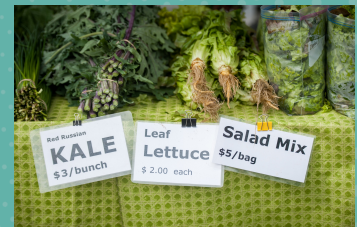


Alaska Food Policy Council



Alaska Food Festival & Conference

NOVEMBER 7, 8, AND 9, 2014



HOSTED BY



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Program prepared by

Denali Daniels & Associates Inc.



Agenda at a Glance

ALASKA FOOD FESTIVAL & CONFERENCE

November 7 & 8, 2014, University of Alaska Anchorage

FRIDAY, NOVEMBER 7, 2014		
8:00 AM		Registration & Breakfast
8:40 AM	Lucy Cuddy Hall, Commons	Welcome – the Alaska Food Policy Council and University of Alaska, Anchorage
9:00 AM		Keynote Address – <i>Building Food Security in Alaska</i> , Ken Meter, Crossroads Resource Center, Minneapolis, MN
10:00 AM	BREAK	
10:15 AM	Breakout Sessions:	
	117 Rasmuson Hall	<i>Who Fishes Matters: Understanding the Role of Community-Based Fishermen in Alaska's Food Systems, Cultures and Economies</i>
	211 Rasmuson Hall	<i>Hunger Through My Eyes: A Photo Documentary of Food Insecurity, Told by Those Who Experience It</i>
	220 Rasmuson Hall	<i>Planning and Promoting Your Small Specialty Food Business</i>
	108 Monserud Hall	<i>Emergency Preparedness for Individuals and Communities</i>
11:45 AM	BREAK	
Noon	Lucy Cuddy Hall, Commons	Lunch & Keynote Addresses - <i>AFPC Town Hall Reports and Assessing Community Food Security in Alaska - the Sitka Experience</i>
1:00 PM	BREAK	
1:30 PM	Breakout Sessions:	
	101 Rasmuson Hall	<i>Utilizing the Bounty: Combating Rural Food Insecurity Through the Use of Traditional and Customary Foods</i>
	111 Rasmuson Hall	<i>Alaska Needs New Farmers! Do You Have What it Takes?</i>
	220 Rasmuson Hall	<i>Great Idea, But How Are You Going to Pay For That?</i>
	108 Monserud Hall	<i>The Story of Food Co-operatives in Alaska</i>
3:00 PM	BREAK	
3:30 PM	Breakout Sessions:	
	111 Rasmuson Hall	<i>Balancing Supply and Demand: a Facilitated Conversation with Growers and Restaurants</i>
	220 Rasmuson Hall	<i>Food and Hunger Policy Advocacy</i>
	108 Monserud Hall	<i>Innovations to Enhancing Local Fishing Livelihoods in Coastal Alaska</i>
	109 Monserud Hall	<i>Achieving Food Justice Through Access to Nutritious, Local Foods</i>
5:00 PM	BREAK	
5:30 PM – 7:00 PM	Lucy Cuddy Hall, Lucy's Restaurant	FOOD POLICY NETWORKING EVENT

SATURDAY, NOVEMBER 8, 2014

9:00 AM	Lucy Cuddy Hall, Commons	Registration, Vendors Open all day Breakfast available for sale at food trucks in front of Lucy Cuddy Hall, and inside at the coffee bar and the Commons area.
10:00 AM		Chef Demonstrations: 10:00 AM, 11:30 AM, 1:00 PM, 2:30 PM Farm to School Kids Activities from 10:00 AM to 3:00 PM
10:00 AM	Workshops:	
	Lucy Cuddy Hall, Kitchen Lab	<i>Cooking and Baking with Alaska Barley</i>
	220 Rasmuson Hall	<i>Powerhouse Alaska Fruits & Veggies</i>
	108 Monserud Hall	<i>Keeping Chickens in Urban Alaska: From Eggs to Etcetera</i>
	109 Monserud Hall	<i>The Store Outside Your Door</i>
11:45 AM	Lunch (On Your Own)	Lunch available for sale at food trucks in front of Lucy Cuddy Hall, and inside at the coffee bar and the Commons area.
1:00 PM	Workshops:	
	Lucy Cuddy Hall, Kitchen Lab	<i>Preserving Alaska's Bounty</i>
	211 Rasmuson Hall	<i>March-December, Harvest Fresh from the Garden. Which Foods Can I Trust? Banish Confusion Here!</i>
	220 Rasmuson Hall	<i>An Alaskan Example of Small Scale Polyculture and Farm-to-Table Integration: APU and Spring Creek Farm</i>
	108 Monserud Hall	<i>Hunger in Alaska 101</i>
2:45 PM	B R E A K	
3:00 PM	Workshops:	
	Lucy Cuddy Hall, Kitchen Lab	<i>Fermentation and Fermented Foods in Alaska</i>
	211 Rasmuson Hall	<i>Growing and Using Herbs in Alaska. Growing Garlic & a Few Other Under Appreciated Food Plants for Alaskan Farms & Gardeners</i>
	220 Rasmuson Hall	<i>Permaculture Principles in Practice</i>
	108 Monserud Hall	<i>Runs Deep in All of Us: Alaskans and Our Salmon, A Love Story</i>
5:00 PM	END OF FESTIVAL. Be sure to see the map for the "To Go" food tours on Sunday, November 9th.	

Full Agenda

FRIDAY NOVEMBER 7, 2014

8:00 AM Lucy Cuddy Commons	Registration & Check-in Breakfast buffet open in Lucy's Restaurant
8:40 Lucy Cuddy Commons	<i>Welcome</i> Elizabeth Hodges Snyder, UAA Department of Health Sciences and Alaska Food Policy Council Co-Chair
9:00 – 10:00 Lucy Cuddy, Commons	<i>Building Food Security in Alaska</i> Key Note Address: Ken Meter, President, Crossroads Resource Center, Minneapolis, MN Alaska is placed perilously far from the sources of its food, yet it is also one of the national leaders in direct sales from farmers to consumers. Learn about the opportunities and challenges Alaska faces as it builds a more inclusive food system that supports better health and greater wealth for state residents. Ken will discuss his recently completed assessment and recommended actions for Alaska, "Building Food Security in Alaska".
10:15 – 11:45	BREAKOUT SESSIONS:
117 Rasmuson	<i>Who Fishes Matters: Understanding the Role of Community-Based Fishermen in Alaska's Food Systems, Cultures and Economies</i> Presenters: Erin Harrington, The Salmon Project; Davin Holen, Alaska Department of Fish and Game; Erik O'Brien, Southwest Alaska Municipal Conference; and Kate Reedy, University of Idaho Alaska's community-based fishermen play an important role across the state as small business owners and local food producers. This panel discusses community-based fishermen at the intersection of culture, food and economy in coastal Alaska. The overarching aim is to promote a better understanding of the social, cultural and/or economic contribution of local fisheries participation to Alaska's coastal communities and food systems. This panel will highlight case studies and community projects across coastal Alaska which demonstrate critical connections between local fisheries access and participation, resilient communities, and healthy food systems.
211 Rasmuson	<i>Hunger Through My Eyes: A Photo Documentary of Food Insecurity, Told by Those Who Experience It</i> Facilitator: Cara Durr, Alaska Food Coalition What does hunger really look like? Eight Anchorage residents - real-life experts - document how hunger impacts their lives and communities for the Hunger Through My Eyes project. Come meet the participants, see their photos and hear their stories, and engage in discussion on the issue of hunger in this interactive session.
220 Rasmuson	<i>Planning and Promoting Your Small Specialty Food Business</i> Presenters: Kate Idzorek, UAF Cooperative Extension Service, Fairbanks and Amy Pettit, Alaska Department of Natural Resources, Division of Agriculture Amy Pettit with the Alaska Division of Agriculture & Alaska Grown program will explain how to utilize the Alaska Grown program to maximize your potential. She will share with you marketing ideas including an overview of social media tools. Kate Idzorek from the UAF Cooperative Extension Service will discuss what to expect during the process of starting a specialty food business in Alaska. She will equip you with the basics to make informed decisions as you start your small business.

108 Monserud	<p><i>Emergency Preparedness for Individuals and Communities</i> Presenters: Darren Snyder, UAF Cooperative Extension Service, Juneau; Rob Fitch, Office of Emergency Management, Municipality of Anchorage</p> <p>Did you know that it takes more than police, fire and EMS to respond to a disaster? It takes people who are committed to their neighborhoods, churches, schools and volunteer organizations. When people are willing to work together for the good of others, communities are stronger. People who are involved are the key to a disaster resilient community. They are willing and able to look out for themselves and others. A resilient community is one that can withstand a disaster and get back to normal quickly (even if normal isn't the same as it was before). Other ways to make our community more resilient is to be prepared. Get a Kit, Make a Plan, Be Informed and Get Involved. Join us as we discuss how Preparing Makes Sense.</p>
11:45	<p>Lunch buffet open in Lucy's Restaurant</p>
<p>12:00 – 1:00 Lucy Cuddy, Commons</p>	<p><i>Alaska Food Policy Council Town Hall Reports</i> Presenter: Holly Spoth-Torres, DDA, Inc.</p> <p>This year the Alaska Food Policy Council hosted four Town Hall meetings in Nome, Juneau, Fairbanks, and Bethel. Issues related to food around the state differ, and the main purpose of the meetings was to gather input statewide on the food system in Alaska. This presentation reviews the key points brought up in the Town Hall meetings, both those unique to each community and those that are similar across the state. The AFPC will be using the input received from these meetings and the three Town Hall meetings to come (Anchorage, Homer, and Palmer) to guide the efforts of the organization over the next few years.</p> <p><i>Assessing Community Food Security in Alaska - the Sitka Experience</i> Presenter: Lisa Sadleir-Hart, Sitka Local Foods Network</p> <p>The Sitka Community Food Security Assessment used the 4 "W's" +2 "H's" of community food assessment: what is community food security assessment; why it's important to assess community food security; what process Sitka used to approach community food assessment and how we engaged our community; when to undertake a community food security assessment and the time frame of completing a community food assessment; and how to move the information into action for food system change at the local level. Hopefully this presentation will motivate other Alaskan communities to undertake a community food assessment.</p>
1:30 – 3:00	<p>BREAKOUT SESSIONS:</p>
101 Rasmuson	<p><i>Utilizing the Bounty: Combating Rural Food Insecurity Through the Use of Traditional and Customary Foods</i> Presenters: Gary Ferguson, Alaska Native Tribal Health Consortium; Gary Olson, Alaska Moose Federation; Dr. Jim Fall, Alaska Department of Fish and Game, Division of Subsistence; and James Magdanz, Retired Alaska Department of Fish and Game, Division of Subsistence</p> <p>Traditional foods have played a primary role in Alaska's culture and food security for thousands of years. These foods remain vitally important for Alaska's rural communities, many of which face geographical isolation, high cost of living and high rates of food insecurity. This session will look at efforts to educate Alaskans about the benefits of traditional and customary foods, and share innovative practices to utilize these foods on a larger scale.</p>
111 Rasmuson	<p><i>Alaska Needs New Farmers! Do You Have What it Takes?</i> Presenters: Danny Consenstein, USDA Alaska Farm Service Agency; Heidi Rader, UAF Cooperative Extension, Fairbanks; and Allie Barker, Chugach Farms</p> <p>This session will focus on a few of the key issues facing new farmers, such as finding land, business planning, and technical information about "how to" grow in the North. In small groups, using content-expert facilitators, participants will discuss and develop strategies for overcoming barriers. Groups will also make recommendations about state public policy changes that would address these needs and encourage new farmers to start growing more food in Alaska.</p>

220 Rasmuson	<p><i>Great Idea, But How Are You Going to Pay For That?</i> Presenters: Quentin Fong, UAF & Alaska Sea Grant Marine Advisory Program; Amy Pettit, Alaska Department of Natural Resources, Division of Agriculture; Michelle Rodekohr, Loan Collection Officer III, Alaska Division of Economic Development; and Bryce Wrigley, Alaska Flour Company</p> <p>This session focuses on how to find funding for your new or existing food business. Quentin Fong will identify information that lenders need to determine the potential success of a business. Learn about specific federal and state grant and loan programs and hear about the financing experiences of a successful Alaska food entrepreneur.</p>
108 Monserud	<p><i>The Story of Food Co-operatives in Alaska</i> Presenters: Andrew Crow, University of Alaska Anchorage, Cooperative Development Center; Keith Nyitray, Sitka Food Co-op; and Mary Christensen, Fairbanks Co-op Market Grocery & Deli</p> <p>The Story of Food Cooperatives In Alaska will outline the compelling reasons food cooperatives need to be part of improving Alaska's food systems and how food cooperatives differ when it comes to food retail. The story of two very different Alaska food co-ops - Fairbanks and Sitka - will be shared in hopes of motivating other communities to climb on board the food cooperative movement.</p>
3:30 – 5:00 BREAKOUT SESSIONS :	
111 Rasmuson	<p><i>Balancing Supply and Demand: a Facilitated Conversation with Growers and Restaurants</i> Facilitator: Kate Consenstein, Rising Tide Communications</p> <p>Calling all chefs, restaurant owners and managers, growers and purveyors to a group conversation aimed at making connections, identifying opportunities and problems in Alaska's local food and foodservice sectors, and finding areas of collaboration that will increase Alaska grown and made products served in Alaska's food establishments. Come prepared to share, critique and learn.</p>
220 Rasmuson	<p><i>Food and Hunger Policy Advocacy</i> Presenters: Mary Sullivan, Food Bank of Alaska and Ellen Teller, Food Resource Action Center, Washington, D.C.</p> <p>Hear from Ellen Teller of the Food Research Action Center (FRAC) and Mary Sullivan of Food Bank of Alaska and discuss current food policy issues in Alaska. Learn practical skills and strategies for successful policy advocacy and how you and/or your organization can help accomplish advocacy goals to improve food policy in Alaska. Hear about other successful policy advocacy campaigns, and learn to apply lessons learned to current food policy advocacy goals in Alaska. The session is for the seasoned advocate and promises lively audience participation in discussion.</p>
108 Monserud	<p><i>Innovations to Enhancing Local Fishing Livelihoods in Coastal Alaska</i> Presenters: Quentin Fong, UAF & Alaska Sea Grant Marine Advisory Program; Dune Lankard, Eyak Preservation Council; Gordon Blue, Alaskan's Own; Erin Fulton, Alaska Sustainable Fisheries Trust; Darius Kasprzak, Alaska Jig Association; and Theresa Peterson, Alaska Marine Conservation Council</p> <p>Alaska's community-based fishermen face formidable challenges ranging from rising entry and operating costs, policy changes and doing business in an increasingly globalized seafood marketplace. Collectively, these forces are impacting profitability and contributing to the out-migration of fishing rights and wealth from coastal Alaska. Alaska's fishing communities and fishermen are working to address these challenges in innovative and inspiring ways. This panel will provide a synergistic space to collectively consider effective strategies and potential solutions to enhancing the role of Alaska's community-based fishermen within Alaska's seafood supply chain and food system. Panel members will share their vision for the future of local fishing livelihoods and highlight on-the-ground efforts that serve as powerful examples of how local involvement and ingenuity can help shape a positive future for our fishing communities.</p>

109 Monserud	<p><i>Achieving Food Justice Through Access to Nutritious, Local Food</i> Presenters: Mike Miller, Food Bank of Alaska; Tracy Burke, University of Alaska Anchorage; Michael Sobocinski Anchorage Community Mental Health Services; and Diane Peck, Alaska Department of Health and Social Services, Obesity Prevention and Control Program</p> <p>Healthy, local foods play an important role in increasing both food security and overall community wellness; however, these foods are often inaccessible to low-income people. This session will look at innovative ways that Alaskans are expanding access to local foods for people of all income levels. Join us for a critical discussion geared towards ending hunger and cultivating a more just food system.</p>
5:30 – 7:00 Lucy's Restaurant	<p><i>Food Policy Networking Event</i></p> <p>Join us for a fun evening with people passionate about Alaska food issues. View fascinating photos from the national <i>Lexicon of Sustainability</i> collection and our local <i>Hunger Through My Eyes</i> project. Enjoy drinks and appetizers highlighting Alaska products. Listen to live music from Hot Dish, a progressive bluegrass/newgrass band based in Anchorage, Alaska. This local favorite was voted Anchorage's Best Bluegrass Band in the 2013 PRESS Picks.</p>

SATURDAY, NOVEMBER 8TH

9:00 AM Lucy Cuddy Commons	Registration, Check-in, Vendors Open
10:00 – 11:45	WORKSHOPS :
Lucy Cuddy Kitchen Lab	<p><i>Cooking and Baking with Alaska Barley</i> Presenter: Jan Wrigley, Alaska Flour Company</p> <p>Barley farmer and owner of Alaska Flour Company will demonstrate cooking and baking techniques with Alaska's main grain crop, barley. Jan will showcase current and upcoming local barley products.</p>
220 Rasmuson	<p><i>Powerhouse Alaska Fruits & Veggies</i> Presenters: Leslie Shallcross & Julie Riley, UAF Cooperative Extension Service, Anchorage</p> <p>Alaska fruits and vegetables are jam-packed with nutrients, thanks to our wonderful sunlight and short growing season! This session will show you how to grow, harvest and prepare these nutrition powerhouses!</p>
108 Monserud	<p><i>Keeping Chickens in Urban Alaska: From Eggs to Etcetera</i> Presenter: Lucy Peckham, The Coalition for Backyard Pets</p> <p>Interested in fresh eggs, and enthusiastic garden help? Let's talk about delights, challenges, benefits, and drawbacks of raising egg-laying hens in Anchorage and other urban areas of Alaska. Lucy has raised hens in Anchorage since 1997. She will pique your interest and answer questions from being aware of municipal codes to how to buy a mixed population block, egg supply, butchering, and more. The 3-3-3 and other methods will be discussed.</p>
109 Monserud	<p><i>The Store Outside Your Door</i> Presenters: Tara Stiller and Dr. Gary Ferguson, Alaska Native Tribal Health Consortium</p> <p>The Store Outside Your Door is an exciting program that teaches about the way Alaska Natives are sharing and preserving indigenous knowledge of traditional and customary foods. This session will highlight plants as food and medicine, seal oil as a modern, culturally and nutritionally important food, and SOYD projects, such as the Traditional Infant Feeding and Pregnancy Guide and the Traditional Hunter/Gather/Sharing network concept.</p>

1:00 – 2:45		WORKSHOPS
Lucy Cuddy Kitchen Lab	<p><i>Preserving Alaska's Bounty</i> Presenter: Leslie Shallcross, UAF Cooperative Extension Service, Anchorage This class will cover methods of preservation including root cellars and highlighting suggested best ways to preserve different foods. Class will also provide an opportunity to can fish in jars. There is a \$10 fee for this class. Class size is limited to 16 people.</p>	
211 Rasmuson	<p><i>March–December, Harvest Fresh from the Garden</i> Presenter: Dohnn Wood, Nunaka Valley Gardener Nunaka Valley gardener, Dohnn Wood, will show you the the tricks and simple contraptions used by his family to harvest fresh garden food from late March to early December in one of the coldest neighborhoods in Anchorage.</p> <p><i>Which Foods Can I Trust? Banish Confusion Here!</i> Presenter: Ellen Vande Visse, Good Earth Garden School Which foods have more toxic ingredients? Just what does the Certified Organic label offer me? Is the mantra, “Just eat more vegetables” really THE answer to health? What is nutrient density? How do I know if my food has it? Empower yourself to shop for, and even grow the most health-giving food.</p>	
220 Rasmuson	<p><i>An Alaskan Example of Small Scale Polyculture and Farm-to-Table Integration: APU and Spring Creek Farm</i> Presenters: Chris Pavadore, Alaska Pacific University; Joshua Faller, Spring Creek Farm, Alaska Pacific University; Megan Talley, Spring Creek Farm, Alaska Pacific University; Megan Rock, Louise's Farm School, Alaska Pacific University An interactive session on how APU is transforming the historic Louise Kellogg Homestead (Spring Creek Farm) to an Alaskan model of small scale sustainable polyculture and farm-based experiential education, as APU weaves farm-to-table local food security with a CSA, lessons for adults and children, catering, and campus dining.</p>	
108 Monserud	<p><i>Hunger in Alaska 101</i> Presenter: Mary Sullivan, Food Bank of Alaska Alaska has rich food resources and yet nearly 107,000 Alaskans don't know where their next meal is coming from. In public health terms, hunger is an epidemic in Alaska. Together we can solve the problem of hunger in Alaska and help our struggling neighbors put food on their kids' plates. Come hear about current hunger data and what Food Bank of Alaska, the Alaska Food Coalition, and YOU can do about it.</p>	
3:00 – 5:00		WORKSHOPS
Lucy Cuddy Kitchen Lab	<p><i>Fermentation and Fermented Foods in Alaska</i> Presenter: Leslie Shallcross, UAF Cooperative Extension Service, Anchorage Fermentation - What's it good for? A look at possible health benefits and risks from consuming fermented food. This session will also discuss fermenting basics - what is fermentation, how to get foods to ferment into something edible, and a chance to make some Alaska sauerkraut in quart jars. There is a \$10 fee for this class. Class size is limited to 16 people.</p>	

continued >

211 Rasmuson	<p><i>Growing and Using Herbs in Alaska</i> Presenter: Julie Riley, UAF Cooperative Extension Service, Anchorage Explore growing and using herbs in Alaska. Incorporate as many useful plants as possible in your garden! Many of the herbs we use in every-day in cooking have medicinal uses as well. It is possible to use the plants you grown in more than one way. This program will not teach you how to self-medicate. You will learn which herbs grow vigorously in Southcentral Alaska.</p> <p><i>Growing Garlic & a Few Other Underappreciated Food Plants for Alaskan Farms & Gardeners</i> Presenter: Julianne McGuinness, Alaska Botanical Garden You will gain a greater appreciation for food crops for Alaska gardens and farms, including garlic, fava beans, and lovage. This session includes a hand out with growing tips and recipes. Participants will receive a small jar of Julianne's special seasoning blend (which includes garlic!). There is a \$10 fee for this class. Class size is limited to 30 people.</p>
220 Rasmuson	<p><i>Permaculture Principles in Practice</i> Presenters: Cindee Karns, Permaculture Designer/Instructor, Alaska Permaculture Institute; Saskia Esslinger, Red Edge Design & Williams Street Farmhouse; and Allie Barker, Chugach Farms Maintaining a sustainable culture in Alaska requires incorporating ethical and design principles that work in unique environmental, social, and economical challenges Alaska presents. Join us for lively discussions and demonstrations on urban and rural farms, gardens, and communities incorporating permaculture principles and learn how to get involved.</p>
108 Monserud	<p><i>Runs Deep in All of Us: Alaskans and Our Salmon, A Love Story</i> Presenter: Erin Harrington, The Salmon Project Alaskans (and the rest of the world) love our salmon! This session will highlight the many fun and informative projects around Alaska that celebrate salmon.</p>

Keynote Speakers

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, Ken Meter holds 41 years of experience in inner-city and rural community capacity building. His “Finding Food in Farm Country” studies have promoted local food networks in 83 regions in 30 states and one Canadian province. As coordinator of public process for the City of Minneapolis Sustainability Initiative, he guided over 85 residents in creating a 50-year vision for the city including sustainability measures. He served as an advisor for the USDA Community Food Projects including managing the proposal review panel, and serves as a contributing editor to the Journal of Agriculture, Food Systems, and Community Development. He is convener and co-chair of the Community Economic Development Committee for the Community Food Security Coalition. Meter taught economics at the University of Minnesota, and at the Harvard Kennedy School.

HOLLY SPOTH-TORRES has spent over 10 years working for government agencies in Alaska. After completing long-range planning for Denali National Park & Preserve and project management for the State of Alaska to secure permanent recreational trail access on State lands, she serves the Municipality of Anchorage Parks & Recreation Department as the Park Superintendent, where she leads the Parks Division, responsible for the design, development, maintenance and management of 11,000 acres of parkland, 250 miles of trails, 110 athletic fields and 83 playgrounds. In 2013, Holly joined the innovative team at Denali L. Daniels and Associates to use her strong strategic planning and community engagement skill-set to impact the health of Alaskans on a bigger scale.

LISA SADLEIR-HART recently semi-retired from the Southeast Alaska Regional Health Consortium where she managed the community nutrition, health promotion and employee wellness programs for 24 years. She teaches nutrition in the UAS Health Sciences department as an adjunct faculty, and she recently finished up Sitka’s Community Food Security Assessment. She serves as President of the Sitka Local Foods Network and just completed a term as co-chair of the Alaska Food Policy Council’s governing board. She and her husband, Tom Hart, own Anam Cara Family Garden and are working towards a zoning change in Sitka that would allow productive gardeners to sell excess produce from a garden stand on their property. She is committed to eating sustainably, improving Alaska’s food system, and working to bring about food justice and a more sovereign food system. She’s an avid gardener and enjoys the art of food preservation and home cooking.

Other speaker bios, presentations and handouts will be available on the Alaska Food Policy Council website: akfoodpolicycouncil.wordpress.com.



The Alaska Farm to School Program and the UAA Nutrition Club invite kids (of all ages) to the

Farm to School Kids Corner

Saturday, November 8th
10:00 AM to 3:00 PM

Lucy Cuddy Hall, Commons

Fun activities about food and farming in Alaska! See if you can pick the Alaska Carrot in the Carrot taste test.



Food Truck Day, featuring: Alaskan Salmon Burgers, Alaskan Potato Cheesy Bacon Tots, Reindeer, Buffalo, Bratwurst and Hot Links from Alaska Sausage and Seafood and Indian Valley Meats, Alaskan Cabbage Slaw, Alaskan Chip Company Chips, and so much more!

Sunday Open House Schedule & Map

ALASKA FOOD FESTIVAL & CONFERENCE



TO GO

Sunday, 11.9.14

Drive or carpool with us to some of Anchorage's most interesting local food happenings

Stops:

A. 11:30 am – The Bear Tooth Theaterpub
1230 W. 27th Ave
Hear about this popular spot's strategy to increase their use of local food in their dishes.

B. 1 pm – Alaska Native Cultural Charter School
550 Bragaw St

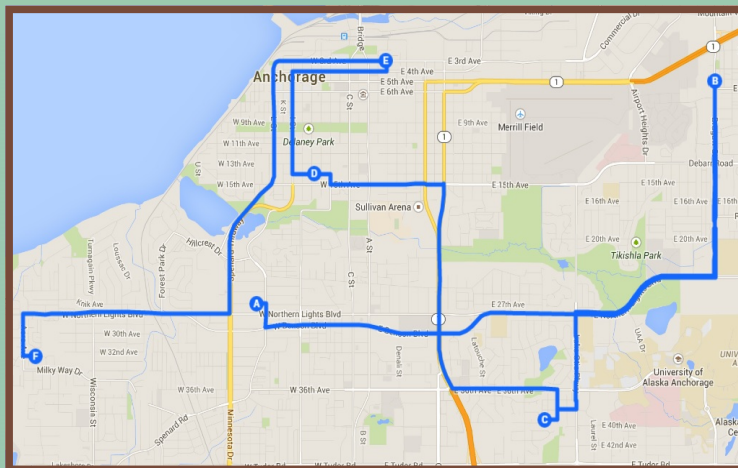
Come see how after-school students are growing food over the winter with the help of the Alaska Botanical Garden.

C. 2:30 pm – Red Edge Design's Williams Street Farmhouse—3842 Williams St
Explore an urban homestead built on permaculture principles.

D. 4:00 pm – Fire Island Rustic Bakeshop — 1343 G St
Meet the baking wizards behind some of Anchorage's favorite treats.

E. 5:00 pm – Downtown Soup Kitchen — 240 E 3rd Ave
Tour around the kitchen where 60 gallons of fresh soup are made daily for the hungry.

F. 6:30 pm – A Local Homebrewer Champion's Garage for a Homebrew Demo—
3862 Galactica Dr
Observe a 2014 Fur Rondy Homebrew Champion at work as he brews the next batch of award-winning beer!



A 20-ounce soda
could have
as much sugar
as 16 chocolate
mini doughnuts.



You wouldn't eat
that much sugar,
so why drink it?

Choose a healthier option.
Drink water or low-fat milk.

.....
Get the facts at playeveryday.alaska.gov.



Volunteer Thank You

We would like to thank the following individuals and agencies for all their outstanding efforts to make this conference happen.

Alaska Botanical Garden
Alaska Department of Environmental Conservation, Food Safety & Sanitation
Alaska Department of Fish & Game, Division of Subsistence
Alaska Department of Natural Resources, Division of Agriculture
Alaska Farm to School Program
Alaska Food Coalition
Alaska Marine Conservation Council
Alaska Native Tribal Health Consortium
Brandon Nakasato
Brittany Smith
Denali Daniels & Associates, Inc.
Downtown Soup Kitchen
Food Bank of Alaska
Fresh 49.com
Kathleen Shoop
Katie Frost
Renata Ballesteros
Patrick Likely
Sarra Khlifi
Sitka Local Foods Network
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