

From COMMODITY

To COMMUNITY

Food Politics and Projects in the Heartland

October 10-13, 2009

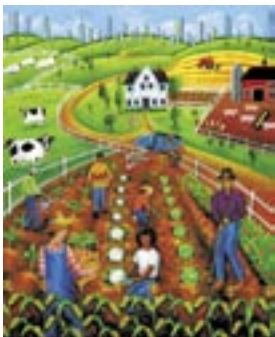
13th Annual Community Food Security Coalition Conference

Des Moines, Iowa | Polk County Convention Center

and ~~~~~

From People Power to Public Policy: A Gathering of Local and State Food Policy Councils

October 10, 2009





We believe in a healthy future.

At Kaiser Permanente, our commitment to well-being goes beyond health care. We're also committed to improving the communities we serve. That's why we are proud to support the Community Food Security Coalition. Together, we help make communities a healthier place to be.



For more information about Kaiser Permanente, call **1-800-464-4000** or visit kaiserpermanente.org.



WELCOME TO THE HEARTLAND OF AMERICA!

Follow our live updates during the conference
on Facebook and twitter.com/CFSCconference
Use the tag #CFSCiowa09 in your conference tweets.

The CFSC conference returns to the Heartland after a five-year absence. We chose Iowa as the site for this year's event for a few reasons. First, after twelve years of holding conferences in major metropolitan areas, this is our first chance to delve into the food security issues in rural America. Second, Iowa is the epicenter of the nation's corn and soybean sector. Eighty nine percent of Iowa land is in farms and one in every five jobs in the state is related to agriculture. The Heartland presents us with unique opportunities and challenges to change the structure of mainstream agriculture in the US. Finally, Iowa can showcase some of the most advanced projects and thinking about community food security in the country.

This year's theme, "From Commodity to Community," carries multiple meanings. One is the specific context of federal agriculture subsidies for "commodity crops," such as corn and soybeans. At the conference, you will hear about efforts to change the emphasis of federal farm policy, and the nature of farming in the Midwest, toward a more community-based and community-owned structure and away from the commodity markets controlled by a handful of multi-national corporations.

The phrase "From Commodity to Community" also embodies our philosophy of how food should be perceived. Food should be more than an item to be bought and sold on the "commodity" marketplace, genetically uniform and without regard to the way it was grown or where it was grown. It is integrally connected to community in all of its inter-personal, economic, geographic, and cultural facets. Food builds community, and communities grow, cook and produce food.

You may have noticed that this year's event is held immediately before the "World Food Prize." The World Food Prize was inspired by the contributions of Norman Borlaug to foster a Green Revolution throughout the third world in the 20th century. The event largely promotes a vision of a food system that CFSC and its members do not share. We have taken this opportunity, however, to try to shape the content of the WFP event so that alternative voices may be heard. We also feel it is valuable to keep ourselves informed about other perspectives in the food and farming arena.

Finally, CFSC has just completed its strategic plan. The plan prioritizes the involvement of the membership in many aspects of the Coalition. We encourage you to attend the CFSC Annual Meeting on Monday morning from 10-11 AM to hear more details, and to participate in the committee meetings taking place Sunday and Monday.

I hope you have a fun and productive time at the conference. Please do not hesitate to approach me or other CFSC staff or Board members if we may be of assistance in any way.

Sincerely,



Andy Fisher, Executive Director

P.S. In 2010, we are planning two conferences. May 17-19 we will be hosting the bi-annual farm to cafeteria conference in Detroit, Michigan. Our 14th annual conference will take place in New Orleans, Louisiana in October or late September (date TBA); stay tuned. I hope that you will be able to make it to one or both of these events.

CONFERENCE OVERVIEW

Saturday, October 10

7:35am - 9:00am	Breakfast in the Market (only for those attending a field trip)
9:00am - 5:00pm	Field Trip: Urban Food Initiatives by Bike
9:00am - 5:00pm	Field Trip: Fairfield, Iowa: An Entrepreneurial and Environmental Oasis in Corn Country
9:00am - 5:00pm	Field Trip: Diversity in the Heartland
9:00am - 5:00pm	Field Trip: Farmers Tell it Like it is: Challenging Corporate Dominance
9:00am - 5:00pm	Field Trip: Three Different Approaches to Food Security
9:00am - 5:00pm	Field Trip: Grow it, Show it, Know it: Understanding the Links Between Food Security, Farm Diversity, and Farm Income
8:30am - 7:30pm	Food Policy Council Gathering: From People Power to Public Policy

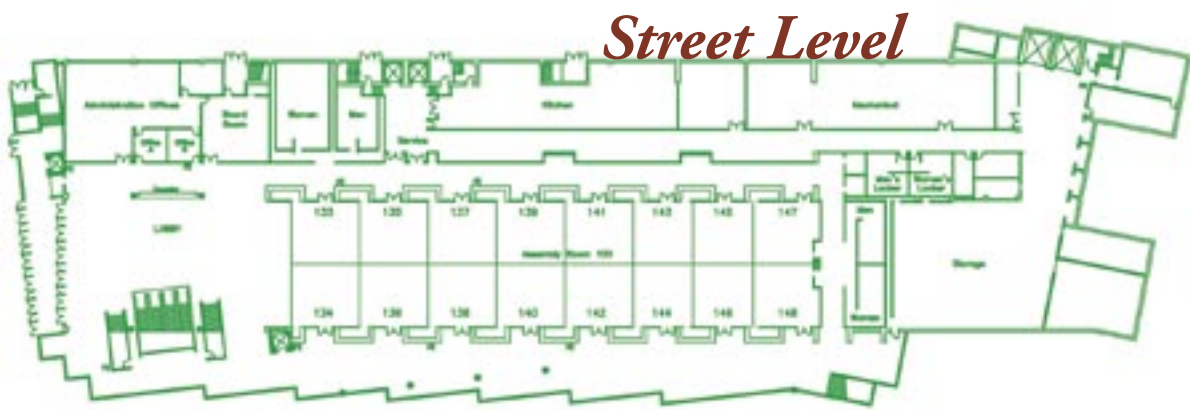
Sunday, October 11

7:30am - 8:30am	Breakfast – Room 204
8:30am - 11:00am	Plenary: From Commodities to Community Food Systems – Room 204
11:15am - 12:45pm	Workshop Session 1 – Street Level Rooms
12:45pm - 2:30pm	Lunch, Food Sovereignty Prize award and Keynote speaker, Rafael Alegria, La Via Campesina
2:30pm - 3:45pm	Committee Meetings/Structured Networking – Street Level Rooms
2:30pm - 3:45pm	Film Showing INGREDIENTS (66 min) – Room 205 (E)
2:30pm - 3:45pm	Farmscape Theatrical Presentation
4:00pm - 5:30pm	Workshop Session 2 – Street Level Rooms
4:00pm - 5:30pm	Film Showing FRESH (72 min) – Room 205 (E)
5:45pm - 7:00pm	Walking Tours of Downtown Des Moines
5:45pm - 7:00pm	Poster Session Meet & Greet – Skywalk Level Foyer
5:45pm - 7:00pm	Film Showing THE GARDEN (80 min) – Room 205 (E)
6:30pm - 9:30pm	Iowa Garden of Eatin': Taste of Des Moines Reception – Pappajohn Sculpture Garden

Monday, October 12

7:30am - 8:30am	Breakfast – Room 204
8:30am - 10:00am	Plenary: From Commodity to Communities of Practice: Building Resilient Networks for Food System Change – Room 204
10:00am - 11:00am	CFSC Annual Meeting – Room 204
11:15am - 12:15pm	Film Showing EATING ALASKA (56 min) – Room 205 (E)
11:15am - 12:30pm	Committee Meetings/Structured Networking – Street Level Rooms
11:15am - 12:30pm	Poster Session Meet & Greet – Skywalk Level Foyer
12:15pm - 2:00pm	Film Showing POLY CULTURES (100 min) – Room 205 (E)
12:30pm - 2:00pm	Lunch on your own
1:00pm - 2:00pm	Policy Committee Meeting – Room 136
2:00pm - 3:30pm	Workshop Session 3 – Street Level Rooms
4:00pm - 5:30pm	Workshop Session 4 – Street Level Rooms
4:00pm - 5:30pm	Film Showing FOOD, INC. (96 min) – Room 205 (E)
5:30pm - 6:30pm	Film Showing GOOD FOOD (57 min version) – Room 205 (E)
5:45pm - 7:30pm	How [What] Will the World Eat? US Impact on Global Food Security Reception – Room 204

POLK COUNTY CONVENTION COMPLEX ROOM MAP



PAPPAJOHN SCULPTURE GARDEN MAP

Image Credit: The Downtown Community Alliance, in association with Greater Des Moines Partnership



CONFERENCE OVERVIEW CONT.

Tuesday, October 13

7:30am - 8:30am	Breakfast – Room 204
8:30am - 10:00am	Plenary: A Fair Share for Labor in the Food System – Room 204
10:15am - 11:45am	Workshop Session 5 – Street Level Rooms
10:15am - 11:45am	Film Showing FILM SHORTS: EATING FOR THE DEAD (7 min), HUNGRY FOR CHANGE (10 min), GREENHORNS (20 min), DIG THE EARTH (45 min) – Room 205 (E)

WORKSHOP SCHEDULE See **Daily Schedule & Event Descriptions** for further information.

Sunday, October 11, 11:15 - 12:45pm ~ Workshop Session 1

Room 134	Mexico in Transition: Shifting Diets, Practices, and Policies
Room 135	Gardening: A Gateway to a "Good Food" System
Room 136	Economic Recovery through Local Markets for Fishermen and Farmers
Room 138	Reinventing Food Distribution without Reinventing the Wheel
Room 140	Mapping Diversity in Community Food Systems
Room 141	Engaging Stakeholders in Farm to College Programs
Room 142	Building a Research Blueprint for a Healthier Food System
Room 144	Fresh, Local Food for ALL: Increasing Access to and Diversity Within CSA
Room 146	Improving Access to Local Healthy Foods Through the New WIC Package
Room 148	Local Foods for Economic Recovery

Sunday, October 11, 4:00 - 5:30pm ~ Workshop Session 2

Room 134	Farm to School: Getting Started and Maximizing Impact
Room 135	Reduce Waste/Reduce Hunger in Your Community
Room 138	Community Food Processing & Culinary Job Training
Room 141	See Jane Grow: How Women Farmers & Ecopreneurs Can Change Our Food System, Increase Economic Recovery and Transform the World
Room 142	Our Food: From Commodity to Commons
Room 143	Commodity to Community Follow-Up Discussion
Room 144	Homegrown Minneapolis: The Role of City Government in Building a Local Food System
Room 146	Food for Rural Folks: Challenges and Opportunities in Rural Food Access
Room 148	Grown In Detroit: A Model Urban Agriculture Cooperative
Room 204	Working With Small-Scale Stores to Improve Access to Healthy Foods: What Does it Take?



COMMUNITY FOOD SECURITY FILM SERIES

Room 205 (E) Skywalk Level

Will be available during conference free periods & workshops

CFSC's first annual film festival will run for the length of the conference and will feature thought-provoking documentaries.

Sunday, October 11

11:15am - 12:45pm	TWO ANGRY MOMS (86 min)
2:30pm - 3:45pm	INGREDIENTS (66 min)
4:00pm - 5:30pm	FRESH (72 min)
5:45pm - 7:00pm	THE GARDEN (80 min)

Monday October 12

11:00am - 12:15pm	EATING ALASKA (56 min)
12:15pm - 2:00pm	POLY CULTURES (100 min)
2:00pm - 3:30pm	WHAT'S ON YOUR PLATE? (76 min)
4:00pm - 5:30pm	FOOD, INC. (96 min)
5:30pm - 6:30pm	GOOD FOOD (57 min version)

Tuesday, October 13

10:15am - 11:45am	FILM SHORTS: EATING FOR THE DEAD (7 min), HUNGRY FOR CHANGE (10 min), GREENHORNS (20 min), DIG THE EARTH (45 min)
-------------------	---

WORKSHOP SCHEDULE CONT. See **Daily Schedule & Event Descriptions** for further information.

Monday October 12, 2:00 - 3:30pm - Workshop Session 3

Room 134	Human Rights on the Menu: Justice for Farmworkers!
Room 136	Keeping Children Safe from Pesticides in the Red River Valley
Room 138	Is the U.S. Ready for the Right to Food?
Room 140	Farm Business Incubation in City Neighborhoods
Room 142	Farm to School Procurement: Matchmaking 101
Room 143	Weaving a Web of Systems Change
Room 144	Mapping Interactions and Discovering Opportunities in Federal Food Programs
Room 146	Can Africa's Biodiversity and Knowledge be Spared from the Green & Blue Revolutions?
Room 147	Growing a Social Movement to Change the Food System: Consumers and Activists Working Together
Room 148	Food and Faith: Gleanings from the Big Garden
Room 204	From Commodity to Communities of Practice Follow-up Discussion

Monday October 12, 4:00 - 5:30pm - Workshop Session 4

Room 134	Child Nutrition Reauthorization: Where are We Now?
Room 136	A Sense of Place
Room 138	Transforming Food and Agriculture Policy Using a Public Health Lens
Room 140	Meat Workers and Community Residents Organizing for Public, Consumer and Community Health
Room 142	The Challenge of Scale for Urban Fresh Food Initiatives
Room 144	Food Secure Communities: Addressing the Root Causes of Hunger through Innovative, Hands-on Education
Room 146	U.S. Policies and International Food Security - From Iowa to Mexico and Beyond: The Corn Connection and Its Impact on the Health of Our Rural Economy
Room 147	Food Insecurity: Making It Personal
Room 148	Food Banks: Challenges, Realities, "Necessary Evil?"

Tuesday, October 13, 10:15am - 11:45am - Workshop Session 5

Room 134	Media Bootcamp: Communicating from Commodity to Community
Room 136	A Fair Share for Labor Follow-up Discussion
Room 138	Are Farmers Markets a SNAP? The Latest in Connecting Food Stamp Recipients and Farmers Markets
Room 140	Mapping the Food Environment, Visualizing Change
Room 142	Making the Economic Case for Farm to School
Room 144	Farms, Forks, and the Feds: Tying Food Systems to Health Reform and Climate Change
Room 146	Planning your Community's Local Food System: The Experience of COMIDA (County of Marshall Investing In Diversified Agriculture)
Room 147	Developing Food Sovereignty Policy In Canada
Room 148	Grassroots Organizing: The School Milk Campaign

DAILY SCHEDULE & EVENT DESCRIPTIONS

Sunday, October 11

7:30 - 8:30AM

REGISTRATION AND BREAKFAST

8:30 - 11:00AM

Room 204 **PLENARY: From Commodities to Community: Pathways To The Possible**

Community food security advocates have often been involved in re-configuring their community's food system or in creating alternative business ventures. Can these efforts collectively re-shape on a large scale the nature of the industrial food system, of which Iowa is at the heart? How far can we get with our current strategy of creating market and policy openings for community-based food systems without running into roadblocks? Can the greening of corporate practices dramatically shift the nature of the food system, or is it a niche strategy? This plenary will examine these questions, as well as the changing context for policy reform.

Moderator: Cathleen Kneen, Food Secure Canada
Presenters: Hal Hamilton, Sustainable Food Lab; Ken Meter, Crossroads Resource Center; Eduardo Sanchez, Blue Cross/Blue Shield of TX

11:15 – 12:45PM

WORKSHOP SESSION 1

Room 134 **Mexico in Transition: Shifting Diets, Practices, and Policies**

Over the last decades, Mexico has undergone a rapid nutrition transition. The rates of under-nutrition have declined, while obesity has become the most imminent threat to public health. Issues of food insecurity, food safety, access to nutritious food, and the limited enforcement of consumer rights threaten the national waistline and collective wellbeing.

Presenters: Laura Irizarry Figueroa, National Institute of Public Health; Cristina Barros, Centro de Investigaciones y Estudios Superiores en Antropología Social (CIESAS); Victor Suarez, Asociación Nacional de Empresas Comercializadoras de Productos del Campo (ANEC); Alejandro Calvillo, El Poder del Consumidor

Room 135 **Gardening: A Gateway to a "Good Food" System**

In 1943, 40% of the fresh fruits and vegetables consumed in the US were grown in school, home, community and workplace gardens. Today, more than 50% of fresh produce consumed in the U.S. is grown in other countries. This session will explore the role of gardening as a critical component of promoting a healthy, green, fair, accessible, and affordable food system. Participants will come away with strategies to help them develop or enhance garden projects.

Presenters: Rose Hayden-Smith, UC Davis; Angie Tagtow, Environmental Nutrition Solutions

Room 136 **Economic Recovery through Local Markets for Fishermen and Farmers**

Small-scale family farmers and fishermen face similar obstacles and have developed similar solutions to enhance their communities and environments through policy and market transformations that lead to food sovereignty. Workshop participants will outline the need for alternative food markets, identify necessary changes and obstacles to getting there, map out a plan for overcoming the obstacles, and articulate their passion for local food economies through words and by tasting food provided by fishermen and farmers.

Moderator: Lisa Griffith, National Family Farm Coalition (NFFC)
Presenters: Andrianna Natsoulas, Northwest Atlantic Marine Alliance; Kim Libby, Fisherman's Wife; John Kinsman, Family Farm Defenders

Room 138 **Reinventing Food Distribution without Reinventing the Wheel**

This workshop will consider strategies for growing sustainable distribution, and various approaches to sharing knowledge and developing new networks. Red Tomato and Northern Iowa Farm Food Partnership will discuss their current collaboration, a 'coaching in context' approach. Participants involved in any stage of building distribution networks, from start-up to experienced, are invited to help identify strategies that build on successful models while adapting to varying circumstances, regions, and markets.

Presenters: Sue Futrell, Red Tomato/One Backyard; Betty MacKenzie, Red Tomato; Andrea Geary, Northeast Iowa Farm Food Partnership

Room 140 **Mapping Diversity in Community Food Systems**

This workshop will demonstrate the basics of mapping local food systems, drawing upon two Iowa food systems projects as examples. The map will be hand-drawn on flipcharts to facilitate understanding and audience engagement. Discussion will center on cross-project implications of social network mapping, with particular attention to the intentional application of strategic networking to cross social divides. Participants are invited to critique the map, and to share their experiences with mapping.

Presenters: Betty Wells, Iowa State University Extension; Bahia Barry, Southwest Iowa Food and Farm Initiative; Claudia Prado-Meza, Iowa State University; Amy Alesch, Iowa State University; Joseph Malual, Iowa State University; Diego Thompson, Iowa State University; Nikki D'Adamo, Iowa State University

Room 141 **Engaging Stakeholders in Farm to College Programs**

This workshop will focus on strategies for engaging students, food service staff, and the larger community in building successful farm to college programs. You will participate in small group discussions with experienced student organizers on how to engage students both on campus and nationally, and with experienced dining service directors on how to secure support from a resistant dining service staff. The workshop will also discuss effective methods for integrating the program within both the campus and larger community.

Moderator: Sue Debliek, Healthy Acadia
Presenters: Nancy Levandowski, Iowa State University; Garry Griffith, Augustanna College; Neal Wipking, Grinnell College; Ben Hellerstein, The Real Food Challenge

Room 142 Building a Research Blueprint for a Healthier Food System

Public health researchers largely agree the existing food system is at odds with health, especially that of children. This workshop reviews the findings of a recent conference around a blueprint for research to drive the change toward a healthier, more sustainable food system, and how local advocates can think about that research in terms of their own work.

Presenters: David Wallinga, Institute for Agriculture and Trade Policy; Rich Pirog, Leopold Center, Iowa State University; Amy Yaroch, Center for Community Nutrition; Nicole de Beaufort, Fourth Sector Consulting

Room 144 Fresh, Local Food for ALL: Increasing Access to and Diversity Within CSA

Community Supported Agriculture has the potential to be the backbone of a strong, secure food system. In recent years CSA has surged in popularity, however, access to CSA and diversity of membership is still limited. This workshop will be facilitated by two successful organizations with CSA programs for low-income families. Learn about our projects and share ideas to increase access to and diversity within CSA in rural and urban communities.

Presenters: Kiera Mulvey, Madison Area Community Supported Agriculture Coalition (MACSAC); Laura Dowd, Local Foods Connection Gini Knight, Madison Area Community Supported Agriculture Coalition (MACSAC); Susan Jutz, Farmer for Local Harvest CSA

Room 146 Improving Access to Local Healthy Foods Through the New WIC Package

The WIC program is implementing a long awaited change to its food package, most notably to include fruits and vegetables. With over \$600 million per year to be spent on produce, this program could help to dramatically improve access to healthy food in underserved communities. Speakers will talk about efforts in Los Angeles to connect local farmers with WIC-only stores, and in Minneapolis to get produce into corner stores. They will also solicit discussion about farmers markets as eligible vendors based on the findings of a recently released national study.

Presenters: Andy Fisher, Community Food Security Coalition; JoAnne Berkenkamp, Institute for Agriculture and Trade Policy; Vanessa Zajfen, Center for Food and Justice

Room 148 Local Foods for Economic Recovery

Economic stimulus money for preventive health and established funds for environmental protection offer significant tools for building local foods infrastructure. Yet county and state officials often do not know of their existence, nor do they always understand the importance of local foods. Come to this workshop to learn about successful efforts in other states, and to strategize with others about how best to make the case for local foods as economic recovery.

Presenters: Ken Meter, Crossroads Resource Center; Sarah Hackney, Gorge Grown Food Network; Ashley Colpaart, Farm Aid intern, Friedman School of Nutrition Science and Policy at Tufts University

**12:45 – 2:30PM
FOOD SOVEREIGNTY PRIZE
AND KEYNOTE SPEAKER**

**Room 204 Lunchtime Keynote by Rafael Alegria,
La Vía Campesina**

The Community Food Security Coalition will present the 1st Annual Food Sovereignty Prize to La Vía Campesina.

Food sovereignty, at its essence, is the democratization of food and agriculture – the ability of people throughout the world to have control over the food they eat and grow. With the importance of this concept heightened by the recent food, financial, and climate crises, CFSC and its partners sought to recognize an organization exemplifying the principles of food sovereignty.

The Food Sovereignty Prize is being awarded to the international movement La Vía Campesina for its significant work in raising public awareness of food sovereignty and its work supporting the ability of communities throughout the world to feed themselves. The Food Sovereignty Prize is being awarded four days before the annual World Food Prize event and is intended to shine a spotlight on grassroots activists working for a more democratic food system to alleviate the problem of hunger.

Three other organizations were awarded Honorable Mentions: ICIPE African Insect Science for Food and Health (Kenya); The Community Alliance for Global Justice, (Seattle); The Toronto Food Policy Council (Toronto)

**2:30 - 3:45PM
STRUCTURED NETWORKING &
COMMITTEE MEETINGS**

These structured sessions are open to attendees to facilitate dialogue and encourage forward-thinking collaborative initiatives that support the development of the Community Food Security movement.

Room 134 Farmscape Theatrical Presentation

This play documents the American Farmscape through interviews with real people involved in real changes in how we grow our food and live our lives in the rural United States. You'll take delight in a sip of Zinfandel at a new winery and savor the taste of organic vegetables on a truck on its way to the local farmer's market. You'll also suit up in protective clothing before you enter a hog confinement operation. You'll experience the David and Goliath story of an organic farmer up against the economic forces of the agri-business operation next door. In the end, you'll understand that during the pioneer days, farming completely changed the ecosystem of the prairie. A hundred and fifty years later, this landscape is dramatically changing again. For more information please go to the website of Mary Swander: www.maryswander.com.

Performed by: Director Karan Founds-Benton, and cast from Coon Rapids
Written by: Mary Swander

Room 135 Sharing Best Practices on How to Engage Youth

How do young people relate to the food system, and how are some of them working to change it? What are some best practices and examples that work in your communities?

Facilitated by: Blake Santifer Robbins, Portland State University

Room 136 CHC Hunger Fellows and Alumnus

The fellows networking event will be an opportunity for past and present Bill Emerson or Mickey Leland fellows of the Congressional Hunger Center and staff to meet up to discuss their work and experiences both during and after the fellowship. This is a great opportunity to meet fellows from other classes and to get to know other members of the Congressional Hunger Center community.

Facilitator: Congressional Hunger Center Fellows

Room 138 The CFSC Urban Agriculture Committee Meeting

The Urban Agriculture Committee works on policy and communications, and meets monthly for business and informational conference calls. Committee agenda for 2010: a) Poultry and livestock in cities project; b) federal urban agriculture initiatives; c) MetroAg Alliance clearinghouse

Facilitators: Betsy Johnson and Cynthia Price

Room 140 Community Economic Development (CED) Committee ORIENTATION SESSION

All are welcome to this introductory meeting. Creating local food systems is an effective Community Economic Development strategy, but many local officials are just beginning to understand this potential. Come learn how you can engage local officials in local food planning, and leverage local investment. Meet others around the US who are having success with this strategy.

Facilitator: Ken Meter, Crossroads Resource Center

Room 141 Interested in Developing a Local Food System In Your Hometown?

This session will provide you with shared successful models on how to create a community process for developing a local food system plan; outline a way to engage a broad section of community members to lay out a local food system plan within three planning meetings; and provide a place to share your communities experiences and ideas for engaging local food system planning in your region.

Facilitator: Penny Brown Huber, Grow Your Small Market Farm™ - Business Solutions

Room 142 Street Markets

Street markets and street merchants are a significant economic activity. They create a sense of place and serve agendas beyond financial transactions. Learn how markets and merchants help create public space, reconstruct food systems, supplement, and even replace big box retail, as well as the monetary and nonmonetary benefits of public

markets to local economies and local households. Learn about variation in market regulation. Discover how design, infrastructure, security, and transportation influence market success.

Facilitator: Alfonso Morales, University of Wisconsin Urban and Regional Planning

Room 144 Healthy Corner Stores Network

Are you working to bring fresh produce or other healthy foods into small-scale stores in your community, or interested in doing this type of work? Come meet with members of the Healthy Corner Stores Network (HCSN) and learn about corner store initiatives around the country and what's working on the ground. You can also learn more by attending the workshop on working with small-scale stores right after this meeting, or by visiting the Healthy Corner Stores Network website: www.healthycornerstores.org.

Facilitator: Kai Siedenburg, CFSC

Room 146 National Farm To School Network Meeting

Join Farm to School on a dialogue on successful examples of bringing together farmers, school food service directors, parents, and community organizers to address the barriers and opportunities involved in creating a Farm to School project.

Facilitators: Anupama Joshi, Director of National Farm to School Program, Center for Food & Justice and Marion Kalb, Director of National Farm to School Program, CFSC

Room 148 International Links Committee Meeting

The International Links Committee works to connect the Coalition to its food security partners around the world through initiatives for food sovereignty, fair trade, and sustainable agriculture. Our goals are to strengthen CFSC's involvement in broader global movements and to serve as a springboard for collaboration among CFSC members on international issues. Anyone interested in the intersections of domestic and international issues is encouraged to attend this session. We will be joined by a number of special international guests.

Facilitators: Peter Mann and Christina Schiavoni, WHY

4:00 – 5:30PM
WORKSHOP SESSION 2

Room 134 Farm to School: Getting Started and Maximizing Impact

Farm to cafeteria is hot! But how does one get started, and how can we coordinate efforts for maximum positive impact? Using real-life problems generated from you, experts from the National Farm to School Network and School Food FOCUS will highlight possible strategies learnt from existing programs, guiding each participant towards some concrete next steps to make farm to school happen in their area. Existing resources and technical assistance you can tap into will be introduced.

Presenters: Anupama Joshi, National Farm to School Network – Center for Food & Justice, Urban Environmental Policy Institute; Kathy Lawrence, School Food FOCUS; Kymm S. Mutch, Milwaukee Public Schools

Room 135 Reduce Waste/Reduce Hunger in Your Community

Learn about a comprehensive set of programs to reduce, reuse and recycle food in the waste stream developed by Seattle Public Utilities (SPU). From helping restaurants and cafeterias create less waste, to helping divert edible food to food banks, and feeding programs to increasing the amount of inedible food turned into compost, the utility can save money and resources. SPU has also found a role in educating residents about food production. Taken together, these programs help recover the embodied energy in food, reduce greenhouse emissions from organic wastes, and contribute to community food security.

Presenter: Carl Woestwin, Seattle Public Utilities

Room 138 Community Food Processing & Culinary Job Training

This workshop will discuss the presenters' current work-in-progress, the Maria Isabel Center of Newark, NJ, and the role of this center and others like it in the larger vision of re-vitalizing American communities. These centers have the potential to be valuable for food security, improved food options, community development (business incubation, culinary workforce development), nutrition/culinary education, health promotion, our ecosystem, support of farms, farmworkers, food artisans, animal welfare, and plain old community.

Presenters: Rita H Hindin, Maria Isabel Centers; Jay Weinstein, Maria Isabel Centers

Room 141 See Jane Grow: How Women Farmers & Ecopreneurs Can Change Our Food System, Increase Economic Recovery and Transform the World

A significant, inspiring transformation is erupting across both rural and urban America: women launching farms and food-based businesses that could lead the sustainable revitalization of our economic and food security. From farmers to local food enterprises, how can these women ecopreneurs positively change both the local communities and the world? Come for dynamic discussion about what's currently happening, how this movement can be strengthened and build your own inspiring network, idea bank and local movement.

Presenters: Lisa Kivistik, Rural Women's Project, Midwest Organic & Sustainable Education Service (MOSES), and Inn Serendipity Farm; Denise O'Brien, Women, Food & Agriculture Network (WFAN); Faye Jones, Midwest Organic & Sustainable Education Service (MOSES); Gail Myers, Farms to Grow, Inc.; Rose Hayden-Smith, University of California/IATP Food and Society Policy Fellow; Melinda Hemmelgarn, Food Sleuth, LLC, Food, Health & Agriculture Communications; Hannah Hemmelgarn, Permaculturist, Food/Garden intern, Sandhill Farm

Room 142 Our Food: From Commodity to Commons

A growing number of activists are looking to change the "frame" from which the food system is viewed. As the owners of this system, we can hold food as part of a commons. We are obligated to make sure that our food system is operating effectively—that food is fair, green, affordable and healthy. This workshop will explore how a

frame of "food as commons" may break through to a larger audience and support the emerging food system work.

Presenters: Julie Ristau, On the Commons; Ana Micka, On the Commons; Mark Muller, Institute for Agriculture and Trade Policy; Reginaldo Haslett-Marroquin, Rural Enterprise Center

Room 143 Commodity to Community Follow-up Discussion

Engage in a discussion with speakers from the preceding plenary, "From Commodity to Community: Pathways To The Possible".

Presenters: Cathleen Kneen, Food Secure Canada; Hal Hamilton, Sustainable Food Lab; Eduardo Sanchez, Blue Cross Blue Shield of TX

Room 144 Homegrown Minneapolis: The Role of City Government in Building a Local Food System

Interested in working with local government to address food security issues? Come learn about Homegrown Minneapolis, a city-sponsored initiative to improve the growth, sales, and consumption of healthy, local food. Working with over 100 community stakeholders, the presenters developed recommendations related to farmers' markets, community gardens, urban agriculture, and the commercial use of local food. They will discuss their experiences during this planning process along with key recommendations to illustrate how City government can play a role in improving the local food system.

Presenters: Kristen Klingler, CHES – Minneapolis Department of Health & Family Support; Julie Ristau, On the Commons

Room 146 Food for Rural Folks: Challenges and Opportunities in Rural Food Access

Rural communities have increasingly fewer rural grocery stores and decreased access to home and locally produced foods. With growing interest in local and healthy food, the workshop goal is to engage participants in active discussion about solutions to rural food access by identifying barriers and assets, skills, and techniques that encourage home production and thriving food retail. The speakers will share successful models of locally produced and sold food, and policies that can support these models.

Presenters: Steph Larsen, Center for Rural Affairs; Dorothy Rosemeier, UMN Regional Sustainable Development Partnership; Terry VanDerPol, Land Stewardship Project; David Procter, Kansas State University

Room 148 Grown In Detroit: A Model Urban Agriculture Cooperative

During this interactive workshop, participants will learn about Grown In Detroit, a cooperative of more than 45 urban gardeners who sell fruits and vegetables at farmers markets and family operated restaurants. From seeding to selling, these gardeners have become small-scale entrepreneurs, generating income while providing Detroit inner-city communities with local, nutritious food. Through an active decision making body, Grown In Detroit members have developed various marketing tools and systems.

Presenters: Ashley Atkinson, The Greening of Detroit; Nicki Zahm, The Greening of Detroit

Daily Schedule & Event Descriptions continued ~ Sunday, October 11

Room 204 Working With Small-Scale Stores to Improve Access to Healthy Foods: What Does it Take?

This workshop will highlight effective strategies for bringing fresh produce and other healthy foods into small-scale stores in underserved areas, and for getting people to buy and eat these foods. It will include brief presentations (by adults and youth) about successes, challenges, and lessons learned from innovative projects in Oakland, Detroit, and Cleveland. There also will be time for Q&A and discussion with the full group, and for discussion of key themes related to implementing corner store projects in small groups.

Presenters: Kai Siedenburg, Community Food Security Coalition; Dana Harvey, Mandela Marketplace Inc.; James Berk, Mandela Marketplace Inc.; Yuro Chavez, Mandela Marketplace Inc.; Matt Russell, Case Western Reserve University; Kami Pothukuchi, SEED Wayne

5:45 - 7:00PM

Walking Tour of Des Moines, Iowa

Meet at the front doors, Street Level Foyer, Polk Cty. Conv. Ctr.

Join us for a guided walking tour of Des Moines, featuring public art and historical pieces around downtown. The tour will begin at the Polk County Convention Ctr. and end at the Pappajohn Sculpture Garden for the Iowa Garden of Eatin' Reception.

Led by: Iowa's local host committee members

RECEPTIONS

Saturday, October 10, 7:35 - 9:00am

Breakfast in the Market, Good Eats, Treats, Networking, & Market Wandering
Only for those attending a Field Trip

Sunday, October 11, 6:30 - 9:30pm

Iowa Garden of Eatin' Opening Celebration: Western Gateway Park 13th & Locust

The Pappajohn Sculpture Garden is located in the thirteen-acre Western Gateway Park. We open our doors to the public to celebrate good food and a growing movement with fresh, seasonal ingredients sourced from local farms prepared by local chefs from Gateway Market in Des Moines. The evening will begin with a cocktail hour in the sculpture garden featuring local beers and wines, as well as appetizers from some of Iowa's finest farms, and Music featured by World Port. Admission is included with full conference registration. Tickets for guests will also be available at the door.

Monday, October 12, 5:45 - 7:30pm

How [What] Will the World Eat? US Impact on Global Food Security: Evening Reception and Keynote by World Food Prize Laureate Dr. Hans R. Herren

With more than 7,000 plants available for food, 60 percent of the global diet is derived from corn, wheat and rice. Farm organizations and food industries often claim that advances in biotechnology of these crops are required to meet growing demands on the food supply – but at what cost? Join 1995 World Food Prize Laureate Dr. Hans Herren as he explores an agricultural agenda that establishes global food security, environmental sustainability, and social justice. Dr. Herren is the co-author of "Agriculture at a Crossroads" developed by the International Assessment of Agriculture Knowledge, Science, and Technology for Development. An esteemed panel will respond to Dr. Herren on how the United States can positively impact global food security followed by dialogue with the audience. This reception is sponsored by the Institute for Agriculture and Trade Policy, Food and Society Policy Fellows Program, and World Watch.



DAILY SCHEDULE & EVENT DESCRIPTIONS

Monday, October 12

7:30 - 8:30AM

REGISTRATION AND BREAKFAST

8:30 - 10:00AM

Room 204 **PLENARY: From Commodity to Communities of Practice: The Story of Building Resilient Networks for Food System Change**

Across Iowa, working groups using communities of practice framework have been created to catalyze change and address food systems challenges at the local and regional level. This plenary will describe some of the successes of these communities, as well as engage participants in identifying ways communities of practice could be developed, managed, and funded elsewhere. The last 20 - 30 minutes will be dedicated to small group discussion.

Moderator & Presenter: Rich Pirog, Leopold Center for Sustainable Agriculture & Value Chain Partnerships

Presenters: Gary Huber, Practical Farmers of Iowa; Sue Honkamp, food consultant; Arion Thiboumery, Iowa State University Extension

10:00 - 11:00AM

Room 204 **CFSC Annual Meeting**

11:00 - 12:15PM

STRUCTURED NETWORKING & COMMITTEE MEETINGS

Room 134 **Networking on the Food Crisis and *Food Rebellions* Book Launch Celebration**

Join us to celebrate the launch of the new book, "*Food Rebellions: Crisis and the Hunger for Justice*", hear updates from the US Working Group on the Food Crisis, and learn how you can get involved. The session will feature *Food Rebellions* co-author Eric Holt-Giménez, as well as the 2009 Food Sovereignty Prize recipient and other international guests. Come bring your own stories and experiences of the food system in crisis.

Featuring: *Food Rebellions* co-author Eric Holt-Giménez

Room 136 **Iowa's Culture, Arts and Music in a Diverse Population**

Interested in Iowa's diverse populations, their culture, arts, and foodways? Chat with the Iowa Arts Council's Riki Saltzman, state folklorist, about the range of folk and traditional arts in our state. Food and culture are inextricably intertwined throughout the world, and Iowa is no exception. The flavors of our state derive from a variety of regional and ethnic traditions.

Facilitator:Riki Saltzman, Iowa Council of the Arts

Room 138 **Youth Engagement**

How do we engage young people are not involved in the food movement? How do you build conversations and create action to change the "food reality" for young people.

Facilitator:Blake Santifer Robbins, Portland State University

Room 140 **Food and Faith Committee**

The Food & Faith Committee (formerly Faith-Based Committee) exists to provide all people of faith with a special forum to discuss community food security issues and to contribute to CFSC, which can be a powerful vehicle for addressing local and world hunger at its foundation, by increasing secular groups' understanding of how to work with faith communities, and broaden the perspectives & vision of the movement.

Facilitators:Rev. Stephanie Ahlschwede, United Methodist Ministries, and Sharon Thornberry, Oregon Food Bank

Room 142 **Plugging into the Global Grassroots**

In the US and abroad, many of us rely on family farms for the food we eat, the fibers we wear, and the income that keeps us going. But small-scale farming is difficult work. And with decades of inattention, unfair policies, and climate change, the same occupation that sustains the majority of people in developing countries has become more difficult than ever. How can ordinary people in the United States support small farmers' efforts to escape from poverty? What forms of organization and collaboration will be needed? Can alliances endure between diverse groups around the United States and around the world? Join this dialogue by bringing your thoughts and experiences to the table.

Facilitator:Stephen Lauer, Iowans For Oxfam

Room 143 **Increasing the Use of EBT, Farmers Market Coupons & Other Federal & State Benefits to Expand Accessibility of Local, Fresh Food Programs Including CSA's & Farmers Market**

Are you working to bring fresh, healthy foods into low-income areas where food dollar decisions are based on limited budgets and spent in corner stores or low-quality grocery stores? Groundwork Lawrence currently manages a Community Food Program that includes the Lawrence Farmers Market, CSA, CSA Share-a-Share Program and community gardens but we are still struggling to capture the Farmers Market and SNAP benefits available to low-income residents. Many of us are experiencing different levels of success in supporting the utilizing of these benefits. Come share your successes and struggles in helping communities utilize benefits to access fresh, local food so that we may all learn and improve from our experiences.

Facilitator:Heather McMann, Acting Executive Director of Groundwork Lawrence, and Candidate for the MBA in Non-Profit Management, Heller School, Brandeis University

Room 146 **CFSC Community Economic Development (CED) Committee WORKING MEETING**

This meeting will be a chance for CED committee members to plan the 2010 strategy for the Community Economic Development effort within CFSC. All are welcome, but the focus will be on making strategic plans. If you are looking for an introduction to the topic, you may prefer Sunday's meeting.

Facilitator:Ken Meter, Crossroads Resource Center

Room 148 Taking the Initiative on Eliminating GMOs

A US medical organization urges doctors to prescribe diets free from genetically modified (GM) foods. They cite animal studies showing immune system dysfunction, reproductive problems, allergies, organ damage, gastrointestinal distress, faulty insulin regulation, etc. Nearly everyone wants GM foods labeled and most would avoid them if they were. What is the role of government, NGOs, food providers, health care professionals, schools, media, and green organizations to educate consumers about GMO health dangers?

Facilitator: Jeffrey M. Smith, Author of *Seeds of Deception* and *Genetic Roulette*

1:00 – 2:00PM

Room 136 Policy Committee Meeting

Come hear about what CFSC's policy office has been working on and discuss future policy issues affecting community food security.

Facilitator: Megan Elsener Lott, CFSC

2:00 – 3:30PM

WORKSHOP SESSION 3

Room 134 Human Rights on the Menu: Justice for Farmworkers!

Join Gerardo, farmworker member of the Coalition of Immokalee Workers (CIW), to learn about his community's innovative efforts to improve wages, working conditions, and rights for farmworkers. Participants will explore how the CIW's recent agreements with Whole Foods and Bon Appetit can potentially be a golden opportunity for Florida's smaller, family-scale farmers to gain access to a market that has traditionally been beyond their reach, and to help elevate Florida's agricultural industry in the process.

Presenters: Gerardo Reyes Chavez, Coalition of Immokalee Workers; Damara Luce, Just Harvest USA

Room 136 Keeping Children Safe from Pesticides in the Red River Valley

This workshop will provide an overview of the strategies these researchers used to reduce exposure to pesticides in the Red River Valley. They will introduce the participatory research method of Photovoice, involving three groups of mothers from diverse communities in the region. Their methods also included community forums around the photo exhibit, a public health training program, and promotion of locally grown foods. The presenters will then lead a discussion about responding to the concerns of the mothers and the collaborations that resulted from the initial research.

Presenters: Linda Kingery, University of Minnesota, Regional Sustainable Development Partnership; Abby Gold, NDSU/University of Minnesota Extension; Ruth Rasmussen, University of Minnesota, Center for Public Health Education and Outreach

Room 138 Is the U.S. Ready for the Right to Food?

Is the US ready to join the international community in endorsing the right to food? What would this mean in our country? This session will debate the right to food and whether the time is right for people in the US to promote it. We will identify main arguments for and against rights-based approaches to food security in the US, and explore what would be different in our work and anticipated outcomes if we adopted a rights-based approach.

Presenters: Molly Anderson, Food Systems Integrity; Brewster Kneen, Ram's Horn; Marc Cohen, Oxfam

Room 140 Farm Business Incubation in City Neighborhoods

Farm business incubator programs are being developed across the country as a way to support food production in urban and peri-urban communities. Many of us work with refugees and other low-income people who have agricultural experience and a strong commitment to entrepreneurial farming, but who also face significant barriers to establishing independent farm businesses. This workshop will be a facilitated discussion to share information and challenges/opportunities, as well as to set up an informal network of farm business incubation programs.

Presenters: Katherine Kelly, Kansas City Center for Urban Agriculture; Rachel Bonar, New Roots for Refugees; Ingrid Kirst, Community Crops

Room 142 Farm to School Procurement: Matchmaking 101

How do you figure out if farm to school procurement is going to be successful for THIS farm or THAT school? Through shared examples and scripted role-playing, the presenters will delve into the crucial factors and details of a farm to school purchasing transaction, including farm and distributor sales. We will have a few laughs as we focus on how to "close the deal". A brief reference guide will be distributed at the end of the session.

Presenters: Kelly Erwin, Massachusetts Farm to School Project; Abbie Nelson, Vermont FEED

Room 143 Weaving a Web of Systems Change

A diverse group of citizens in Northeast Iowa have created the start of system and policy change in their region's food system. Participate in a discussion that demonstrates how citizens at the grassroots level joined together around a common vision to improve their food environment. Participants will see how youth are weaving a web of system change in the region's 23 school districts by linking with local producers, recreation staff and community leaders.

Presenters: Teresa Wiemerslage, Iowa State University Extension; Ann Mansfield, Luther College; Sue Burrack, Starmont School; Scot Michelson, Department of Natural Resources; Haleisa Johnson, Central Hospital; Eric Nordschow, Produce; Youth from the NE Iowa Food and Fitness Initiative

Room 144 Mapping Interactions and Discovering Opportunities in Federal Food Programs

For 15 years, Iowa Network for Community Agriculture (INCA) has helped communities develop food systems through our Growing Food and Profit program. In this workshop, INCA's board of directors will share the success of our asset-based process by mapping federal food programs. Participants will collaborate to diagram these programs and their interactions. Together, the group will develop an understanding of food justice and security issues and of opportunities to develop the assets of federal programs.

Presenters: Michael Haedicke, Iowa Network for Community Agriculture; Matt Russell, Iowa Network for Community Agriculture; Kelly Foss, Iowa Network for Community Agriculture; Ryan Marquardt, Iowa Network for Community Agriculture; Gina Lloyd, Iowa Network for Community Agriculture

Room 146 Can Africa's Biodiversity and Knowledge be Spared from the Green & Blue Revolutions?

This workshop will outline the failures of the 'Green Revolution' monoculture in Africa. The speakers will then present the strategies of farmers who promote a sustainable agricultural and rural development model focusing on ecologically and fiscally sound practices that benefit the land and the farmers themselves – not banks and transnational giants like ADM, Cargill and Monsanto. Similarly, the Blue Revolution, led by industrial aquabusiness, has harmed the oceans and the fishing communities that depend on them and the presenters will integrate stories of African fisherfolk about their struggles and successes.

Moderator: Lisa Griffith, National Family Farm Coalition (NFFC)
Presenters: Eric Holt-Gimenez, Food First; Ben Burkett, National Family Farm Coalition and Mississippi Association of Cooperatives; Josphat Ngonyo, Africa Network for Animal Welfare; Seremos Kamuturaki, Uganda Fisheries and Fish Conservation Association (UFFCA)

Room 147 Growing a Social Movement to Change the Food System: Consumers and Activists Working Together

Join a dialogue on the hows and whys of growing a consumer-driven social movement to change the food system. Slow Food USA and partners will present examples-in-progress of consumer network mobilization across diverse issues. Following a brief presentation, participants will discuss how they can collaborate locally and nationally in pursuing a common campaign or goal. Workshop participants will leave with new ideas on how to increase collaborative engagement between activists and consumers.

Presenters: Jerusha Klemperer, Slow Food USA; Erika Lesser, Food Democracy Now; Dave Murphy, Food Democracy Now; Marissa Grossman, The Food Project

Room 148 Food and Faith: Gleanings from the Big Garden

Join staff and volunteers from the Big Garden, a 30-plus urban and rural community garden system in Southeast Nebraska for a discussion of best practices for partnerships with faith-based groups. Participants will learn how to identify common goals, recruit volunteers, and create sustainable projects with faith communities and learn about national and

international resources and policy statements from faith groups related to food and hunger.

Presenters: Stephanie Ahlschwede, United Methodist Ministries Big Garden; Jessica Mews, United Methodist Ministries Big Garden; Lisa Maupin, United Methodist Ministries Big Garden; Jayme Fowler, United Methodist Ministries Big Garden

Room 204 From Commodity to Communities of Practice Follow-Up Discussion

Facilitators: Rich Pirog, Leopold Center for Sustainable Agriculture & Value Chain Partnerships; Gary Huber, Practical Farmers of Iowa; Sue Honkamp, food consultant; Arion Thiboumery, Iowa State University Extension

4:00 – 5:30PM
WORKSHOP SESSION 4

Room 134 Child Nutrition Reauthorization: Where are We Now?

Find out where the current 2009 Child Nutrition Act Reauthorization is in the legislative process and what states, local governments, and organizations are doing to get involved. Are you interested in affecting the outcome? This workshop will give you ideas for how to impact on your members of Congress.

Presenters: Megan Elsener Lott, Community Food Security Coalition; Martelle Esposito, Community Food Security Coalition; Lynn Fallon, National Sustainable Agriculture Coalition; Kristen Mancinelli, City Harvest, Inc.

Room 136 A Sense of Place

Discuss the right to sustainable and just food systems through the example of a transformational community-owned and managed outreach strategy used to address unsustainable and unjust food systems in low-income communities of color.

Presenters: Lisa Oliver-King, Our Kitchen Table; Jeff Smith, Grand Rapids Institute for Information Democracy; Yvonne Woodard, Remember When Crafts & Things; Christy Brooks, PhD Graduate Student

Room 138 Transforming Food and Agriculture Policy Using a Public Health Lens

A public health lens can be a powerful tool for addressing food/agriculture policy. This workshop will briefly define public health, then feature 3 presentations on using a public health lens for food/agriculture policy (city, state, national). The majority of the session will be dedicated to group discussions about how public health and community food security intersect and what they need from/can offer each other. Lessons and strategies discussed will be shared with the larger group.

Presenters: Rebecca Klein, Johns Hopkins Center for Livable Future, Bloomberg School of Public Health; Anne Palmer, Johns Hopkins Center for a Livable Future; Susan Roberts, Roberts Law Firm; Fern Gale Estrow, The FGE Food & Nutrition Team

Room 140 **Meat Workers and Community Residents
Organizing for Public, Consumer and
Community Health**

The recent outbreak of swine flu has focused public attention on public health problem caused by the industrial system of animal agriculture, or Confined Animal Feeding Operations (CAFO's). Yet swine flu is just the tip of the iceberg. These diseases can infect (and kill) people who live near hog facilities and people who handle tainted meat. But workers who raise animals in factory farms and who work at slaughterhouses are the most at risk. In this workshop you will hear from some workers within the industry about these problems, and what can be done to fix them. You will also hear from a sustainable hog farmer who works with Niman Ranch.

Presenters: William Kramer, Interfaith Center on Corporate Responsibility; Carlos Rich, Center for New Communities; Poultry worker, Center for New Communities; Hog worker; Community organizer fighting hog CAFOs

Room 142 **The Challenge of Scale for Urban Fresh
Food Initiatives**

To date, much of the urban fresh food access initiatives have been micro-projects and are not focused on re-engineering the food system at scale. In this interactive workshop, discuss how initiatives can be scaled up all over the country by sharing knowledge and best practices around removing barriers to city-wide and regional urban agriculture projects.

Presenters: Sunitha Malepati, Living Cities; Ann Karlen, Fair Food Philly; Stephen Arellano, Ruth Mott Foundation; Alfonso Morales, PhD, University of Wisconsin, Urban and Regional Planning; Gregg W. Kettles, Deputy Counsel to Mayor Villaraigosa

Room 144 **Food Secure Communities: Addressing the
Root Causes of Hunger through Innovative,
Hands-on Education**

Through its innovative programming, Food Works at Two Rivers Center is connecting underserved communities with fresh, local foods and hands-on nutrition, cooking and gardening education. For over 20 years Food Works has developed programs addressing the root causes of hunger. We've learned tools and techniques for empowering people to rise to the challenge of creating sustainable food secure communities. Workshop participants will engage in hands-on cooking, eating and other interactive experiences.

Presenters: Danielle Pipher, Food Works at Two Rivers Center and Vermont FEED; Abbie Nelson, Vermont FEED

Room 146 **The Global Food Crisis: The Corn
Connection**

US policies have a tremendous impact on food security throughout the world, yet many of the most adverse policies are not well known or understood by the public. Presenters will discuss US impacts on international food security, both positive and negative, the connection with corn, and ways to link domestic and foreign policy goals in support of viable reform. The Iowa connection will focus on the role of cheap corn and its impact on the expansion of factory livestock production

and corn production for feed and export. Discussion of the IAASTD report will highlight alternatives that should be part of the solution to the ongoing food crisis.

Presenters: Molly Anderson, Food Systems Integrity/IAASTD; Larry Ginter, Iowa Citizens for Community Improvement; George Naylor, NFFC, International representative

Room 147 **Food Insecurity: Making It Personal**

This interactive workshop, coordinated by the Northeast Iowa Food Bank and ISU Extension, will explore community collaborations across the state as organizations strive to educate the public on food insecurity and what tools are used to raise awareness. The group will discuss GIS Mapping, survey work, information on hunger and food insecurity along with a testimonial from a recipient.

Presenter: Susan Klein, Iowa State University Extension; Barbara Prather, Northeast Iowa Food Bank; Cathy Simmons, Black Hawk County Food Security Coalition; Lisa Swanson, Black Hawk County Health Department; Al Ricks, Iowa State University Extension; Kimberly Greder, Iowa State University

Room 148 **Food Banks: Challenges, Realities,
"Necessary Evil?"**

What do you really know about food banking today? Learn how food banking has changed over its history and to understand the current realities and challenges food banks face. How would families affected by the current economic crisis have fared without the food banking system? Through group discussion, we will explore the role food banks are expected to play in our communities and how that role impacts family and community food security.

Presenters: Sharon Thornberry, Oregon Food Bank; Carey L Miller, Food Bank of Iowa; David Weaver, South Plains Food Bank



DAILY SCHEDULE & EVENT DESCRIPTIONS

Tuesday, October 13

7:30 – 8:30AM

REGISTRATION AND BREAKFAST

8:30 – 10:00AM

Room 204 **PLENARY: A Fair Share for Labor in the Food System**

Plentiful and inexpensive labor is an essential component of both the industrial and sustainable food systems, on and off-farm. Immigrants make up much of this cheap labor force. This plenary will explore how US agricultural policies have driven recent immigration from Mexico and Central America to the US. It will include discussions of strategies activists are undertaking to make sure that labor gets its fair share.

Moderator: Maria Aguiar, Grassroots International

Presenters: Reginaldo Haslett-Marroquin, Main Street Project; Gerardo Reyes Chavez, Coalition of Immokalee Workers

10:15AM – 11:45AM
WORKSHOP SESSION 5

Room 134 **Media Bootcamp: Communicating from Commodity to Community**

As food advocates in a shifting cultural age, it's time to put more muscle in our message. How can we as experts garner more coverage? How do we hone our message to ensure our points get across succinctly and effectively? And, what roles do social media play? This mental workout workshop will be in two tracks – traditional and digital, with a full focus group on messaging for the mainstream – offering guidance on creating and using media effectively.

Presenters: Debra Eschmeyer, Occidental College; Eric Davis, Haberman, A Brand Public Relations Firm; Leslie Hatfield, Eat Well and The Green Fork Blog; Sean Sellers, Food & Society Fellow and Coalition of Immokalee Workers

Room 136 **A Fair Share for Labor Follow-up Discussion**

Engage in a discussion with speakers from the preceding plenary, A Fair Share for Labor in the Food System.

Presenters: Maria Aguiar, Grassroots International; Gerardo Reyes Chavez, Coalition of Immokalee Workers; Reginaldo Haslett-Marroquin, Main Street Project

Room 138 **Are Farmers Markets a SNAP? The Latest in Connecting Food Stamp Recipients and Farmers Markets**

Farmers' markets can provide underserved communities with an important source of healthy and local products. Yet, many food stamp

(SNAP) recipients are unable to use their benefits there because of technological and policy barriers. This workshop will discuss a new national project undertaken by CFSC and Farmers Market Coalition to develop a strategic plan for increasing the usage of SNAP dollars at farmers' markets. Participants will also hear about the EBT program in Iowa, which is a leading national model in this area.

Presenters: Andy Fisher, Community Food Security Coalition; Stacy Miller, Farmers Market Coalition; Jan Walters, Iowa Human Services Department

Room 140 **Mapping the Food Environment, Visualizing Change**

With the advent of the "buy local" movement and growing interest in how the physical environments of urban and rural settings can affect access to healthy food, there are an increasing number of efforts underway to map food systems. This workshop will examine one effort taking place in Baltimore, Maryland and engage participants in a mapping exercise that explores the geography of their neighborhood and/or community food projects. Group mapping and discussion will follow.

Presenters: Amanda Behrens, Johns Hopkins Center for a Livable Future; Anne Palmer, Johns Hopkins University

Room 142 **Making the Economic Case for Farm to School**

How do you convince schools with tight budgets to buy from local farms? Economic impact analysis, market analysis, farmer testimony, and solid infrastructure have all helped open doors. A panel of experts will share case studies and engage participants in a roundtable discussion about farm to school as an economic development strategy. Bring your biggest challenge in making the case for local foods — our panel and other participants will help you refine your best strategies.

Presenters: Ken Meter, Crossroads Resource Center; Emily Jackson, Appalachian Sustainable Agriculture Project

Room 144 **Farms, Forks, and the Feds: Tying Food Systems to Health Reform and Climate Change**

Health reform and climate change are emerging as the Obama Administration's top legislative priorities. Both are entwined with food. What we eat directly affects our health, and what foods we produce and how we produce them significantly impact global climate change. Advocates for food security need to be able to navigate the issues, politics and arguments that can be brought from the lexicon of healthy eating and sustainable agriculture into health reform and climate change.

Presenters: Steph Larsen, Center for Rural Affairs; David Wallinga, Institute for Agriculture and Trade Policy; Christa Essig, Centers for Disease Control and Prevention

Room 146 **Planning your Community's Local Food System: The Experience of COMIDA (County of Marshall Investing In Diversified Agriculture)**

This workshop will demonstrate the basics of mapping local food systems, drawing upon two Iowa food systems projects as examples. The maps will be hand drawn on flipcharts to facilitate understanding and audience engagement. Discussion will center on project implications of social network mapping, with particular attention to the intentional

Daily Schedule & Event Descriptions continued ~ Tuesday, October 13

application of strategic networking to cross social divides. Participants are invited to critique the maps, and to share their experiences with mapping.

Presenters: Linda Barnes, Marshalltown Community College; Norm McCoy, Marshalltown Community College; Claudia M. Prado-Meza, ISU Sustainable Agriculture; Jan Flora, ISU Extension – Sociology; Caitlin Grieshop, Farmer – Marshalltown, IA; Ramona Chaves Lopez, Farmer, Marshalltown, IA; Luke Gran, Farmer FPI Next Generation Coordinator

Room 147 Developing Food Sovereignty Policy In Canada

This workshop will explore the process of policy advocacy in Canada and examine ways in which the insights from the Canadian story can be useful in the USA (and vice versa).

Presenters: Cathleen Kneen, Food Secure Canada

Room 148 Grassroots Organizing: The School Milk Campaign

This hands-on workshop focuses on using grassroots organizing for food campaigns. Participants will work through the basics of grassroots organizing for social change, using the School Milk Campaign national legislative strategy as an example. The presenters will share their campaign story, success, and lessons learned through the lens of grassroots organizing, and share the skills needed for creating an effective grassroots campaign. Skills-building will focus on campaign targeting, and refining campaign goals, strategies, and tactics.

Presenters: Sarah Alexander, Food & Water Watch; Alex Beauchamp, Food & Water Watch

12:00 - 1:30PM

Marriott Hotel Hunger Luncheon

Part of the Iowa Hunger Summit at the Marriott Hotel
(Pre-registration is required if you plan on attending:
www.worldfoodprize.org)

12:00 - 5:00PM

Room 136 Strategy Session on a Campaign to End the World Food Crisis

Sponsored by: WHY (Pre-registration required)

ONGOING & ADDITIONAL CONFERENCE EVENTS

Room 205 (E) Community Food Security Film Series Skywalk Level

Available during the conference free periods and workshops

CFSC's first annual film festival will run for the length of the conference and will feature thought-provoking documentaries.

From the Academy Award Nominated documentary *The Garden*, to Eric Schlosser's groundbreaking *Food, Inc.*, the 2009 Community Food Film Festival serves up a delicious mix of shorts and features that will spark your imagination and whet your appetite. From urban gardens in Cleveland, Ohio to the fields and orchards of rural Oregon, you'll be transported across the country and back again with stories told through the lens of a new crop of food-focused filmmakers. *Two Angry Moms* may get you primed for action, and *Fresh* might just make your stomach growl – either way you won't want to miss this year's selections. So sit back, relax, and enjoy the show!

See Conference Overview (page 4) for showtimes.

Street Level The Food Timeline Activity Foyer

We invite all to participate in an interactive timeline of the food movement. Videos, photographs, and interviews will engage the attendees' creative minds, and personal and historical perspectives. The compiled information will be used to launch a interactive timeline.

Skywalk Level Poster Session Foyer

The conference will include a display of posters highlighting innovative components of food security projects across the country. Poster presentations provide an informal opportunity for networking and exchanging innovative ideas, and for useful feedback and discussion. The content, creativity, and design of the posters promises to provide conference attendees with ideas and innovations for their programs back home.

Sunday, October 11th, 5:45 - 7:00

Monday, October 12th, 11:00 - 12:15

Room 205 Exhibit Hall Skywalk Level Foyer

Visit the exhibit hall to learn about nonprofits, higher education institutions, and businesses working to create food security.

Street Level Jerry DeWitt, "Farm and Heartlands" Foyer Photography Exhibit

The "Farm and Heartlands" exhibit will showcase the photographs, writing and published work of Jerry DeWitt, the retiring Director of the Leopold Center at Iowa State University. It is with great honor that we will show his masterful photographic talent. This is Mr. DeWitt's final year with the Leopold Center, where he has addressed monumental change in food security issues around the world.

THANK YOU TO OUR SPONSORS!

SPONSORS:

SODEXO; Kaiser Permanente; Clif Bar; The Iowa Foundation for Education, Environment and the Arts; Nature's Path; Organic Valley; Leopold Center at Iowa State University; Mid-Iowa Health Foundation; Wells Fargo

OTHER DONORS:

Environmental Nutrition Solutions; Food Bank of Iowa; Drake University Agricultural Law Center; MOSES; Laser Resources Inc.; Crystal Clear; Johns Hopkins Center for a Livable Future; New Seasons Market; Kettle Chips; Annie's, Inc.; Lisa M. Hamilton, author of "Deeply Rooted: Unconventional Farmers in the Age of Agribusiness"; WorldWatch; USDA CSREES; Downtown Farmers Market of Des Moines Iowa; Columbia University Press

THANK YOU TO OUR VOLUNTEERS!

LOCAL PLANNING COMMITTEE

Denise O'Brien, Farmer, Atlantic, IA, Local Co-Coordinator; Ellen Nelson, Funding Solutions, Inc., Local Co-Coordinator; Jerry DeWitt, Leopold Center for Sustainable Agriculture; Susan Roberts, Angie Tagtow, Environmental Nutrition Solutions; Doris Montgomery, Iowa Department of Public Health; Suzi Bernard, Practical Farmers of Iowa; Matt Russell, Drake Agricultural Law Center; Donna Prizgintas, Chef; Judy Solberg, Iowa Department of Public Health; Hilton Bostwick, Iowa Division of Latino Affairs & Sen. Jack Hatch's office; LaVon Griffeon, Griffeon Family Farm; Mary Swalla-Holmes, Community Food Bank; IA Learning Farm; Leigh Adcock, Women, Food and Agriculture Network; Rich Pirog, Leopold Center for Sustainable Agriculture; Corneilia Flora, ISU; Sheree Clark, Fork in the Road; Carlyn Crowe, Des Moines University; Tracy Levine, Community Volunteer; Lynn Fallon, I'm for IA; Farm to School; Michael Haedicke, Drake University, IA Network for Community Agriculture; Linda Gobberdiel, 1000 Friends of Iowa; Penny Brown Huber, Grow Your Small Market Farm – Business Solutions; Kelly Foss, Downtown Farmers Market, Greater DSM Partnership; Amber Anderson, Iowa Farmers Union; Stephanie Wisenbach; Riki Saltzman, Iowa Arts Council; Jan Flora, IA State Extension; Hannah Lewis, National Center for Appropriate Technology; Paulette Lester, Greater Des Moines Convention And Visitors Bureau; Ted Tran, Congressman Boswell's Office and Jennifer Hogan and the North Polk FFA volunteers

CFSC NATIONAL CONFERENCE PLANNING COMMITTEE

Christina M. Schiavoni, World Hunger Year; Kai Siedenburg, CFSC; Aleta Dunne, CFSC; Emily Becker, CFSC; Kathy Ozer, National Family Farm Coalition; Anne Palmer, John Hopkins University; Yong Kim, Fondy Food Center; Denise O'Brien, Farmer, Atlantic, IA; Ellen Nelson, Funding Solutions, Inc.; Andy Fisher, CFSC; Ken Meter, Crossroads Resource Center; Betsy Johnson, ACGA; Martelle Esposito, CFSC Intern; Eric Hoffman, CFSC; Andrea Dudley Hart, CFSC

the City of Des Moines for your hospitality and amazing support!

Thank you to all the wonderful organizations that helped to make this conference possible.

CONFERENCE HOST

COMMUNITY FOOD SECURITY COALITION (CFSC) is a non-profit, North American organization dedicated to building strong, sustainable, local and regional food systems that ensure access to affordable, nutritious, and culturally appropriate food for all people at all times. We seek to develop self-reliance among all communities in obtaining their food and to create a system of growing, manufacturing, processing, making available, and selling food that is regionally based and grounded in the principles of justice, democracy, and sustainability. CFSC has over 300 member organizations; for more information go to www.foodsecurity.org.

LOCAL HOSTS

LEOPOLD CENTER FOR SUSTAINABLE AGRICULTURE, is a research center at Iowa State University created to identify and reduce negative environmental and social impacts of farming and develop new ways to farm profitably while conserving natural resources. Research, demonstration, and outreach activities are conducted in each of the Center's three initiatives: Marketing and Food Systems, Ecology, and Policy. The Center operates a competitive grants program and issues a call for proposals each summer.

WOMEN, FOOD AND AGRICULTURE NETWORK (WFAN) links and empowers women to build food systems and communities that are healthy, just, sustainable, and that promote environmental integrity. WFAN exists so that women can give each other the information, connections, and encouragement they need to be effective practitioners and supporters of sustainable agriculture and healthy localized food systems.

ENVIROMENTAL NUTRITION SOLUTIONS is a consulting firm that takes an ecological approach to food and health by cultivating a resilient and sustainable food system that conserves and renews natural resources, advances social justice and animal welfare, builds community wealth, and fulfills the food and nutrition needs of all eaters.

IOWA NETWORK FOR COMMUNITY AGRICULTURE (INCA) works to cultivate connections among Iowans to create healthy, fair, and sustainable local food systems.

PRACTICAL FARMERS OF IOWA exists to promote Profitable, Ecologically Sound, and Community Enhancing approaches to agriculture in Iowa. Our farmer and non-farmer members are doing great things to better our landscape and our food systems. We support our farmers in their efforts through our internationally recognized on-farm research and demonstration, farmer clusters, field days, workshops and more.

1000 FRIENDS OF IOWA unites citizens for responsible land use. More specifically, we work to unite Iowans to protect farmland and natural areas, revitalize neighborhoods, towns and cities, and improve quality of life for future generations.

GROW YOUR SMALL MARKET FARM -- BUSINESS SOLUTIONS provides strategic business solutions through a business planning program and a web-based network for small, niche and specialty farms. Our vision is to support the development of successful small, niche and specialty farm businesses around the region that will contribute to building and supplying their local food systems while creating sustainable communities.

IOWA STATE EXTENSION works with Latino immigrant entrepreneurs in Iowa, including those interested in becoming farmers of high-value crops. Iowa State Extension is also a member of COMIDA, one of the Leopold Center's regional food systems working groups.

GREATER DES MOINES CONVENTION AND VISITORS BUREAU promotes Greater Des Moines as an attractive, vibrant and affordable destination statewide, nationally and internationally. Our focus increases visitors to our community through meetings, conventions, events, sports, leisure travel and group tours, thereby contributing to the local economy. As the visitor's and meeting professional's trusted partner, we are the heart, soul and energy of our destination. Our goal is to drive economic success and enhance the quality of life in our communities.

DRAKE AGRICULTURAL LAW CENTER is internationally recognized for providing opportunities to study how the legal system shapes our food system and influences the ability of the agricultural sector to produce, market and utilize agricultural products. The Drake Law School supports an array of courses, publications, conferences, research initiatives and created a certification program in food and agricultural law. Students learn about legal issues involving the full scope of food and agriculture, including marketing and finance; biotechnology; international trade; tax planning; soil and water conservation; land use and environmental issues; food safety; and federal farm programs. The Center also hosts international law scholars to study food and agricultural law and policy in the U.S.

DOWNTOWN FARMERS MARKET presents Iowa producers from 51 counties across Iowa, supporting local agriculture and offering shopping direct from Iowa farmers that grow fresh fruit, vegetables and so much more. You'll find fresh herbs, beautiful flowers, farm fresh eggs, three local wineries, a delicious assortment of goat cheese, an endless selection of baked goods, and many varieties of Iowa raised meat such as beef, pork, chicken, lamb, elk, buffalo, and ostrich.

CONFERENCE SPEAKERS

RICH PIROG, Leopold Center for Sustainable Agriculture and Value Chain Partnerships

Rich Pirog joined the Leopold Center for Sustainable Agriculture at Iowa State University in 1990. He is the Program Leader for the Center's Marketing and Food Systems Initiative, and became associate director in February 2007. He directs the Value Chain Partnerships (VCP) project, a multi-organizational effort that provides technical assistance to farmed food businesses in Iowa. Through VCP, he leads the Regional Food Systems Working Group, which focuses on making the case for investment in local and regional food businesses and networks. Pirog is also the leader of the Good Food Network of the Upper Midwest, a six-state network funded in part by the Wallace Center.

GARY HUBER, Practical Farmers of Iowa

Gary Huber is Senior Program Specialist for Practical Farmers of Iowa. He coordinates the Pork Niche Market Working Group, which helps farmers and companies produce and market specialty pork products. He also manages the Iowa Food Cooperative, which uses the internet to facilitate sales from farmers directly to consumers. Huber is a Certified NxLevel™ Agricultural Entrepreneurs Program Instructor and teaches business planning to farmers. He and his wife, Penny, have 24 acres where they raise specialty produce for various local markets in central Iowa.

SUE HONKAMP, Independent Marketing Consultant for Local Foods and Sustainable Agriculture

Sue Honkamp has over eight years of experience in marketing and branding. She worked for Kraft Foods and Oscar Meyer for 6 years in Brand Management. After learning more about the life cycle of food and its impact on consumers and communities, she has decided to use her talents to support the branding and marketing of local food and sustainable agriculture. Most recently, she has been doing branding work for the Value Chain Partnerships group, which is coordinated by the Leopold Center for Sustainable Agriculture. She also volunteers with the Greater Des Moines Buy Fresh Buy Local campaign.

ARION THIBOUMERY, Iowa State University

Arion Thiboumery works for Iowa State University Extension in Rural Development and Meat Science. In Iowa, he works with small meat processors and coordinates the statewide Small Meat Processors Working Group, bringing together assistance providers and associations to support small meat processors and diversified agriculture. Nationally, he coordinates the Niche Meat Processor Assistance Network made up of professionals in cooperative extensions, state departments of agriculture, and non-profits working to support small-scale meat processors.

CATHLEEN KNEEN, Food Secure Canada

Cathleen Kneen has served as Chair of the national organization, Food Secure Canada/Sécurité Alimentaire Canada, since October 2006. Cathleen is a social activist and feminist with a deep belief in change, which she directs towards her commitment to community food security issues and food policy. Her diversity of professional and community work includes five years as Executive Director of the Assaulted Women's Help Line in Toronto, founding member of the Pictou County Women's Centre and Termann House for Battered Women, founding member of the Mission City Farmers' Market, board member of the Certified Organic Associations of BC, editor of the BC Organic Grower and member of the CFSC board.

HAL HAMILTON, Sustainable Food Lab

Hal Hamilton, is the director of the Sustainable Food Lab, which is a consortium of organizations working to increase access to and acceptance of sustainable food systems through research-action oriented projects. Focus areas include poverty alleviation through new business models, climate change and re-regionalization. Additionally, Hal is a contribut-

ing writer on agriculture policy and change to various journals and a frequent guest lecturer at Harvard, MIT and Dartmouth business schools. Hal lives in an eco-village on a farm in Hartland, Vermont. His passions range from playing with his grandchildren to raising sheep and making maple syrup.

KEN METER, Crossroads Resource Center

Ken Meter is one of the most experienced food-system analysts in the US, integrating market analysis, business development, systems thinking, and social concerns. As president of Crossroads Resource Center in Minneapolis, Meter has 38 years experience in inner-city and rural community capacity building. His "Finding Food in Farm Country" studies have promoted local food networks in 45 regions in 20 states and one Canadian province. He heads the proposal review process for USDA Community Food Projects. Meter taught economics at the University of Minnesota and the Harvard Kennedy School.

EDUARDO SANCHEZ, BlueCross BlueShield of Texas

Dr. Eduardo J. Sanchez currently serves as Vice President and Chief Medical Officer for BlueCross BlueShield of Texas. Dr. Sanchez practiced family medicine in Austin, primarily working in settings that provide medical care to the uninsured and underinsured. Dr. Sanchez serves as Chair of the Advisory Committee to the Director of the Centers for Disease Control and Prevention (CDC) and as Chair of the National Commission on Prevention Priorities (NCPPI). Dr. Sanchez served on the IOM Committee on Progress in Preventing Childhood Obesity, and he is currently serving as co-chair of the National Governors' Association Childhood Obesity Advisory Council and as a member of the IOM Standing Committee on Childhood Obesity.

MARIA AGUIAR, Grassroots International

Maria Aguiar has been Director of Global Programs for Grassroots International since 2001 and is involved in the development of their Resource Rights and Latin American and the Caribbean Programs. She has a long history of solidarity work in support of Puerto Rican social justice organizations, and organizations which support normalization of relations with Cuba. She has extensive experience working with Latin American women's organizations through her work on the Spanish translation of *Our Bodies, Ourselves*. She taught community development and public health in community-based and university settings. Aguiar has over 25 years involvement with community-based organizations promoting community development and social justice in Latino communities in the US.

REGINALDO HASLETT-MARROQUIN, Main Street Project

Reginaldo Haslett-Marroquin is a naturalized US citizen born in Guatemala, a farmer, and the founder and current Director of the Rural Enterprise Center, a program of Main Street Project. He is a co-founder of the Fair Trade Federation, worked for the United Nations Development Program's Bureau for Latin America on the Indigenous People's Development Initiative, and advised the World Council of Indigenous Peoples on fair trade. Reginaldo founded Peace Coffee among other businesses, and was awarded one of the Twin Cities (Minneapolis and Saint Paul) International Citizen of the Year Awards in 1996.

GERARDO REYES CHAVEZ, Coalition of Immokalee Workers

Gerardo Reyes Chavez has worked in the fields since age eleven, first as a peasant farmer in Zacatecas, Mexico and later as a harvester in Florida. He joined the Coalition of Immokalee Workers in 2000, just prior to a 234-mile, 15-day march from Ft. Myers to the Florida Fruit & Vegetable Association in Orlando. This inspiring experience led Gerardo to become an active member of the CIW and key leader of the four-year Taco Bell boycott. In 2004, Gerardo was elected to serve on staff of the CIW, where he worked to animate fellow farmworkers, coordinate the CIW's low-power community radio station, assisted with modern-day slavery investigations, and helped workers recover wages that are owed to them. In the CIW's national Campaign for Fair Food, he continues to lead actions and mobilizations around the country. Every summer, Gerardo spends time picking watermelons with the CIW's melon cooperative.

POSTER SESSION EXHIBITORS

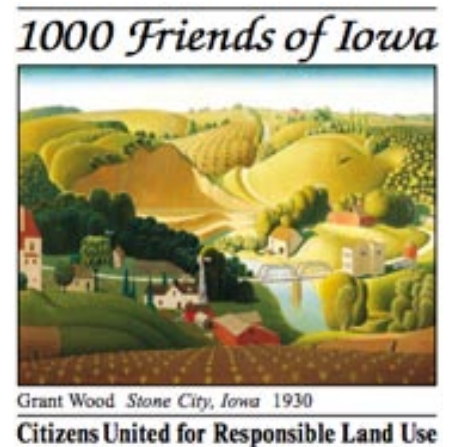
Skywalk Level Foyer

Alchemist Community Development Corporation (CDC)'s
Urban Farm Stand Project: A Model for Addressing Community Food Security
Are Drunken Cows a Food Security Threat?
Building Community-Based Food Systems in Missouri: Key Lessons from a Joint Project of Missouri Rural Crisis Center and University of Missouri Extension
Building Food Systems Leadership Capacity: The Food System and Public Health
Corks and Forks: How Food, Wine, and Art are Creating a Stronger Rural Economy in the Mississippi River Hills
Empowerment Evaluation as a Tool for Culturally Sensitive Infant Nutrition
Faith-based Volunteer Opportunities for Youth
Farmer FoodShare – Carrboro, NC
Grinnell Cultivating Community
Identifying Rural Missouri Food Deserts using Road Networks, Travel Time, and Geographic Information Systems
Measuring Access to Missouri Farmers' Markets using Road Networks, Travel Time, and Geographic Information Systems
Role of Schools, Hospitals, and Universities in Cultivating Sustainability and Scaling up a Regional Food System
Southwest Iowa Food and Farming Initiative
The Big Garden: Urban and Rural Gardens
Using Spatial Decision-Making Information in Working for Food Security

EXHIBIT HALL

Room 205

1000 Friends of Iowa
Clif Bar & Company
Corporate Accountability International
Drake University Agricultural Law Center
Equality Iowa
Family Farm Defenders
Food & Water Watch
Food Bank of Iowa
Hunger & Environmental Nutrition DPG
I'M Iowa
Iowa Department of Human Services Farmers Market
Iowa Foundation for Education, Environment and the Arts, Environmental
Iowa Farm to School Program (IDALS)
Johns Hopkins Center for a Livable Future
Kaiser Permanente
Leopold Center at Iowa State University
Local Food Connection
Mid-Iowa Health Foundation
MOSES
National Center for Appropriate Technology (NCAT)
Nature's Path
NSAS (Nebraska Sustainable Agriculture Society)
Organic Valley Family of Farms, CROPP Cooperative
SODEXO
United Methodist Ministries - Missouri River District
USDA - Agricultural Marketing Services
USDA - Food & Nutrition Services
Wells Fargo



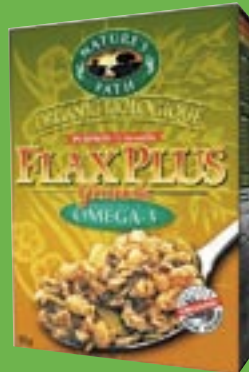
An organic cereal company can't solve climate change

But it can cause cereal change.

There's a lot of greenwashing out there these days. So we'll be straight with you. We're a different kind of food company, and we believe in doing business with consideration for people and the planet. But for us, great-tasting, healthy, organic food is where it all starts. Because in order to take on the planet, you need to start with a great breakfast.

Nature's Path Organic.
Eat well. Do good.

www.naturespath.com



LEOPOLD CENTER
FOR SUSTAINABLE AGRICULTURE

Check out the Leopold Center's Marketing and Food Systems Initiative:
www.leopold.iastate.edu
[click on "Marketing"]

We're now on Facebook:
www.facebook.com

Look for Leopold Center for Sustainable Agriculture

Value Chain Partnerships project:
www.valuechains.org

209 Curtiss Hall, Iowa State University
Ames, Iowa 50011-1050
515/294-3711

MIDWEST ORGANIC
& Sustainable Education Service
MOSES

Midwest Organic and Sustainable Education Service (MOSES) provides FREE resources and training to transitioning and organic farmers. Go organic. MOSES can help!

FREE FARMER RESOURCES
www.mosesorganic.org

PO BOX 339, Spring Valley, WI
715-778-5775 | info@mosesorganic.org
www.mosesorganic.org

1341 farm families working in harmony with nature.

ORGANIC VALLEY
Family of Farms

MILK * BUTTER * CHEESE * CREAM * EGGS * JUICE * SOY
www.organicvalley.coop © 2009 Organic Valley

THE DRAKE UNIVERSITY AGRICULTURAL LAW CENTER
WELCOMES THE COMMUNITY FOOD SECURITY COALITION TO DES MOINES

DRAKE LAW SCHOOL

Founded in 1983, the Drake Agricultural Law Center is internationally recognized for providing opportunities to study how the legal system shapes our food system and influences the ability of the agricultural sector to produce, market and utilize agricultural products.

www.law.drake.edu/aglaw

Drake UNIVERSITY

Sodexo is proud to sponsor the Community Food Security Coalition's 2009 Annual Conference

We're dedicated to making every day a better day in a sustainable way by supporting programs and events like this. As the leading provider of integrated food and facilities management in the U.S., Canada, and Mexico, we offer innovative outsourcing solutions in health care, long term care and retirement centers, schools, businesses, college campuses, government, and remote sites throughout North America.

*Making every day
a better day*

sodexo 