



Sunday, June 25, 2006

Sustainable Agriculture and Food Systems Funders
4th Annual Forum
June 25-28, 2006
Portland, Maine

Final Program as of June 9, 2006

7:00-8:15 a.m.

Continental Breakfast Available

Armory Room

The Portland Regency Hotel
20 Milk Street

8:30-4:30 p.m.

Site Visit: Maine's Marine Environment
Enjoy the day along Maine's coast—on the water and off!

Maine Coastline

8:30 a.m.

Bus departs Regency Hotel

4:30 p.m.

Bus returns Regency Hotel

Guides will include:

Robin Alden, Executive Director, Penobscot East Resource Center

Mark DesMeules, Executive Director, Damariscotta River Association

Dick Lemont, Chair, Phippsburg Shellfish Committee

A healthy marine environment is essential for healthy ocean fisheries. Traditionally, many fisheries have been managed on a large scale, by the federal government. But the track record of fishery management has not been good, and many fisheries are stressed or overfished. Faced with this situation, there is increasing interest in local stewardship done at a community level. Join us in visiting the Damariscotta River and learn how some local coastal communities are caring for, developing and managing their marine and fisheries resources. Hear about the complexity of the marine world and the effects and implications of local, state, regional and national policies and regulations on coastal Maine. Learn how a diverse group of citizens is caring for a watershed where fishing and commercial aquaculture co-exist with recreation and preservation. Then, roll up your pant legs and get ready to experience the clam flats of Phippsburg at low



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tide; digging in is encouraged! Come hear how local volunteers have come together to manage a commercial soft-shell clam fishery at the town level and maintain its food safety.

Lunch will be served en route.

5:15 p.m.

Bus departs Regency Hotel

Gilsland Farm
Falmouth, ME

5:30-8:45 p.m.

Lobster Bake, Birding, Entertainment and More!
Maine Audubon's Gilsland Farm in Falmouth

Join colleagues, friends and family for a very special evening at the beautiful Gilsland Farm, just a short ride (by bus) from downtown Portland. Wander the grounds, listen for birds, watch the sunset, and enjoy a real Maine lobster dinner—maybe even al fresco (weather dependent.)

After dinner get your dancing shoes on! Music and dancing will be led by *Ti' Acadie (TEE Ah-kah-DEE)* which means “a little Acadia” highlighting their interest in French music from the Acadian regions of Canada and Southwest Louisiana. No experience necessary. Dancing for all ages!

Note: Vegetarian meal options will be available!



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- 7:00-8:30 a.m. **Continental Breakfast Available** **Atlantic Room**
The Portland Regency Hotel
20 Milk Street
- 8:45 a.m. **Welcome** **Atlantic Room**
The Portland Regency Hotel
20 Milk Street
- Virginia Clarke-Laskin, SAFSF Coordinator*
Amy Solomon, Bullitt Foundation, SAFSF Co-chair
Kolu Zigbi, Jessie Smith Noyes Foundation, SAFSF Co-chair
- 9:00 a.m. **Plenary Panel** **Atlantic Room**
Surf and Turf: An Overview of Fishing and Farming in Maine
The Portland Regency Hotel
20 Milk Street
- Moderator:*
Deborah Burd, Executive Director, National Campaign
for Sustainable Agriculture
- Speakers:*
Robin Alden, Executive Director, Penobscot East Resource Center
Russell Libby, Executive Director, Maine Organic Farmers
and Gardeners Association (MOFGA)
John Piotti, Representative, (D-Unity) is the House Chair of the Committee
on Agriculture, Conservation, and Forestry. Director, Maine Farms Project,
a program of Coastal Enterprises, Inc.
- Over the last ten years the State of Maine has sought and implemented creative solutions to revitalizing the farming and fishing sectors. This session will set the stage for our days in Maine describing the current state of these sectors including the current political landscape.
- 10:30 a.m. **Break**
- 10:45 a.m. **Plenary Keynote and Discussion** **Atlantic Room**
Biobased Products as a Driver for Sustainable Agriculture,
The Portland Regency Hotel
20 Milk Street
Sustainable Energy, Sustainable Materials, and More!
- Speaker:*
Karl Rabago, Director of Global Regulatory Affairs, within the Global
Business Transformation Group at The AES Corporation
- Karl will rely on his broad experience in clean energy and sustainability to address the potential impact a “triple bottom line” sustainability agenda can have on farms, the agricultural sector and rural communities. He will share some of his vision for a future in which US and global economies start a transition from a fossil-based hydrocarbon economy to a bio- and renewable-based carbohydrate economy. Karl’s presentation will rely on case studies drawn from his own experience as sustainability manager



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for Cargill Dow LLC (now Nature Works LLC), as Managing Director for the Rocky Mountain Institute's Natural Capitalism Practice, and as a consultant on implementation of sustainability (including, interestingly, as a frequent advisor to United States Army installation planners, establishing strategic sustainability plans for their installations and adjacent rural communities). Issues to be addressed include the pressures to use or avoid genetically modified crops or organically produced crops, the potential tension between production for food or feed and for other uses, the contributions biogases product manufacturing can make to rural economies, and the benefits and limits of life cycle assessment (especially with regard to energy balance questions). He will also speak to the supply chain issues associated with sustainability in biobased product development, the connections between sustainability and security, and exciting market innovations such as tradable agricultural certificates, offsets, and carbon neutral biobased products.

There will be ample time for discussion following the presentation.

12:15 p.m.

Lunch

Regency Room

The Portland Regency Hotel
20 Milk Street

1:30-3:00 p.m.

Concurrent Workshops

1:30 p.m.

Option One:

Maine-streaming Sustainable Agriculture and Food Systems:
Coordination and Collaboration

Portland Room

The Portland Regency Hotel
20 Milk Street

Co-Moderators:

Deb Felder, Executive Director, Maine Initiatives
Kolu Zigbi, Program Officer, Jessie Smith Noyes Foundation

Conversants:

Nate Berry, Sandy River Charitable Foundation
Jamie Cherington, John Merck Fund
David Packhem, Farm Fresh Connection, Common Good Ventures
Kerri Sands, Farms for the Future
Jan Schrock, Heifer International
Tanya Swain, Western Maine Farm Fund, Western Mountains Alliance

A sustainable food system requires the effort and commitment of many players. Philanthropically, Maine is in the bottom ten states nationally in foundation assets, yet it has one of the oldest and largest organic farming movements in the country and a strong tradition of family farms. Through coordination and collaboration, Maine foundations, community development groups, government agencies and private lenders have developed innovative ways to target limited resources to grow sustainable agriculture and to provide a model that can be adapted for other parts of the U.S. Funders from other parts of New England will comment on what they are



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learning from Maine's example and on the challenges they face as they try to leverage resources for food system sustainability within the region. Funders supporting the creation of synergistic food systems in other regions will also be invited to compare and contrast their efforts with those taking place in Maine. A swimming fishbowl format will keep this session lively and pull you into the mix.

1:30 p.m.

Option Two:

Wellness: A Strategic Initiative

Moderator:

Karen Heck, Program Officer, Bingham Program, Maine

Speakers:

Ron Adams, Director, Gorham School Nutrition Program, Gorham, Maine
Mary Story PhD RD, Professor, Division of Epidemiology and Community Health, and Associate Dean of Academic and Student Affairs School of Public Health University of Minnesota

The concept of Wellness offers a whole-systems approach to improving the health of individuals and communities. Under a federal mandate, school districts around the country are working to develop Wellness Policies before the beginning of SY 2006. The policy development process, when used to its full potential, restores authority for decisions affecting the health of children to their families and communities. Learn how the policy development process and such comprehensive programs as Rethinking School Lunch are becoming strategic levers for connecting public education and public health. This session will bring together some of the innovators working to shape and implement effective policies, including the decentralized demand and supply approach that creates opportunities for food producers, school districts and philanthropy. Learn about strategic Wellness Initiatives designed to improve the health and learning potential of all public school children by reconnecting meals to culture, learning to meaningful engagement, health to environment, and farms to the communities they serve.

Board Room

The Portland Regency Hotel
20 Milk Street

1:30 p.m.

Option Three:

Biofuels—The Bio-based Future Vision:
Way More than just Ethanol and Biodiesel!

Moderator:

Greg Horner, Program Officer, Cedar Tree Foundation

Speakers:

Daniel de la Torre Ugarte, Associate Director, Agricultural Policy Analysis Center, The University of Tennessee
Karl R. Rabago, Director, Director of Global Regulatory Affairs, within the Global Business Transformation Group at The AES Corporation

Atlantic Room

The Portland Regency Hotel
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Bio-based plastics and fuels are coming our way, and fast. The best we can hope for is a role in shaping how this emerging industry unfolds. Will it be GMO corn, raised in a bath of chemicals? Or will 'cellulosic' technology catch on and live up to the promises of its proponents: fuel and plastic and much more from crop waste or even from invasive species! Join this panel of experts to hear about the emerging bio-based economy and opportunities to shape its future to benefit the environment, sensibly-sized farms, and much more. We'll have on display a variety of the many products currently made from bioplastic.

3:30-5:30 p.m.

Break

3:30-5:30 p.m.

Discover Portland Walking Tours

Portland, Maine

Both walking tours will depart at 3:30 from the Lobby at Regency Hotel
Portland is a wonderful walking city and an incredible city when it comes to food! On land and at sea, there is a bounty of fresh, locally produced, delicious food. Get outside, and join one of these two tours—guided by people who know and love Portland's food and farming scene. Discover what makes Portland a food destination, what feeds the local community—body and spirit—and enjoy your afternoon as you walk, see, smell, hear, taste, and learn your way through the city!

Option One:

Downtown Delights

3:30 p.m.

Depart Regency Hotel

Join **Kerri Sands**, program administrator for the Farms for the Future Program, a joint program of the Maine Department of Agriculture and Coastal Enterprise Institute, as she leads us past, through and into some of Downtown Portland's finest food delights!

Sites along the way will include:

Fore Street Restaurant where we will be meeting with kitchen manager Ken Thomas. Fore Street was named one of Gourmet Magazine's Top 50 Restaurants of the United States in 2002. Fore Street believes that good food is food that travels the shortest possible distance between the farm and the table. Their menu is founded upon the very best raw materials from a community of Maine farmers, fishermen, foragers, and cheese makers, who are also our friends and neighbors.

We will visit with kitchen staff at *Flatbread Company* where local ingredients and community engagement is part and parcel of their delicious pizzas! Joining the tour at Flatbread will be staff from Cultivating Community's Compost Corps, who collect vegetable scraps from local restaurants and compost these for use in urban agriculture.



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Next on the tour is *Boyd Street Urban Farm*, Cultivating Community's flagship urban growing site where we will be joined by Craig Lapine, Executive Director of Cultivating Community. Home of the country's first Time Dollar CSA, Boyd Street is the hub of neighborhood bartering activities and site of youth training in gardening skills and entrepreneurship.

Craig Lapine will lead us through *Oxford Street Garden* located at a Portland homeless shelter which grows food for a local food pantry and soup kitchen. Oxford Street Garden engages homeless people as well as community youth in growing and preparing food. A healing garden in several ways, Oxford Street's emphasis is on medicinal herbs and the manufacture of healing salves and other products for sale to the community—and you.

The final stop on the tour is *O'Naturals*, a fast food restaurant with a focus on natural and organic—from organic microbrews to heirloom potatoes from northern Maine. With two locations in Maine, two in Massachusetts, and more on the way nationwide, O'Naturals is “out to show the world that the goal of delivering pure healthy food need not result in any compromise on taste,” according to founder, Gary Hirschberg, CEO of Stonyfield Yogurt, Inc.

Wander back to the hotel on your own—just be sure to leave time to get to the evening's reception at the Gulf of Maine Research Institute!

Option Two:

Commercial Street—Portland's Working Waterfront

3:30 p.m.

Depart Regency Hotel.

Join our guide Hugh Cowperthwaite, Coordinator for the Fisheries Project at Coastal Enterprise, Inc (CEI) and walk the short distance from the hotel to CEI's offices located on the waterfront with views overlooking Portland Harbor towards Casco Bay. Here, Hugh will provide us with a brief overview of what's going on along Portland's working waterfront before embarking on a tour of the area.

Stops along Commercial Street will probably include the Portland Fish Exchange, where most of Maine's groundfish species are landed and shipped to markets and restaurants across the country, and a glance at the colorful and historically significant Union Wharf. Further down Commercial Street you might stop to learn about a whale-watching and deep-sea fishing businesses. The tour might also stop at New Meadows Lobster where, if you are lucky, you will get to watch as the lobster fishermen bring in their catch at the end of the day. Keep walking and you will come to Custom House Wharf, which serves as home to a fish market, restaurants, a marine chandlery and other water dependent businesses.

Come enjoy the ocean breeze, the smells off the water and the stories along the way!



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6:30-9:00 p.m.

Forum Networking Reception

Gulf of Maine Research Center
350 Commercial Street

Come meet some of the folks doing the wonderful sustainable agriculture and food systems work in Maine! This reception will be a chance for national funders to meet with colleagues—government, NGO, and business—from across Maine.

Special Guest Welcome:

Maine's First Lady Karen Baldacci, State of Maine

Invited Guest:

*Seth H. "Brad" Bradstreet, III, Commissioner,
Maine Department of Agriculture*

A true advocate of sustainable agriculture and organic food, First Lady Baldacci is an avid gardener and a supporter of Maine farmers and the Get Real, Get Maine campaign. <http://www.getrealgetmaine.com/> In addition, she films an educational series called Focus on the Farm, which airs on Adelphia channel 9. This monthly series highlights Maine foods from Maine farms and connects the people of Maine with their rich agricultural heritage. <http://www.getrealgetmaine.com/learn/fof.html>



Tuesday, June 27, 2006

7:00-8:30 a.m.

Continental Breakfast Available

Armory Room
The Portland Regency Hotel
20 Milk Street

Site Visit: Not So Far Afield: Agriculture on the Urban Fringes

8:30 a.m.

Bus departs Regency Hotel

4:30 p.m.

Bus returns Regency Hotel

Guide:

Jim Hanna, Project Director, New American Sustainable Agriculture Project, Coastal Enterprises, Inc. will serve as our guide throughout the day.

This day-long tour to Lisbon, Lewiston, and Turner, Maine has been designed to highlight locales, communities, and programs that greatly value agriculture and the people who work in agriculture, understanding the important role local and regional agriculture plays in the larger food systems landscape.

Stops will include:

Packard Littlefield Farm in Lisbon is one of the New American Sustainable Agriculture Project (NASAP) sites. NASAP, a project of Coastal Enterprises, Inc., provides information, training, tools and resources to recently resettled refugee farmers and immigrant farm workers from the world over now living in Maine and helps them to build successful Maine farms that are consistent with their cultural and lifestyle aspirations. SAFSF's tour will be led by NASAP staff and project farmers.

Packard Littlefield Farm
Lisbon, ME

Located on the outskirts of Lewiston, *Hilltop Community Gardens*, part of Lots to Gardens, is in a public housing project. Many of the families living at Hilltop are immigrants—mostly from Somalia. There are several garden plots at Hilltop, including a children's' garden. Lots to Gardens was conceived by the Sisters of Charity as a possible means to include "grass-roots efforts to build the community from the ground up." The program's three main components are: community-based neighborhood beautification, community education, and mobilizing at-risk youth as agents for change. Kirsten Walters, Lots to Gardens' Director will lead this part of the tour.

Hilltop Community Gardens
Lewiston, ME

We will get to enjoy lunch—most of it from the farm!—a tour, and time to enjoy the many facets of rural life while at *Nezinscot Farm* in Turner. The farm, home to Gregg and Gloria Varney and their five children, is a third-generation dairy and Maine's first dairy to be certified organic (in 1994). An excellent example of a highly diversified farm, they market products that are grown and produced on the farm, including organic meats, milk, cheese (from their own goats and cows), vegetables, herbs, wool and exotic yarns from their own sheep, llamas, and alpacas, canned goods from the garden—all certified organic—at their farm store on site. Greg and Gloria share their love of the land and farming with others as they work to maintain a viable and sustainable business and to educate people—rural and urban—on the importance of supporting local farms and of knowing where one's food comes from.

Nezinscot Farm
Turner, ME



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Our final stop of the day will take us to the home of Pauline and Peter Sawyer and their five children in Buckfield. Pauline has been active in the Rural Community Action Ministries Garden Program for over three year. The program works to encourage, teach and assist community members to both alleviate hunger and improve nutrition by helping them to grow and preserve their own food. The Sawyers have applied the 'tools' of the program creatively in their home garden using row, square footage, raised beds and other gardening methods, and producing a wealth of food for the family.

Home of Pauline and Peter Sawyer
Buckfield, ME

Lunch served en route

Evening

Dinner on your own

A list of local restaurants suggestions will be provided.



Wednesday, June 28, 2006

- 7:00-8:30 a.m. **Continental breakfast available** **Atlantic Room**
The Portland Regency Hotel
20 Milk Street
- 8:30-10:15 a.m. **Concurrent Workshops**
- 8:30 a.m. **Option One:**
State and Regional Food System Policy:
New Approaches for Policymakers and Advocates **Atlantic Room**
The Portland Regency Hotel
20 Milk Street
- Moderator:*
Margaret O'Dell, the Joyce Foundation
- Speakers:*
Marge Kilkelly, Director of the Northeast States Association for Agricultural Stewardship, an affiliate of the Eastern Regional Conference of the Council of State Governments
Kathy Ruhf, Coordinator, Northeast Sustainable Agriculture Working Group
- In today's policy arena, it is imperative that different constituencies come together to craft a working future for their region. Regional approaches provide a new and unique opportunity to encourage partnerships and solutions based on geography, culture, heritage and assets rather than sector to address regions' unique needs and characteristics. Local, state and regional policymakers are finding a 'voice' that is especially appropriate for agriculture and food system policy development. In New England, for example, regulators, farmers, and community developers are working to remove food processing regulatory barriers across states. The twelve-state Northeast region is convening farm, nutrition, conservation, economic development and other advocates to forge a more regionally-focused food system. How do these activities fit into federal and international pictures? In what directions might these new alliances and activities lead? What are the greatest challenges?
- 8:30 a.m. **Option Two:**
Access to Local Markets: Beyond the Farmers' Markets **Portland Room**
The Portland Regency Hotel
20 Milk Street
- Moderator:*
Stewart Smith, Professor of Sustainable Agriculture, University of Maine Resource Economics and Policy
- Speakers:*
Lynn Garske, Manager of Environmental Stewardship, Kaiser Permanente
Kelly Erwin, Managing Consultant for Massachusetts Department of Agricultural Resources Farm to School Project, and Managing Consultant of MassDevelopment Farm to College Project



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Most people who do their own shopping will continue to get most of their food in grocery stores, while thousands of children and adults will have their food chosen for them by schools, universities, hospitals, prisons, corporate cafeteria managers and so forth. Large institutions like these and grocery stores buy their food—both fresh and processed—from giant national-scale brokers and don't want the complication of dealing with a dozen different local farmers and processors. Brokers, more often than not, buy from giant, industrial farms miles from where the food is eaten. In Maine, the number of small, diversified farms has increased since 1970. There has been a great increase in direct-to-consumer marketing which suits many small farms very well. But farm stands, farmers' markets and CSA's (community supported agriculture) can reach only so many (although we've certainly not reached the maximum yet). What about those farms too big to sell retail but too small for the commodity market—the "agriculture of the middle?" What outlets work well at that scale? How local is local, or should it be regional?

Come hear about some of the measures at work across the country that can help farmers bring their crops to local consumers, and help consumers have access to nutritious and locally grown food.

8:30 a.m.

Option Three:

Worst-Case Scenarios: Disaster Funding

Presenters:

Jo Anne Bander, former VP of Dade Community Foundation

Jaeda Harmon, Program Officer, Oxfam America

Ted Quaday, Program Officer, Farm Aid

Penny Fujiko Willgerodt, Vice President & Senior Philanthropic Advisor

Rockefeller Philanthropy Advisors

Board Room

The Portland Regency Hotel
20 Milk Street

From the tsunami in Asia to Hurricane Katrina on the Gulf Coast and a massive earthquake in Afghanistan, does it seem as if there have been more disasters of more magnitude and more variety these past few years? How prepared are we for contamination of our food and water supply? Varied, erratic and random as disasters are, funders need to be ready with a response that fits their own geographic and funding focus and which is commensurate with the size of their grants. This funder-only conversation will provide ideas, strategies and best practices to help funders put policies in place that assure that they can be flexible and nimble in distributing funds no matter what type of emergency occurs. Beside short presentations from some funders experienced in emergency funding, we will have a chance to share ideas and question each other.

10:00 a.m.

Break—time to Check out



Wednesday, June 28, 2006

10:30 a.m.

Plenary Keynote and Discussion
Nourishing Body and the Bottom Line: Sustainable Business Practices

Atlantic Room
The Portland Regency Hotel
20 Milk Street

Moderator:
Hal Hamilton, Director, Sustainability Institute

Speaker:
Nancy Hirshberg, Vice President of Natural Resources, Stonyfield Farm

For companies working in the food industry, there is a direct dependence and influence on the agriculture sector and the environment. Many such businesses are actively working to ensure that the way they do business helps to sustain the natural resources and local communities they depend on. Common themes among these types of companies include a commitment to a strong and healthy company, healthy food, healthy people, and a healthy environment.

Stonyfield Farm, based in New Hampshire, is one such company. Join us for this plenary presentation to hear from Nancy Hirschberg, Vice President of Natural Resources to learn about the depth and breadth of the issues involved—local, organic, toxics, life cycle energy, social equity, decision-making, project development, and more. How does a commitment to sustainable business practices translate at the day-to-day level? Learn what some of the impacts of adopting such practices can be on the bottom line and beyond.

There will be ample time for discussion following the presentation.

12:00 p.m.

Closing Plenary Lunch
The New American Landscape:
Food—connecting people across borders

Atlantic Room
The Portland Regency Hotel
20 Milk Street

Joan Nathan, guest curator of Food Culture USA at the 2005 Smithsonian Folklife Festival, and celebrated writer for the New York Times and other publications, is the author of numerous books including *Jewish Cooking in America*, and her latest, *The New American Cooking*. Ms. Nathan has spent much of the last few years crisscrossing the country as she explored the positive aspects of American food today. Sharing her insights and experiences gained in her travels, her stories tell of energy, ingenuity, innovation, and, above all, creativity and will, we hope, set the stage for ongoing funder conversations about how we can find ways to establish and support the connections between the various food 'actors'—setting the table for a New American food system!

1:30 p.m.

Forum Wrap up and Close

Atlantic Room
The Portland Regency Hotel
20 Milk Street