Fourth Annual

New England Food Summit

Pawtucket, Rhode Island

June 12-13, 2014

In collaboration with the Rhode Island Food Policy Council and the Rhode Island Agricultural Partnership
Thank you for your generosity and support.

Summit Steering Committee
- Eva Agudelo, New Entry Sustainable Farming Project
- Amanda Beal, Sustainable Food Systems Research and Policy Consultant
- Joanne Burke, UNH Sustainability Institute, UNH College of Life Sciences & Agriculture
- Stacia Clinton, Healthcare Without Harm
- Elisabeth Farrell, UNH Sustainability Institute
- Ruth Goldman, Merck Family Fund
- Gemma Gorham, RI Food Policy Council
- Ellen Kahler, Vermont Sustainable Jobs Fund
- Tom Kelly, UNH Sustainability Institute
- Mark Lapping, USM Muskie School
- Britt Lundgren, Stonyfield Farm
- Martha Page, Hartford Food System
- Ken Payne, RI Food Policy Council, RI Ag Partnership
- Leo Pollock, RI Food Policy Council, The Compost Plant
- Julia Pon, Wholesome Wave
- Karen Spiller, KAS Consulting
- Brett Tolley, Northwest Atlantic Marine Alliance
- Ian Yaffe, Mano en Mano

Partners and Funders
- Henry P. Kendall Foundation
- John Merck Fund
- Merck Family Fund
- RI Agricultural Partnership
- RI Food Policy Council
- Sand Dollar Fund
- Share Our Strength
- Thomas W. Haas Foundation
- UNH Sustainability Institute

Artists and business owners who donated space for affinity session breakouts
- Ahlers Designs
- Candita Clayton Gallery
- Center for Phenomenological Leadership
- Jamie Oliver at Home
- New Harvest Coffee Roasters
- PeaceLove Studios
About Our Venues

At last year’s summit, Rhode Island delegate, Tess Brown-Lavoie, inspired us with her suggestion to “redefine vacancy as opportunity.” We took her words as our call to action for this year’s summit. We took great care in selecting spaces for our gathering that would embody this notion of vacancy as opportunity. The spaces we selected reflect for us the creativity, innovation, and excitement we think are necessary to transform our regional food system. We hope you will feel the same way!

Hope Artiste Village

“Hope Artiste Village, one of the largest successful mill restoration projects in Rhode Island, is a hub of cultural activity fostering collaboration and innovation among a diverse community of creatives and professionals.

Located in Pawtucket with easy access to I-95 and just minutes from downtown Providence, the Village hosts a creative mix of art studios, live/work lofts, retail shops, light industrial workshops and professional office suites. This thriving mill space boasts a coffee shop, music venue, theater, fitness studios, designers, artisans, event spaces and a bustling wintertime farmer’s market.”
http://www.hopeartistevillage.com/

The Steelyard

“The Steel Yard offers arts and technical training programs designed to increase opportunities for cultural and artistic expression, career-oriented training, and small business incubation. Our work is made possible through a combination of program-related earned income, private and government grants, corporate giving and individual philanthropy.

We are located at the historic Providence Steel and Iron site, along the Woonasquatucket River in the heart of Providence’s industrial Valley neighborhood. Our 10,000 square foot industrial shop includes:

- Welding, blacksmithing, jewelry, ceramics, and foundry space
- Ceramics Residency
- Foundry Residency
- Studio Access Opportunities
- Outdoor multi-use work and exhibition space

The Steel Yard’s programs cater to working artists, students, community members, tradespeople, arts educators and entrepreneurs.”
http://www.thesteelyard.org/
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<tr>
<th>Topics</th>
<th>Details</th>
<th>Time</th>
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<tr>
<td>REGISTRATION &amp; REFRESHMENTS</td>
<td>The Met, Hope Artiste</td>
<td>9:00-10:00</td>
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| Welcoming remarks              | • Governor Lincoln Chafee  
• Director Janet Coit, RI Department of Environmental Management  
• Ken Payne, RI Food Policy Council  
• Tom Kelly, UNH Sustainability Institute                                                                                                           | 10:00-10:30   |
| Racial equity and food justice | Growing out of last year’s Summit and ongoing work around New England, the FSNE Network Team has made a commitment to focusing on racial equity as a core commitment in putting the 2060 vision to work in achieving a sustainable regional food system that works for all. During this session we will explore what this commitment means and how we can move forward individually and together. Led by Curtis Ogden and Cynthia Silva Parker of the Interaction Institute for Social Change. | 10:30-12:30   |
| LUNCH                          | Food Trucks, The Met  
*Please review the menus in your folders before lunch!*                                                                                                                                             | 12:30-2:00    |
| Putting the Vision to Work     | This session will link the morning work on food justice and racial equity, the recently released New England Food Policy report, and A New England Food Vision, to explore how we can work together and as individuals to put the Vision to work in our communities, states, and region. Led by Tom Kelly and Curtis Ogden. | 2:00-4:30     |
| BREAK                          | Hotel check in                                                                                                                                                                                           | 4:30-5:30     |
| Transportation to dinner       | Busses from hotel to dinner location. Pick ups from the Marriott at:  
• 5:00  
• 5:15  
• 5:30  
• 5:45  
• 6:00                                                                                                                                            | 5:00-6:00     |
| DINNER                         | Dinner at the Steelyard. Bus transportation back to the Marriott at:  
• 7:45  
• 8:00  
• 8:15  
• 8:30  
• 8:45                                                                                                                                            | 5:30-8:00     |
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<tr>
<td><strong>BREAKFAST</strong></td>
<td>The Met</td>
<td>7:30-8:15</td>
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<td><strong>Welcome, overview of day</strong></td>
<td>Tom Kelly, UNH Sustainability Institute</td>
<td>8:15-8:30</td>
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<td>Curtis Ogden, Interaction Institute for Social Change</td>
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<td><strong>Racial equity and food justice</strong></td>
<td>This session will continue the discussion begun Thursday morning. Led by Curtis Ogden and Cynthia Silva Parker.</td>
<td>8:30-9:30</td>
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<td><strong>BREAK</strong></td>
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<td>9:30-10:00</td>
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<td><strong>Affinity Sessions</strong></td>
<td>Two-hour breakout affinity group sessions. See session descriptions on following pages.</td>
<td>10:00-12:00</td>
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<td>Breakout rooms, Hope Artiste</td>
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<tr>
<td><strong>BREAK</strong></td>
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<td>12:00-12:30</td>
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<td><strong>LUNCH</strong></td>
<td>The Met, Working lunch with delegation</td>
<td>12:30-2:00</td>
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<td><strong>Delegation report outs</strong></td>
<td>What will we do next:</td>
<td>2:00-2:30</td>
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<td>The Met</td>
<td>• As a region</td>
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<td><strong>Closing Plenary</strong></td>
<td>Summary of next steps and post-summit commitments</td>
<td>2:30-3:00</td>
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<td>The Met</td>
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<td><strong>ADJOURN</strong></td>
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<td>3:00</td>
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<td>Session</td>
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<td><strong>Racial Equity and Food Justice in Providence</strong>&lt;br&gt;Four diverse speakers will tell the story of the challenge of providing food access to their specific population, their vision to address that challenge, the hurdles they confronted on the way and the partners, likely and unlikely, that became involved. These are all stories in process. We want to illustrate through specific examples the importance of inclusion, participation, partnerships and the need for a diverse, broad-based effort to build equitable and just solutions to limited food access. While there are many efforts in our community to meet this end, we've identified four specific areas that give insight to the complexities of access in an urban setting. They are a few of our local champions striving to surmount the food access challenges found in our urban neighborhoods, addressing the needs of those with nutrition related health conditions, new residents in America, children, and the homeless.&lt;br&gt;Moderator: Ana Novais, RI Department of Health&lt;br&gt;Ellen Cynar, City of Providence&lt;br&gt;Lauren Nocera, Thundermist Health Center&lt;br&gt;Jummy Olagundoye, Johnson and Wales Culinary Nutrition student and community activist&lt;br&gt;Dave Rocheleau, Crossroads Rhode Island</td>
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<td><strong>The Role of Health Care in the Food System</strong>&lt;br&gt;The session will address the role of health care in food system planning and fostering a healthy food system. The session will offer an overview of the federal health care policy landscape in parallel to the new Farm Bill noting areas of opportunity for food system growth and programmatic funding. The session will also feature the perspective from a health care provider who deals with food access issues with their patients when recommending food behavior shifts.&lt;br&gt;Stacia Clinton, Health Care Without Harm&lt;br&gt;Marydale Debor, Fresh Advantage, LLC</td>
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<td><strong>New England Food System Planners</strong>&lt;br&gt;For more than a year, food system planners from across New England have been meeting via a monthly conference call to ask questions, share insights and lessons learned, and generally learn together about how to conduct inclusive food system planning processes and how to build an implementation network. Join us for an interactive and engaging conversation designed to address the questions and needs of participants.&lt;br&gt;Ellen Kahler, Vermont Sustainable Jobs Fund&lt;br&gt;Curtis Ogden, Interactive Institute for Social Change</td>
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<td><strong>Food Safety Modernization Act (FSMA)</strong>&lt;br&gt;This session will provide a brief FSMA 101 to set the context about what FSMA does and doesn’t do and why we are concerned about it. We’ll then hear a status update on the rules, the Environmental Impact Statement (EIS), and critical timelines, as well as an educated guess on what we might see in the Produce and PCR based on indications of change FDA has made in other parts of the rule and the EIS. Finally, we’ll discuss FSMA implementation strategies and next steps.&lt;br&gt;Roger Noonan, New England Farmers Union and Middle Branch Farm</td>
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# Affinity Sessions

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<td><strong>Financing to Support Food System Innovation</strong>&lt;br&gt; To accomplish our vision of a better food system, businesses all along the food chain are going to have to innovate and grow. For many, this will require access to capital in order introduce a new product/process, or simply go to scale. Business owners and their supporters need to know the various financing options that exist and the benefits and tradeoffs of each so that they raise the right type of capital at the right time. In this session, we will provide an orientation to the traditional choices of debt and equity along with new “hybrid” deal structures like royalty financing. We will also explore key financing questions such as: How to become a prepared borrower? Who delivers the capital and why does that matter? How does the principle of risk and reward influence those that deliver the capital? How are philanthropy and crowd sourcing changing the dynamics in the capital market? Come share your experiences with raising capital and examples of where financing has worked or not worked to support innovation.</td>
<td>John Hamilton, NH Community Loan Fund</td>
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<td><strong>New England Food Policy</strong>&lt;br&gt; This session will explore ways that our states can work together to accomplish shared food system goals. We'll look at examples and models of regional cooperation. Drawing from the New England Food Policy report, we'll begin to identify priority and “low hanging” opportunities for multi-state structures, mechanisms and processes that advance the Food Vision. We'll focus on policy, but we'll look at other arenas as well. We'll talk about practical and strategic next steps, and set the stage for action!</td>
<td>Cris Coffin, American Farmland Trust&lt;br&gt;Kathy Ruhf, Northeast Sustainable Agriculture Working Group (NESAWG)&lt;br&gt;Jenny Rushlow, Conservation Law Foundation (CLF)</td>
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<td><strong>Economic Justice</strong>&lt;br&gt; What does it mean to have an economically just food system? What does it take to ensure that those who grow, catch, raise, pick, serve, package, and otherwise touch our food can live lives with dignity? What does it mean to have an equitable food system that provides for all regardless of income level? Although there are many elements of the economics of food that we can discuss, this affinity group will aim to touch on the beginning of the chain: fair price to the farmers, growers, ranchers and fishermen. We focus on this topic because, unlike most businesses, family farmers and community based fishermen are NOT allowed to ask for a boat or farm price that reflects the real cost. For the majority of farmers and fishermen you are told how much you’re getting paid for your catch or crop or animals. Add the cost of leasing the right to fish - or land in the case of farmers - and all the other direct and indirect expenses and we have a situation that we are hearing more and more about: fishing in the red and farming in the red.</td>
<td>Niaz Dorry, Northwest Atlantic Marine Alliance (NAMA)&lt;br&gt;Brett Tolley, Northwest Atlantic Marine Alliance (NAMA)</td>
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<td><strong>Create your own</strong>&lt;br&gt; Propose your own topic and invite others!</td>
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About Our Food

Our food and vendor choices for this year’s summit were selected using the principles and values articulated in A New England Food Vision: supporting the production and harvesting of food that is nutritious, environmentally sustainable, culturally appropriate, economically viable for farmers, fishermen, and laborers, and available to all. We have carefully selected vendors and menus that meet, to the best of our ability, all of these criteria.

New Harvest Coffee Roasters
An artisan coffee roaster headquartered at Hope Artiste Village, New Harvest Coffee Roasters is committed to sustainability at “every step in the artisan coffee chain.” New Harvest works with directly with coffee growers, carefully roasts beans, and trains and educates staff and customers about “the complexity and potential of their morning brew.” New Harvest Coffee Roasters is the vendor for our coffee and tea at the Met on Thursday and Friday. Stop by their retail shop at Hope Artiste before you leave and pick up a bag of beans to take home with you! Learn more: http://www.newharvestcoffee.com/

Beautiful Bars/The Providence Granola Project
Beautiful Bars, the tasty, gluten-free granola bars you received at registration, are made in Providence as part of The Providence Granola Project, which works to mobilize newly-arrived refugees into the local job market by providing jobs and on-the-job training for resettled refugees. The bars are made with high-quality Georgia-grown pecans, organic coconut, sesame, flax, local honey and Cape Cod cranberries. Learn more about Beautiful Day RI: http://www.beautifuldayri.org/
Learn more about The Providence Granola Project: http://www.providencegranola.com/

Noble Knots
One of our three food trucks at Thursday’s lunch, Noble Knots serves delicious sandwiches on artisan pretzel rolls, sourced through Providence’s Foremost Bakery. The Noble Knots truck sources as many local ingredients as possible and they use local butcher shops to source their meat. Co-Owners Kate and Kelley adhere to a local, sustainable model of responsible cooking and both believe that “good food not only lifts spirits, but also warms hearts”. Learn more: http://www.nobleknots.com/#twitter

The Salad Man & Juice Bar Food Truck
Another of our food trucks for Thursday’s lunch, The Salad Man & Juice Bar serves fresh juice, smoothies, salads, rice bowls, and sandwiches. Russell Spellman and his wife Sterling started The Salad Man & Juice Bar truck in September 2013. They use local foods purchased from Farm Fresh RI as much as possible and always use organic, non-GMO ingredients when available in their dishes. Learn more: http://www.itssaladman.com/
Rocket Fine Street Food
Rocket Fine Street Food, owned by the husband and wife team of Joe Meneguzzo and Patricia Natter, serves hamburgers made with Niman Ranch hormone- and antibiotic-free beef, primarily grass-fed on family-owned sustainable ranches. Rocket food truck is committed to serving the highest quality food possible while also supporting the local economy. Learn more: http://rocketstreetfood.wordpress.com/

Bread Lab
Located across the hall from the Met, the Bread Lab opened its doors in May 2014. Bakers of the scrumptious desserts offered at Thursday’s lunch, the Bread Lab serves lunch and dinner featuring their artisan, homemade breads. Stop by for a snack before you get back on the road on Friday! Learn more: http://thebreadlab.net/

Easy Entertaining
Founded in 2003, Easy Entertaining offers catering with a focus on seasonal, local, and gourmet cuisine. Easy Entertaining is the caterer of Thursday’s barbeque dinner at the Steel Yard. Easy Entertaining works closely with regional farmers, local artisans, and purveyors. They pride themselves on sourcing over 70% of their products from a 250-mile radius year round. Learn more: http://www.easyentertainingri.com/

Walrus and Carpenter Oysters
In addition to the deliciousness of Easy Entertaining catering, Thursday evening’s dinner at the Steel Yard features fresh oysters from Walrus and Carpenter Oysters. Walrus and Carpenter Oysters is a three-acre, Rhode Island oyster farm run by a professional environmental scientist with a mission of providing superior local seafood and improving ecosystem function at the same time. They sell to 25 restaurants in Rhode Island, shuck at private parties and sell directly to individuals. They strive to build farmer-to-consumer relationships and create opportunities for people to experience the workings of Rhode Island sustainable aquaculture. Learn more: http://www.walrusandcarpenteroysters.com/home.html

WildWood Catering
Breakfast and lunch on Friday is served by WildWood Catering, which specializes in boutique, farm-to-table catering. They source often from local farms and RI businesses, including Narragansett Creamery, Sweet Berry Farm, Schartner’s Farm, Blackbird Farm, Rhody Fresh, Baffoni’s Poultry Farm and Sidewalk Ends Farm. Learn more: http://wildwood.fireandwatergroup.com/index.html