

Alaska Food Policy Council

Alaska Food Festival & Conference

FEBRUARY 26-27, 2016

UNIVERSITY OF ALASKA ANCHORAGE (UAA)



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Agenda

CONFERENCE

BMH = Beatrice G. McDonald Hall / Beatrice G. McDonald Building
 SMH = Sally Monserud Hall

FRIDAY, FEBRUARY 26, 2016	
8:30 to 8:45	Alaska Food Policy Council (AFPC) Welcome
8:45 to 9:00	Welcome from Anchorage Mayor Ethan Berkowitz
9:00 to 9:15	Video Address from Senator Lisa Murkowski
9:15 to 10:00	Craig Fleener, State of Alaska Arctic Policy Advisor
10:00 to 10:15	B R E A K
10:15 to 11:45	<p style="text-align: center;">Food Security and Food Policy BMH 117</p> <p>Understanding and Addressing Food Insecurity in Urban and Rural Communities</p> <p>1.) Using Community Feedback to Illuminate Food Insecurity in Fairbanks: Representatives from Bread Line, Inc., a Fairbanks-based organization that provides hot meals as well as programming in culinary job training, urban gardening, and meal preparation, will discuss the results of a 2015 survey designed to characterize food insecurity in Fairbanks, and identify barriers to accessing affordable healthy foods, nutrition education, and emergency food assistance. <i>(Aubree Pierce, Jennifer Jolis, and Sara Sedricks; Bread Line Inc.)</i></p> <p>2.) Nourishing Change: The Connection between Public Health and Hunger: Nationally and locally, organizations are working together to bridge the gap between hunger, health, and access to healthy foods in order to address increasingly complex public health issues such as obesity, diabetes, and hunger. This panel will look at how food banks can partner with healthcare professionals and community-based organizations to be part of the solution for the chronic health issues facing many of the families and individuals they serve. <i>(Sarrah Khlifi, Alaska Food Coalition and Food Bank of Alaska)</i></p>
	<p style="text-align: center;">Food Production and Harvesting BMH 118</p> <p>Room to Grow</p> <p>1.) Indoor Growing in Alaska: Controlled Environment Agriculture (CEA, or indoor growing) is turning small-scale farms into one of the most innovative and fast-paced sectors of plant production. Surprisingly, however, some of the most exciting developments have been purely social. <i>(Cameron Willingham, Vertical Harvest)</i></p> <p>2.) Integrating Renewable Biomass Heating and Greenhouses: In Alaska, locally-sourced energy and locally-grown food are two pillars of community sustainability and security. This presentation will center on innovative ideas to integrate the operation and maintenance of renewable energy and greenhouse systems into community cultures, including expansion of wood heating systems and recent successes with greenhouse construction in Alaska schools. <i>(Devany Plentovich, Alaska Energy Authority)</i></p> <p>3.) Keeping Your Cool - Proper Perishables Supply Chain Management: When it comes to distribution of perishable items both into and out of the state, Alaska lags behind. Much of our seafood is canned for export, even though fresh fish is of much higher value, and up to 60% of produce shipped to our villages goes to waste, raising food prices. We will discuss Alaska's infrastructure gaps, opportunities for improvement through utilization of current technologies, and ways to track, trace, and report your food temperatures, preserve your product quality, and identify failure points throughout your supply chain. <i>(Hallie Bissett, HB Strategies)</i></p>

10:15 to 11:45	Food Business and Food Education BMH 228	<p>Investing in Our Future</p> <p>1.) Impact Investing Innovations to Support Sustainable Food Production: Impact Investing is an investment approach that bridges the interests of the for-profit and non-profit sectors to create both financial returns and positive social or environmental impacts. There are now numerous examples of innovation in impact investment programs globally that have much relevance to the future of food production in Alaska. The presentation will include a case study from Fish 2.0, a global competition that has recognized opportunities for impact investment in Alaska. (<i>Ian Dutton, Nautilus Impact Investing; Kelly Harrell, Alaska Marine Conservation Council (AMCC)</i>)</p> <p>2.) Sustainable Southeast Partnership and Collective Impact: The Sustainable Southeast Partnership (SSP) is a unique kind of collaboration. SSP staff are shared with a variety of community and regional ‘host’ organizations that offer unique perspectives and diverse insight into sustainable community development. By collaborating in this manner, we are able to combine resources and work together to empower Southeast Alaskan communities to be sustainable, prosperous and resilient. Join us to learn about how SSP and partners work to forge resilient food systems that decrease dependence on outside sources, spark food-based business startups and improve household and community health. (<i>Alana Peterson, Program Director, Sustainable Southeast Partnership; Lia Heifetz, Grow Southeast</i>)</p> <p>3.) Building a Food Business in Alaska: What opportunities and challenges arise when one starts a food business in Alaska? What policies and funding opportunities might Alaska adopt to help these start-ups succeed? We will talk to food entrepreneurs in Alaska about their experiences building businesses from the ground up. (<i>Renee Johnson, Director, Business Programs, Rural Development, US Department of Agriculture; Meg Zaletel, Anchorage Community House; Evie Witten, Evie’s Brinery; SJ Klein, Alaska Sprouts</i>)</p>
	Food, Community and Tradition SMH 111	<p>Accessing Traditional Foods</p> <p>1.) Alaska Traditional Foods Initiative and Movement: For the first time, starting in February 2014, the US Farm Bill allows for the service of traditional foods in public facilities. Today, the USDA and FDA are encouraging tribes and agencies to think outside the box to get traditional foods into healthcare facilities, long-term care facilities, schools, and senior meal programs. This presentation will discuss several collaborative traditional food projects and a movement that will enhance the health of Alaskan clients; provide access to fresher, local Alaskan foods; and strengthen community relationships across generations. (<i>Melissa A. Chlupach, NANA Management Services; and Val Kreil, Utuqqanaat Iqaat</i>)</p> <p>2.) Knowing, Growing and Eating Plants at the Top of the World: There is a long history of plant use on the North Slope, both for food and for medicine. In recent times, some of this wisdom from plants has been forgotten as people turn to commercial food sources and a more westernized diet. The Senior Center in Barrow is developing a Tundra Garden to provide a place for people – especially elders – to interact with tundra plants to rediscover the importance of plants in our daily lives. We do this by removing barriers to accessing tundra plants, and helping people reconnect with plant knowledge from both a wellness and cultural perspective. (<i>Laura Thomas, Samuel Simmonds Memorial Hospital Diabetes Prevention Program and Barrow Chef; Diana Solenberger, Ilisagvik College; and Angela Valdez, Arctic Slope Native Association</i>)</p>
11:45 to NOON	B R E A K	
NOON to 1:00	Lucy Cuddy	LUNCH Chef Kirsten Dixon, Tutka Bay Lodge and Winterlake Lodge
1:00 to 1:30	Lucy Cuddy	B R E A K Meet our vendors and network! Share your ideas in our “Parking Lot,” and use this time to build working groups – we will have a dedicated room available for ad-hoc groups to reserve!

1:30 to 3:00	Food Security and Food Policy BMH 117	<p>Increasing Food Security through Nutrition, Traditional Foods, and Health Messaging</p> <p>1.) Rural Alaska Nutrition Messaging: The panel will focus on recent research on traditional foods, media technology and food security in rural Alaska to develop new nutrition and health messages for the Alaska WIC & SNAP Ed Programs. <i>(Jennifer Johnson and Kathleen Wayne, AK Division of Public Assistance Family Nutrition Program; Marylynn Kostick, AK Department of Fish and Game, Division of Subsistence; Julianne Power, UAF CANHR Graduate Student)</i></p> <p>2.) Supporting Breastfeeding to Enhance Food Security: This talk will provide an overview of Alaskan attitudes towards breastfeeding, and propose policies and practices that recognize the potential of infant feeding decisions to positively or negatively impact families’ food security. <i>(Sarah Stevens and Victoria Lindeen, Midwifery and Women’s Healthcare)</i></p>
	Food Production and Harvesting BMH 118	<p>Sustaining the Agriculture Industry in the Long Run</p> <p>1.) Alaska Farmland Trust and FarmLink – Making the Connections: Access to available land is often cited as a barrier to entrance into the agriculture industry. In this talk, the Alaska Farmland Trust will introduce the new FarmLink Program, which provides a unique opportunity to connect land owners with land seekers, and discuss a little bit about the rest of the Farmland Trust’s work. <i>(Amy Pettit, Alaska Farmland Trust and Alaska Food Policy Council (AFPC))</i></p> <p>2.) The Mt. McKinley Meat & Sausage (MMM&S) Processing Facility Update: Over the past few years the MMM&S facility in Palmer has been in the news a lot. Find out about the issues threatening one of the last three meat processing facilities in the state and the effort to save it. <i>(Amy Seitz, Alaska Farm Bureau)</i></p> <p>3.) Resources for New Farmers in Alaska: New farmers are popping up all across Alaska. Young people, veterans, retirees, and hard-working Alaska pioneers are all trying to meet the huge demand for Alaska Grown by growing and selling vegetables at farmers markets or to local restaurants. They are starting peony farms to sell flowers globally, or indoor hydroponic operations to produce greens all year round. We will discuss USDA resources and programs available to assist new farmers and entrepreneurs in these exciting new ventures. <i>(Danny Consenstein, State Executive Director, Alaska Farm Service Agency and Alaska Food Policy Council (AFPC))</i></p>
	Food Business and Food Education BMH 116	<p>Out in the Open: Farmers Markets and Street Foods</p> <p>1.) Farmers Markets -- Diversity Strengthens Local Food Economies: Ethnic diversity and small-scale growers contribute to our local food economy. Every neighborhood in Anchorage seems to be interested in hosting a farmers market, but are there enough farmers to go around? Diversity is what makes a farmers market vibrant. Glean ideas from other cultures and garner your thoughts on possibly growing for market yourself. <i>(Julie Riley, Cooperative Extension Service; Migrant farmers TBD)</i></p> <p>2.) Earn More Money with the Farmers Market Nutrition Program: Come learn about the State of Alaska Farmers and Senior Farmers Market Nutrition Programs (S/FMNP) supported by USDA. The FMNP and SFMNP support farmers, farmers markets and Alaskans by providing low-income families and seniors with coupons for fresh, Alaskan grown produce as well as increasing sales for our local farmers. Our local WIC and senior distribution agencies provide nutrition education and opportunities for our participants to expand their taste buds and learn where their food comes from with the goal of making these lessons last a life-time. We invite you to come and learn how easy it is to become an authorized farmer and strengthen our Alaskan agriculture. <i>(Erin Khmelev, State of Alaska Division of Public Assistance)</i></p> <p>3.) Street Food Matters: This session will include a panel of current street food vendors, public policy coordinators, Small Business Administration (SBA) consultants, and researchers to discuss current street food hurdles, such as startup challenges, licensing struggles, and market gaps with economic potential -- including schools in low-income neighborhoods. <i>(Rachael Miller, MamaCarts)</i></p>

<p>1:30 to 3:00</p>	<p>Food, Community and Tradition BMH 239</p>	<p>Local Fishing Livelihoods and Community Well-Being -- Assessing the Role of Local Fisheries Access in Community Sustainability</p> <p>Alaska’s community-based fisherman play an important role across the state as small business owners and local food producers. This panel provides a discussion of the value of local fishing livelihoods at the intersection of culture, food, and economy. We will explore some of the challenges fisherman face linked to rising entry and operating costs and policy challenges limiting access to the resource. The aim is to promote a better understanding of the social, cultural, and economic value of local strategies and potential solutions to sustaining local fishing livelihoods in coastal Alaska and discuss how we as consumers, citizens, and communities can help shape a positive future for our fishing communities. <i>(Rachel Donkersloot, Alaska Marine Conservation Council (AMCC); Gary Cline, Bristol Bay Economic Development Corporation; Alana Peterson, Haa Aani, LLC; Hannah Heimbuch, commercial fisherman, Homer; Darius Kasprzak, Alaska Jig Association, Kodiak)</i></p>
<p>3:00 to 3:30</p>	<p>Lucy Cuddy</p>	<p style="text-align: center;">B R E A K</p> <p>Meet our vendors and network! Share your ideas in our “Parking Lot,” and use this time to build working groups – we will have a dedicated room available for ad-hoc groups to reserve!</p>
<p>3:30 to 5:00</p>	<p>Food Security and Food Policy BMH 117</p>	<p>Food Policy and Action</p> <p>1.) The Alaska Farmers Union and Agricultural Policy: The Alaska Farmers Union will provide an overview of their organization and discuss national and local policies and programs that affect agriculture in Alaska. <i>(Robert Shumaker, Alaska Farmers Union)</i></p> <p>2.) Public Policy Initiatives to Strengthen Alaska Agriculture: Two of our legislators will provide an update on agriculture-related work in the state government. <i>(Rep. Garen Tarr (Anchorage); Rep. Jonathan Kreiss-Tompkins (Sitka))</i></p>
<p>Food Production and Harvesting BMH 118</p>	<p>Wild Harvests</p> <p>1.) An Update and Overview of Subsistence and Food Security in Rural Alaska: This presentation provides an overview of both recent and historical subsistence activities across Alaska as well as potential barriers to obtaining wild foods, and the perceived impacts of not obtaining enough wild foods. <i>(Marylynne Kostick, State of Alaska Division of Subsistence)</i></p> <p>2.) Indigenous Community Food Security in Yukon Territory: With changing climate and environmental conditions and increasing costs for food, food security is of increasing concern in Yukon Canada. The Arctic Institute of Community-Based Research has been working in partnership with communities to develop locally-based food security strategies, tailored to meet the needs of each community’s circumstances and cultural heritage. <i>(Norma Kassi, Arctic Institute of Community-Based Research)</i></p> <p>3.) ANTHC Research and Project Update: We will hear an update of food-related projects at the Alaska Native Tribal Health Consortium. <i>(Desiree Jackson, ANTHC)</i></p>	

3:30 to 5:00	Food Business and Food Education BMH 116	<p>Grower and Youth Education</p> <p>1.) Futures OPEN: Overcoming Obstacles to Farm Education: Avril will share her experiences at the Effie Kokrine Early College Charter School, where she successfully implemented a Farm to School program, earned a “Let’s Move” salad bar, coached a Future Farmers of America (FFA) program to success at the State Convention, ran a summer garden program, and published a standards-based agriculture curriculum. <i>(Avril Wiers, Avril*Cultural)</i></p> <p>2.) Alaska Tilth -- Growing Food, Growing Farmers, and Feeding Alaskans in Need -- A Collaborative Action for Food Resiliency in Alaska: Learn about the Alaska Tilth Program, which will provide training to the next generation of Alaskan farmers in practical skills while engaging them in service to the most vulnerable members of the community. Produce grown through the program is distributed to SNAP participants. We will talk about how a group of diverse partners came together to create a program that maximizes their resources to meet community needs, the impacts of the program so far, and how the program is growing. <i>(Megan Talley and Joshua Faller, Spring Creek Farm at Alaska Pacific University; Angie Freeman Shepard, UAF Matanuska Experiment Farm)</i></p> <p>3.) Tyonek Grown -- A Model for Growing Collaborative Rural Gardens: Since 2012, the Tyonek Tribal Conservation District has been working with the rural Alaska Native Village of Tyonek in developing a working farm system to increase food security and promote healthy lifestyles in their community. This off-the-road-system garden is organic, operates on renewable energy, and provides youth and community education. Come hear our inspiring story, spread the word to other communities, and help increase food security in Alaska’s off-road communities. <i>(Nicole Swenson, Tyonek Tribal Conservation District)</i></p>
	Food, Community and Tradition BMH 239	<p>Get Ready, Alaska! Emergency Preparedness and Food Safety Resources</p> <p>This presentation will educate consumers, food businesses and communities to prepare for an event or disaster, keeping their food safe and safely recovering to return to normal operations. Included will be hands-on exercises to evaluate and elevate your community’s level of preparedness. <i>(Darren Snyder, UAF Cooperative Extension Services; Lorinda Lhotka, State of Alaska Food Safety and Sanitation Program. Alaska Food Policy Council (AFPC) as an additional affiliation for both presenters.)</i></p>
5:00 to 5:15	B R E A K	
5:15 to 5:45	Lucy Cuddy	<p>Day 1 Wrap-Up and Take-Aways</p> <p>Join us to share lessons learned and connections made over the course of the day, and to identify ways to turn ideas into action!</p>
6:00 to 8:00	Lucy’s Fine Dining	<p>Social Event with special guest Arthur Keyes, Director of the Alaska Division of Agriculture</p>

Agenda

FESTIVAL

BMH = Beatrice G. McDonald Hall / Beatrice G. McDonald Building
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SATURDAY, FEBRUARY 27, 2016		
10:00 to 11:30	DIY - Food Processing and Preservation BMH 228	A Blast from the Past - The Fizz of Fermentation: This presentation will include nutrition and food safety considerations for home fermenters. We will describe and sample the use of fermentation in a wide variety of foods. A preparation of fermentation products will be demonstrated. <i>(Leslie Shallock, UAF Cooperative Extension)</i>
	DIY - Food Production BMH 117	Bee Keeping: Great for anyone interested in backyard beekeeping but doesn't know how to get started; we'll cover the basics from municipality rules all the way through extraction. <i>(Tina Lane with Southcentral Alaska Beekeepers Association)</i>
	DIY - Food Production BMH 118	Raising Backyard Rabbits: Backyard rabbits are a fun way to raise livestock on a small scale. Come learn about raising rabbits for food and how they can improve the health of your garden. <i>(Brett Woelber and Chelsea Ward-Waller)</i>
	The Canada-Alaska Food Security Connection BMH 116	Food and Nutrition in the Circumpolar North 1.) Nutrition on the Arctic Slope: An inter-agency-program collaboration is working together to create programs that address traditional foods, food security, nutrition programs to combat chronic disease, and cooking education. <i>(Angela Valdez, Arctic Slope Native Association, Diana Solenberger, Ilisagvik College, and Laura Thomas, Samuel Simmonds memorial Hospital and Barrow Chef)</i> 2.) Discussion: Sharing and discussion of nutrition and wellness projects and ideas around the circumpolar north. <i>(Moderated by Kathleen Wayne, State of Alaska Family Nutrition Program)</i>
	Connecting with Local Food BMH 235	Food Hub Workshop/Panel Expanding Local Food Markets and Access: This panel will present and provide opportunities to discuss a variety of food hub activities and initiatives in the state, including on the Lower Kenai Peninsula and in Anchorage. With the Lower Kenai Peninsula example, participants will learn how communities there have dramatically increased their production potential over the past five years through local initiatives and use of high tunnels, plus plans to establish an online food hub platform. Danny Consenstein will talk about USDA resources and programs that support food hubs, and Bridgette Coleman will describe recent efforts by the Anchorage Economic Development Corporation (AEDC) to support food hubs in Anchorage. <i>(Robbi Mixon, Cook Inlet Keeper; Kyra Wagner, Sustainable Homer; Danny Consenstein, State Executive Director, Alaska Farm Service Agency and Alaska Food Policy Council (AFPC); Bridgette Coleman, Business & Economic Development Director, Anchorage Economic Development Corporation (AEDC))</i>
11:30 to 1:00	Lucy Cuddy	B R E A K Visit a food truck, shop at one of the many local Alaskan vendor tables, get crafty at garden activity tables (great for kids!), and watch some of Alaska's best chefs prepare gourmet Alaskan food. Chef Demos: 11:30-12:15 / 12:15-1:00 <ul style="list-style-type: none"> • Kirsten Dixon - 11:30-12:15 • Aaron Apling-Gilman - 12:15-1:00 Kid/adult activities: <ul style="list-style-type: none"> • Join the staff of the Anchorage Community House in making garden markers from re-purposed utensils! • Join Nancy Nix from UAA in activities designed to inspire kids to get in the garden!

1:00 to 2:30	DIY - Food Processing and Preservation Lucy Cuddy	Kids in the Kitchen: Join us for a fun-filled workshop where kids are the star chefs! Children will practice their cooking skills in a safe, supervised environment, and learn about healthy meal choices they can make themselves. Ilisagvik College's Kids in the Kitchen program is now in its fourth year. This successful monthly workshop teaches Barrow kids and adults that kids can- and should- be actively engaged in food preparation. All ages are welcome. Children under age 8 require an adult caregiver. This workshop is designed for children ages 3 and up. <i>(Laura Thomas, Samuel Simmonds Memorial Hospital and Barrow Chef)</i>
	DIY - Food Production BMH 117	Grow Your Own Mushrooms! Where do you start? What works in our cold climate? Learn about a variety of systems that can be applied at the home-scale, using local materials and local waste. Come learn and share techniques. <i>(Christine Wilcox and Rod Smith, Spruce Tip Farm & Nursery)</i>
	DIY - Food Production BMH 118	Keeping Chickens in Urban Alaska: From Eggs to Etcetera: 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. Sam Snyder will pique your interest and answer questions about urban chicken-keeping. <i>(Sam Snyder, Local Urban Chicken Keeper)</i>
	The Canada-Alaska Food Security Connection BMH 235	Food Policy Work in the Circumpolar North 1.) Creating Policy from the Grassroots -- A Story from Canada: During this interactive session, you will hear the story of the People's Food Policy Project, an initiative that took place in Canada that involved over 3500 people in the development of a National Food Policy. Working with leaders at the grassroots level, the Project helped translate community concerns and barriers into workable policy asks and initiatives that continue today. Community engagement tools and methods will be shared. Participants will have the chance to discuss how these methods can be applied in their communities to inform food policies and programs. <i>(Amanda Sheedy, Food Secure Canada; Norma Kassi, Arctic Institute of Community-Based Research)</i> 2.) Discussion: Sharing and discussion of food policy projects and ideas around the circumpolar north. <i>(Facilitated by Liz Snyder)</i>
	Connecting with Local Food BMH 116	Community Gardening 1.) Community Gardening in Anchorage: The Anchorage Community Land Trust (ACLT), the Municipality of Anchorage's Parks and Recreation Department, and researchers from UAA will lead a workshop on community gardening. The workshop will provide an overview of existing community gardening spaces and groups in Anchorage, with a special focus on the ACLT's experience managing the Gardens at Bragaw, and current efforts to create new community gardens, and will present results of a survey conducted in 2015 about needs and opportunities for expanding Anchorage's community gardening system. In the second half of the presentation, participants will learn about and build upon the work conducted, identify gaps in the community gardens network, discuss ways gardening can be a catalyst for community building, and gain knowledge and skills to start the process of creating new community gardens in their own neighborhoods. <i>(Radhika Krishna, Anchorage Community Land Trust; Shannon Donovan, UAA; Steve Rafuse, Municipality of Anchorage; Kirk Rose, Anchorage Community Land Trust)</i> 2.) Growing Gardens: Use the Yarcucopia Model to Grow Food and Build Community: Yarcucopia has grown to 23 gardens in Anchorage in 2015. Details will be shared regarding how Alaska Community Action on Toxics (ACAT) recruits and pairs yard-owners with people needing space to garden, match them up, help them build a garden, and teach gardening skills. The information will be useful both to individuals wishing for inspiration to start their own gardens with neighbors and to organizers in other communities looking for techniques they can use to quickly grow the number of successful gardeners. <i>(Michelle Wilber, Alaska Community Action on Toxics)</i>

<p>2:30 to 3:00</p>	<p>Lucy Cuddy</p>	<p style="text-align: center;">B R E A K</p> <p>Visit a food truck, shop at one of the many local Alaskan vendor tables, get crafty at garden activity tables (great for kids!), and watch a goat milking demo.</p> <p>Kid/adult activities:</p> <ul style="list-style-type: none"> • Join the staff of the Anchorage Community House in making garden markers from re-purposed utensils! • Join Nancy Nix from UAA in activities designed to inspire kids to get in the garden!
<p>3:00 to 4:30</p>	<p>DIY - Food Processing and Preservation BMH 228</p>	<p>Rose Hip Ketchup: Play an active role in making rose hip ketchup and take home information on identifying, harvesting, and using this abundant Alaskan resource, with additional recipes to try. <i>(Mary A Minor, ND)</i></p>
	<p>DIY - Food Production BMH 117</p>	<p>Goat Milking and Cheese Making: Whether you're dreaming of having your own dairy goats, or just want to learn how to make some great fresh products at home using milk from your local farmer, this is the place to start! Learn about how our farm grew from its humble beginnings with a single goat into a herd share operation, and see just how easy it is to make a basic cheese. There will be samples to share, and we might even have a couple of surprise "visitors". <i>(Suzy Crosby and Mike Pendergrast, Cottonwood Creek Farm)</i></p>
	<p>Connecting with Local Food BMH 116</p>	<p>Composting: One of the most practical ways to deal with food waste is to compost your food waste. This workshop will be an opportunity for beginners to learn the basics and get answers to every question they have ever wanted to ask. <i>(Jodie Anderson, soil scientist)</i></p>
	<p>The Canada-Alaska Food Security Connection BMH 235</p>	<p>Collaborating to Address Food Security Challenges in the Circumpolar North</p> <p>1.) Food Sharing Across Borders: Do the neighboring jurisdictions of Alaska and Yukon rely on one another? What is the potential and barriers of Yukon and Alaska food sharing? <i>(Norma Kassi, Arctic Institute of Community-Based Research)</i></p> <p>2.) Discussion: Are there ways that we can collaborate with other circumpolar countries to improve food security? <i>(Moderated by Kathleen Wayne, State of Alaska Family Nutrition Program)</i></p>

Keynote Speakers

MAYOR ETHAN BERKOWITZ is proud to be an Anchorage resident since 1990. He met his wife Mara here, at the old Fly by Night Club. Now their two kids benefit from our city's public school system and many of the other opportunities Anchorage provides.

Mayor Berkowitz earned an undergraduate degree studying Government and Economics at Harvard University, where he graduated with honors. He has received a Master's degree from the Scott Polar Research Institute at Cambridge University, and a law degree from Hastings College of the Law. After moving to Alaska, he worked as an assistant district attorney before serving for ten years in the Alaska State Legislature. As a state legislator he supported fiscal responsibility and a more comprehensive and sustainable energy policy. After serving as Minority Leader for 8 years, Mayor Berkowitz helped jumpstart several technology and energy projects, including the installation of a sub-marine fiber optic cable from Europe to Asia through the Northwest Passage and a major geothermal project in Northwest Alaska.

Like many Anchorage residents, Mayor Berkowitz enjoys Anchorage's unique recreational and cultural opportunities, whether it's skiing on the Coastal Trail or ice-skating on Westchester Lagoon. In the summer, family hikes in the Chugach range are a must. He and his family recognize how lucky they are to live in this amazing city.

SENATOR LISA MURKOWSKI is the first Alaskan-born Senator and only the sixth United States Senator to serve the state. The state's senior Senator, Lisa Murkowski is a third-generation Alaskan, born in Ketchikan and raised in towns across the state: Wrangell, Juneau, Fairbanks and Anchorage.

Only the 32nd female to serve in the United States Senate since its founding in 1789, Senator Murkowski has assumed leadership roles quickly. She is the Chairman of the Senate Energy and Natural Resources Committee and also serves on the Senate Appropriations Committee, where she is the Chairman of the Interior and Environment Subcommittee. Senator Murkowski is a member of the Senate Health, Education, Labor and Pensions Committee – the first Alaskan to serve on that panel – and also is a senior member of the Senate Indian Affairs Committee.

She earned a B.A. in economics from Georgetown University in 1980 and a law degree from Willamette University in 1985. Prior to her appointment to the United States Senate, Senator Murkowski practiced commercial law in Anchorage and served three terms in the Alaska State House of Representatives. Senator Murkowski is married to Verne Martell and they have two sons. She enjoys spending time with her family in the Alaska outdoors.

CRAIG FLEENER currently serves as the Arctic Policy Advisor to the Governor of Alaska and is Gwichyaa Zhee Gwich'in from Fort Yukon, Alaska. His experience includes wildlife and fisheries, subsistence, food security, Alaska Native issues, climate research, arctic policy, and military service in the U.S. Marine Corps, U.S. Air Force and Alaska Air National Guard.

Craig is a wildlife biologist with a specialty in moose management and human dimensions of wildlife and fisheries. He has a BSc degree in Natural Resources Management and an MSc degree in Strategic Intelligence. He served as a permanent participant on the Arctic Council, on the Alaska Board of Game, was Director of the Division of Subsistence and Deputy Commissioner of Wildlife, Subsistence, and Habitat for Alaska.

Mr. Fleener has 6 children, 5 grandchildren and is married to his best friend, Uliana.

CHEF KIRSTEN DIXON has been cooking in the backcountry of Alaska for more than 30 years. She owns Within the Wild Adventure Company along with her husband Carl and daughters, Mandy and Carly. They operate Winterlake Lodge, Tutka Bay Lodge, the Cooking School at Tutka Bay, a home goods boutique and a café, all located in Southcentral Alaska. In 2015, she was selected to be a Culinary Ambassador of the U.S. State Department American Chef Corps and was a featured chef at the James Beard American Restaurant in the USA Pavilion at the Expo Milano in Italy. She has written three cookbooks, including the 2015 IACP award-winning "The Tutka Bay Lodge Cookbook" and "The Winterlake Lodge Cookbook" for which she was named 2004 Best Female Chef USA at the Gourmand International Cookbook Awards.

CHEF AARON APLING-GILMAN graduated with honors from the Western Culinary Institute in Portland, Oregon. After graduating, he quickly rose through the kitchen ranks, and by the age of 26 had achieved Executive Chef/Restaurant Manager at River's Edge Resort in Fairbanks, Alaska. This position changed his life through many new learning experiences that eventually led to his decision to step back to continue his culinary education.

Aaron then worked as a chef under Chef Michael Rusconi at Lon's in the boutique hotel Hermosa Inn in Phoenix, Arizona. He then moved on to take the Sous Chef position at The Old House Restaurant in Sante Fe, New Mexico under the tutelage of Chefs Brian Cooper, Eugene Staples, and Charles Kassels. Before returning to Alaska, Aaron helped Chef Charles Kassels reopen the Paradise Valley landmark, El Chorro Lodge.

Aaron is an avid fisherman and hunter, skills he aptly developed from his grandparents, and also enjoys foraging when time allows. As the Executive Chef of Seven Glaciers, Aaron brings his knowledge of the unique Alaskan culinary landscape to create an experience that is focused on guest satisfaction and education through local, Alaskan cuisine. Dealing with as many local purveyors & farmers as possible from Kenai to the Mat-Su Valley, Aaron's goal is to establish a sense of place and broaden culinary horizons.

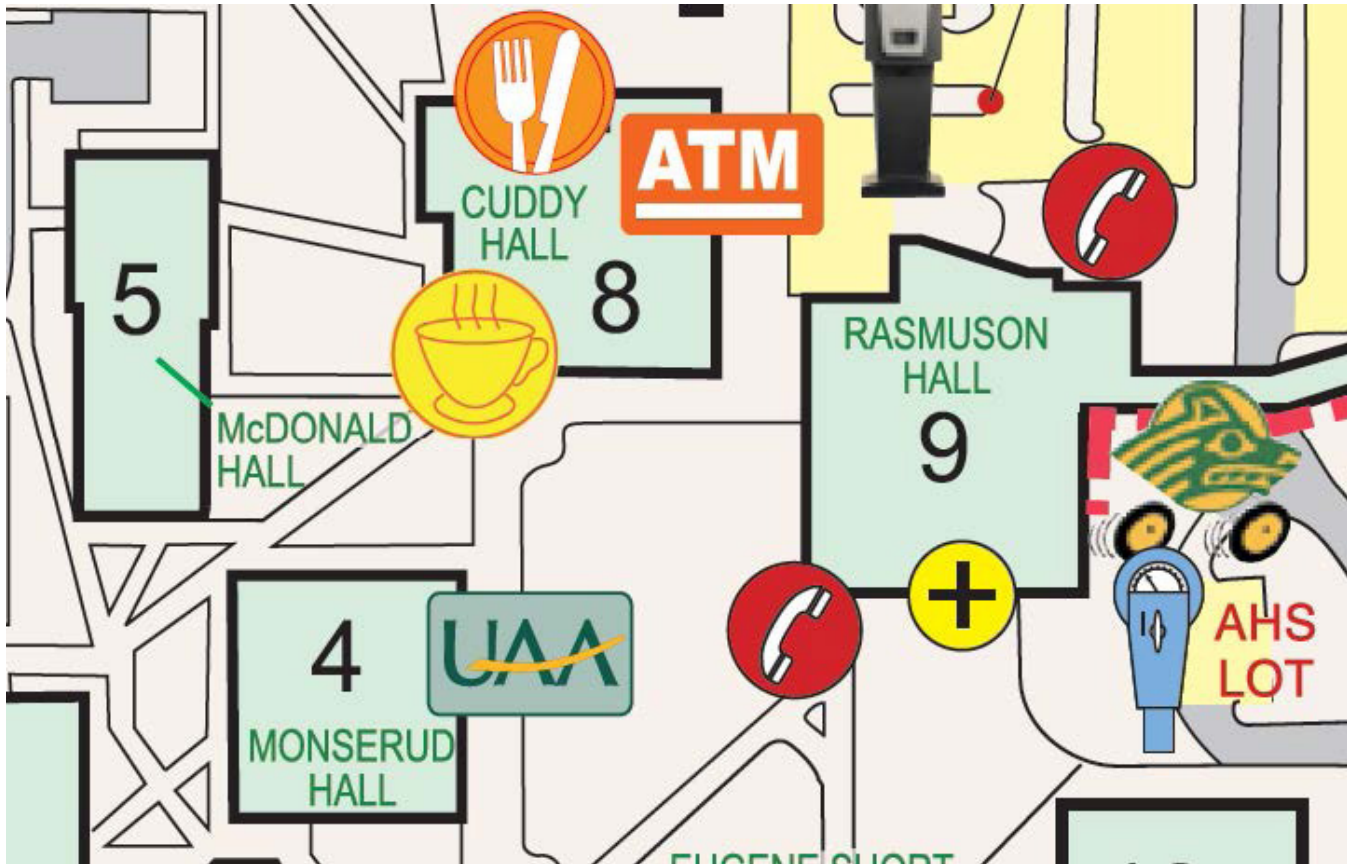
Vendors

FRIDAY AND SATURDAY - PREMIER	
Arctic Alaska Premium	We will be displaying and selling our Alaska Grown Beef.
Alaska DHSS Obesity Prevention and Control	Department of Public Health encourages healthy eating and is a founding organization of the Alaska Food Policy Council (AFPC).

FRIDAY AND SATURDAY	
Alaska Botanical Garden	The Botanical Garden sells all AK made products (food, jewelry, garden care products, etc.) We will also have information and sign ups available for our Garden Conference and our summer day camp that teaches kids how to grow food in Alaska.
Alaska Center for the Environment	We work on ways to message local food production as a way of reducing carbon emissions and therefore global climate change. One of the pushes for 2016 is to start working on a "Salmon Safe" agriculture program.
Alaska Community Action on Toxics	ACAT's Yarcucopia program connects Anchorage yard owners with people seeking space to garden and helps them grow an organic food garden.
Alaska Marine Conservation Council	Supporting policy change and market innovations for healthy fisheries and thriving coastal communities while connecting our small-scale fishermen to Alaskan consumers through our community supported fishery. www.akmarine.org
Future Farmers of America	We encourage agriculture, we embrace agriculture, and we teach the importance of agriculture.
Non-Essentials and Red Feather Farms	Birch Syrup, Alaskan Sea Salt, Birch Salt, Locally made vinegars, eggs, Naknek Family Fisheries products.
Taco Loco	Alaskan made tortilla chips & salsa.
Tyonek Tribal Conservation District	Since 2012, TTCD has been working with the rural Native Alaska Village of Tyonek in developing a working farm to increase food security and promote healthy lifestyles in Tyonek. Given the success of this project in Tyonek, TTCD is working with other Native Villages in Alaska to develop their own gardening programs. Our participation in this conference is intended to be a voice in the conversation, offer our experiences, and reach other communities who could use our assistance.
Urban Greens	Hydroponic greens, fresh salads and herbs

SATURDAY ONLY	
Evie's Brinery & Arctic Harvest Deliveries (shared space)	Evie's Brinery produces delicious, naturally fermented Alaska Grown vegetable mixes, including 'krauts and kimchis. Arctic Harvest Deliveries supports Alaska producers by connecting farmers with markets.
Wild Scoops	Handcrafted Alaskan ice cream -- we are always using as many local products as we can! In the summer and fall, we use Havemeister Dairy (for as long as the cows' milk supply holds out! :-), and we collaborate with local farmers to get our add-in vegetables, fruits, herbs, etc! Everything is made by us in our Anchorage commercial kitchen! We are passionate about building a strong and interconnected local food system!

Map



Volunteer Thank You

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

Alaska Department of Environmental Conservations, Food Safety & Sanitation

Alaska Department of Fish & Game, Division of Subsistence

Alaska Department of Health and Social Services, Division of Public Assistance, Family Nutrition Programs

Alaska Department of Natural Resources, Division of Agriculture

Alaska Farmland Trust

Alaska Farm to School Program

Alaska Food Coalition

Alaska Marine Conservation Council

Alaska Native Tribal Health Consortium

Anchorage Community House

Fairbanks Soil & Water Conservation District

Food Bank of Alaska

Southcentral Foundation

Ugashik Wild Salmon Company, Inc.

USDA Alaska Farm Service Agency

Erin Alewine

Jody Bowman

Anna Boyko

Anne Bridges

Christina Brown

Cate Burton

Shannon Busby

Heidi Chay

Katie Christie

Stephanie Cullers

Connie Harris

Lia Heifetz

Elena Hinds

Sarra Khlifi

Jackie Kim

Nancy Nix

Kyle Pace

Lindsey Parkinson

Mackinzie Schriver

Ellen Parry Tyler

Emmie Van Wyhe

Tomas Vrba

Cameron Willingham

All additional volunteers who graciously committed to donating their time after the printing of this program – thank you!

Who is the Alaska Food Policy Council?

The Alaska Food Policy Council is a not for profit organization working to improve the food system for the benefit of all Alaskans. In 2012, we established 5 strategic goals that we continue to work towards today:

1. Better access to affordable, healthy (preferably local) foods for all Alaskans.
2. A supportive business environment and strong workforce for Alaska's food-related industries.
3. A safe, protected, and secure food supply throughout the state.
4. A more sustainable and resilient Alaskan food system.
5. Alaskans are engaged in our food system.

Learn more about the AFPC at akfoodpolicycouncil.wordpress.com

