

# Celebrating

## a Decade of Community Food Security

OCTOBER 16-19, 2004  
MILWAUKEE, WISCONSIN

8TH ANNUAL CFSC CONFERENCE



CO-HOSTED BY GROWING POWER

# Introduction

In this year's Community Food Security conference, we return to the shores of Lake Michigan, where the Community Food Security Coalition was founded in 1994, to celebrate our tenth anniversary. Since then, the CFSC has come a long way. We have gained passage of multiple pieces of federal legislation, built a national movement and organization with over 300 organizational members, developed groundbreaking programs, and employ 11 staff on a budget approaching \$1 million. Come join us in the Heartland as we celebrate our victories and dream about what changes the next decade may bring.

The 2004 gathering, **Celebrating a Decade of Community Food Security**, co-hosted by Milwaukee's own **Growing Power**, is an unparalleled opportunity to connect with food activists and practitioners from across the continent to share experiences and learn about building just and healthy food systems in your community.

As always, our conference provides numerous educational and networking opportunities. Learn about the exciting advances in food system policy and practices in the UK from Jeanette Longfield, co-ordinator of Sustain, the premiere national food systems network in Great Britain. Find out about the latest advances, learn practical tips, or engage in provocative dialogue at any of the conference's 40 workshops. Take a trip to Madison to visit one of the best food co-ops in the country, one of the nation's largest farmers' markets, or its plethora of CSA farms. Swoop down to Chicago to check out its famous urban agriculture projects. Or stay in Milwaukee and go fishing with Will Allen at Growing Power's aquaponics and vermiculture training center.

Alternately you could spend a day educating yourself about how to build a diverse organization, create successful farm to school projects, better evaluate your projects, or be a more effective grassroots organizer at our Sunday short courses. Get involved in the Coalition through any of our nine committees, or voice your opinion about where your movement needs to go at the annual town hall meeting. Meet new friends and catch up with old ones over locally grown food and drink at any of our receptions or meals.

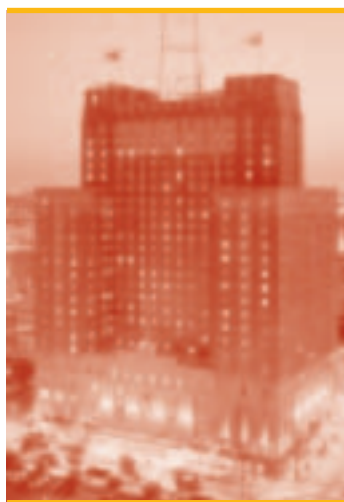
## COME TO WISCONSIN!

Milwaukee is the place to be this October. Autumn is a beautiful time to explore Milwaukee and the surrounding Wisconsin countryside, with its rolling hills, dairy farms, and lakes. Check out the Lakefront, where the size and grandeur of Lake Michigan will make you think you're on America's North Coast. Milwaukee is renown as a fun place to party, with its numerous bars and music clubs. Take a few days of vacation before or after the conference to relax along the lakes of Northern Wisconsin or to visit the cultural attractions of nearby Chicago.

This year's event will be held at the Midwest Airlines Center, Milwaukee's state of the art convention center. It is located downtown within walking distance of numerous restaurants, cultural attractions, and Lake Michigan. It is adjacent to the Hilton Hotel, where a block of rooms have been reserved for conference attendees.

## HILTON HOTEL

509 West Wisconsin Ave  
(adjacent to the Convention Center) downtown Milwaukee  
414-271-7250 • [www.milwaukeehilton.com](http://www.milwaukeehilton.com)



Built in 1928, the Hilton features Art Deco styling, a cavernous marble lobby and elegant ballroom. A full service hotel, it also features the nation's only indoor waterpark, Paradise Landing. **Room rates are \$97 for singles or doubles, until September 15. The number of rooms at this rate is limited, so book early.** Mention that you are part of the Community Food Security Coalition conference when making your reservations.



## NOMINATE YOUNG ADULT TEAMS!

CFSC is partnering with The Food Project (TFP) to create a significant and meaningful youth presence at the 2004 Annual Conference. This collaboration is part of TFP's BLAST (Building Local Agricultural Systems Today) Initiative. BLAST's mission is to develop a network of young leaders who will build and advocate for sustainable, community-based food systems. You are invited to nominate a youth/young adult team to participate in the conference. If selected, your team would join others from around the country for a Pre-Conference Training & Networking Day and for special workshops during the proceedings that will help youth and young adults get the most out of the conference. Selected teams will also be eligible to apply for scholarships. For more information and applications, please contact Anim Steel at The Food Project: 617-442-1322 x17 or email [asteel@thefood-project.org](mailto:asteel@thefood-project.org).

## FIELD TRIPS

We have prepared for you a series of field trips to some of the region's food system highlights. All field trips leave from the downtown Hilton. **NOTE that all Sunday full day bus trips**

**will return only to the SHARE reception site, not to the Hilton.** Registration is in the lobby of the Hilton at the Fifth Street Entrance. All field trips include roundtrip transportation on motor coach, educational materials, a light breakfast, snacks, and with the exception of Saturday's Farmers' Market Tour, lunch.

## **SATURDAY OCTOBER 16 8 AM- 3 PM**

### **The Dane County Farmers' Market Tour, Madison**

Now in its 32nd season, the Dane County Farmers' Market is one of the nation's largest producer-only markets. As many as 300 vegetable, flower and specialty food vendors from across southern Wisconsin participate in market Saturdays from late April until early November. The market's attractions for both tourists and locals include its location around park-like Capitol Square surrounding the Wisconsin State Capitol, and the numerous entertainment and political activities that enrich the market experience. After the market, there will be time to stroll busy State Street, lined with shops and eateries from the Capitol to the University of Wisconsin campus.

## **SUNDAY OCTOBER 17**

### **Victory Gardens, Victorious Gardeners: Chicago's South and Southwest Side 8 am - 5:30 pm**

Visit Rainbow Community Gardens, an original World War II Victory Garden in a Chicago Park and God's Little Acre/ Woodlawn Community Farm to see both the long term and the new ventures in community food growing and distribution. A stop at the Cook County Sheriff's Garden offers insight into an innovative and successful project that includes food production, Master Gardener and job training for detainees, and food distribution for food pantries and homeless shelters. Whittier School's Xochiquetzal Garden tells the story of a neighborhood in transformation. A stop at a local market and the Chicago Food Depository provide a complete food security cycle.

### **Healthy Food, Healthy Community: Chicago's Northside 8 am- 5:30 pm**

Visit Chicago's City Farm and the new Cabrini Community Garden to see both experienced and novice gardeners growing food and community in Chicago. A stop at Waters Elementary School introduces a school and community garden with a total vision for the neighborhood and North Lawndale Bee Cooperative to discover a "honey" of a project on Chicago's west side. A local market as well as lunch at/by a café that offers jobs and job training for homeless and individuals rounds out the trip.

### **Food Security Initiatives in Madison 8:30 am- 6 pm**

Madison, Wisconsin's capital city, is home to several innovative food security activities managed by active community-based organizations and private businesses. This tour will begin with a hands-on visit to Troy Gardens, a single-site combination of affordable housing, ethnically-diverse community gardeners, a CSA farm, youth programs and natural areas restoration. The tour will also visit the Williamson Street Grocery Cooperative, voted one of the nation's best food co-ops; stop at Wisconsin Homegrown Lunch, the area's most active farm-to-school effort, and learn of the efforts of local restaurants to incorporate locally-produced food into their menus.

### **A Tour of Dane County and South Central Wisconsin**

8:30 am– 6 pm

The agricultural landscape around Madison is among the nation's most productive, but also among the most threatened due to the city's rapid growth. Several small-scale efforts are underway to preserve farmland and promote the distribution of locally-grown food. This tour will highlight innovative strategies of individual farmers, and organizational actions supporting the efforts of small sustainable growers to distribute food to farmers' markets, schools, restaurants and grocery stores/cooperatives from Southern Wisconsin to Chicago. Tour stops will include Vermont Valley Farm, an active CSA west of Madison, an organic dairy farm, and, in keeping with the season, an apple orchard.

### **Food and Farming in Milwaukee 8:30 am- 1:00 pm**

Visit conference co-sponsor Growing Power's operation, where you will see their integrated vermicomposting, aquaculture and hydroponics operations, as well as their retail operations, farmers' markets and farmer cooperative. Next stop in the half day tour is Walnut Way, a non-profit community organization dedicated to preserving and enhancing one of Milwaukee's oldest and most significant African-American neighborhoods. Walnut Way has collaborated with university, government, and community groups to preserve the neighborhood's history, rehabilitate its homes, produce vegetables for market, and implement storm water management systems such as rain gardens.

### **Michael Fields Agricultural Institute 8:30 am- 1:00 pm**

Michael Fields Agricultural Institute is an innovative non-profit organization seeking to revitalize farming with research, education, technical assistance and public policy. Their 570-acre "outdoor classroom" provides demonstration of profitable farming practices with positive impacts on air, water, and wildlife quality. Crop rotation, ground cover, nutrient trading with local dairies, border strips and alternative crops are some of the practices demonstrated. Through their Food Systems program you will learn how to coordinate grassroots efforts to educate consumers and increase agricultural literacy and regional food demand.

## **SUNDAY, OCTOBER 17 • SHORT COURSES**

*With funding from USDA Community Food Projects*

All short courses take place at the Hilton Hotel. Registration will be at the upper lobby of the Hilton. Instructional materials, a continental breakfast, and box lunch are included in the price of full day short courses. Afternoon courses do not include lunch.

### **Energize Your Board of Directors! 9 am - 5 pm**

In this practical and highly interactive course, participants will learn how other food- and agriculture-related nonprofit leaders have systematically strengthened their boards and supported long-term program and organizational effectiveness. Session topics will include: envisioning your ideal board, assessing how your board is meeting its responsibilities, choosing board candidates, and renewing your board systematically. Participants will learn about methods and tools for strengthening a board, and will create a plan for taking the first steps toward a newly energized and focused board for their organizations.

*Course leaders: **Dianne Russell**, Institute for Conservation Leadership*

## **Building Grassroots Power: Skills for Community**

### **Organizing** 9 am- 5pm

Across the country, people are organizing and winning victories for food justice, from banning soda sales in schools to fighting corporate control of farms. In this course, seasoned organizers will share their strategies for cultivating leaders and organizers, developing campaigns, and choosing tactics in both urban and rural communities. If you want to strengthen your organizing skills, or to involve low-income people or farmers in your advocacy in a more meaningful way, this is the course for you. Participants will take home specific tools and materials.

Course leaders: **Francesca de la Rosa**, Center for Food & Justice; **Bryce Oates**, Missouri Rural Crisis Center; **Michelle Mascarenhas**, Rooted In Community.

### **Building Diverse and Inclusive Organizations** 9 am - 5 pm

Course participants will learn what it takes to transition an organization with very limited diversity to one that is increasingly representative of its constituents. The Food Project will present its experiences as a case study. Participants will then engage in a series of diversity exercises in which they will explore personal and professional issues. Through these exercises, they will learn about levels of oppression, target and non-target designations, dimensions of change, and a skills assessment tool. These experiences can be a powerful first step in creating personal and organizational transformation.

Course leaders: **Greg Gale**, **Pat Gray**, **Liz Luc Clowes**, and **Anim Steel**, *The Food Project*.

### **Farm to School Truckin': Strategies for Distributing Farm Products to Schools** 1:30-5:30 pm

Three successful farm to school distribution strategies will be discussed in depth by people who developed and now use them. These strategies include working with a farmer cooperative, developing an informal farmer network, and collaborating with the Department of Defense Fresh produce buying program. In addition to covering strategies and challenges, this course will use participatory methods to help attendees define the best distribution approach for their specific situation.

Course leaders: **Sara Tedeschi**, UW Madison Center for Integrated Agricultural Systems; **Marion Kalb**, CFSC; **Jim Churchill**, Community Alliance with Family Farmers; representative of Department of Defense Fresh.

### **A Field Guide to Evaluation for Community Food Security Projects** 1:30-5:30 pm

This course will focus on practical steps to program evaluation and creative strategies for organizational development through evaluation. Participants will learn how to develop an evaluation plan and specific methods and tools for basic outcome-based evaluation. They also will explore a systems approach to evaluation based on an organizational theory of change. Examples of evaluation strategies will be shared by Community Food Projects grantees and the Kellogg Foundation.

Course leaders: **Jeanette Abi-Nader**, CFSC; **Craig Russon**, W.K. Kellogg Foundation; **Jenifer Smith**, South Plains Food Bank; **Tera Couchman**, Janus Youth Program.

## **RECEPTIONS**

### **Taste of Milwaukee Reception**

Sunday October 17, 6:00 pm-10:00 pm

*SHARE Community Food Center, Butler, WI (about 15 miles northwest of downtown at 131st and Silver Spring Dr. Transportation will leave from the Hilton Hotel every 15 minutes from 6 – 8 pm)*

Come eat, drink, and be merry at this networking reception. You'll be treated to Oneida Indian dancers, dance to tunes spun by a local DJ, and indulge in the flavors of the Midwest. Top chefs and restaurants from the Milwaukee, Chicago, and Madison areas will prepare regional, seasonal delights using fresh produce, meats, and cheeses from area farmers and producers. You will also have a chance to sample the special microbrews that Milwaukee is known for as well as cider and regional wines.

### **Celebrating a Decade of Community Food Security,**

Monday October 18, 5:30-7:00 pm

Join the CFSC as we celebrate our 10th anniversary with local food and drink, and stories from across the continent of how the community food security movement has transformed local struggles for a just and healthy food system.

## **PLENARIES**

### **A View from the Bridge: How a Mayor and Top Banking Official See Community Food Security**

October 18, 8:30-9:30 am

This panel of distinguished experts will address key questions facing the CFS movement, such as: how can food security advocates raise the profile of our work among policymakers? How can *socially-oriented* food enterprises be fully capitalized to reach their maximum potential? What is the community development potential for community food projects?

Moderator: **Jerry Kaufman**, University of Wisconsin; Speakers: **Thomas Barrett**, Mayor, City of Milwaukee; **Bob Nash**, Vice Chairman Shore Bank Corporation, ex Under Secretary of Agriculture for Small Community and Rural Development

### **Roundtable: The Next Ten Years: Where Do We Go From Here?** Monday, October 18, 9:30-11:00 am

The CFSC turns ten this year. In this past decade, we have gained numerous accomplishments, not the least of which is the acceptance of community food security as a viable movement for food system change. As we move into our second decade, we wonder what challenges and opportunities will the next ten years bring? What strategies shall we employ to bring more justice, health and sustainability to the food system? What can we achieve in the next decade? What is our vision for a food system in 2014? This roundtable brings together a diversity of perspectives from global to local, policy to market-based change.

Moderator: **Keecha Harris**, WK Kellogg Foundation Food and Society Consultant

Speakers: **Kate Clancy**, Winrock International (invited); **Rhonda Perry**, farmer and Missouri Rural Crisis Center; **Paul Smith**, Heifer International Indian Nations Program; youth representative from BLAST program

## Keynote Address • Tuesday Lunch October 19

*Jeanette Longfield, Co-ordinator Sustain*

A thriving food security movement in the UK has gained impressive accomplishments in recent years. There are numerous lessons we can learn from our British counterparts to take home to our communities. Jeanette Longfield, coordinator of Sustain will help us to think outside the box to develop new strategies and approaches. In recent years, Jeanette and Sustain have worked from the international to the community level on such issues as promoting organic agriculture, starting a London food policy council, stopping junk food advertising to kids, increasing consumer awareness of food miles, improving access to healthy foods in low income communities, and undertaking community food mapping. She'll follow up her talk with a workshop to delve into the UK experience on food systems activism.

## WORKSHOPS

### Monday October 18 -Tuesday October 19

#### ANTI-HUNGER TRACK

*Sponsored by World Hunger Year and the  
USDA Community Food Projects*

#### **Out with the Bad, in with the Good: Reshaping Federal Nutrition and Farm Policy**

*Thomas Forster, CFSC; Kathy Lawrence, National Campaign for Sustainable Agriculture; Ed Cooney, Congressional Hunger Center; Mark Winne, WK Kellogg Policy Fellow; Ed Barron, Office of Senator Leahy (invited)*

#### **The Obesity Epidemic: Crisis and Opportunity**

*Toni Liquori, Community Food Resource Center; Fern Gale Estrow, American Dietetic Association HEN; Ellen Desjardins, Waterloo Ontario Public Health Department; Peter Mann, World Hunger Year*

#### **Navigating the Food Web: Gathering and Sharing Information on Food Security**

*Noreen Springstead, Peter Mann, Mary Gable, World Hunger Year*

#### **Food Banks: From Food Charity to Food Justice**

*Sharon Thornberry, Oregon Food Bank; Eric Schockman, Mazon; Suzan Bateson, Alameda County Community Food Bank; Jon Janowski, Hunger Task Force; Donna Happach, America Second Harvest of Coastal GA*

#### **Making It Happen: Combining Anti-Hunger and Food Security Efforts at the Ground Level**

*Bill Ayres, World Hunger Year; Ruth Katz, Just Food; Joel Berg, New York City Coalition Against Hunger; John Krakowski, City Harvest; Ian Marvey, Added Value*

#### FARM TO CAFETERIA TRACK

#### **Linking that Land with the Lunchroom: Farm-to-School Issues of Scale and Seasonality in the Upper Midwest**

*Iris Tirado, Madison Metropolitan School District (MMSD); Rink Davee, Home Grown Wisconsin Cooperative; Joan Lubke, Decorah, IA School District; Michael Nash, Sunflower Fields Farm, GROWN Locally Cooperative*

#### **Plate Tectonics: Do Farm-to-School Programs Really Shift Children's Diets?**

*Gail Feenstra, UC SAREP; Jeri Ohmart, UC SAREP; Melissa Salazar, UC Davis School of Education; Jennifer Keeley, Michael Fields Agricultural Institute*

#### **Cultivating a School Lunch Network in the Upper Midwest**

*Kristen Corselius, Institute for Agriculture and Trade Policy; Sara Tedeschi, Wisconsin Home Grown Lunch; Camille Autumn Reid, Illinois Healthy Schools Campaign*

#### **Growing Food, Farms, and Nutrition Education through the "3 C's": Joining the Classroom, Cafeteria and Community to Educate**

*Dana Hudson, Shelburne Farms; Joseph Kiefer, FOOD WORKS; Enid Wonnacott, Northeast Organic Farming Association of Vermont.*

#### UPPER MIDWEST TRACK

#### **From Field to Table: Connecting Local Producers to Restaurants, Putting a Face On Our Food**

*Ann Wegner, Rainbow Farmers Cooperative; Michael Altenberg, Executive Chef—Campagnola (invited); Ken Dunn, City Farm (invited); David Cleverdon, Kinnickinnick Farm (invited); David Swanson, chef (invited); Janet Gamble, Michael Fields Agricultural Institute (invited); Jeff Orr, Harvest Restaurant (invited)*

#### **Walking the Talk in Madison: How to Undertake Projects That Build an Organization While They Build a Local Food System**

*Jack Kloppenburg, University of Wisconsin; Miriam Grunes, REAP; Sara Tedeschi, Wisconsin Homegrown Lunch Project, REAP; Cris Carusi, UW Center for Integrated Agricultural Systems*

#### **Growing Farmers: Rural and Urban Experiences in Adult Education and Job Training**

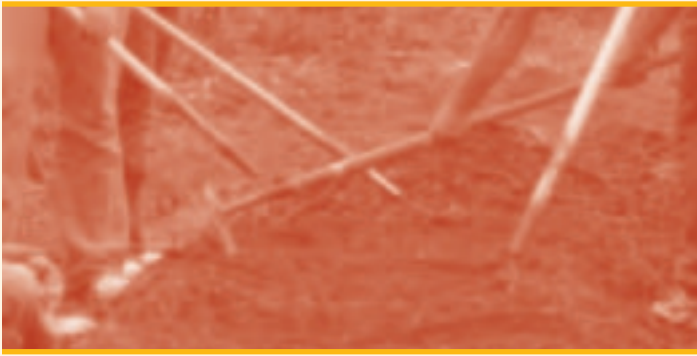
*Tom Spaulding, CSA Learning Center @ Angelic Organics; Michael Thompson, Program Manager of the North Lawndale Honey Co-op; Representatives from the North Lawndale Honey Co-op; Representatives from Growing Home Inc*

#### **The State of Urban Agriculture in Chicago Today and Advocating for Change**

*Representatives from Advocates for Urban Agriculture*

#### **Community-University Partnerships and Community Food Security: Issues and Discussion from Chicago**

*Daniel Block, Chicago State University; Erika Allen, Growing Power; Nancy Bates, University of Illinois-Chicago, School of Public Health; Joanne Kouba, Loyola University School of Nursing; Representative from Westside Health Authority*



#### POLICY TRACK

##### **The Convergence of Minority Agriculture and Community Food Security**

**Elizabeth Tuckermanty**, USDA CSREES; **Zy Weinberg**, USDA CSREES; **Keith Richards**, Southern SAWG

##### **Understanding International Trade: Advancing Local Food Systems**

**Bro. David Andrews** & **Robert Gronski**, National Catholic Rural Life Conference

##### **A Round-Table Discussion on the Fundamentals of Local and State Food Policy Organizing**

**Mark Winne**, WK Kellogg Policy Fellow; **Wayne Roberts**, Toronto Food Policy Council **Betty Izumi**, Portland/ Multnomah FPC; **Jiff Martin**, Hartford Food System, City of Hartford and State of Connecticut Food Policy Councils; **Pam Roy**, New Mexico Food & Agriculture Policy Council

##### **Does the Right to Food Mean Local and Organic Food?**

**Lori Stahlbrand**, Foodshare Toronto; **Hugh Joseph**, Tufts University; **Mark Winne**, WK Kellogg Policy Fellow

#### LOCAL FOOD SYSTEM TRACK

##### **Connecting Farms to Health Care: Successes & Hold-ups**

**David Wallinga**, Institute for Agriculture and Trade Policy; **Kamyar Enshayan**, Center for Energy & Environmental Education, University of Northern Iowa; **Troy Ludgate**, Roots and Fruits; **Jean Livingston**, Consorta, Inc

##### **Avoiding the Local Trap: A Discussion of Means and Ends in Food System Action and Research.**

**Branden Born**, University of Washington; **Mark Purcell**, University of Washington; **Samina Raja**, SUNY-Buffalo; **Katy Mamen**, The International Society for Ecology and Culture

##### **Weaving a Tighter Food Web: Northeast Ohio Foodshed Network**

**Brad Masi**, Eco-Design Innovation Center; **Kari Moore**, Northeast Ohio Foodshed Network

##### **Starting and Expanding Buy Local Food Campaigns**

**Robert Karp**, Practical Farmers of Iowa; **Kamyar Enshayan**, Iowa Buy Fresh, Buy Local; **Joani Walsh**, FoodRoutes

##### **Producing a Local Food Guide – Why and How**

**Charlie Jackson**, Appalachian Sustainable Agriculture Project; **Joani Walsh**, FoodRoutes

##### **Building Local Wealth by Building Local Foods Systems**

**Ken Meter**, Crossroads Resource Center; **Hank Herrera**, Center for Participatory Research, Education, and Policy

##### **Re-building Our Local Food System: Southside Community Land Trust**

**Katherine Brown**, **Kiera Mulvey**, **Lauren Smock-Randall**, **Devan Chase**, Southside Community Land Trust

##### **The Regional Food Systems Working Group: A Collaborative Model to Address Challenges in and Document Impacts of Local and Regional Food Systems**

**Rich Pirog**, Leopold Center for Sustainable Agriculture; **Susan Futrell**, Marketing and Food Systems Consultant; **Ken Meter**, Crossroads Resource Center

#### NEW AND INNOVATIVE ALLIANCES TRACK

##### **Cultivating Diversity in the Community Food Security Movement**

**Hank Herrera**, C-PREP; **Neelam Sharma**, Community Service Unlimited; **Anan Lololi**, Afri-Can Foodbasket

##### **What Are Planners in Milwaukee, Chicago, and Madison Doing to Support Community Food Systems**

**Alicia Berg**, Chicago Planning Department; **Mark Olinger**, Madison Planning and Development Department; **Welford Sanders**, Milwaukee's Martin Luther King Economic Development Corporation; **Jerry Kaufman**, U. Wisconsin-Madison

#### ENTERPRISE TRACK

##### **Super-Sized Retail as a Threat to Community Food Security.**

**Wayne Roberts**, Toronto Food Policy Council

##### **Food Security through financial sustainability**

**Will Allen**, Growing Power; **Pat Gray**, The Food Project

#### NO TRACK

##### **Enterprising Women: Making the Connection From Local to Global**

**Kami Pothukuchi**, Wayne State University; **Denise O'Brien**, Women, Food and Agriculture Network; **Cynthia Vagnetti**

##### **School and Community Food Assessments: Using Community Research to Inform Action in a Local Context**

**Raquel Bournhonesque**, CFSC; **Andrea Azuma**, Center for Food and Justice; **Daniel Block**, Chicago State University; **Megan Camp**, Shelburne Farms

##### **Committee Meetings**

Get involved in the Community Food Security Coalition through a committee! The following committees will be meeting at the conference: *Policy, Training and Technical Assistance, Outreach and Diversity, International Links, Urban Agriculture, Food and Faith, Food Retail, and the National Farm to School Network organizing meeting.*

## SPECIAL ONE DAY WORKSHOP AT GROWING POWER

WEDNESDAY, OCTOBER 20TH, 2004 • 8 AM TO 4 PM

- Special discounted conference rate of \$75.
- Includes two meals (breakfast and lunch) Participants will receive a tour of the entire Growing Power Community Food Center on its two acre urban farm.
- Includes 6 greenhouses and demonstration areas in Vermiculture, Aquaponics, Bee-keeping, Biological Worm growing systems, animals, and more!

### Choose ONE of the following hands on workshops:

**Composting/ Vermiculture/ Biological Worm Growing Systems.** Will Allen, Director of Growing Power will lead this hands on workshop. Learn various composting and vermicomposting techniques that can be applied to innovative growing systems such as the Biological Worm growing system

**Community Project Design:** Develop an effective action plan for your food systems endeavors. Participants will learn how a well-designed planning process will create a successful food systems project.

**Aquaponics:** Learn how to build indoor fish and plant systems for food production. Participants will actually construct a model of an aquaponics system.

Call Growing Power at 414-527-1546 to register.

## LOGISTICS

### Food

Meals will showcase food from the Upper Midwest region. Many food items have been procured directly from local farmers and processors.

### What's Included

- Field trips: Light breakfast, lunch, snacks, and transportation
- Full day short courses: Morning coffee, lunch and instructional materials
- Half day short courses: Snacks and instructional materials
- Conference: Entrance to all events Sunday evening through Tuesday, including Sunday and Monday receptions, Tuesday lunch, and breakfast Monday and Tuesday

### Getting There

We recommend Casto Travel as a travel agency skilled in finding low fares. Contact: Jerry Feldman at 831-426-2350.

### Low-Cost Accommodations

The Baymont Inn at 5442 N Lovers Lane Rd, Milwaukee (10 miles from downtown) is offering rooms for \$50 + tax. Call 414-535-1300 soon to make your reservation. Please mention Growing Power when you make your reservation.

### Refunds

**No refunds will be given for cancellations requested after October 1.** For cancellations received prior to October 1, a full refund minus a \$50 service charge will be made.

### Scholarships and Work Trades

We have a very limited number of conference fee waivers. Scholarships will be provided to first time recipients only. Scholarship recipients are expected to work a minimum of two hours during the event. Highest priority will be given to farmers and those low income community members working in food security projects.

We can also offer a limited number of work trade positions. You can work off your registration fee at a rate of \$15/hour, up to a maximum of 8 hours (\$120 discount). The deadline for work trade and scholarship applications is Friday, September 10. See our website at [www.foodsecurity.org](http://www.foodsecurity.org) for an application.

### Exhibit Space

This year we will offer an exhibit hall at the Convention Center for your displays. You may register for an 8 foot table with Heather Ryan at Town and Country RC&D. Rates for Monday and Tuesday are as follows:

- Non-profit organizations \$100
- Non-profit selling items \$250
- Government agencies and universities, \$500 or for profit businesses

Half table rates are also available. Contact information for Exhibitors:

Town and Country RC&D  
333 E. Washington Street  
Suite 3500, Box 2003  
West Bend, WI 53095-2003  
Questions - contact Heather Ryan  
414-331-0847  
[heather\\_ryan@antiochsea.edu](mailto:heather_ryan@antiochsea.edu)

## CONFERENCE SCHEDULE

### Saturday 10/16

8:00 - 3:00 Dane County Market Field Trip

### Sunday 10/17

8:00- 5:30 Chicago Field Trips  
8:30- 6:00 Madison Field Trips  
8:30-1:00 Half day Field Trips  
9:00- 5:00 All day Short Courses  
1:30-5:30 Half day Short Courses  
6:00 Buses start to leave for Reception  
6:00- 10:00 Taste of Wisconsin Reception

### Monday 10/18

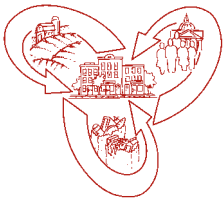
7:30 Registration and breakfast  
8:15 Welcome  
8:30 A View from the Bridge Plenary  
9:00 Next Ten Years Roundtable  
11:00 Workshop session # 1  
12:30 Lunch on your own  
2:00 Workshop session # 2  
3:30 Break  
4:00 Workshop session # 3  
5:30 Celebrating a Decade of CFS Reception

### Tuesday 10/19

8:00 Registration and breakfast  
8:30 Business meeting  
9:00 Town hall meeting  
11:00 Workshop session # 4  
12:30 Luncheon and Plenary  
2:30 Workshop session #5  
4:15 Closing ceremony  
4:30 Adjourn

### CO-SPONSORS:

World Hunger Year  
USDA Community Food Projects  
Hope House  
Churches Center for Land and People  
3MD, Charlie Koenen  
University of Wisconsin-Madison  
Friends of Troy Gardens  
Hunger Task Force  
NeuErth Wormfarm/Wormfarm Institute  
Heifer International  
Full Harvest Farm  
Illinois Stewardship Alliance  
USDA  
Rainbow Farmers' Coop  
Hillcrest Deli



Community Food Security Coalition  
P.O. Box 209 • Venice, CA 90294

Nonprofit Org.  
US Postage  
PAID  
Venice, CA  
Permit No. 50



**Registration materials  
enclosed for the  
8th Annual Community  
Food Security Coalition Conference  
October 16-19, Milwaukee, WI**