

Alaska Food Festival & Conference
Friday November 3, 2017
Pike's Waterfront Lodge, Fairbanks

8:30 – 9:00	Breakfast & Welcome from the Alaska Food Policy Council
9:00 – 10:00	Keynote: Karl Kassel, Mayor of Fairbanks; Mary Smith, Edible Alaska
10:15 - 11:45	Session I
Food Security & Food Policy Binkley Room 1	<p>Alaskan Inuit Food Security Conceptual Framework -- How to Assess the Arctic from an Inuit Perspective (<i>Denali Whiting, Inuit Circumpolar Council Alaska</i>)</p> <p>Inuit possess a unique understanding of food security within the Arctic; viewing food security to encompass both cultural and environmental systems. While many changes are taking effect within Arctic ecosystems, primarily resulting from climate change and industrialization, food security is becoming a central topic of conversation. This presentation will provide an overview of an Inuit led project that defines Alaskan Inuit food security, identifies the drivers of food security and insecurity and provides a conceptual framework that guides through the pieces needed to do holistic assessments throughout the Arctic, and addressing some recommendations from this Inuit led work.</p> <p>Subsistence in a Changing Climate -- Time for a Policy Change? (<i>Barrett Ristroph, Ristroph Law, Planning, and Research; PJ Simon</i>)</p> <p>“Subsistence” is shorthand for Alaskan traditions of hunting, fishing, trapping, processing, and storing food that feeds and clothes a community while passing down knowledge and values. Rapid social, economic, and climate change has made subsistence practice more difficult and contributed to a sense of food insecurity. The complex state and federal policies designed to allocate subsistence resources have an important role, yet they can further impede subsistence practices. In this presentation, tribal leader and hunter PJ Simon explains the importance of subsistence to his community and how the practice has changed. Lawyer and PhD candidate Barrett Ristroph summarizes aspects of state and federal law that have made subsistence practice more difficult and offers suggestions for policy change. Obstacles include the inability of laws to keep up with climate change, the complex legal regime that hunters must navigate, the difference between modern laws and traditional practices, and the challenges hunters face in trying to participate in and change the system. The talk will end with an audience discussion of potential remedies, such as having more community control over subsistence and trying to implement more flexible management systems.</p> <p>Possible Futures: A Movement for Alaskan Food Sovereignty (<i>Zoe Fuller, Prescott College</i>)</p> <p>This paper describes the food movement in Alaska and discusses the implications of a food sovereignty verses a food security framework. The author uses a discourse analysis rooted in cultural studies and applied human geography to argue that food sovereignty is already an applicable movement framework in Alaska, as grassroots food activists are realizing food systems change that fulfills food sovereignty tenants. In particular, there is a strong history of Alaska Native communities asserting decision-making power around traditional foods. Grassroots food activists and other food systems experts in communities across the state were interviewed regarding the ways in which their projects bring both food, and decision-making power around their food into their communities, and regarding the effects of climate change on these food systems projects. Alaskans utilize to a high degree “non-commodified foods” - wild and cultivated foods accessed directly from the land and sea, which are uniquely effective at reducing hunger in Alaskan communities. Advocating for non-commodified foods necessitates a</p>

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	<p>broader frame than food security offers. A food sovereignty frame intrinsically accounts for the nature of power within food systems, and centers both the contributions and struggles of indigenous peoples, landless workers, women, rural peoples and youth. This work also notes emerging contradictions resulting from climate change. Climate change has been observed to have a destabilizing effect on wild foods in Alaska, while at the same time enhancing the state's agricultural potential. Alaska's unique food system, corresponding social movements, and position on the front lines of climate change all show possible futures for other locations.</p>
<p>Food Production & Harvesting</p> <p>Binkley Room 2</p>	<p>Grow & Tell -- A Mobile App to Help Gardeners and Farmers Share What Grows Best, Where (<i>Heidi Rader, UAF Cooperative Extension Service & Tanana Chiefs Conference</i>)</p> <p>In this presentation, I'll demonstrate a new mobile app that I launched in 2017 called Grow&Tell. With the Grow&Tell app, gardeners and farmers no longer have to depend on government or university research alone when it comes to vegetable varieties. They can use the app to rate varieties in terms of taste, yield and how easy they are to grow and also record other information about a variety, including when it was planted, if it was grown outside or in a greenhouse, if a season extender was used, when it was harvested and how much was harvested. This information is then roughly correlated with their location and is available for other gardeners who use the app. Another great way to use the app is as a garden journal. Gardeners can download all of the varieties they've rated at the end of the season. There are thousands of varieties of vegetables, and new ones are being developed all the time. How do you decide which ones to grow? Testing new and existing varieties is time consuming and costly. What grows best where is heavily influenced not only by the growing zone (determined by the average minimum temperature) but also by other climatic factors such as wind, day length, snowfall, rain and frost-free growing days. Gardeners and farmers are uniquely positioned to contribute local variety performance data through the app. The more Alaskans that rate crops in Alaska, the more useful the app will be. For more information, go to Growandtell.us or search for Grow&Tell in the App store or Google Play store.</p> <p>Cost/Benefit Analysis: Organic Mixed Vegetables (50 sq. ft.) (<i>Julie Riley, Horticulture Agent, Cooperative Extension, University of Alaska Fairbanks and Mingchu Zhang, Professor, School of Natural Resources and Extension, UAF</i>)</p> <p>This case study is of the raised bed garden outside the UAF Cooperative Extension Service Tanana District Office, my first garden in Fairbanks. I set out to demonstrate how productive a small space, organic garden could be, but as an educator, layered on additional objectives. I wanted to showcase a giant cabbage, include seldom-used vegetables and grow something new. Harvest data was collected for the twenty-four different vegetables, flowers and herbs that were grown in 50 square feet. The cost of materials, hours of labor and amount of water used was also calculated. Design considerations, a plant list, and harvest strategies will be shared.</p> <p>Moby the Mobile Greenhouse (<i>Lia Heifetz, Grow Southeast</i>)</p> <p>Moby the Mobile Greenhouse provides an inspiring and educational environment for teaching a community how to grow food and improve local food systems of Southeast Alaska. Each year Moby will travel to a different Southeast Alaskan community where it will stay for a growing season from March through October. The greenhouse will be delivered equipped with soil, a teacher guide, and an activities manual for grades K-12. The recipient will be responsible for providing seeds to plant and will be chosen based on their commitment and readiness for the project. Attend this presentation to learn more about Moby and its impacts.</p>

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<p>Food Business & Food Education</p> <p>Alyeska Board Room (Upstairs)</p>	<p>Alaska Department of Environmental Conservation -- Ensuring the Safety of Alaska's Food Supply (<i>Sarah Coburn, Office of the State Veterinarian and Lorinda Lhotka, Food Safety and Sanitation Program</i>)</p> <p>A safe and wholesome food supply is critical to ensuring food security in Alaska. The Alaska Department of Environmental Conservation (ADEC)'s integrated food safety system, consisting of the Office of the State Veterinarian (OSV), the Food Safety and Sanitation Program (FSS), and the Environmental Health Laboratory (EHL), is responsible for administering programs to ensure the safety of food products produced, processed, and sold throughout Alaska, as well as those exported across the globe. ADEC's food safety mandate operates within the "One Health" model, focusing on the human and animal health aspects of the food chain - from production to sale to the end consumer. This model is a worldwide strategy which recognizes that human, animal, and environmental health are intricately related and seeks to expand interdisciplinary collaborations across these disciplines. The programs overseen by ADEC and its partner agencies provide an objective, fair, and science-based framework for ensuring the production and sale of safe food, which in turn supports not only the physical health of Alaskans, but also the robust commercial tourism, fishing, mariculture, and agricultural industries throughout the state. This presentation will provide an overview of ADEC's food safety programs and regulations, and how they work to prevent and respond to food-borne illness, with an emphasis on programs that may impact small, food-based business owners, subsistence hunters and fishermen, farmers, and livestock owners. Representatives from ADEC's OSV will provide an introduction to animal health issues, dairy regulations, contaminant monitoring in fish, and produce safety. ADEC's FSS program will also discuss the requirements for small food processing facilities and the "cottage food" exemptions for home-based food businesses. Participants will learn about the varied resources available to them at ADEC. Practical examples and discussion points will be used to encourage audience participation.</p> <p>State Agencies and Their Role in Alaska's Food System (<i>Marylynne Kostick, Division of Subsistence, Alaska Department of Fish and Game</i>)</p> <p>State agencies of Alaska play a significant role in the state's food system. Recommendations, regulations, and laws put forth by state agencies impact Alaskan residents' and businesses' ability to acquire, produce, and exchange food and food services – from market, garden, and the wild. Alaskans who are informed on the various roles state agencies play in the food system will be better able to work with their state to enhance their food system and food security. This presentation will discuss several state agencies' responses to how they work within Alaska's food system and ways in which residents and businesses can interact with them to better their understanding and working relationship to increase the state's food security efforts.</p>
<p>Food, Community & Tradition</p> <p>Fireweed Meeting Room (upstairs)</p>	<p>Alaska Native Perceptions of Food, Health, and Community Well-Being -- Challenging Nutritional Colonization (<i>Melanie Lindholm, Department of Sociology, University of Alaska Fairbanks</i>)</p> <p>Presentation: Research study investigating changes in food systems and their effects on health and well-being of Alaska Native communities. Objectives: To help identify social patterns about changes in the food that individuals and communities eat and possible effects the changes have on all aspects of health; to help document how Native individuals and communities are adaptive and resilient; and to honor, acknowledge, and highlight the personal perspectives and lived experiences of respondents and their views regarding food, health, and community well-being. Method: Interviews with 20 Alaska Native participants. Results: Themes emerged related to subsistence, dependency, and adaptation. Alaska Natives have witnessed a "nutritional transition;"</p>

	<p>however, participants in my research describe this transition as akin to cultural genocide. Cut off (geographically and economically) from traditional hunting/fishing, participants recognize illnesses attributed to the loss of culture attached to subsistence lifestyles and subsistence foods themselves. Results: Control over availability, accessibility, and cultural appropriateness is imperative to Native well-being. Noting differences in definitions of acceptable nourishment, participants conclude that Western foods simply cannot meet the needs of Native people. With risky reliance on the corporate food system and its inherent lack of culturally-appropriate, locally controlled options came the concept of Nutritional Colonization.</p> <p>Chugach Regional Resource Commission's Traditional Foods Assessment (<i>Willow Hetrick, Chugach Regional Resources Commission; Patty Schwalenberg</i>) Chugach Regional Resource Commission is currently conducting a traditional food assessment with its member Tribes. The goal of this assessment is to gain a baseline of current food consumption, needs, traditional uses and harvest patterns, and identify current food consumption trends (i.e. trending towards less subsistence foods in people's diets). Issues member Tribes face include a changing marine and terrestrial environment where traditional foods gathered in the forest and on the beaches near the villages are no longer available. The ways in which foods are produced, distributed and consumed have direct implications for the local economy and local community. The lack of traditional foods in the diet of residents has several negative impacts. The cause of this change and in some cases, the decline of food sources, is unknown but it is most likely a combination of predation, inconsistent recruitment, environmental changes due to elevated sea water temperature, high energy storms and ocean acidification, and over-harvest. There is also a heightened concern about contaminants in the subsistence foods that our Tribal members eat. Furthermore, Tribal members want to identify solutions to a changing diet. If community members eat fresh, healthy foods, especially foods that are culturally appropriate, diet-related disease will be reduced. Not only will this traditional food assessment draw a picture of a community and its potential, it also offers opportunities to build capacity within communities. The intrinsic value of harvesting a local food source in traditional ways cannot be overstated. A local statement is "when the tide is out, the table is set". This opportunity is currently lost and when our tribal members lose connections to their food, they lose part of their culture which can have negative effects on psyche. While traditional foods may restore physical health, they are also central to cultural and spiritual traditions.</p> <p>Ruby Food Sovereignty -- Past, Present, Future (<i>Ed Sarten, Ruby Tribal Council; Brooke Wright, Tanana Chiefs Conference, Hunting Fishing, Gathering Task Force; Krista Heeringa, UAF Community Partnerships for Self-Reliance</i>) High commercial food costs, heavy restrictions on fish harvesting, shifting availability of game from hunting pressure and climate impacts all pose challenges to the community of Ruby's food security. The presenters will discuss their year-long collaboration with the community members of Ruby looking at Ruby's unique food history, current challenges and threats to their food security today, and opportunities for strengthening access to healthy, sustainable food sources in the future.</p>
12:00 – 1:00	Lunch & Keynote Speakers: Chef Danielle Flaherty, Stone's Throw; Anne Weaver, Fairbanks Community Food Bank; Mitzi Baum, Feeding America

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1:30 - 3:00	Session II
Food Security & Food Policy Binkley Room 1	Perishable Donations <i>(Anne Weaver, Fairbanks Community Food Bank and Steve Lacy, Fred Meyer)</i> Addressing Community Health, Hunger, and Food Access <i>(Cara Durr and Britta Hamre, Food Bank of Alaska)</i> <p>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 and those working in the food system 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. This presentation will include healthcare professionals and Food Bank of Alaska representatives to lead a discussion on public health and hunger, and how to take action through advocacy and policy as well as community partnerships. We would also like to lead a discussion on food access/food justice, and the importance of programs like the Supplemental Nutrition Assistance Program (SNAP) to help low-income Alaskans purchase healthy, nutritious food.</p> From Tundra to Table -- One Alaskan Organization's Journey to Bring Traditional Foods to its Inupiat Elders <i>(Chris Dankmeyer and Cyrus Harris, Maniilaq Association)</i> <p>There are many traditional values among Alaska Native people living in Northwest Alaska such as: Sharing, Cooperation, Respect for Elders, Respect for Nature, Hunter Success, and Responsibility to Tribe. At Maniilaq Association's tribally owned and operated Long-term Care Facility, known locally as Utaqqanaat Inaat or “place for elders”, they have institutionalized these values through a unique Hunter Support and Traditional Foods Program intended to improve the quality of life of its Inupiat elders. Come and learn about their journey to provide the best for their resident elders where traditional values, elder care, and regulatory compliance all intersect. This session will provide attendee's insight and knowledge for how you might be able to do this in your own program and community.</p>
Food Production & Harvesting Binkley Room 2	Regional Fish Consumption Rates in Alaska <i>(Marylynne Kostick, Division of Subsistence, Alaska Department of Fish and Game)</i> <p>The majority of rural Alaskans rely heavily on aquatic resources to support a healthy, cost-efficient, and culturally meaningful aspect of their household's diet. Across the state, consumption of fish, other aquatic resources, and other wild resources varies due to local access and availability. Water quality standards, which “are protective of human and environmental health”, are established by the Department of Environmental Conservation and incorporate fish consumption rates into the equation. The national fish consumption rate was updated to 17.5 grams/day in 2002 from the previous 6.5 grams/day, both considered to be far below the 142.4 grams/day recommended by the Environmental Protection Agency and likely far below the Alaska subsistence, and many sport, consumer's daily intake of fish. Alaska is currently in the process of updating the</p>

	<p>fish consumption rates for the state's water quality standards and this presentation will discuss the fish consumption rates the Alaska Department of Fish and Game Division of Subsistence has derived throughout the process.</p> <p>Stand for Salmon -- Creating a Wild Salmon Legacy for Future Generations (<i>Elizabeth Herendeen, SalmonState; Gayla Hoseth; Mike Wood; Sam Snyder; Alaska Chef TBD</i>)</p> <p>Salmon touch nearly every Alaskan in some shape or form. Salmon provide thousands of renewable jobs, generate millions of dollars in annual revenue, and have sustained Native communities for millennia. Salmon bring Alaskans together each summer, without fail, as people gather to harvest and process their catch. Salmon are part of what makes Alaska, Alaska. Despite the important role that salmon plays in Alaska, Alaska faces growing threats to the future sustainability of this iconic and abundant wild food source. Whether Alaskans will learn from history and chart a new course for wild salmon is yet to be determined and will be shaped by the decisions Alaskans make over the coming years. Will Alaskans stand for salmon and create a wild salmon legacy for future generations? This panel will present the perspectives of diverse leaders from around the state who are working to protect Alaska's wild salmon, fishing communities, and future food security. The panel will also provide an overview of a new statewide effort - known as Stand for Salmon - to update Alaska's fish habitat permitting laws and encourage responsible development around the state.</p>
<p>Food Business & Food Education</p> <p>Alyeska Board Room (upstairs)</p>	<p>Kenai Peninsula Food Hub -- 2 Year Pilot Project, Successes and Failures (<i>Robbi Mixon, Kenai Peninsula Food Hub</i>)</p> <p>Who: Kenai Peninsula Food Hub, supported by Cook Inletkeeper (funded by 2015 USDA LFPP Grant) What: Online Farmers Market essentially... A food hub is a third-party entity that works to aggregate and distribute locally-grown products to consumers from a variety of producers. When: Pilot, Oct 2015-Nov. 2017 Where: Kenai Peninsula-Homer, Soldotna, Seldovia Goal of project: We believe that increasing food security and reducing food miles are vitally important to our local communities around the Cook Inlet watershed. With funding from the USDA, Inletkeeper is acting as a catalyst to help producers on the Lower Kenai Peninsula pilot an online food hub in 2015-2017. If the pilot effort is successful, the food hub will go on to be managed and operated independently of Inletkeeper for the long-term. Why: Presentation will describe lessons learned from our 2 year pilot project, identifying successes and failures, and offer possibilities for statewide collaboration/ expansion/ information sharing, using our partnership with Soldotna and Seldovia as examples; we'll present data on sales, participation, costs, and user feedback, and highlight limitations (e.g., distribution system).</p> <p>Food Cooperatives for Rural Communities (<i>Andrew Crow, University of Alaska Center for Economic Development</i>)</p> <p>While food costs are rising all across Alaska, rural communities have been hit the hardest. According to the Fairbanks Cooperative Extension Service, from December 2006 to December 2016 the cost to feed a family of four with the minimum levels of nutrition rose by: 173% in Fairbanks, 192% in Kotzebue, 194% in Bethel, and 199% in Sitka. Without a doubt, healthy food is taking a large bite out of everyone's budget. But what can one person do about it? Not much actually. However, when people come together, a community-owned grocery store becomes possible – a food co-op. As a cooperative, members “own” their own store and instead of profits being sent to distant shareholders, those “profits” can be returned to members as lower overall prices. A food cooperative creates a “win-win-win-win” situation where: 1) a community has greater access to healthier foods; 2) members save on their food budget; 3) more of the</p>

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	<p>community's money stays in the local economy, and; 4) competition and competitive pricing with existing grocers benefits the entire community. The Sitka Food Co-op began in 2011 in response to the need to bring wholesome foods to Sitka (population: 9,000) at affordable prices. Since then, they have evolved from a tiny informal buying club to an incorporated food cooperative that now serves over 230 households and businesses, is on track to purchase over \$350,000 in goods this year, and will save their members an average of 25% on their food budgets. Whether your community consists of 500 or 5,000 people, starting a food cooperative is definitely "worth" considering.</p> <p>Rural Co-Op Development -- Kodiak Harvest Food Co-Op <i>(Merissa Koller, Kodiak Harvest Food Cooperative; Tyler Kornelis)</i></p> <p>Kodiak Harvest Food Cooperative's overall goal is to establish a full-service grocery storefront in the City of Kodiak that features local produce and seafood. This idea stemmed from a community planning day (based on Sitka's Health Summit model) and has evolved from a volunteer steering committee to a fully functioning organization with a board and funding. We are in the latter part of Stage 2 of development but would like to share our experiences and encourage other rural communities to consider opening a store of their own. KHFC currently has 267 members (our goal is 500 before Stage 3) and we've been incorporated since September of 2016. We've been working closely with UAA Cooperative Development to research and develop an archipelago-wide distribution system to ensure our existence benefits all Kodiak residents and maximize our potential for locally produced/harvested resources. We are also collaborating with many groups in our community, such as: St. Mary's School, Kodiak Baptist Mission, Kodiak Bounty CSA, Alaska Marine Conservation Council, and more. We believe that Alaska is vast in resources but low on infrastructure, and that the Alaska Food Policy Council can help solve some of those issues by creating the connections needed to foster a statewide distribution system. There's no reason Kodiak seafood couldn't be in the Fairbanks Market and Fairbanks produce can't be sold in Kodiak - we just need to find a way to make it happen. Through UAA, we are constantly collaborating with Sitka and Fairbanks to progress the world of Coop groceries and would like to be further involved with food policy and distribution development throughout Alaska. KHFC considers this presentation an opportunity to make those connections and open the door for collaboration statewide.</p>
<p>Food, Community & Tradition</p> <p>Fireweed Meeting Room (upstairs)</p>	<p>Bringing Health to Alaska Through Urban Farming <i>(Cindee Karns, Alaska Cold Climate Permaculture Institute)</i></p> <p>Several organizations came together at the urging of Alaska Cold Climate Permaculture Institute in the summer of 2016 to make a dent in Anchorage's urban food security problem. Anchorage has not only food security issues, but also a chronic homeless problem, as well as so much hardscape. Come and learn how several Anchorage groups designed and built an urban food forest on church property in Anchorage. So many resources are available once we started looking. This model is available to anyone who wants to begin growing food in urban areas where there is land, e.g., libraries, churches, banks, etc.</p> <p>Yarducopia -- Growing Food and Building Community <i>(Michelle Wilber, Alaska Community Action on Toxics)</i></p> <p>Yarducopia is in its fifth year of building pop-up community gardens across Anchorage (and in Port Heiden). We work with schools, non-profits, and individuals to match those with the space to garden to prospective gardeners. We teach gardening skills, troubleshoot and advise our participants, build gardens using free waste materials available in the community, and facilitate partnerships. Yarducopia is happy to work with other communities and entities across Alaska to help them build their own</p>

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	<p>community gardening program and share the secrets to our successes. For a half hour presentation we will share our methods, successes and lessons learned, and then invite discussion with the audience on how this could work in other communities. New this year, we can share some of our insights in a successful garden in Port Heiden, with challenges and climate significantly different than Anchorage, with very limited funds or outside resources for the project!</p> <p>Building Community Gardens for the Community (<i>Lindsay Cameron, Fairbanks Soil and Water Conservation District</i>)</p> <p>Fairbanks Soil and Water Conservation District (FSWCD) is working to alleviate food insecurity issues and create easy access to fresh produce, specifically in the low-income, food-desert area of South Cushman. This summer FSWCD developed partnerships within South Cushman to create two new, very different types of community gardens that reflect the needs and interests of the community. This presentation will discuss how the gardens were developed from start to finish, the importance of community involvement, working with a small budget, and how you can start your own community garden in your neighborhood.</p>
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3:00 – 3:30	<p>Break: Meet our vendors. Check out poster presentations. Bid on items at the AFPC Silent Auction. Share your ideas in our “Parking Lot”. Network and use this time to build working groups - we have dedicated spaces available!</p>
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3:30 - 5:00	Session III
<p>Food Security & Food Policy</p> <p>Binkley Room 1</p>	<p>From the Ground Up -- Building Anchorage's Approach to Food Policy (<i>Katie Dougherty, Municipality of Anchorage and Catherine Kemp, Resilience VISTA</i>)</p> <p>This presentation will tell the story of how the Anchorage Mayor's Office, through a dynamic partnership with the AmeriCorps Cities of Service program, has developed its food policy objectives. By capitalizing on both the grant award and existing community mobilization, the Mayor's Office has taken a two-pronged approach consisting of 1) on-the-ground AmeriCorps VISTAs that serve as community liaisons and 2) removing policy-level barriers to local food production. This presentation will illustrate how the VISTAs have activated volunteers and built new partnerships by providing workshops, creating a “Kids for Resiliency” curriculum, and more. This work has resulted in real, tangible policy change, from a rooftop greenhouse ordinance to an overlooked change in the revised Title 21. Katie and Catherine will also share opportunities for community involvement and provide takeaways for city governments and individuals interested in food policy and related projects.</p> <p>Food That's in When School is Out -- Bridging the Hunger Gap for Alaska's Youth (<i>Alicia Maryott, Alaska Child Nutrition Programs</i>)</p> <p>If we are going to have conversations about food security and building a sustainable food culture in Alaska, we have to talk about childhood hunger. In school year 2016-2017, nearly 59,000 Alaskan children were eligible for free or reduced-price school meals; or just over half of Alaska's student population. When school lets out for the summer, many of these children are at risk of going hungry. And children who struggle with hunger are less prepared to come to school ready to learn. Through Alaska's Department of Education & Early Development (DEED), Child Nutrition Programs, there are two federally funded USDA programs that aim to fill the hunger gap during the summer and afterschool: the Summer Food Service Program (SFSP) and the Child and</p>

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	<p>Adult Care Food Program (CACFP) At-Risk Afterschool Meals. Under both programs, anti-hunger partners, community organizations, and schools are reimbursed for serving free meals to children in low-income areas. These programs help close the meal gap and prevent summer and afterschool learning loss, provide safe places for children to go, help parents stretch their food dollars and provide a sustainable funding source for the food and labor required to operate these programs. Summer meal programs reached about 4,700 children on average last July—or only about 8% of those eligible for free and reduced-price school meals. There are many more youth we need to reach. In addition to reimbursement funds, Alaska Child Nutrition Programs partners with agencies like the Alaska Division of Agriculture, Farm to School Program to encourage programs to grow and purchase local foods and keep our agriculture dollars in State. Annual training and applications for SFSP and CACFP At-Risk are provided by DEED as well as technical assistance and other resources for successful program implementation. In order to create a healthy foundation and plan for our future, it is crucial that Alaskans at the State, regional and community level work together to provide the necessary resources (food) for our residents; especially the most vulnerable populations. By partnering with community members and local leaders, nonprofits and anti-hunger organizations, and utilizing their State and Federal counterparts, Alaskans can build an awareness around the importance of these programs and help tackle the issue of food insecurity among Alaska's youth—our most important resource.</p> <p>Promoting Local Fruits and Vegetables in Rural Alaska (<i>Kathleen Wayne, MS RD LD, State of Alaska Family Nutrition Programs and Andrea Bersamin, PhD, UAF Center for Alaska Native Health Research</i>)</p> <p>Alaska has over 200 rural villages located off the road system, far from large grocery stores. There is a rich history of thriving on local harvest of meat, fish, and plants. People maintained healthy weights and avoided cancer, diabetes and obesity eating these local foods. Now, people rely more on small village stores, which have limited inventory and few fruits and vegetables. Local plants are fresher and tend to be very high in nutrients compared to store foods. Objectives: Develop regionally acceptable methods to promote local plants and berries which are available to harvest. Methods: The State of Alaska Family Nutrition Program SNAP Ed Program worked with the University of Alaska Center for Alaska Native Health Research (CANHR) to select one region of Alaska for this project: the Bethel area of the Western region, home of the Yupik and Cup'ik people. CANHR conducted focus groups and key informant interviews with local residents including elders, and semi-guided interviews. A set of 70 plant cards was used to elicit which plants are considered important and why some are eaten frequently and some infrequently. Results: Responding to the interests of those interviewed in western Alaska, seven mini-magazines and five videos were developed. The mini-magazines feature large colorful pages which contain pictures of the plants; information on where and when to harvest; recipes; nutrition information; and information from elders on historical use. The videos feature a student from the region making simple recipes which include the plants. Evaluation is underway using a convenience sample and social media. Conclusion: Fruits and vegetables available for purchase in rural Alaska are limited. Local plants are fresher and more nutrient dense. Nutrition education modalities of interest to the people of the region featuring their plants may increase interest in these resources.</p>
<p>Food Production & Harvesting</p> <p>Binkley Room 2</p>	<p>We Grew It! Sustainable Agriculture in the Southeast Island School District (<i>Cody Beus, Southeast Island School District</i>)</p> <p>The Southeast Island School District (SISD) uses biomass heated greenhouses to provide economic opportunity, healthy eating options, and enrich learning for its respective communities and students. SISD serves many of the communities of Prince of Wales</p>

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	<p>Island by increasing access to healthy foods and improving food security. The school employs a full time greenhouse and agriculture program manager who directs the daily operations and oversees agriculture curriculum implementation. Teachers and school administrators promote local food production and enhanced learning opportunities. The history of the biomass heated greenhouses will be explored along with the benefits of the system. Specific emphasis is given to hydroponic/aquaponic plant production. SISD enriches student learning by involving students in every aspect of the business from production to marketing. "Island Fresh Student Enterprises" is an innovative model that can be duplicated by other institutions and communities. SISD seeks collaboration with other institutions and individuals in promoting sustainable agriculture in communities across Alaska.</p> <p>School Biomass Greenhouse in City of Tanana (<i>Devta Khalsa, Contours Design</i>) This presentation will describe the decisions and process that went into designing and building a school greenhouse in the City of Tanana. This will include the values, mission statement and intention for the greenhouse. I will discuss the need for food security in the City as well as the challenges we have encountered along the way. I am currently working on a business plan for the greenhouse project which brings to light more of the challenges and solutions for them.</p> <p>Alaska Gateway School District Biomass & Greenhouse (<i>Bonnie Emery, AGSD Greenhouse Manager and Anthony Lee, AGSD Maintenance Director</i>) The Alaska Gateway School District (AGSD) biomass and greenhouse facilities are located in Tok, Alaska at the site of its largest school. The facilities are staffed by a full-time biomass operator and a part-time greenhouse manager. Both positions are supervised by the AGSD maintenance director. The biomass plant produces heat for not only 'The Gateway Greenhouse', but also for the greenhouse processing facility, a heated concrete pad for composting, and Tok School. Work is being done to expand this list of biomass heated facilities. The Gateway Greenhouse is working toward providing an abundance of locally grown produce to all seven schools within the district, while also developing a program aimed at student involvement through their plant science classes, and a paid position working in the greenhouse throughout the summer. Successes and failures will be discussed.</p>
<p>Food Business & Food Education</p> <p>Alyeska Board Room (upstairs)</p>	<p>Growth Opportunities in the Kenai Peninsula and Southcentral (<i>Melissa Heuer, SPORK Consulting</i>) Learn about the current market and growth opportunities for local food in the Kenai Peninsula and Southcentral Alaska. Now is the ideal time for local food expansion in the Central Peninsula. Businesses and organizations are interested in buying more local food; growers are interested in expanding their production and there are few barriers limiting this increased growth. Currently, local Central Peninsula produce is only filling a sliver of the potential market. With demand from buyers high and the potential scalability of local farms, mutually beneficial opportunities exist.</p> <p>Mapping Available Agricultural Land in Alaska (<i>Brittany Smith and Liz Snyder, Department of Health Sciences, UAA</i>) This project is intended to support the development of a food system mapping application to aid the Alaska Food Policy Council (AFPC) in meeting the goals set forth in the 2012-2015 Strategic Plan. Food system mapping aims to increase the transparency of food system components and their interactions, allowing researchers, public health professionals, policy-makers and consumers to bring more awareness to food system issues and encourage engagement in the decision processes, ultimately aimed at</p>

	<p>increasing food system resiliency and sustainability. The research questions focused on expanding and protecting food production capacity and increasing accessibility to affordable, healthy (preferably local) foods, through the utilization of publicly available agricultural lands/soils, land management and transportation datasets. Spatial analysis conducted quantified percentages of lands in current State defined agricultural parcels that meet the Land Capability Classification appropriate for cropland development; found that 22% of croplands in Alaska are administratively designated in such a way that would preclude agricultural development; and that 72% of local food access points are within 10 miles of Alaska's major road systems.</p> <p>Harvesting Alaska -- How an Idea to Tell Food Stories in the Last Frontier Won a James Beard Award (<i>Jessica Stugelmayer, Edible Alaska; Carolyn Hall</i>) Backyard homestead havens are more than just a hobby in Alaska; they are becoming an essential part of life. More and more people are turning to self-sustainability for better health and food security. KTVA 11 News launched "Harvesting Alaska" in the summer of 2016 to explore the various ways Alaskans live off the land. The series was shared on multiple platforms including broadcast and web exclusives. As a public service, printable online recipes with fresh, local ingredients paired with the stories. Recipes came from food enthusiasts and gardeners within the newsroom as well as from viewers and readers. In January 2017, co-creators Jessica Stugelmayer and Gina Romero entered the series for a James Beard Foundation award, submitting three stories from vastly different regions of Alaska: berry picking with three generations of women in Unalakleet; learning about yak farming in Glenallen and following the meat to an Anchorage restaurant; and visiting a Palmer farm to see how the agriculture industry is dealing with its aging population. In late April 2017, it won the award for the Best Television Segment of 2017, beating out national CBS This Morning's "The Dish" and ABC Chicago's "The Hungry Hound." KTVA renewed the series for a second season and other Alaska news outlets have been telling more stories about food issues. Gina Romero is now the assistant news director at KTVA 11 News. Jessica Stugelmayer is now the senior digital content editor for Edible Alaska, as well as the director of marketing and promotions at Alaska Public Media and a freelance journalist. Co-creator Carolyn Hall is pursuing a master's degree in public administration from UAA. Stugelmayer and Hall are currently developing a new project to tell stories of how the food on Alaskans' plates is changing due to modernization and climate change.</p>
<p>Food, Community & Tradition</p> <p>Fireweed Meeting Room (upstairs)</p>	<p>Kodiak Region's Food Sovereignty (<i>Rachael Miller, Alaska Pacific University</i>) "Food sovereignty is the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems." – Declaration of Nyéléni, the first global forum on food sovereignty, Mali, 2007. With 100% renewable energy, growing farmers markets, bountiful mariculture, and a nascent co-op, the Kodiak Region may well be the next shining star amongst food secure communities in Alaska. Throughout 2016 and 2017, the Kodiak region underwent a Food Sovereignty Assessment, funded by the First Nations Institute. This presentation describes the research findings from surveys, meetings, site tours, and other data collection. It paints the food ecosystem at present and lays out recommendations for a more food secure Kodiak.</p> <p>Growing Food and Supporting Youth (<i>Lyndsey Kellard, Alaska Seeds of Change</i>) Alaska Seeds of Change (AKSOC) is a non-profit youth vocational training and support program operating a vertical-hydroponic greenhouse in midtown Anchorage, Alaska. AKSOC employs and empowers local youth to grow and sell fresh produce, promoting self-reliance and community involvement. Our growing system produces healthy leafy greens and herbs distributed year-round in the South Central region of Alaska. AKSOC</p>

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	<p>fits within a continuum of Transition Age Youth services at Anchorage Community Mental Health, which includes outreach services to help at-risk youth develop skills to maintain housing, employment and positive relationships. Youth are integrated into all aspects of operating the farm including hiring and mentoring of new peer employees with opportunities to take on increasing job responsibilities and leadership roles. They develop an understanding of the local food system and how they can impact the community. Adult farmers/coaches model duties, responsibilities and instruction for the youth to later coach and support their new peers. We also teach job skills, life skills, and social responsibility. Our spokesperson, Lead Farmer Lyndsey Kellard, particularly enjoys mentoring youth in the life-long techniques of growing and appreciating healthful foods toward the ultimate broad impact for food sovereignty beginning locally. Currently, the farm in Anchorage operates in an 8,000 square foot facility and is the largest indoor hydroponic farm in Alaska. Vertical farming allows efficient use of space and resources. Alaska Seeds of Change planted its first seeds in December of 2016. Our production has steadily increased as well as increasing our outreach for youth employees. Seeds has incredible potential to provide fresh produce to the community, especially through the winter season. We are constantly looking for more avenues of resources and networking for our employees. We appreciate your support of youth through broadening our network and through your purchases from Alaska Seeds of Change.</p> <p>Local Food Eco Villages for Alaska (<i>Eliza Eller, Ann Creighton, Connor O'Connor, Ted Eller, and Mebahiah O'Connor, Ionia</i>)</p> <p>This presentation will explore the modern eco-village. Intentional communities, based on local foods, environmental common sense and social egalitarian values are springing up all over Europe, Asia and in the lower 48. Ionia is a small village which provides a model for this, for 30 years now on the Kenai Peninsula. Ionia's activities and projects encompass whole food for whole health, close family support, as well as simple, seasonal activities in the natural world. Ionia provides a place to retreat, to contemplate, to find balance, and spending time in our village is a commitment of attention, reflection and change. Our year-round population hovers around fifty. Ionia is known for our delicious, plant based cooking. Stews, desserts, traditionally fermented foods such as miso, shoyu, vinegars, sauerkrauts, kimchees, tempeh, and sourdough breads, tortillas, and jams are all made from scratch. Locally grown and wild harvested vegetables and fruits, as well as seaweeds, whole grains and beans, and seeds are the basic ingredients in community meals. Children learn cooking at an early age and all ages help in the kitchen. Ionia provides peer support and natural wellness education for people who are in recovery from emotional storms, addiction, and trauma. Peer to peer support has been shown to lead toward self-discovery, strengths-based connections, and hope, and wellness skills include tolerant harm reduction approaches, listening circles, mindful meditation, tai chi, yoga, whole foods cooking, and co-counseling. Ionia is also a farm, where we are exploring organic methods in high tunnels and extensive gardens for vegetables, grains and beans. Ionia is known also for our beautiful sustainable buildings. Building with Alaskan log timbers, Delta straw and Kasilof clay, we are exploring how to build warm, beautiful energy efficient homes and buildings. Using these locally sourced ingredients, homes support the health and comfort of residents while minimizing negative environmental impact. Explore a slideshow of Ionia's year round activities, and discuss the story of how this kind of eco-village can emerge and succeed in Alaska.</p>
5:15 – 5:45 (Binkley Rooms)	Day 1 Wrap-up and Take-Aways

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6:00 – 8:30	<p>Food Policy Networking Event at the Unitarian Universalist Fellowship of Fairbanks (A short walk from Pike's Waterfront Lodge - see map on page 12 of conference agenda)</p> <p>Join us for social time to meet other food system enthusiasts! Sample delicious Alaska beverages and hors d'oeuvres featuring Alaska food products. Congratulate the winner of the 2017 Alaska Food Hero Award!</p>
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