

Afternoon Tours

Both tours occur during Session 1, from 1-2pm.
Meet at Registration at 12:55pm to organize carpools.

Harvest Kitchen, Ypsilanti

Visit the new premises of Harvest Kitchen, Washtenaw County's only prepared foods CSA, and talk with owners Mary Wessel-Walker and Michelle Hartmann about their experiences and future plans.

The Farm at St. Joe's, Ypsilanti

Visit the hoopouses at St. Joe's Hospital (if it's sunny, it will be over 80 degrees inside!) and hear from Farmer Dan Bair about the growing local food effort at St. Joseph Mercy Health System.



March 1, 2011

Washtenaw Community College
Morris Lawrence Building

The Local Food Summit thanks the following businesses for their generous donation of Michigan-made food and beverages:



Whole Foods Market, Thomas Organic Creamery, Jessica's Natural Foods, Zingerman's Bakehouse, Zingerman's Creamery, Eden Foods, Michigan Turkey Producers, Mama Mo Foods, Ann Arbor Tortilla Company, The Farm at St. Joe's, Four Seasons Produce Co-op, Friske Orchards, The Brinery, Roos Roast, MSU Student Organic Farm, Milan Bakery, Ypsilanti Food Co-op, People's Food Co-op, Spillson's LTD, Mill Pond Bread, Café Japon

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

Washtenaw Community College, University of Michigan Credit Union, Think Local First, Ecology Center, Agrarian Adventure, Ivette Perfecto and John Vandermeer, Michael W. Hamm, CS Mott Professor of Sustainable Agriculture at MSU

The 3rd annual HomeGrown Local Food Summit was planned by an all-volunteer committee with organizational support from Slow Food Huron Valley. Email to volunteer next year: info@localfoodsummit.org

Save the date for the HomeGrown Festival – September 10, 2011

7:30: Registration and Breakfast Atrium
8:15: Welcome and Keynotes Auditorium

Detroit Eastern Market: Healthy Metropolitan Food Hub
Dan Carmody, Detroit Eastern Market Corporation

Local Food as Economic Driver: Value Networks and Business Clusters
Ken Meter, Crossroads Research Center

10:30: Break and Networking
11:00: Local Food Initiative Pitches Auditorium

12:00: Lunch Atrium

1:00: Breakout Session 1 & Tours Classrooms

2:00: Break

2:15: Breakout Session 2 Classrooms

3:15: Break

3:30: Viewer's Choice Award and Wrap-up Aud.

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

Stay connected after the Summit!

Visit www.localfoodsummit.org to check out discussion threads and forums, find links to organizations represented at the Summit, and get updates on local food victories. We're also on Facebook and Twitter (@LocalFoodSummit, #lfs11).

Session 1: 1-2pm

AUDITORIUM - Food policy: Models and lessons from the Great Lakes

Ken Meter, Crossroads Resource Center

Dan Carmody, Detroit Eastern Market Corporation

Join the conversation about the role of local and regional policy in changing our food system. Our guest speakers will share models and lessons from neighbor communities and engage your ideas about local food policy in a discussion.

ROOM 101 - New Farms and Farmers: Tilian Farm Development Center

Jeremy Moghtader, MSU Organic Farmer Training Program

Jennifer Fike, FSEP

Jeff McCabe, SELMA Café

Andrea Ridgard, 4-Season Farm Development Program @ Tilian

This session will discuss ways we can overcome barriers to new farm creation including: access to training, land, equipment, capital, and markets. Find out about the newly formed Tilian Farm Development Center, a collaboration between FSEP, SELMA, and MSU Student Organic Farm, on land owned by Ann Arbor Township, and how you can get involved.

ROOM 103 - Michigan Cottage Food Law: What it means for you

Liz Dahl MacGregor, Law Office of Elizabeth Dahl MacGregor

Arika Lycan, Growing Hope

Learn the basics of the Cottage Food Law, get answers to the questions food producers often have, and hear the feedback that the presenters have been able to gather from the state about how the law will be enforced and what it means for producers and vendors.

ROOM 105 - Get HIP to the Food Security Plan: Improving food access for all

Jenna Bacolor, Washtenaw County Public Health

Eileen Spring, Food Gatherers

Rachel Chadderdon, Fair Food Network

Learn about WCPH's 2011 Health Improvement Plan (HIP) survey and how it can inform several local efforts to increase access to healthy food for low-income families.

ROOM 121 - Farm to School and You!

Michaëlle Rehmman, FSEP (and friends)

This session will look at what's happening in Farm to School and how you can get involved. We'll cover the recent passing of Child Nutrition Act, and discuss ways schools can build awareness through local food days, school fundraisers and schoolyard gardens.

ROOM 123 - Beyond Direct Marketing: How to supply stores and institutions

Kevin Sharp, People's Food Co-op

Richard Andres, Tantré Farm

Jane Bush, FSEP

Adam Mitchel, Whole Foods Market

This panel discussion will address the challenges small-scale local farmers face when trying to supply grocery stores and institutions, as well as the challenges that grocery stores face when trying to stock local produce to meet customer demand.

ROOM 128 - The ABCs of Local Food, Planning, and Zoning

Megan Masson-Minock, AICP

Participants will learn how municipal governments in Washtenaw County plan and zone land affecting the local food system – and how to influence local policy.

ROOM 130 - What's Bromine Doing in your Burger? Toxics in our food

Jennifer Canvasser, Ecology Center

Much of our food is processed and refined, or tainted by growth hormones, antibiotics, and toxic chemicals. This workshop will highlight the toxic chemicals common in food, suggest ways to reduce exposure, and discuss actions we can take at the state and federal level.

Session 2: 2:15-3:15pm

AUDITORIUM - Storytelling through film

Chris Bedford, Filmmaker

Film can be a powerful medium for raising awareness about and celebrating food. Discuss the art and science of creating effective films about food, and view some short films, including some of the submissions to the Good Food Film Festival on February 28.

ROOM 101 - Four Season Farming in Hoopouses

Tomm Becker, Sunseed Farm

Learn the basic concepts of hoopouse farming in the winter and how it can change our food system from Tomm, who runs a year-round CSA, Sunseed Farm, and worked as Production Manager for three years at the MSU Student Organic Farm.

ROOM 103 - Small-scale Processing: Beyond cottage foods

David Klingenberg, The Brinery

Mary Wessel-Walker and Michelle Hartmann, Harvest Kitchen

Stefanie Stauffer, Nightshade Army Industries and MI Young Farmer Coalition

Local food entrepreneurs will share their experiences of becoming licensed to distribute their delicious processed foods, providing insight for other aspiring food businesspeople.

ROOM 105 - Food Policy: Thriving people, thriving economy

This invited working session will engage key stakeholders in a discussion of strategic goals and objectives of the nascent Washtenaw County Food Policy Council. The session is organized jointly by FSEP, Washtenaw County Public Health and Slow Food Huron Valley. *NOTE: Space is limited - please sign up at Registration.*

ROOM 121 - Food as Medicine: Connections between food and health

Hillary Bisnett, Ecology Center/Health Care Without Harm

Corinna Borden Parker, author of *I Dreamt of Sausage*

People everywhere are becoming more aware of the healing and preventive powers of good food. This panel discussion will draw on panelists' personal and professional experiences to discuss the connection between food and health – and healthcare.

ROOM 123 - Going From the Farm to National Retail Sales

Charles Fry, American Sweet Bean Co.

Charles will share his experiences as the largest grower of edamame in America, going from the farm to retail sales. After working as a high tech entrepreneur, Charles went back to the family farm with an innovative mindset. He'll explain what retail grocers and the food service industry expect of you and your product, and where all the money goes!

ROOM 128 - Farm to Table Restaurants: Distribution, marketing, and customer education made simple

Karl and Cara Rosaen, Real Time Farms

Tim Redmond, Eat Local Eat Natural

Chef Maggie Long, Jolly Pumpkin

Chef Dan Vernia, Royal Park Hotel

Real Time Farms is a web-based marketing tool that can help chefs highlight their local sourcing. Distribution company Eat Local Eat Natural can help chefs source foods from local farms. Hear how these efforts are helping create and promote farm-to-table menus.

ROOM 130 - Michigan Wines: A taste and business success

Joel Goldberg, michwine.com and Ann Arbor Chronicle wine columnist

Twenty-five years ago, a dozen small Michigan wineries made bad wines; today nearly 80 wineries use Michigan-grown grapes and other fruit to drive a \$300 million industry. How did we get here, and what can other food producers learn from their experience?