

Registration Form

Paying by credit card? We request that you register on-line at www.foodsecurity.org. Registration deadline is March 5. We strongly encourage you to register as early as possible as we anticipate the conference to quickly reach full capacity.

Name _____
 Organization _____
 Address _____
 City _____ State _____ Zip _____
 Phone _____
 Email _____

To assist us in our meal planning, select the events you will attend:

- Friday breakfast Sunday breakfast
 Friday evening reception Sunday dinner
 Saturday breakfast Monday breakfast
 Saturday lunch Monday reception

Pricing

Full conference registration fees include the Friday reception and all events held Friday through Monday, including four breakfasts, Saturday lunch, Sunday dinner and a Community Food Project reception on Monday. You may register a la carte for partial conference attendance, which includes all events for those specific days. Meal events are also available for purchase a la carte. Monday is no charge with registration for at least one day.

Full conference

CFSC member	\$260	_____
Non member	\$285 **	_____
Student/Youth	\$100	_____

A LA CARTE – Prices listed are for per day or per event attendance only

CFSC member	Which days: Friday _____ Saturday _____	X	\$100	_____
Non member	Which days: Friday _____ Saturday _____	X	\$115	_____
Student/Youth	Which days: Friday _____ Saturday _____	X	\$50	_____

CFSC member	Which days: Sunday _____ Monday* _____	X	\$100	_____
Non member	Which days: Sunday _____ Monday* _____	X	\$115	_____
Student/Youth	Which days: Sunday _____ Monday* _____	X	\$50	_____

*Monday is free with registration on one other day

Friday reception only	\$ 20	_____
Saturday lunch only	\$ 35	_____
Sunday dinner only	\$ 45	_____

Donation to Scholarship Fund _____
 TOTAL _____

**Please note that CFSC is offering a one-time only membership opportunity for individuals wishing to join our organization. Your non-member full conference registration fee includes a one year free membership.

Please check here if you are currently a non-member, you are registering for the full conference at the non-member rate and would like to join CFSC.

To pay by Credit Card: _____ Please make checks payable to CFSC.
 Visa/MC Number _____ Mail or fax registration form and payment to:
 Expiration date _____ PO Box 209, Venice CA 90294 Fax: 310-822-1440
 Signature _____ Registration questions? Contact Natalie Fryman:
 (310) 822-5410
 Tax ID: 06-1495135

Schedule at a Glance

Friday, March 16	Farm to Cafeteria
8:00 - 9:30	Breakfast and Registration
9:30 - 11:30	Keynote with Roberta Sonnino
11:30 - 1:30	Lunch on Your Own
1:30 - 3:00	Workshop Session 1
3:00 - 3:30	Break
3:30 - 5:00	Workshop Session 2
5:30 - 7:00	Light Reception



Saturday, March 17	Farm to Cafeteria
7:00 - 8:30	Hotel Breakfast
8:30 - 10:00	Keynote with Kelly Brownell
10:00 - 10:30	Break
10:30 - 12:00	Workshop Session 3
12:00 - 1:30	Networking Lunch
1:30 - 3:00	Workshop Session 4
3:00 - 3:30	Break
3:30 - 5:00	Workshop Session 5
Evening	Dinner on your own

Sunday, March 18	Farm Bill Policy
7:30 - 9:00	Hotel Breakfast
9:00 - 11:00	Plenary
11:15 - 12:30	Workshop Session 6
12:30 - 2:00	Lunch on your own
2:00 - 3:15	Workshop Session 7
3:15 - 3:45	Break
3:45 - 5:30	Affinity Groups
6:30 - 9:00	Dinner at Johns Hopkins University

Monday, March 19	Lobby Day
8:00	Buses leave for Washington with boxed breakfast
9:00 - 10:00	Drop luggage and briefing
10:00 - 5:00	Congressional member visits
4:00 - 6:00	Community Food Projects 10th Anniversary Reception
	Evening optional return to Baltimore by train



Logistics

Hotel information:

Conveniently located in the heart of downtown Baltimore in a magnificent Art Deco building, the Radisson Plaza Lord Baltimore will host this year's Farm to Cafeteria and Food Policy conference. For conference delegates, the room rate is \$139 for single or double rooms. In order to receive the discounted conference rate, you must reserve your room by February 20 and mention the Community Food Security Coalition conference. You may also make reservations online through the hotel website (see below).

Radisson Plaza Lord Baltimore
 20 West Baltimore Street
 Baltimore, MD 21201
 Reservations by phone: (888) 201-1718
 Telephone: (410) 539-8400 Fax: (410) 625-1060
 Email: rhi_biha@radisson.com



To make reservations online:

Go to: <http://www.radisson.com/lordbaltimore>
 Enter CHECK IN and CHECK OUT dates
 Click MORE SEARCH OPTIONS
 Enter the Promotional Code - cfsc07 (click inside the box to enter)
 Click FIND HOTELS
 Group name and rate will display
 Click SELECT to make the reservation

Childcare:

For temporary childcare, please call Elizabeth Cooney Services 410-323-1700.

Alternative Lodging:

For alternate lodging options, please check the CFSC website at www.foodsecurity.org.

Tourist Information:

For local up to date tourist information, visit the Baltimore Tourism website at <http://www.baltimore.org> or the Washington DC tourism website at <http://www.washington.org>.

Registration Fee Overview

Full conference registration includes entry to all events, transportation to Washington DC on Monday morning and to off-site evening events. Also included are continental breakfasts Friday through Sunday, boxed breakfast on Monday, reception on Friday, lunch on Saturday, and Sunday banquet dinner. Transportation back to Baltimore on Monday is not included. Safe luggage storage on Monday is available in Washington until 6:30 pm.

Lobbying

You can set up meetings with your representatives by calling the Congressional switchboard at 202-224-3121. If you need assistance, CFSC staff will help you set up appointments to meet with Congressional representatives. Even if your Senator or House member isn't on the Agriculture Committee, it is still very important to educate them about your policy-related concerns. Please contact CFSC policy staff Steph Larsen at 202-543-8602, or steph@foodsecurity.org for assistance. Even if you are experienced, we ask you to contact us so that we can be aware of how well congressional members will be covered and coordinate visits for greatest impact. We encourage you to reach out to any others from your state who you know may come to the conference to plan your visits together. For more information, including talking points on the latest Farm Bill developments, check CFSC's policy program at www.foodsecurity.org.

Concerned about your ability to lobby as a non-profit staff member? Most non-profits who do not devote significant staff resources to direct lobbying of bills need not worry. For more information, check out the Alliance for Justice website (<http://www.afj.org/nonprofit/>) to review the legal boundaries of lobbying versus education, and what your organization may or may not be able to do.

COMMUNITY FOOD SECURITY COALITION
 PO Box 209, Venice CA 90294 USA

From Cafeterias to Capitol Hill: Growing Healthy Kids, Farms and Communities

March 16-19 2007
 Baltimore, Maryland



Community Food Security Coalition



Co-host: Johns Hopkins University Center for a Livable Future

Sponsors: Occidental College Center for Food & Justice, Farm Aid, Jessie Smith Noyes Foundation, Organic Valley, USDA Risk Management Agency, W.K. Kellogg Foundation

Introduction

Come to Baltimore in March and you will learn and network just as you would expect to do at a conference. Yet, this is much more than a conference. *From Cafeterias to Capitol Hill* is an historic opportunity to change the nation's farm and food policies in line with the needs of our children, our communities, and our environment. Our nation's food system is out of balance. People want healthy and affordable food for themselves and their children but too often the food in their communities and schools offers neither. This imbalance is a result of public policies that may have served a few well but left the majority of Americans wanting. Just as policies can be created to benefit some, they can be redesigned to benefit all. The 2007 Farm Bill is the opportunity to begin that change.

The conference will bring together leaders from across the nation who yearn for a change - from the inclusion of farm fresh products in institutional meals to federal policy that supports family farms and encourages good nutrition for everyone. This gathering will showcase innovative farm to cafeteria projects being undertaken at schools and colleges across the country, as well as the policy opportunities and barriers that affect their ability to succeed. Skill building workshops on lobbying and policy communication will prepare attendees for the final day, at which they will have the opportunity to use what they have learned at the conference when meeting with their elected representatives in Washington. Come to Baltimore and be part of history.

Keynote Speakers

Friday, March 16 - Dr. Roberta Sonnino

Dr. Roberta Sonnino has published extensively from her research on local food, rural development and sustainable public procurement. Roberta is currently a Lecturer in Environmental Policy and Planning in the School of City and Regional Planning (Cardiff University). With Kevin Morgan, she is writing a book, entitled *The School Food Revolution: Public Food and Sustainable Development in the 21st Century*, which examines sustainable school meal systems in Italy, the UK, the United States and developing countries.

Saturday, March 17 - Dr. Kelly Brownell

Dr. Kelly Brownell is professor of the Department of Psychology at Yale University, where he also serves as Professor of Epidemiology and Public Health and as Director of the Rudd Center for Food Policy and Obesity. Dr. Brownell has advised members of Congress, governors, world health and nutrition organizations, and media leaders on issues of nutrition, obesity, and public policy. He was cited by Time magazine as a leading "warrior" in the area of nutrition and public policy. In 2006, Time Magazine listed Kelly Brownell among "the World's 100 Most Influential People" in its special Time 100 issue featuring those "...whose power, talent or moral example is transforming the world."

Sunday, March 18 - Senator Tom Harkin (Invited)

A lifelong advocate for America's family farms and rural communities, Senator Harkin is likely to be the new Chairman of the Senate Agriculture Committee. He has fought to restore security to family farmers through improved farm income protection, increased support for conservation and better demand and prices for farm commodities. Senator Harkin has also devoted attention and resources to revitalize the economies of rural communities and small towns.

Sunday March 18

Plenary: Seeking Balance in the Next Farm Bill

Every five years the Farm Bill provides the most important opportunity to shape the nation's food system through federal farm and nutrition policy. This plenary will feature two panels. The first panel will provide an overview of the 2007 Farm Bill, and a description of the policy platforms of the CFSC and its partners to support healthy farms, food, and communities. The second panel representing diverse urban and rural communities will provide important perspectives on these policy goals. Senate Agriculture Committee staff will present an analysis of the state of the Farm Bill in Congress, and provide suggestions for how we can best move forward in the current political climate.

Introduction: Andy Fisher, CFSC

Panel One: Thomas Forster, CFSC; Allen Hance, Northeast Midwest Institute; Max Finberg, Alliance to End Hunger (invited); Jimmy Daukas, American Farmland Trust; Fred Hoefner, Sustainable Agriculture Coalition; Savi Horne, Landless Prevention Project

Respondent Panel: Kathy Ozer, National Family Farm Coalition; Ladonna Redmond, Institute for Community Resource Development; Shana McConway-Davis, DC Hunger Solutions; Susan Roberts, Food and Society Fellowship Program; Derek Miller (invited), US Senate Agriculture Committee

Workshops

Friday- Saturday, March 16-17

Introduction to Farm to Cafeteria Track

Farm to Cafeteria Basics

Farm to cafeteria has become a buzzword these days, as more and more schools, colleges, hospitals and prisons are purchasing products from local farmers. This workshop will touch upon the basics and give you a taste of what farm to cafeteria projects at each of these institutions might look like. This is a great opportunity to learn from experienced project organizers about what works, what doesn't and why. Rodney Taylor, Riverside Unified School District; Marie Kulick, Institute for Trade and Agricultural Policy

Rules, Regulations, Requirements

Farm to cafeteria work is bound by several regulations that apply to bidding requirements, food safety, product specifications, health codes, on-farm product handling, and liability issues. However, don't let this deter your efforts to promote a program. Come to this workshop and learn about ways to work with these critical issues both from the farm and food service side. A list of resources will also be provided.

Sandy Van Houten Curwood, Ventura Unified School District

Workshops cont.

Connecting the Food Service and Farmer

For food service, finding local farmers and products is not easy. For farmers, approaching institutional buyers is not easy either. Find out how successful projects have set up systems to make the process of finding farmers and institutional buyers easier, and about distribution systems that facilitate farm to cafeteria.

Integrating Cafeteria - Classroom Connections

Education about food and farming that connects with farm to school purchasing in the cafeteria and the overall learning environment at schools and colleges is an integral part of the farm to cafeteria model. Find out how K-12 programs are integrating these aspects of the program into existing state standards, how colleges are involving educators from different fields in the development of materials and about projects that link the cafeteria with the educational goals of the institution.

Moira Beery, Center for Food & Justice; Occidental College; Gary Cuneen, Seven Generations Ahead; Deborah Habib, Seeds of Solidarity

Innovative Collaborations and Opportunities for Farm to Cafeteria

Any farm to cafeteria program cannot be run in isolation, and often brings together a myriad of partnerships, ranging from food service professionals, farmers, parents to teachers. Some programs are thinking out-of-the-box and exploring innovative partnerships with hospitals and health care departments and institutions, building coalitions to promote the local purchasing mantra on a local level, finding funding from non-traditional sources to support farm to cafeteria efforts, and involving community members and organizations in the program.

"The Cutting Edge" Track

Food for Thought: Moving to the Next Level of Buying Local at Kenyon College

Kenyon College, a long-time purchaser of local product, is starting to institutionalize its buying practices. This includes contracting directly with local farmers, matching the farmers' product volume to the demands of the college, and more actively assisting farmers with logistical issues. A team of Kenyon College folks will address purchasing, infrastructure, and the farmer perspective on the operation of this program.

John Marsh, Project Coordinator, Food for Thought; David McConnell, Chief Business Officer, Kenyon College; Melody Monroe, Resident Director, AVI Foodsystems; Tray Cooper, Extension Educator, Horticulture, The Ohio State University Extension-Knox County

Keep on Truckin' Some More: The Next Evolution of Distribution Models

Having gained a little traction, there are some distribution methods that have evolved over the last several years. These include the Gold Coast Growers Collaborative in California and an effort in Washington to organize farmers for marketing and distribution efforts for multiple institutions. These programs will be examined as to how they may be replicated in other areas.

Anya Fernald, Community Alliance with Family Farms; Holly Freishtat, Director, Agricultural Marketing Program, Skagitians to Preserve Farmland

From Pesto Pizza to Kale Calzones: Student Involvement in Preparing Local Foods

From working on a farm to food preparation in the kitchen, students are experiencing a unique type of nutrition education. The session will focus on developing forward contracts with farmers, purchasing through CSAs, and students involvement in preparing local foods.

Daug Davis, Burlington School District; Abbie Nelson, VT FEED; Jenn McGowan, Healthy City Youth Farm, Intervale

Legislating Local

A number of states are passing legislation to promote the development of farm to school programs. From mini-grants in Vermont, to state-funded farm to school staff in Oklahoma, you'll hear a number of legislative proposals that are making local purchasing a priority. You'll also hear a first-hand account of the trials, tribulations, and eventual success in passing state legislation.

Maion Kalb, CFSC; Mike Tabor, Licking Creek Bend Farms; Jennifer Wilkins, Cooperative Extension, Cornell University

Food Service Track

Moving Local Products through the Supply Chain

Supply and distribution systems are necessary to coordinate large, consistent volumes of product from area farms to school and university food service operations. Panelists will discuss how to work with your existing distributor to secure and market products from local farms or how to develop alternative supply and distribution systems.

James Matorin, Truitt Brothers; Sam Currie, Bon Appetit Management Company; Ed Hunter, Produce Buyer for Hearn Kirkwood

Building Partnerships with Student Groups, Clients, and School Administrations

Farm to college projects may be initiated by students, food service operators, or others. Workshop panelists will provide guidance on how food service operators can best market their efforts to engage these resources when there is little or no support from the student body or when the institution is over-zealous and expecting 'pie in the sky' results from the food service operation.

John Turenne, Sustainable Food Systems; Philip Ackerman-Leist, Green Mountain College

Your Role in Developing Sustainable Food Purchasing Policies

A sustainable food purchasing policy serves as a powerful tool for an institution seeking to implement more ecologically sound and socially responsible practices. Food service operators and their clients and administrators are encouraged to attend this panel discussion, where they can share in effective ways to participate in the design and implementation of a policy, and then measure, track and report on its success.

Roberta Anderson, Food Alliance; Timothy Galerneau, University of California, Santa Cruz; John Turenne, Sustainable Food Systems

Workshops cont.

How Can School Food Service Influence Success?

Farm to school projects place difficult pressure on food service operations already faced with budgetary constraints and low staff morale. Speakers will address creative strategies for educating and motivating front line staff, how to incorporate commodity foods with local foods, how to build support amongst economic development, education, anti-hunger, and agricultural organizations, and how to minimize the need for long-term or large-scale grant support.

Rodney Taylor, Riverside Unified School District, CA; Kelly Erwin, Massachusetts Farm to School Project

How is Farm to School Working for Food Service?

This workshop will examine what school food service providers are working toward in terms of program success and what parameters are used and should be used for evaluation. We will also look at how program evaluators can work with food service providers to assist in identifying factors that can be key to making or breaking a program.

Dr Roberta Sonnino, School of City and Regional Planning, Cardiff University

Policy Track

Federal Food and Farm Policy Advocacy 101: Basic Skills Needed to be a Successful Advocate. (repeated Sunday)

CFSC policy staff will organize advocacy skill building workshop to help participants prepare for their Monday Capitol Hill visits. The focus of this advocacy training will be Farm to Cafeteria and related Farm Bill policy targets. The advocacy skills will be applicable to state and local advocacy. The workshop content and materials will be useful for parents, students, farmers, community members, food service staff, or anyone interested in the fit between farm to school and policy.

Margaret Krome, Michael Fields Institute and National Campaign for Sustainable Agriculture; Stephanie Larsen, CFSC

Policy Initiatives to Support Farm to Cafeteria: Building on Recent Developments in Procurement Policy and Pilot Grants for Farm to School Projects

Farm to school program and policy staff have been working on procurement policy changes needed to expand local purchase in public schools participating in the National School Lunch and School Breakfast Programs. An overview of policy recommendations moving through the Farm Bill debate will be provided as well as lobbying tips for advocates of procurement flexibility in school food programs.

Peter Riggs, Forum on Trade and Democracy; Derek Miller, Senate Agriculture Committee (invited); Richard Caplan, Harrison Institute, Georgetown University Law Center

What Kind of Policy is Needed for the Infrastructure Side of Farm to Institutional Markets?

In urban areas surrounded by rural farm regions, the demand for local food exists and farmers are eager to supply those markets. Infrastructure, however, needed to complete the system is noticeably absent and sorely needed. While efficient and effective food distribution systems are in place, the actors have neither been engaged nor incentivized to support farm to institution/regional/local food system efforts. A discussion about the CFSC policy targets that provide for new resources to expand on innovations such as these will follow.

Kate MacKenzie, FoodChange; Karen Karp, Karp Resources; Toni Liquori, Teachers College, Columbia University

Youth Track

The College Food Movement: Setting the Course

Explore how a unified movement of students (fair trade activists, farm to college organizers, and others) can work together on campuses across the nation. Find out what is being done and how you can get involved! Presenters will include representatives from national organizations and successful campus programs. This workshop will balance presentation with a high degree of audience participation.

Tim Galerneau, University of California, Santa Cruz, United Students for Fair Trade representative; Rowan Dunlap and Anim Steel, The Food Project

Youth Speak Out: A Dialogue with Young Advocates

Hear from students working in high schools and communities to educate their peers about local food issues and advocate for change. They will share their stories working in dynamic youth driven programs, what they have learned and what they have been able to share with others. This will be an interactive workshop, which will allow youth and adults to discuss how to change the food reality that is perpetuated in our school system. Share insights and engage in creative strategizing of issues of food, nutrition policy, and farm to school.

Youth from Food Change in New York; California's Statewide Youth Board on Obesity Prevention; and Philadelphia's Urban Nutrition Initiative

The Farm Bill Revealed: How It Affects Youth and What We Can Do About It

Youth-led and youth-focused, this interactive and fun workshop will give participants the tools they need to understand the farm bill and make their voices heard. Some of the questions we'll explore: What is the Farm Bill? Why should I care? What is going on with this whole lawmaking process? Can I really have an impact on it? Conversations and role-playing will prepare participating youth for the upcoming advocacy visits.

Sarah Pappas, FoodChange; Amanda Wagner, Food Change Consultant



Please find up to date information at: www.foodsecurity.org



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Other Workshops

Farmer Organized Marketing and Processing for Institutional Markets

Institutional markets for locally produced food, such as schools, hospitals and state institutions, require the pooling of product to achieve quality and volume targets. Further, most institutions require partly or fully processed products. Come find out how farmers are organizing to bring value added processing benefits directly to farmers. Learn about marketing associations to allow socially disadvantaged farmers and ranchers and small and family farmers access to institutional markets. Policy measures to promote diverse farms and small scale processing for institutions will also be addressed.

Glyen Halmes and Vanda Richardson, New North Florida Cooperative

Selling Your Products to Institutions: What You Need to Know

Hear from farmers and food service what you need to know to begin selling to institutional markets such as schools, colleges and hospitals. Topics to be covered include: how to approach food service providers, products that are in demand, packaging, processing, the form of the product, delivery options, and other related topics.

Evaluating the Impacts of Farm to Cafeteria

An entire track focused on opportunities for learning about farm to cafeteria program evaluation. Possible workshop sessions may include: Getting Ready for Evaluation, Evaluation Tools and Resources, Environmental Impacts of Farm to Cafeteria, Impacts on Students and Farmers. See the conference website for details on additional workshops on farm to cafeteria program evaluation.

Gail Feenstra, UC Sustainable Agriculture Research and Education Program; Allison Karpyn, The Food Trust; Nancy Gummer, Good Shepherd Medical Center

Sunday, March 18

Policy

Federal Food and Farm Policy Advocacy 101: Basic Skills Needed To Be a Successful Advocate

CFSC policy staff will organize advocacy skill building workshop to help participants prepare for their Monday Hill visits. The focus of this second advocacy training will be on the Community Food Security Coalition, Food and Farm Policy Project and Diversity Initiative policy targets for the Farm Bill. The workshop content and materials will be useful for farmers, community food advocates, youth and other conference participants preparing for their visits to members of Congress on Monday, March 19.

Steph Larsen, CFSC; Deb Eschmeyer, National Family Farm Coalition; Shana McDavis-Conway, Food Research Action Center

Framing Your Policy Message

Conveying your policy concerns to the public, policymakers, and the press takes a special knack these days. Fortunately, a substantial amount of research about food systems and policy has been conducted that will help you communicate your message persuasively and effectively. The workshop will share the findings of this communications research and prepare you to explain why and how public policy must be changed to secure a more just and sustainable food system for everyone.

Mark Winne, CFSC; Nicole DeBeaufort, Headwaters Group

Health and the Farm Bill: How has Health Become an Important Driver in the Current Farm Bill?

The voice of the nutrition and public health communities has historically focused on the Nutrition Title of the Farm Bill. With increasing media coverage and consumer concern about diet-related diseases like obesity and diabetes, and the increasing occurrences of food-borne illnesses, these communities are looking beyond the Nutrition Title to explore possible policy solutions. In this workshop, presenters will address ways in which the Farm Bill can better balance the needs of farmers and the health needs of consumers.

Leslie Mikklisen, Prevention Institute; Linda Berlin, Society for Nutrition Education; Susan Foerster, American Public Health Association

The Nutrition Title: Priorities, Possibilities, and Changes

What are the anti-hunger community's priorities for the Farm Bill? What is the common ground between the National Anti-Hunger Organization, food banks, and the community food, family farm, and public health communities? Find out how the 2007 Farm Bill process is presenting opportunities and challenges for traditional and new coalitions.

Bill Ayres, World Hunger Year; Sharon Thornberry, Oregon Food Bank; Stacie Dean, Center for Budget and Policy Priorities

Politics of the Farm Bill - the Big Picture

The collapse of the WTO negotiation on agriculture, the rise of biofuel as a national energy issue, rising food born illness and obesity, food deserts, private sector concentration in the food sector, climate change and disaster preparedness - these are just some of the larger forces impacting the Farm Bill debate. Find out what the macro issues are, including limits of the federal budget, the legislative power of special interest groups, and trade-offs likely in the Farm Bill.

Kathy Ozer, NFFC; Molly Anderson, FPPP; Mathew Porterfield, Harrison Institute, Georgetown University Law Center; Ed Barron (invited), Office of Senator Patrick Leahy; Scott Marlow, Rural Advancement Fund International

Reauthorizing and Expanding the USDA Community Food Projects Competitive Grant Program

2007 marks the 10th year of Community Food Project (CFP) grants, funding some of the most innovative work in community-based food system across the U.S. During the upcoming Farm Bill the CFP must be reauthorized. Come hear about what CFSC, CFP grantees and other partners propose for expansion of the CFP program to accommodate the demand for more and larger projects that are win-win-win for farmers, consumers and communities.

Mark Winne, CFSC; Liz Tuckermant, USDA CSREES; Hugh Joseph, Tufts University; Rhonda Perry, Missouri Rural Crisis Center



Please find up to date information at: www.foodsecurity.org

Towards a More Just and Equitable Farm Bill: Integrating Healthy Food with Family Farm, Food Justice, Farmworker and Socially Disadvantaged Producer Needs

Historic discrimination in farm programs and access to conservation and other federal resources, the needs of socially disadvantaged farmers and ranchers, and the plight of farmworkers are issues that have been under-represented in past Farm Bills. Come find out how the issues of society's most vulnerable food system stakeholders are being incorporated in new and stronger coalitions with a more receptive Congress. Learn about the policy goals of the Diversity Initiative, the Food and Farm Policy Project and policy organizing of communities of color.

Erika Allen, Growing Power; Lydia Villanueva, Casa del Llano and Southern SAWG; Jerry Pennick, Federation of Southern Cooperatives; Loretta Picciano, Rural Coalition

Urban Food System Issues in the Farm Bill

This farm bill has an unprecedented coalition working on the way the Farm Bill connects to urban communities, covering urban agriculture, planning, infrastructure, retail food access and much more. In many urban congressional districts, the demand is growing for urban food system development and Congress appears to be paying attention. Come find out more about the "urban food system package" for the Farm Bill.

Anna Lappe, Small Planet Institute; Betsy Johnson, American Community Gardening Association; Bob Lewis, NY State Department of Agriculture and Markets; James Johnson Piatt, The Food Trust

Student and Youth Organizing for the Farm Bill:

Student and youth voices from across the country are mobilizing for a more equitable and just food policy. Youth and representatives of policy organizations working with youth will describe this work and what youth are planning for outreach and action in the upcoming Farm Bill. Special attention will be given by presenters to informing the advocacy efforts of both college and high-school age youth at the conference.

Amarda Wagner, FoodChange Consultant; Nathan Forster, University of Oregon Farm Bill Campaign; Jessie Dowling, CFSC; Aimee Witteman, Food and Society Fellowship

Local/Regional Food Systems Research and Assessment

Research findings on how local food systems can benefit the economy, farm viability, food access and health, the environment and energy needs are essential to justifications of increased taxpayer funding through new policy. New coordination of formal and informal research has been part of the collaboration on food and farm policy. Hear about the kinds of research underway that is available or soon to be available in support of local and regional food systems development.

Molly Anderson, FPPP; Ken Meter, Crossroads Resource Center; Paula Jones, San Francisco Food System Alliance; Mari Gallagher (invited); Mari Gallagher and Associates

New Regionalism in US Agriculture

With the rise of food policy councils and food systems networks linking cities, states and regional production systems, there are many innovations to create value chains so regions can better feed population centers. Find out just how new urban-rural coalitions are building on these innovations to propose regional pilots projects for local food procurement, retail food access, marketing infrastructure and more.

Pam Ray, Farm to Table; John Fisk, Wallace Center, Winrock International; Kathryn Ruhf, Northeast Sustainable Agriculture Working Group; Thomas Forster, CFSC

Linking Local and State with Federal Policy

Increasingly it is municipal and state level innovation that guides the healthy local food policy world. The food policy council and food system networks of the country are helping to make the connection. State legislatures are beginning to enact supportive legislation. The net effect of local and state policy innovation is having an impact on the farm bill debate.

Fern Gale Estrow, New York City Food Systems Network; Leslie Levine, National Conference of State Legislatures; Bob Stern, New York State Assembly Task Force on Farm and Food Policy; Sylvia Kantar, Seattle-King County Food Policy Council

Affinity Group Meetings

During the day on Sunday, working committees and policy groups of CFSC will host affinity groups to help organize for the direct lobbying on the next day in Washington. CFSC policy and committee staff will help provide the affinity group meetings with materials for Hill visits. Affinity groups will review and refine talking points and self-organize for their meetings with members of Congress or their staff.

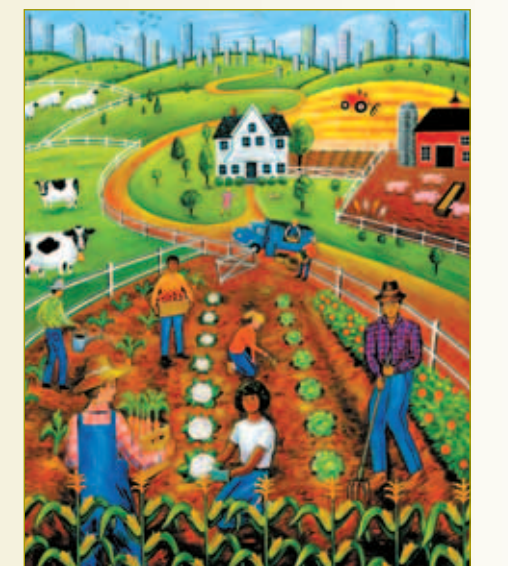


Image credit: David Jordan Williams, Williams Studio

Please find up to date information at: www.foodsecurity.org