

## **Alaska Food Festival & Conference**

**November 7-9, 2014**

### **Speaker Bios**

#### **Allie Barker (*Alaska Needs New Farmers; Permaculture Principles in Practice*)**

Allie Barker is co-owner of Chugach Farm, a small off-grid farm located in Chickaloon, Alaska, that produces food for her family and for sale through CSA, the Spenard Farmers' Market, and directly to restaurants. She also holds workshops on topics such as root cellars, chickens, fermenting foods, and wild plants as foods and medicines.

#### **Gordon Blue (*Innovations to Enhancing Local Fishing Livelihoods*)**

Gordon is the pastoral leader of Holy Trinity Church in downtown Juneau; he is an Episcopal priest. He also is Executive Director of the Alaska Sustainable Fisheries Trust, a role filled by extension of ministry. He has had a lifelong interest in alleviation of problems of food and food security. Decades of participation in commercial fisheries sharpened the appreciation of the profound importance of sustainable fishing as a primary means of production of healthy food. A life among the ministries of active parishes sharpened the appreciation of the impacts of food insecurity and economic disadvantage on Alaskan communities. He is grateful for a succession of opportunities to participate in the innovative thinking and problem solving work of Local, State, Federal, Alaska Native, and Diocesan programs and projects, through work with for-profit, non-profit, and government agencies. He says, "In my life-time, the linkage between food production and neighborhood access to healthy food in Alaska has shifted, through the marketing and distribution systems, from a largely-geographic to a mostly-economic factor. The necessity for sustainable fisheries to be vested in their dependent communities has been obvious, from this perspective. The problem has been to achieve this linkage in a durable and productive fashion. A variety of attempts have partially succeeded, but the market share of Gulf of Alaska Communities in local fisheries has continued to erode. The Alaskans Own Community Supported Fishery project of the Alaska Sustainable Fisheries Trust joins with the other projects of the ASFT to address this problem."

#### **Tracey Burke (*Achieving Food Justice*)**

Tracey Burke teaches social work and has collaborated with Food Bank of Alaska for ten years through both teaching and research. Her interests include family well-being and poverty and the web of challenges for families that contribute to and are affected by poverty, including food security.

#### **Danny Consenstein (*Alaska Needs New Farmers*)**

Danny Consenstein is the State Executive Director of the U.S. Department of Agriculture, Alaska Farm Service Agency. He has over 30 years of experience helping Alaska small economies grow and thrive. Under his leadership, the Alaska Farm Service Agency is collaborating with other federal and state agencies, as well as non-profits to build stronger food systems and healthier communities in the state of Alaska. He is an avid backyard gardener and is part of a commercial fishing family.

#### **Kate Consenstein (*Balancing Supply & Demand*)**

Kate Consenstein is owner and president of Rising Tide Communications, an Alaskan communications firm specializing in public relations, strategic communications, and integrated branding. She has specialty experience in fishing and seafood, local food, restaurant and hospitality, non-profits,

community development, resource and energy development. Years of crafting strategy and messages for Alaska interests has endowed Kate with big picture thinking with Alaska at the forefront. She's toiled as a server, sweated in prep kitchens, and still leaps back against the wall when she hears the word "Corner!"

### **Andrew Crow (*The Story of Food Co-operatives in Alaska*)**

Andrew Crow is the co-Principal Investigator based at the University of Alaska Business Enterprise Institute in Anchorage, Alaska. Mr. Crow has worked full-time as the lead principal investigator. In this new funding cycle, Mr. Crow will continue to work full-time on cooperative development programming. Mr. Crow has experience administering international aid programs, has a law degree, and has worked throughout rural Alaska on a variety of economic development projects over the last 20 years. He has years of experience drafting feasibility studies, providing market assessments and facilitating the development of business plans, largely for cooperative forms of business. In 2014 he completed the Cooperation Works! certification program. Mr. Crow has also developed financial models to enable boards of cooperatives to make more informed decisions. In addition to this work, Mr. Crow utilizes his legal training to support cooperative board and organizational training, facilitates situational analysis, and has taken primary responsibility for creating annotated by-laws and articles, and manages the reporting and administrative work related to this grant. Before the inception of the ACDC, Mr. Crow managed an aid program in the Far East of Russia. Work in that remote, corner of the Russian Federation required solving complex logistical and operational problems. That work focused on teaching Russian entrepreneurs to draft feasibility studies and business plans. In the past, Mr. Crow has also worked as a commercial fisherman in Bristol Bay, served as an AmeriCorps VISTA volunteer for the Lower Yukon Economic Development Council, and acted as staff for the Governor's Commission on Rural Governance. Since joining ACDC, Mr. Crow has participated in "Cooperation Works!" webinars, and has completed the course work required for the International Economic Development Council's Economic Development Certification.

### **Cara Durr (*Hunger Through My Eyes*)**

Cara has an MA in International Studies with a focus on Development. Currently she manages the Alaska Food Coalition (AFC), a statewide anti-hunger network focusing on advocacy and research related to hunger and food insecurity. She is the principal facilitator for the Hunger Through My Eyes project.

### **Saskia Esslinger (*Permaculture Principles in Practice*)**

Saskia Esslinger is a certified permaculture instructor and co-owner of Red Edge Design, a business aimed at promoting and designing energy efficient building and homes, and Williams Street Farmhouse, an Anchorage mid-town duplex turned homestead where she provides workshops on gardening.

### **Jim Fall (*Utilizing the Bounty*)**

Dr. Jim Fall, a cultural anthropologist, has been working at the Alaska Department of Fish and Game Division of Subsistence for over 30 years and is currently the Division's Statewide Research Program Manager. Jim works closely with the Anchorage Museum and is author/editor of several works including "Dena'ina History: The Twenty-First Century", "Dena'ina Qeshqa", and numerous technical papers on subsistence patterns and practices in Alaska.

### **Joshua Faller (*An Alaskan Example of Small Scale Polyculture*)**

Joshua Faller has done production farming, cultivating diverse polycultures for market since 2009. He has a History degree and Ecological Horticulture certification from U.C. Santa Cruz, was an AmeriCorps food justice intern in San Francisco area, and taught children, adults, and developmentally disabled to grow food. He organized community gardeners; ran a New York Hudson Valley family farm; managed farms in the Boston area; and served as a World Wide Opportunities on Organic Farms (WWOOF) at a coffee and cacao permaculture institute in Belize.

**Gary Ferguson (*Utilizing the Bounty; The Store Outside Your Door*)**

Dr. Gary Ferguson is Aleut/Unangan from Sand Point, AK. He is a Naturopathic Doctor and has been working in the Alaska Tribal Health System for 13 years. He is co-producer of the SOYD program along with Desiree Jackson, RD, LD.

**Rob Fitch (*Emergency Preparedness for Individuals and Communities*)**

Rob Fitch has served the people of Anchorage for nine years as an Emergency Manager. Prior to working for the Municipality Of Anchorage, he served two years with the State of Alaska Division of Homeland Security and Emergency Management. He retired from the U.S. Coast Guard in 2003, after serving for 23 years as an Avionics Technical Chief Petty Officer.

**Quentin Fong (*Great Idea But How Are You Going to Pay for That?; Innovations to Enhancing Local Fishing Livelihoods*)**

For the past 12 years, Quentin Fong has a dual appointment as the Seafood Market Specialist for the Alaska Sea Grant Marine Advisory Program. Born and raised in Hong Kong until he was 19, he has 12 years of commercial diving and fishing experience and 10 years of seafood trading experience. As an educator at the University of Alaska Fairbanks, Quentin conduct marketing workshops, one-on-one consultations with stakeholders on strategic marketing and business management strategies, and conduct applied seafood related market and economic feasibility research. Some of his projects include assisting small processors and direct marketers establish pricing strategies, evaluate brokers, and product development. Specifically, he has conducted economic feasibility analysis of Alaskan oyster farms, conducted market analysis for sea urchin diver associations and seafood processors, and assisted Alaska based seafood value adding start-up companies in all aspects of product development and marketing. Quentin travels to work with stakeholders side by side throughout Alaska, south from Ketchikan, and north to Nome. He considers himself as part of the social-economic fabric of Alaska, and plans to retire there.

**Erin Fulton (*Innovations to Enhancing Local Fishing Livelihoods*)**

Erin is the Program Manager at the Alaska Sustainable Fisheries Trust in Sitka. She has lived in Alaska for two years, and has been with ASFT since July 2013. Erin graduated from Duke University's Nicholas School of the Environment in the spring of 2012 with a Master's of Forestry, a Master's of Environmental Management and a certificate in Geospatial Analysis. Her academic focus of multi-use land management is now being applied to workings of the fisheries and communities of Southeast Alaska. She says, "For being the supplier of the world's highest quality wild caught seafood, it's remarkable that the vast majority of that seafood leaves the state, and more and more of the fishing is being done by non-Alaskans. Supporting local, sustainable fisheries helps to put more fish on our tables and keep more money in our communities. And that's the mission of the Alaska Sustainable Fisheries Trust, to help

support local markets for wild fish, and support local fishermen to fish in the most economically and ecologically sustainable way possible.”

**Erin Harrington (*Who Fishes Matters; Runs Deep in All of Us*)**

Erin Harrington is the Executive Director for The Salmon Project. Hailing from Kodiak, Erin has carried the lessons from life in a commercial fishing family into a career in fishery economics, community development and social action work. She is passionate about working with people, organizations and communities to achieve real change.

**Davin Holen (*Who Fishes Matters*)**

Davin Holen is the Subsistence Program Manager for Southern Alaska at the Alaska Department of Fish and Game and adjunct professor of anthropology at the University of Alaska Anchorage. Davin has an MA in applied anthropology from UAA and is a PhD Candidate with the Department of Anthropology at the University of Alaska Fairbanks. He is currently finishing his dissertation on, *The Praxis of Fisheries as Culture: Long-term Viability of Fishing Communities in Rural Alaska* which examines the intersection of commercial and subsistence fisheries in coastal Alaskan communities for both cultural and economic continuity as well as food security. His most recent article is “Fishing for community and culture: the value of fisheries in rural Alaska” which examines this research and was published in *Polar Record* by Cambridge University Press in 2014.

**Kate Idzorek (*Planning and Promoting Your Small Specialty Food Business*)**

Kate Idzorek graduated from Portland State University in 2004 with a B.A. in Sociology in a food-centric curriculum. After graduation, Kate managed a non-profit organization that worked with cashew farmers in Central America and Indonesia finding fair and sustainable U.S. markets for their cashews. Kate began working at the UAF Cooperative Extension Service as a Food Researcher in 2008 to develop food product from Alaska grown ingredients for small Alaska food businesses. She has since grown the program to include recipe development for the Alaska Farm to School Program, technical assistance and trainings for specialty food producers and managing the Test Kitchen, a DEC permitted kitchen available for rent by small producers.

**Cindee Karns (*Permaculture Principles in Practice*)**

Cindee Karns is a certified permaculture designer and instructor at and owner of Alaskan Ecoescape Permaculture Center, where she also lives in Alaska's only Bioshelter, and co-founder of the Alaska Cold Climate Permaculture Institute.

**Darius Kasprzak (*Innovations to Enhancing Local Fishing Livelihoods*)**

President of the Alaska Jig Association, Darius Kasprzak is an avid jig fisherman. Growing up, Darius was home-schooled in a rural community on the southern end of Kodiak Island. He enjoyed a largely subsistence fishing and hunting lifestyle with his family. At fourteen he began commercial fishing – he started crewing on local salmon gillnet beach sites and soon moved into a variety of other fisheries in the Gulf of Alaska. Darius purchased the 46’ Marona and now jigs year-round throughout the Central and Western Gulf of Alaska for cod and rockfish. Jig fishing appeals to Darius because the lightweight, hand-tended gear type is conducive to an independent mariner lifestyle, like his own. He finds it important to selectively and sustainably harvest cod and rockfish with exceptionally low bycatch and

minimal impact to the marine habitats. Darius is the primary harvester for the Kodiak Jig Seafoods brand, which delivers high-quality, low-impact jig-caught rockfish and cod to restaurants, lodges, and consumers in Alaska.

**Dune Lankard (*Innovations to Enhancing Local Fishing Livelihoods*)**

Dune Lankard is a commercial salmon fisherman, native Athabaskan Eyak from the Copper River Delta of Alaska, and the founder of Redzone, an ongoing First Nations project created in the wake of the 1989 Exxon Valdez oil spill. In the spirit of continuously leading and developing new ideas for the betterment of his community and people, Dune is now developing several for-profit entities: a value-added seafood cooperative plant, a fish-waste biodiesel plant, and a seafood marketing company to further his conservation and preservation efforts in Alaska and around the world. The Copper River Wild Salmon Company was started to help local fishermen regain control over processing, packaging, labeling, and marketing their fish.

**James Magdanz (*Utilizing the Bounty*)**

From 1981-2012, Jim Magdanz lived in and studied small, remote, northwest Alaska communities for the Division of Subsistence, a social science research group in the Alaska Department of Fish and Game. In 2004, working with Janell Smith (UAA) and Don Callaway (NPS), Jim modified the USDA food security protocol for use in a subsistence household survey. Since then, the modified FS module has become a standard feature of the Division of Subsistence program. Jim is now a Ph.D. student in natural resources and sustainability at the University of Alaska Fairbanks, and a visiting graduate student at the University of Washington Seattle, using network analysis to understand the mixed economies of rural Alaska.

**Julianne McGuinness (*Growing Garlic & a Few Other Underappreciated Food Plants*)**

Originally from New Jersey, Julianne has lived in Alaska for 25 years, and has served as Executive Director for the Alaska Botanical Garden for 7 years. A lifelong avid organic gardener and Master Gardener, Julianne loves to cook, garden, forage, and travel. She has a B.A. in Psychology, and studied for a Ph.D. in Clinical Psychology before leaving graduate school in Wyoming to work as a social worker in New York's "Hell's Kitchen". She managed KTNA-FM in Talkeetna for 11 years, and has worked as a caterer and camp cook. Her recipes have been featured on the Food Network. Julianne is soon to embark on a new journey, leaving Anchorage to focus on new opportunities in the realms of ethnobotany and agriculture.

**Ken Meter (*Building Food Security in Alaska*)**

Ken Meter is one of the most experienced food system analysts in the U.S., integrating market analysis, business development, systems thinking, and social concerns. As president of Crossroads Resource Center in Minneapolis, 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.

**Michael Miller (*Achieving Food Justice*)**

A native of Wisconsin, Michael grew up in farming community and joined the USAF out of high school, eventually retiring at the rank of Master Sergeant in 1994. While in the USAF, he attended college part-time and earned a bachelor's degree in political science and a Masters of Public Administration. Michael has worked extensively in public management, before shifting to the "not for profit" sector in 2008. Michael currently serves at the Executive Director of the Food Bank of Alaska. Along with his professional positions, Michael has worked in several volunteer positions in the emergency food area over the years.

**Keith Nyitray (*The Story of Food Co-operatives in Alaska*)**

In 1979, Keith moved to Alaska from the suburbs of New York City. From Ketchikan to Kotzebue he has traveled, trekked, labored and lived in much of the State. His experiences have been recorded in periodicals such as the New York Times, Climbing, Smithsonian Associate, and National Geographic. Keith settled in Sitka in 1998 and currently is the owner/operator of a small organic farm and nursery on one of Sitka's outlying islands. "One of the things I love about Sitka is that people here are always trying to find new ways to help each other and make our community a better place to live in. It's been exciting to help to get the Sitka Food Co-op off the ground and up and running. Watching it grow these past three years and seeing the definite benefits of "Bringing good food and community together" has been the real reward. Not that it hasn't had its challenges, but I truly believe the Co-Op is making a positive difference in our community. It's been said that we should 'think globally but act locally' -- and by establishing a member-owned and locally operated cooperative we are doing just that."

**Erik O'Brien (*Who Fishes Matters*)**

Erik grew up on Kodiak Island and is familiar with what make the SWAMC region great. Earning dual degrees from UAA, working with the State of Alaska on Community Development and operating a small family set-net operation in the summers, Erik is 100% Alaskan. Understanding the importance of the outside world's effects on Alaska, he is both a world traveler and astute student of issues that affect our Great State. Expanding on his interest, Erik will graduate with Masters of Science in Resource Economics from UAF, May 2015. Erik takes great interest in better understanding our region of Alaska, and one of his key qualities is his ability to network with existing resources while constantly looking for other opportunities to enhance our most valuable resource, our human capital.

**Gary Olson (*Utilizing the Bounty*)**

Gary Olson is the Executive Director and founder of the Alaska Moose Federation which recently celebrated its 11th year. He is a lifelong Alaskan whose parents moved up from Washington in 1958. His father tells everyone they have been in Alaska for 8 rabbit cycles. Gary has a degree in Construction Management from Central Washington University and worked across Alaska in the construction industry prior to is full time commitment to the AMF since 2005. He is married with 3 daughters, who all LOVE helping rescue and raise orphaned moose calves.

**Chris Pavadore (*An Alaskan Example of Small Scale Polyculture*)**

Originally from Brockton, MA., Chris Pavadore has a B.S. in Marine Science from APU, where he is now pursuing an MBA while serving as APU Sustainability Director of Dining Services. Chris introduced farm produce to APU's kitchen, runs their farmers market, and absorbs unsold produce in the kitchen.

**Diane Peck (*Achieving Food Justice*)**

Diane Peck is a Public Health Nutritionist with the Alaska Department of Health and Social Services, Obesity Prevention and Control Program. Diane is a Registered Dietitian with over 25 years of experience in the field of nutrition and public health, and has worked with DHSS for 12 years. In her current position, she partnered with several other state and non-profit agencies to establish the Alaska Food Policy Council and the Alaska Farmers' Market-Quest Program.

**Lucy Peckham (*Keeping Chickens in Urban Alaska*)**

Lucy Peckham is founder & coordinator of The Coalition for Backyard Pets, an email action group which was instrumental in 2011 legalization of chickens in Anchorage. She presently has chickens, Myka, Claudia, and Fred, owns Both Ears Live Sound, and is a live sound engineer for theatre and music events. Lucy daylights as a veterinary nurse at Hillside Pet Clinic.

**Theresa Peterson (*Innovations to Enhancing Local Fishing Livelihoods*)**

Theresa Peterson is the Kodiak Outreach Coordinator for the Alaska Marine Conservation Council, an active fisherwoman and long-time resident of Kodiak, Alaska, home to the nation's largest fishing fleet. Theresa has a diverse fishing portfolio: setnetting for salmon, fishing for tanner crab, longlining for halibut, and jigging for cod. Fishing is a family business for Theresa and her husband Charlie and their three children. A tireless advocate for local fishermen, currently serves on the Advisory Panel for the North Pacific Fishery Management Council an important and influential body in Alaska's fisheries management decisions. She has played a vital role in launching the Kodiak Jig Seafoods brand and developing AMCC's Catch of the Season Community Supported Fishery Program.

**Amy Pettit (*Planning and Promoting Your Small Specialty Food Business; Great Idea, but How are You Going to Pay for That?*)**

Amy Pettit graduated from Oregon State University with a Bachelor's Degree in Agricultural Business Management in 2003. In 2005 Amy was imported to Alaska by her husband and began working at the Division of Agriculture as a Summer Intern. Amy now manages the Marketing Team and has oversight of the Alaska Grown program, the Farm to School program, the Country of Origin Labeling program, as well as a number of grants and marketing outreach efforts. Amy serves as the First Vice President for the North American Agricultural Marketing Officials and has been a member of the Alaska Food Policy Council Governing Board since its inception.

**Heidi Rader (*Alaska Needs New Farmers*)**

Along with serving as the Tribes Extension Agent for the Tanana Chiefs Conference region since 2007, Heidi Rader started the Alaska Growers School in 2010 with funding from the Beginning Farmer and Rancher Development Program. The Alaska Growers School, a webinar course, has helped educate hundreds of aspiring gardeners, farmers, ranchers, and growers across Alaska. Heidi is originally from Interior Alaska and is a long-time gardener and small farmer.

**Kate Reedy (*Who Fishes Matters*)**

Dr. Katherine Reedy is an Associate Professor of Anthropology at Idaho State University who primarily studies Aleut culture, fisheries, and human-environmental relationships in Aleutian communities. She is the author of *Aleut Identities: Tradition and Modernity in an Indigenous Fishery* (2010).

**Julie Riley (*Powerhouse Alaska Fruits & Veggies; Growing and Using Herbs in Alaska*)**

For more than 30 years, horticulturist, Julie Riley has been Anchorage's resource for gardening advice. She is a true expert in what grows and how to grow it in Alaska. Her early focus on flowers has been expanded with really digging-in to local vegetables, fruits and urban farming. And she offers a wealth of experience and information for planting and growing successfully in Alaska.

**Megan Rock (*An Alaskan Example of Small Scale Polyculture*)**

Megan Rock is Coordinator of APU's Louise's Farm School. She received a B.A. in Environmental Studies from Carleton University, Ottawa, Ontario. She taught elementary school in Taiwan, Canada, and Mat-Su School District, developed elementary curriculum, facilitated sustainable building seminar and community outreach. Megan has a passion for straw bale building, and local, organic fair trade food.

**Michelle Rodekohr (*Great Idea But How Are You Going to Pay for That?*)**

Michelle Rodekohr as lived in Alaska since 1976 and in the Mat-Su Valley for the past 30 years. She was in private sector banking for 25 years before working for the State of Alaska, where she has worked for 8 years. She is a Loan/Collection Officer III, the Anchorage Lending Supervisor, with the Department of Commerce, Community and Economic Development, Division of Economic Development.

**Lisa Sadleir-Hart (*Assessing Community Food Security in Alaska; The Story of Food Co-operatives in Alaska*)**

Lisa 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.

**Leslie Shallcross (*Powerhouse Alaska Fruits & Veggies; Preserving Alaska's Wild Bounty; Fermentation and Fermented Foods in Alaska*)**

Leslie Shallcross is a nutritionist, registered dietitian and "foodologist" with a lifelong passion for delicious and good-for-you food. She has studied nutritional medicine and food as therapy. She believes that eating locally sourced food can be good for health, the environment and local economies and that Alaska has many nutrient power houses from wild and cultivated sources.

**Darren Snyder (*Emergency Preparedness for Individuals and Communities*)**

Darren Snyder graduated with a B.S. in Agriculture from the University of Hawaii Hilo in 1993. Having lived in Southeast Alaska since 1995 and earning a Master of Art in Teaching from UAS, he has developed a strong understanding of coastal Alaska growing conditions, community cultures and the needs of residents of the Inside Passage. Darren has studied food security issues and emergency response capabilities of Alaskan communities on local, regional and state levels and has used that



knowledge for the past 6 years as a UAF Cooperative Extension Agent to develop tools and programs designed to assist with Community Emergency Food Preparedness in addition to providing instruction and outreach in the fields of Agriculture and Horticulture and 4-H Positive Youth Development.

**Michael Sobocinski (*Achieving Food Justice*)**

Michael Sobocinski is a licensed psychologist and the Chief Operations Officer for Anchorage Community Mental Health Services. His professional interests include the effects of complex trauma on individuals, positive youth development programming, and the incorporation of social enterprise activities into traditional nonprofit settings.

**Holly Spoth-Torres (*Alaska Food Policy Council Town Hall Reports*)**

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.

**Tara Stiller (*The Store Outside Your Door*)**

Tara Stiller is Alutiiq/Aleut from Old Harbor, AK. She has worked for SOYD program for over 2 years and is currently working on her MPH at UAA with a focus on Childhood Obesity Prevention.

**Mary Sullivan (*Food & Hunger Policy Advocacy; Hunger in Alaska 101*)**

Mary Sullivan has her Master's in Social Work and has worked in the social services field for more than 11 years. Mary has experience as a registered lobbyist and also training in Direct Action Organizing, both of which she has used to help facilitate community action on diverse issues. She has filled various advocacy roles for diverse sets of agencies for the past 6 years, and has worked on the successful policy passage or implementation at the organizational, municipal, state, and federal levels, including successful funding requests earning more than \$1,400,000 in funding for various organizations and projects. A lifelong Alaskan, Mary is passionate about social justice issues and also enjoys playing her guitar and spending time with family and friends in the great Alaskan outdoors.

**Megan Talley (*An Alaskan Example of Small Scale Polyculture*)**

Megan moved to Palmer in February of 2014 and joined the Spring Creek Farm staff in May as Farm Manager. She is working to develop a local food hub and vibrant local food system. Ms. Talley worked at a farmers' market in the New York City area, on community farms in Massachusetts and New York, was a small scale farmer, and advocate for farmers' rights and farmland conservation.

**Ellen Teller (*Food & Hunger Policy Advocacy*)**

As director of government affairs, Ellen Teller directs the development and implementation of FRAC's legislative agenda. Working with Congress, national organizations, and FRAC's diverse state and local grassroots field network, Ellen advocates for improved access and participation to domestic anti-hunger programs for low-income individuals and families. Ellen joined FRAC in 1986 as a staff attorney and had

previously worked at the American Bar Association's Section on Individual Rights and Responsibilities, the Center for Science in the Public Interest and the Consumer Federation of America. Ellen has a BA in Political Science and English Literature (1978) from the State University of New York, College at Oneonta, and a JD from Western New England College School of Law (1983). She is a Member of the DC Bar and serves on a the Boards of the Coalition on Human Needs (Chair); Manna Food Center, Rockville, Maryland; ActionAid USA; and the Bill Emerson Hunger Fellows Advisory Committee, Congressional Hunger Center. Honors include: National WIC Association Leadership Award, 2006; Commodity Supplemental Food Program Association Award, 2003 & 2010; and the Congressional Hunger Center Emerson Fellows' Fairy Godmother Award, 2008.

### **Ellen Vande Visse (*Which Foods Can I Trust*)**

Ellen Vande Visse, MS, has been teaching organic gardening courses through Mat Su College, UAA Anchorage, Alaska Pacific University, and her own Good Earth Garden School near Palmer, AK since 1987. For 18 years, she was a Market Gardener specializing in organic and nutrient-dense vegetables in the Mat-Su Valley. Ellen is the published author of *Ask Mother Nature*, *A Conscious Gardeners Guide*, *Worm Away Your Garbage*, and *Backyard Composting in Alaska*, an instructional 30-minute video. She usually can be found mucking around in some compost heap or voraciously studying food nutrition issues.

### **Dohnn Wood (*March-December, Harvest Fresh From the Garden*)**

We began growing food when we bought our house in 2000. Driven by the love of the taste of fresh from the garden food, we have adopted and manipulated ideas for season extension to suite our needs here in south central AK. With these methods and perseverance we have manage to eat well gardening about 700sq feet.

### **Bryce Wrigley (*Great Idea But How Are You Going to Pay for That?*)**

Bryce Wrigley has farmed all his life. Using sustainable farming methods such as no-tillage, he raises barley, hullless barley, peas, and canola. In 2011 he decided to start a flour mill to increase food security in Alaska. Since then, the Alaska Flour Company has grown from producing barley flour to producing 10 products, with more in development, all from Alaska grown hullless barley. Having outgrown the original flour mill building, Alaska Flour Company is remodeling to increase the capacity and space of the mill. Bryce is committed to helping Alaska become more food secure and creating new markets for other farmers. He believes that the best way to increase food security is to raise more of it locally.

### **Jan Wrigley (*Cooking and Baking with Alaska Barley*)**

Jan Wrigley has taught school for 30 years, while raising her husband and 5 children. Hard farm work meant that every meal she had 6 ravenous mouths to feed. That life-long ordeal made her an excellent cook. She and her husband own Alaska Flour Company, where she is known as the quality assurance 'nazi' and new product development guru. She excels in baking with barley flour and even though she claims to hate cooking, she allows herself to be dragged along to cooking demonstrations to introduce others to their company's products.