



VIRGINIA

# Farm to Table

CONFERENCE | 2013

COLLABORATION | CONSERVATION | COMMUNITY

AND

BUY FRESH BUY LOCAL MIXER AND CHEFS' CHALLENGE



WEDNESDAY, DECEMBER 4 & THURSDAY, DECEMBER 5, 2013

BLUE RIDGE COMMUNITY COLLEGE • PLECKER WORKFORCE CENTER • ONE COLLEGE LANE • WEYERS CAVE, VA

## “HEALTHY FOOD AND VIBRANT FARMS FOR THE COMMON WEALTH AND COMMON GOOD”

This two-day conference will be of interest to producers, buyers, school and university officials, community and agricultural development officials, legislators, administrators, and stakeholders working to strengthen local economies and regional food systems. Strong local economies mean strong regional and state economies, which is a win-win-win proposition for Virginia

HOSTED AND SUPPORTED BY THE FOLLOWING ORGANIZATIONS:



MORE DETAILS AT CONFERENCE.VIRGINIAFARMTOTABLE.ORG

## SCHEDULE - DAY 1 (WEDNESDAY, DECEMBER 4, 2013)

9:00 - 9:15 a.m.	<i>Opening Remarks &amp; Welcome</i> Jack Bricker, State Conservationist, USDA - Natural Resources Conservation Service
9:15 - 10:00 a.m.	<i>"Rebuilding the Foodshed for Community Resilience: A Local, Sustainable Food System"</i> Philip Ackerman-Leist, Associate Professor and Director of the Food and Farm Project, Green Mountain College, and author of "Rebuilding the Foodshed" and "Up Tunket Road"
10:00 - 10:50 a.m.	<i>"Farm to Institution: Anchors for a Local Food Economy"</i> Peter Allison, Coordinator, FINE (Farm-to-Institution New England) and Director, Upper Valley Farm-to-School Network
10:50 - 11:05 a.m.	<b>Refreshment Break</b>
11:10 - 12:00 p.m.	<i>"Freezing Options to Extend the Season and Regional Food System Infrastructure"</i> Cheryl Kollin, Principal, Full Plate Ventures and Co-Founder of Farm-to-Freezer Chris Reedy, Executive Director, Blue Ridge Food Ventures and Coordinator of Winter Sun Farms CSA in Asheville, NC
12:00 - 1:00 p.m.	<b>Lunch and Networking</b> (Catered by A Bowl of Good)
1:00 - 2:30 p.m.	<p><b>Break Out Session 1</b></p> <p><i>Regional Food System Infrastructure: Fruits &amp; Vegetables</i> (Room A) Chris Reedy of Blue Ridge Food Ventures, Cheryl Kollin of Farm-to-Freezer, Philip Ackerman-Leist of Green Mountain College, and Allie Hill of Virginia Food Works. <i>Moderator: Kenner Love</i></p> <p><i>Alphabet Soup: Regulations &amp; Opportunities in Virginia's Food System</i> (Room B) Cathy Kloetzli and Amber Vallotton of Virginia Cooperative Extension, Chris Cook of Virginia Foundation of Agricultural Innovation and Rural Sustainability (VAFAIRS), Josie Showalter of Harrisonburg Farmers Market, and Representatives from VDACS, DSS and SNAP. <i>Moderator: Theresa Nartea</i></p> <p><i>Farm-to-School: Procurement of Local Foods and Emerging Opportunities</i> (Auditorium) Peter Allison of the Upper Valley Farm-to-School Network and FINE, Andrea Early of Harrisonburg City Public Schools and Virginia Farm-to-School Lead, Amy Maclosky of Arlington City Schools, Chris Guerre of Maple Avenue Market (I), and Christina Connell of USDA-Farm-to-School Program (Invited). <i>Moderator: Leanne Dubois</i></p> <p><i>Gathering of Local, Regional and State Food System Councils</i> (Room 122 ) Coordinated by Spencer Neale and Maria Van Dyke of the Virginia Food System Council</p>
2:30 - 2:45 p.m.	<b>Refreshment Break</b>
2:45 - 4:15 p.m.	<p><b>Break Out Session 2</b></p> <p><i>Selling Your Product: Food as an Economic and Institutional Anchor</i> (Room A) Peter Allison of FINE, Molly Harris of Lulu's Local Foods, Jeff Heatwole of Shenandoah Valley Produce Auction, Sam Speedie of Club Local, and Susan Kamaravel of Morrison Healthcare. <i>Moderator: Steve Cooke</i></p> <p><i>Food and Farming as a Driver for Community Development and Resilience: Working with you community</i> (Room B) Pam Flasch of Luray-Page County Chamber of Commerce, Linda Campbell of Khimaira Inc., Dennis Trissel/Randy Inman of Shenandoah Family Farms Cooperative, and <u>Operation Spring Plant, Inc. (i)</u>. <i>Moderator: Ben Craig</i></p> <p><i>Farm-to-School: School Gardens to College Farms</i> (Auditorium) Philip Ackerman-Leist of Green Mountain College, Randy Herman of Louisa County Public Schools, Melissa Stewart of West Virginia State University, and Ellen Shepherd of Holton Elementary School. <i>Moderator: Dave Close</i></p>
4:15 p.m.	<b>Registration for Evening Program</b>
4:30 - 7:00 p.m.	<b>Buy Fresh Buy Local Networking Mixer and Chefs' Challenge</b> with Ice Cream Social and Live Music from Many Nights Ahead

## SCHEDULE - DAY 2 (THURSDAY, DECEMBER 5, 2013)

9:00 - 9:15 a.m.	<i>Opening Remarks &amp; Welcome</i> Dr. Brian Calhoun, Associate Director, Community Viability, Virginia Cooperative Extension
9:15 - 10:15 a.m.	<i>"Common Health, Common Good: Roots of Good Nutrition"</i> Dr. Arden Andersen, M.D., Agricultural Consultant, Author of <i>"The Root of Good Nutrition"</i>
10:15 - 11:15 a.m.	<i>"A Farmer's Perspective on Healthy Regenerative Systems"</i> Gabe Brown, Owner, Brown's Ranch and 2012 Growing Green Food Award recipient
11:15- 11:25 a.m.	<b>Refreshment Break</b>
11:25 - 12:00 p.m.	<i>"Building Soil Health in Virginia: Foundation for Healthy Food Systems"</i> Chris Lawrence, Cropland Agronomist, USDA Natural Resources Conservation Service
12:00 - 1:00 p.m.	<b>Lunch and Networking</b> (Catered by A Bowl of Good) Virginia Soil Health and Lifetime Achievement Award presentation
1:00 - 2:30 p.m.	<b>Break Out Session 1</b> <i>Connecting the Dots: Soils and Human Health</i> (Room A) Dr. Arden Andersen, M.D., Maria Hostetter, BSN/RN, RMH Heart Health Navigator and Integrative Health Coach, Dr. Ted Butchart, ND and Permaculturalist, Virginia Natural Health, and Mike Phillips of Valley View Farm (invited). <i>Moderator: Mary Lynn Lipscomb</i> <i>Innovative and Practical Conservation: A View from New &amp; Experienced Farmers</i> (Room B) Paul Davis of Davis Produce, Rick Felker of Mattawoman Creek Farms, Jenny and Millard Driver of JMD Farms, Gabe Brown of Brown's Ranch. <i>Moderator: Dale Gardner.</i> <i>Farm-to-School: Grant Opportunities and Experiences</i> (Auditorium) Trista S. Grigsby of Rappahannock County Public Schools, Diane Dovel of Page County Public Schools, Susan Roberson, Richmond City Public Schools, Monique Hatten of USDA-Food & Nutrition Service and Ellen Butchart of the Allegheny Mountain School. <i>Moderator: Kim Niewolny</i>
2:30 - 2:45 p.m.	<b>Refreshment Break</b>
2:45 - 4:15 p.m.	<b>Break Out Session 2</b> <i>Regional Food System Infrastructure: Livestock</i> (Room A) Gabe Brown of Brown's Ranch, Joe Cloud of T & E Meats, Barry Jones of Virginia Department of Agriculture and Consumer Services, Celia Culver Rutt of Alleghany Highlands Agriculture Center and Jennifer Curtis of Firstrand Foods <i>Moderator: Tom Stanley</i> <i>Funding and Growing Your Food &amp; Farm Enterprise</i> (Room B) Christina Cain of Staunton Creative Community Fund, Paul Nolde of Virginia Community Capital, Stephen Versen of Virginia Department of Agriculture and Consumer Services, and Scot Lilly of Farm Credit of the Virginia. <i>Moderator: Tim Long</i> <i>Farm-to-School: Entrepreneurship, Innovation and Resources</i> (Auditorium) David Sours of Public House Produce/Page County Grown, Matt Benson of USDA Farm-to-School Program (invited), Kim Niewolny of Virginia Tech Department of Agriculture and Extension Education, Rosalea and Charlie Potter of Buffalo Creek Farm and Donald's Meat Processing. <i>Moderator: Leanne Dubois</i>
4:30 p.m.	<b>Next Steps, Evaluation and Adjourn</b>

### Additional Conference Notes:

- Enjoy an evening of Americana/Bluegrass/Newgrass music with Many Nights Ahead
- Donate to the Blue Ridge Area Food Bank
- Celebrate and sample locally-grown Virginia foods at the Buy Fresh Buy Local Mixer
- Vote for the crowd favorite as part of the Chefs' Challenge
- Network with buyers and producers
- Be inspired and motivated for your next steps!

# REGISTRATION FORM

Special thanks to the Planning Committee:

- *Agua Fund*
- *Allegheny Mountain School*
- *Appalachian Foodshed Project*
- *Farm Credit of the Virginias*
- *Friendly City Food Co-op*
- *Harrisonburg Farmers Market*
- *Page County Grown*
- *Public House Produce*
- *Rockbridge Agricultural Action*
- *Shenandoah Forum*
- *Shenandoah Valley Buy Fresh Buy Local*
- *Staunton Creative Community Fund*
- *USDA Farm Service Agency*
- *USDA Natural Resources Conservation Service*
- *Valley Conservation Council*
- *Virginia Beginning Farmer and Rancher Coalition*
- *Virginia Cooperative Extension*
- *Virginia Farm Bureau Federation*
- *Virginia Food System Council*
- *Virginia Department of Agriculture and Consumer Services (VDACS)*
- *Virginia FAIRS*
- *Virginia State University*
- *Water Stewardship, Inc.*

If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact Eric Bendfeldt at 540-432-6029 ext. 106 between business hours (8 a.m.-5 p.m.) to discuss accommodations 5 days prior to the event. \*TDD number is (800) 828-1120.

## Ticket Options

<input type="checkbox"/> Both Days (12/4 & 12/5) - includes admission to Buy Fresh Buy Local Mixer and Chefs' Challenge on evening of 12/4	\$80
<input type="checkbox"/> Both Days (12/4 & 12/5) - includes admission to Buy Fresh Buy Local Mixer and Chefs' Challenge on evening of 12/4- <i>Discounted rate for students and producers</i>	\$50
<input type="checkbox"/> Single Day Registration - Day 1 (12/4)	\$50
<input type="checkbox"/> Single Day Registration - Day 1 (12/4) - <i>Discounted rate for students and producers</i>	\$25
<input type="checkbox"/> Single Day Registration - Day 2 (12/5)	\$50
<input type="checkbox"/> Single Day Registration - Day 2 (12/5) - <i>Discounted rate for students and producers</i>	\$25
<input type="checkbox"/> Buy Fresh Buy Local Mixer & Chefs' Challenge ONLY (12/4)	\$15

**First Name:**

**Last Name:**

**Farm/Business/Organization:**

**E-mail:**

**Phone:**

## Billing Information

- Pay by Check-** Please make checks payable to "Treasurer of Virginia Tech" with "Virginia Farm to Table Conference" in the memo and mail check and registration form to address below.
- Pay by Credit Card** - Please visit [www.conference.virginiafarmtotable.org](http://www.conference.virginiafarmtotable.org). Contact 540-432-6029 ext. 106 or 107 if you have questions.
- Pay at the door** - Please pre-register by mailing completed registration form to address below.

**Please mail the completed registration form to the following address by 5:00 p.m. on Friday, November 29:**

Virginia Cooperative Extension  
c/o Virginia Farm to Table Conference  
2322 Blue Stone Hills Drive, Suite 140  
Harrisonburg, VA 22801



**Questions or to register by phone:**

Call 540-432-6029 ext. 106 or ext. 107

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