Kalamazoo & Pasties Too: Aspects of Michigan's Culinary Heritage"*

10:00: Local Food Victories Present and Future

11:30: A Slow Food Lunch in Your Neighborhood

Atrium

1:00: Breakout Session 1 & Tour of the Farm at St. Joe

Classrooms

2:00: Break

2:15: Breakout Session 2

Classrooms

3:15: Break

3:30: Closing Ceremonies

Auditorium

Please join us for happy hour following the Local Food Summit at Corner Brewery, 720 Norris Street, Ypsilanti

Save the date for the HomeGrown Festival: September 8, 2012

<http://homegrownfestival.org>

<http://localfoodsummit.org>

Breakout Session 1 **1:00-2:00pm**

AUDITORIUM – Using Food Hubs to Build Healthy, Resilient Communities

Rich Pirog, Senior Associate Director, MSU Center for Regional Food Systems
Learn about efforts underway in Michigan and across the U.S. to build the capacity of regional food hubs to supply Good Food to urban and rural communities. Share innovations, insights and lessons learned about food hubs that apply to efforts underway in Washtenaw County.

ROOM 103 – Food Sovereignty: Let’s Make it Work

Gary Cox, General Counsel, Farm-to-Consumer Legal Defense Fund
Food sovereignty is a hot issue right now. But, what is it? Why is it needed? How can we accomplish it? These will be some of the topics that attorney Gary Cox will discuss when he gives examples on how to exercise food sovereignty in your own home, your community or your circle of friends and family.

ROOM 105 – Scaling Up Local Food Access

Randy Burns, Senior Buyer, Patient Food and Nutrition Services at UMHS
Jon and Karlene Goetz, Owners, Goetz Greenhouse LLC
What do institutional buyers want and what do mid-size farms have? The goal for this session is to help participants understand the requirements, challenges, limitations, and benefits of working with an institutional food purchaser.

ROOM 121 – The State of Farm to School in Washtenaw County

Neha Shah, Gardener, Advocate, and 5th grade teacher at King Elementary
Michaëlle Rehmann, Farm to Food Service Program Director, FSEP
Elissa Trumbull, The Agrarian Adventure; Founding Board Member
Each Farm-to-School program is shaped by its unique community and region. Learn from featured panelists about what is underway and how you can get involved in Washtenaw County and SE Michigan - from local food in school lunch programs, school gardens, school-wide composting, farmer in the classroom visits, and more!

ROOM 123 – What You Can Do For a Fair Farm Bill in 2012

Jennifer Fike, Food System Economic Partnership, Executive Director
Lindsey Scalera, Michigan Voices for Good Food Policy, NSAC
The Farm Bill concerns more than just farms -- it affects all aspects of our food system, from how our rural communities are shaped, how our land and natural resources are managed, how our food is grown and sold, and who has access to healthy and affordable food. Learn how you can be engaged in the 2012 Farm Bill and the impact it can have on local and regional food systems.

ROOM 128 – Power to the Pollinators! Local Honey Project is Sweet on Sustainability

Lisa Bashert, Ypsi Bee Lady and Ypsilanti Food Co-op Marketing Coordinator
Colony Collapse Disorder (CCD) continues to threaten honeybees throughout the country and Washtenaw County. From activity to advocacy to action, learn how Ypsilanti legalized backyard bees in 2009 and how the Local Honey Project continues that work to create a more sustainable community.

ROOM 130 – Book clubs? Gardening clubs? How about Investment Clubs!

Angela Barbash, Founder, Time to Reconsider
Join us for an interactive session that will show you how “Slow Money” investment clubs work, how they can contribute to the local investing movement, and how you can be involved. This session will include a fun group activity, and of course Monopoly money!

Breakout Session 2 **2:15-3:15pm**

AUDITORIUM – Organizing Strategy: 10 steps to organizing your neighborhood, campaign, or movement (to change the world)

Mike Shriberg, Education Director, Graham Environmental Sustainability Institute & Lecturer in the Program in the Environment at the University of Michigan
Discuss strategies and techniques to effectively plan and implement a campaign for positive social change. Learn to avoid burn-out by focusing on tactics that help you reach your goals.

ROOM 101 – How to Start (then Grow) Your Local Food Business

David Klingenberg, Chief Fermenting Officer, The Brinery; *Mary Wessel-Walker*, Owner, Harvest Kitchen; and *Stefanie Stauffer*, Owner, Nightshade Army Industries
We will cover the basics of laying your idea egg, incubating it, then hatching it!

ROOM 103 – Localization: Some Psychological Aspects of the Coming Downshift

Raymond DeYoung, Associate Professor of Environmental Psychology and Planning, U-M
Emerging biophysical limits, and the consequences of having disrupted both the climate and ecosystems leads to an unmistakable outcome: we soon will consume far less energy and fewer resources. Localization is a process for helping craft a pragmatic response to this new reality, a response that includes some unexpected psychological benefits.

ROOM 105 – Farm Real Estate Options and Micro Loan Opportunity

Rosanne Bloomer, Sr. Financial Service Officer GreenStone FCS; *Ginny Trocchio*, Project Director, The Conservation Fund; *Jeremy Moghtader*, MSU Student Organic Farm
This discussion of farm real estate options will include: land value trends, availability, financing options including partners, and Purchase of Development Rights (PDR). In addition, the session will provide an overview of The Conservation Fund’s micro loan program, the ShadeFund, available for farmers. We will also present information about securing land and launching an ag business at the Tilian Farm Development Center.

ROOM 121 – School to Farm: A Dietitian's Vision for Connecting Food to Health

Diana Dyer, MS, RD, author, and co-owner of The Dyer Family Organic Farm
This session will describe the vision and activities of the new “School to Farm Program” developed for dietetic interns by the Hunger & Environmental Nutrition Dietetic Practice Group of the ADA with the goals of cultivating seeds of interest and creating opportunity for each attendee to develop an individual food-to-health vision.

ROOM 123 - TBD

ROOM 128 – Secrets of Successful (Agricultural) Grant Writing: A Primer

Jeff Holden, Member of Tilian’s Incubator Project Advisory Board, and successful grant writer for a number of Ann Arbor efforts (e.g., FSEP, Tilian, Harvest Kitchen, etc.)
This session will provide participants with an understanding of the time, resources, approaches, and strategies required for successful grant writing.

ROOM 130 – Permaculture: Edible Forest Gardens and the Transition to Perennial Agriculture

Nate Ayers, Director, Chiwara Permaculture
In this introduction to permaculture design, participants will learn and discuss techniques for transitioning our yards and farms into bio-diverse, perennial food production systems that thrive with nature.