

Alaska Food Festival & Conference
Saturday November 4, 2017
Pike's Waterfront Lodge, Fairbanks

10:00 – 11:30	Session I
What to do With What You Got Binkley Room 1	Processing Alaska's Bounty, Part I (Marylynne Kostick & Mike Taras, Division of Subsistence, Alaska Department of Fish & Game; Brian Schmitt, Funny Farm Feed Folks) Join us in learning about the life of and various ways to process fish and other wildlife such as birds and small land mammals. We will have demonstrations on anatomy, different methods of cutting and preserving fish, methods of small animal hunting and field dressing, and more. A family-friendly activity with great information to integrate into your own household's annual traditions.
To Your Health: Knowledge for Smart Harvesting & Eating Fireweed Meeting Room (upstairs)	Mushroom Gathering (Christin Anderson, North American Mycological Association) The aim of this presentation is to answer as many questions as possible about mushrooms, from the soil up. It will begin with basic structure and biology of mycelium and mushrooms, cover a little bit about the ecological roles fungi play, leading then to the identification of wild mushrooms in Alaska. The audience is encouraged to share their harvesting experiences, combining scientific and traditional knowledge. By the end, participants should be able to identify 4 species of edible mushrooms and know their habits, as well as at least 3 poisonous ones. If time allows, mushroom cultivation may also be discussed.
Smart Decisions & Great Opportunities Alyeska Board Room (upstairs)	Environmental Issues Facing Food Producers (Julie Riley, Cooperative Extension Service, University of Alaska Fairbanks) Join our panel of experts as they address the following environmental issues and offer potential solutions for these concerns facing rural and urban growers. <ul style="list-style-type: none"> • Water: high pH, arsenic, cost of purchasing and trucking in water • Soils: little structure, low organic matter, arsenic, cost of purchasing bulk topsoil • Organic amendments: limited or no availability, contaminants, high salts, cost • Photoperiod: long daylight effects on production and flowering
For the Kids Binkley Room 2	Bread Making for Kids (Fairbanks Soil and Water Conservation District) We provide the ingredients, you become the baker! Make and bake your very own loaf!

11:30 – 1:00	Break & Chef Demos:
Binkley Rooms	<ul style="list-style-type: none"> • Chef Sean Walkin, Professor of Culinary Arts at UAF and Co-Owner of San Zanobi Catering • Chef Sean Christopherson, LaVelle's Bistro • Chef Danielle Flaherty, Program Manager at Stone's Throw

1:00 – 2:30	Session II
What to do With What You Got Binkley Room 1	Processing Alaska's Bounty, Part II (Marylynne Kostick & Mike Taras, Division of Subsistence, Alaska Department of Fish & Game; Brian Schmitt, Funny Farm Feed Folks) Join us in learning about the life of and various ways to process fish and other wildlife such as birds and small land mammals. We will have demonstrations on anatomy, different methods of cutting and preserving fish, methods of small animal hunting and field dressing, and more. A family-friendly activity with great information to integrate into your own household's annual traditions.

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To Your Health: Knowledge for Smart Harvesting & Eating Fireweed Meeting Room (upstairs)	The Fizz of Fermentation (Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks) 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.
For the Kids Binkley Room 2	Butter Making for Kids (Fairbanks Soil and Water Conservation District) Learn how easy it is to make your own butter!

2:30 – 3:00	Break: Meet our vendors, shop at the farmers' market, and try some Alaskan products!
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3:00 – 5:00	Petting Zoo: "Almost a Farm Petting Zoo" located in the parking lot (dependent on weather)
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3:00 – 4:30	Session III
What to do With What You Got Binkley Room 1	Farm Hacks (Megan Talley, Spring Creek Farm) Join us to discuss open-source resources for engineering small-scale farming tools from common farm and household items.
To Your Health: Knowledge for Smart Harvesting & Eating Fireweed Meeting Room (upstairs)	Powerhouse Veggies (Julie Riley & Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks) Have you ever wondered which vegetables and fruits are the most nutritious to grow? Leslie Shallcross, UAF Cooperative Extension Service home economist and registered dietitian, and Extension horticulturist Julie Riley, have teamed up to provide a list of powerhouse veggies and fruits. Leslie will lead with a discussion of the important phytochemicals found in colorful vegetables and fruits, green leafy vegetables, onions and garlic. Julie will follow with gardening tips for the 12 vegetables and fruits selected. Keep your health in mind when you garden next year, not just the health of your plants.
Smart Decisions & Great Opportunities Alyeska Board Room (upstairs)	Centralized Cold Storage Options: Finding Solutions for Farmers of the Interior (Audrey Tappenden, AmeriCorps VISTA hosted by Fairbanks Soil & Water Conservation District) The Fairbanks Soil and Water Conservation District (FSWCD) has just begun conducting a feasibility study focused on centralized cold storage options for produce farmers of Interior Alaska. FSWCD aims to find solutions that offer long-term, large-capacity storage in a central location, ultimately encouraging increased crop production and access to new markets. The goals for the presentation are to: 1. Share details of the feasibility study taking place October 2017-September 2018, including its background, grant funding source, and overall timeline. 2. Share how farmers can express their opinions, needs, and ideas throughout the study. FSWCD wants to ensure that our results and final recommendations are relevant, practical, and useful for produce farmers of the Interior, making their input an important feature of our work.

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4:45 – 6:00 Fireweed Meeting Room (upstairs)	Movie: “Tables of Istanbul - between climate & culture” - A film created and hosted by Dr. Zeynep Kilic, University of Alaska Anchorage, Department of Sociology A sociologist and longtime immigrant in the US explores how cultural/regional/national/ethnic identity, social class and religion come together at the dinner table. What is a national cuisine and how does it reflect our identities individually? Her journey starts in her current home in Alaska where her cultural culinary practices do not fit in with the local climate and food culture, which do not favor Mediterranean produce. She travels to Istanbul, Turkey for answers around the table.
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