



ALASKA FOOD FESTIVAL & CONFERENCE

Homer, Alaska **2019**



March
8th & 9th 2019

Lands End Resort
Homer, Alaska



Alaska Food Policy Council

The Alaska Food Policy Council is a nonprofit organization working to improve the food system for the benefit of all Alaskans. In 2012, we established five 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.

Governing Board

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Anchorage

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Natural Resources, Division of Agriculture,
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Kodiak

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Rachael Miller (**Co-Chair**) - Director of
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Assistant Professor of Business, Alaska
Pacific University, Anchorage

Robbi Mixon - Local Foods Director,
Cook Inletkeeper (Alaska Food Hub &
Alaska Farmers Market Association);
Executive Director, Homer Farmers
Market, Homer

Amy Seitz - Executive Director, Alaska
Farm Bureau, Soldotna

Melissa Sikes - Natural Resource
Education Specialist, Fairbanks Soil and
Water Conservation District, Fairbanks

Ryan Wiswesser (**Co-Chair**) - Owner,
Alaska Artisanal and Chugach
Chocolates, Girdwood

akfoodpolicycouncil.org
info@akfoodpolicycouncil.org
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Alaska Farmers Market Association

The Alaska Farmers Market Association is a nonprofit organization whose mission is to support and promote vibrant and sustainable farmers markets throughout Alaska.

Board of Directors

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Executive Director, Alaska Farmland Trust, Palmer

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Director, Homer Farmers Market, Homer

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Sammie's Garden Spot/ Glennallen Wednesday Market

EX-OFFICIO:

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Kenai Soil and Water Conservation District, Director

KYRA WAGNER

Homer Soil and Water Conservation District, Director

www.alaskafarmersmarkets.org

info@alaskafarmersmarkets.org

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Volunteer Thank You

Planning Committee:

Brian Himelbloom
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Ryan Wiswesser

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Debbie Speakman
Desiree Ramirez
Kalah Statz
Denise Statz
Bette Seaman
Mackenzie Pope
Amy Pettit
Brad St. Pierre
Brad Casar
Peggy Paver

+ all of our
wonderful presenters!

Vendors

Alaska Department of Environmental
Conservation - State Vet/ Produce
Safety Program
NANA Management Services
Alaska Cooperative Extension
Alaska Food Policy Council
Camp Denali

Alaska Village Initiatives/ Ag Alaska
Division of Agriculture
Alaska Farmers Market Assoc./ Cook Inletkeeper
Alaska Farm Bureau
Food Research, Enterprise, and Sustainability
Hub (FRESH) of the North
Alaska Seafood Marketing Institute/ Rising Tide

7:00AM - Registration Open
8:00AM - Breakfast Served

Friday March 8, 2019

8:30	Breakfast & Welcome: AFPC Introduction; Welcome from Senator Lisa Murkowski; Welcome from Carly Weir, Cook Inletkeeper
9:00	Keynote Address: Courtney Long, Iowa State: Creating Community Driven Local Food Systems
10:00	<i>BREAK ~ Find a breakout session to attend</i>

Session 1

	<i>Quarter Deck - NORTH</i>	<i>Quarter Deck - SOUTH</i>	<i>Harbor Room (downstairs)</i>
	<i>Responsible Farming in Changing Times</i>	<i>Farmers Market Session</i>	<i>Community Food Systems</i>
10:15	Preserving Traditional Food Resources for a Changing Environment (Chelsea Kovacsik, Chugach Regional Resources Commission)	Farm Bill: What it Means for Farmers Markets (Ben Feldman, FMC)	Food Systems on the Peninsula: Production to Consumption (Kyra Wagner, Homer Soil & Water Conservation District)
10:45	Alaska Food Production and "The Land Ethic" (Rachel Drinkard, Alaska Farm & Food)	Cottage Food Regulations for Farmers Markets (Sarah Lewis, UAF Cooperative Extension Service)	Community Food systems Mapping 101 (Courtney Long, Iowa State University)
11:15	The Farm from a Fish's Point of View (Sue Mauger, Cook Inletkeeper)	Implementation of the FSMA Produce Safety Rule in Alaska and Considerations for Farmers' Markets (Dena Cologgi, AK Dept. of Environmental Conservation)	Continued Discussion with Presenters and Participants
11:45	Break - grab lunch and reconvene in Quarter Deck for Legislative Greetings & Keynote Lunch, Check out Silent Auction		

Lunch and Keynote Address

12:00	Greeting from Senator Dan Sullivan
12:30	Keynote Address: Ben Feldman, Executive at the Farmer's Market Coalition - Stronger Together: For Policy Success
1:30	<i>BREAK ~ Find a breakout session to attend</i>

Session 2

	<i>Marine Resources</i>	<i>Farmers Markets as Business Incubators</i>	<i>Alaska's Food Hubs: Beginnings & Potentials</i>
1:45	Resources for Alaska's Seafood Industry: Purchasing Guide for Schools & Fishermens' Marketing Guide (Jennifer Nu, Southeast Alaska Watershed Coalition & Kelly Harrell, Sitka Salmon Shares)	STEMS Cut Flowers (Rachel Lord)	Pacific NW Food Hubs as Inspiration for Alaska Kyla Byers, Artic Harvest Deliveries & Robbi Mixon, Alaska Food Hub)
2:15	Eat Smart: Alaska's Fish to School Program (Kinsey Justa, Copper River Prince William Sound Marketing Association)	Alaska Salt Company (Casey & Britni Siekaniec)	Salt & Soil Marketplace (Colin Peacock)
2:45	Food from the Sea: A Round Table Discussion on Alaska's Salmon Systems, Our Fisheries, & Food Security (Kelly Harrell)	Synergy Gardens and the Alaska Garlic Project (Lori Jenkins)	Needs and Opportunities for a Community Marketplace in Anchorage (Melissa Heuer - SPORK)

Friday March 8, 2019

3:15 **BREAK** ~ Visit Vendors, Check out Poster Presentations, Bid on Silent Auction Items, Share your Ideas in our "Parking Lot" - Coffee Service and Two Sisters Snacks

Session 3

	<i>Quarter Deck - NORTH</i>	<i>Quarter Deck - SOUTH</i>	<i>Harbor Room (downstairs)</i>
	<i>Building Community</i>	<i>Food Security & Access at Farmers Markets</i>	<i>Food Business</i>
3:30	Urban Harvest: Foodways at the Anchorage Museum (Hollis Mickey, Anchorage Museum)	AFMA/DHSS SNAP at Farmers Market Report (Sarra Khilifi, Alaska Farmers Market Association & Diane Peck, AK Dept. of Health & Human Services)	Financing Your Food Business (Ryan Wiswesser, Chugach Chocolates & Alaska Artisanal)
4:00	Anchorage Mini Grants (Catherine Kemp, Municipality of Anchorage & Liz Synder, University of Alaska Anchorage)	FMC: SNAP at the Market (Ben Feldman, FM Coalition)	Marketing 101: Essentials for Developing Your Brand and Business (Johanna Herron, AK Division of Agriculture)
4:30	Dispatch from the Anchorage 3rd Avenue Urban Farm Project: Crowd Sourcing Project Goals, Support, and Funding (Liz Snyder, Mica Hahn, University of Alaska Anchorage)	SNAP Doubling programs & Brainstorm Session- (Charles Bingham/ Sitka FM, Mandy Bernard/ Homer FM)	Alaska Consumers Perceptions and Preference for Local, Organic and Hydroponic foods (Qiujie Angie Zheng, Division of Agriculture)
5:00	BREAK ~ find breakout session to attend		

Session 4

	<i>Building Community</i>	<i>Permaculture</i>	<i>Food Safety & Access at Farmers Market</i>
5:15	Kenai Local Food Connection: Nurturing Community from the Grassroots (Alasha Brito, Kenai Local Food Connection & Heidi Chay, Kenai Soil & Water Conservation District)	Pigs in Zen: Hoophouse Pork in the Off-Season (Judy Hamilton, Bounty Farm)	Raw Milk Safety (Dr. Bob Gerlach and Dr. Louisa Castrodale, AK Dept. of Environmental Conservation/ State Epidemiology)
5:45	Confluence of Food and Music in the Southern Kenai Peninsula (Pratt Museum)	Approachable Edible Landscaping for Residential and Public Spaces (Nancy Nix, University of Alaska)	Alaska Food Freedom (Bernie Desplezes, Kodiak Farmers Market)
6:15	BREAK ~ freshen-up for the Social!		

Friday Night Social! Awards, Music and More

- 6:45 PM String Along Band Plays
- 7:00 PM Welcome from AFPC/ AFMA
- 7:15 PM Local Food Hero Award Ceremony
- 7:45 PM Silent Auction Winners Announced
- 8:15 PM Networking and Snacks (dinner available in restaurant)
- 8:45 PM Ends at 8:45pm

7:00AM - Registration Open
8:00AM - Breakfast Served

Saturday March 9, 2019

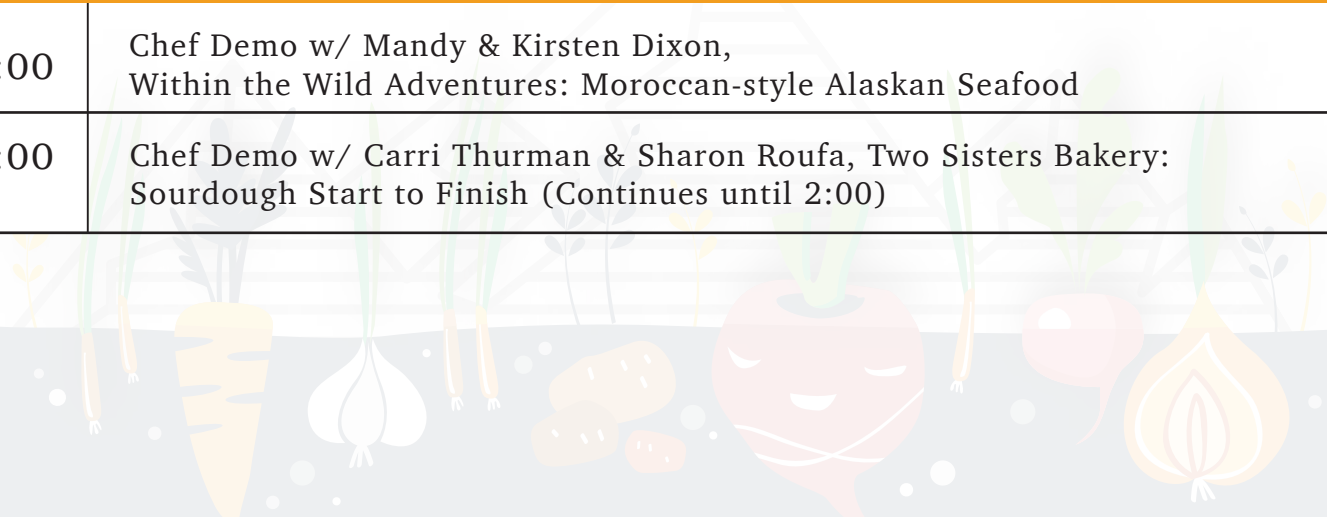
8:30	Legislative Greetings - Homer Mayor Ken Castner & Representative Geran Tarr, Organizational Updates (AFMA/AFPC)
9:00	Keynote Talk: Indicator Progress Report- Food Systems Planning Session (AFPC Board Members and Kyra Wagner, HSWCD)
10:00	BREAK ~ find a breakout session to attend!

Session 5

	Quarter Deck - NORTH	Quarter Deck - SOUTH	Harbor Room (downstairs)
	<i>Food Security in Alaska</i>	<i>Tools for Farmers Markets & Producers</i>	<i>Food System Research & Promotion</i>
10:15	Food security as a vehicle for housing and health security: The role of pantry food in overall well-being (<i>Tracey Burke, University of Alaska Anchorage</i>)	Division of Agriculture: Meet Me at the Market (<i>Meghan Geary & Amber Pell, Division of Agriculture</i>)	Blue Economy/ Barnacle Foods (<i>Lia Heifetz, Food Sustainability Planner-Grow Southeast / Sustainable Southeast Partnership</i>)
10:45	The Food-Energy-Water Nexus in Alaska: How food security is enhanced when water and energy needs are considered together (<i>Jennifer Schmidt, Henry Huntington, Erin Whitney, Richard Wies - University of Alaska Fairbanks</i>)	FMC Market Metrics/ Farmspread (<i>Ben Feldman, FMC</i>)	Help our food system flourish with FRESH - the Food Research, Enterprise, and Sustainability Hub of the North (<i>Rachel Miller, Alaska Pacific University & Liz Synder, University of Alaska Anchorage</i>)
11:15		Certified Naturally Grown (<i>Colin Peacock, Salt & Soil Marketplace & Tracy Veal, Wilderness Greenhouse</i>)	
11:45	BREAK ~ Grab lunch and reconvene in Quarter Deck for Lunch + Demos		

Lunch and Chef Demos

12:00	Chef Demo w/ Mandy & Kirsten Dixon, Within the Wild Adventures: Moroccan-style Alaskan Seafood
1:00	Chef Demo w/ Carri Thurman & Sharon Roufa, Two Sisters Bakery: Sourdough Start to Finish (Continues until 2:00)



Saturday March 9, 2019

Session 6

	<i>Quarter Deck - NORTH</i>	<i>Quarter Deck - SOUTH</i>	<i>Harbor Room (downstairs)</i>
	<i>Chef Demos</i>	<i>Hands On Demos</i>	<i>Young & Beginning Farmers Panel</i>
1:30	Chef Demo Continued - (Begins at 1:00) Two Sisters Bakery: Sourdough Start to Finish	Hands On Workshop w/ Jeff Lockwood: "Pork Sausage"	How to teach farming to volunteers and apprentices without losing your mind (Carey Restino, Homer Hill Top Farm)
2:00	Chef Demo - Nikki Place, Love Farm: Fermented Vegetables and Kombucha		Finding there, Getting there, growing there. A look at young farmers path to farming in the 21st century in Alaska (Brad St. Pierre, Goosefoot Farm/ Tanana Valley FM)
2:30		Hands on Workshop w/ Sarah Lewis (UAF Cooperative Extension Service): Fromage Facile (continues until 3:30)	The Full Spectrum of Farming: More than the romanticized vision sold on Instagram and in glossy books (Emily Garrity, Twitter Creek Gardens)
3:00	BREAK ~ Visit Vendors, Check out Poster Presentations, Network and use this time to build working groups! Coffee Service		

Session 7

	<i>Youth/ Ag in Classroom</i>	<i>Hands on Demos</i>	<i>Traditional/Indigenous Foods</i>
3:30	Progress on the Farm to School GREAT FOODS USDA grant (Lyssa Frohling, Division of Agriculture)	<i>BREAK</i>	Alaska Traditional Foods Movement (Melissa Chlupach, University of Alaska Anchorage & Chef Amy Foote, Alaska Native Medical Center, NANA Management Services)
4:00	Alaska Seeds of Change: Grow North to the Future (Sara Renard, ACMHS & Alaska Seeds of Change)	Hands On Demo w/ Sarah Lewis (UAF Cooperative Extension Service): Fermenting & Culturing: Science & Skills	Community Building and Traditions: The Kahtnuht'ana Dena'ina Way (Estelle Thomson, Kenaitze Indian Tribe)
4:30	Indoor Gardening in Alaska Classrooms (Mel Sikes, Fairbanks Soil & Water Conservation District)		Qaqamiigux: Sustaining the Legacy of the Unangax Harvest (Tracy Stewart, Aleutian Pribilof Islands Association)
5:00	BREAK ~ Find Breakout Session to Attend		

Saturday March 9, 2019

Session 8

	<i>Quarter Deck - NORTH</i>	<i>Quarter Deck - SOUTH</i>	<i>Harbor Room (downstairs)</i>
	<i>Youth/ Ag in Classroom</i>	<i>Roundtable & Discussion</i>	<i>Young & Beginning Farmers Panel</i>
5:15	Curriculum for Local Food Systems Engagement and Development: Working Session (<i>Courtney Long, Iowa State University</i>)	Exploring University and Food System Collaborations to Support Farmers Markets (<i>Jodie Anderson, Matanuska Experiment Farm and Extension Center</i>)	Village Farms of the Kodiak Archipelago- A Journey of Establishing Locally Grown Food in our Off-Road System Communities (<i>Melissa Berns, Kodiak Archipelago Leadership Institute & Donna Rae Faulkner, Oceanside Farms</i>)
5:45		Peer to Peer Consultation. Bring Your Questions! <i>This is a brainstorming and crowdsourcing session.</i>	Kodiak Food Businesses & Agriculture (<i>Tyler Kornelis, Kodiak Area Native Association</i>)
6:15			Group Discussion

6:30 PM -Wine & Whine - Meet at the Bar, Grab Dinner, and Share Stories of Failures (and Lessons Learned) *dinner/drink on your own



Keynote Speakers

Ben Feldman

Farmers Market Coalition, Policy Director and Interim Executive Director

Ben Feldman currently serves as the Policy Director for the national Farmers Market Coalition. He has spent his career working with farmers' markets and the farmers that sell at them. Ben previously worked at the Ecology Center where he helped found the California Alliance of Farmers' Markets, served as vice-chair of the CDFA Farmers' Market Advisory Committee, Administered the California Market Match Program, and championed policy to improve access for low-income shoppers to shop at farmers' market. Ben also worked for the Pacific Coast Farmers Market Association where he managed the first Kaiser Permanente Farmers Market.

Ben also has experience on the other side of the table, having sold produce and baked goods at farm stands and farmers markets. Ben is a graduate of the UCSC Center for Agroecology and Sustainable Food Systems program and holds a Masters Degree in Environmental Science from the University of California, Riverside.

Contact Ben at ben@farmersmarketcoalition.org, or (888) FMC-8177 ext 703.



Courtney Long

Program Coordinator: Iowa State Extension & Outreach

Courtney Long is a passionate woman whose strength comes from her faith. She believes that communities can be strengthened and empowered economically and socially through beautifully designed landscapes infused with the power of sufficient holistic food systems. Her journey to create the perfect symbiotic environment between community, human, landscape, and food, stems from her philosophy that our environment can be productive, therapeutic, and healthy for us and the beautiful planet we share.



The seed of her education germinated at Iowa State University where she has received her BLA and MS for Landscape Architecture and Sustainable Agriculture where she wrote her thesis about, Local Food Accessibility. Courtney has continued her training and received the Certificate of Healthcare Garden Design from the world-renowned Chicago Botanical Gardens. As a speaker, Ms. Long presented nationally on topics of local food programming while she was Iowa State University's Sustainability Coordinator.



MANAGERS,
FARMERS, &
SUPPORTERS...
PLEASE JOIN US:

Annual Meeting & Planning Session

Sunday, March 10, 2019

(post-conference event)

9am-12pm

Land's End, Harbor Room

Light Breakfast Provided

with Guest Facilitator, Ben Feldman,
Executive Director, FMC



QUESTIONS? EMAIL
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Pre-Conference Event

Attention Produce Growers!

The State of Alaska is hosting a *Produce Safety Alliance* Grower Training. This FDA-approved course satisfies the Grower Training curriculum requirements under the Food Safety Modernization Act (FSMA) Produce Safety Rule.

When: Thursday March 7th, 2019; 8:00 a.m. to 5:00 p.m.

Where: Harbor Room, Lands End Hotel, Homer, AK

Cost: There is **NO-CHARGE** for class participants. Funding is provided by an FDA-State of Alaska Cooperative Agreement. Growers will receive a FREE certificate of attendance for completing the course.

Who: Commercial fruit & vegetable growers, farmers' market vendors, and all others interested in learning about produce safety, the FDA Produce Safety Rule, and good agricultural practices should attend.

Participants will gain a basic understanding of:

- Microorganisms relevant to produce safety and where they may be found on the farm;
- How to identify microbial risks, practices that reduce risks, and how to begin implementing food safety practices on your farm; and
- Requirements of the FDA Produce Safety Rule and how to meet them



This class covers these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Postharvest Water)
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan



To register or for more information, please contact:

Barbara Hanson, DEC Office of the State Veterinarian
(907) 375-8278 or barbara.hanson@alaska.gov



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