

Alaska Food Festival & Conference

November
3rd & 4th 2017

PIKE'S WATERFRONT LODGE
FAIRBANKS, ALASKA

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Thank You to Our Sponsors

THE ALASKA FOOD FESTIVAL & CONFERENCE WOULD NOT HAVE BEEN POSSIBLE WITHOUT THE GENEROUS SUPPORT FROM OUR SPONSORS!

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Agenda

CONFERENCE

Friday November 3, 2017

8:30 - 9:00	BREAKFAST & WELCOME: The Alaska Food Policy Council	
9:00 - 10:00	KEYNOTE SPEAKERS: Karl Kassel, Mayor of Fairbanks; Mary Smith, Edible Alaska	
10:00 - 10:15	BREAK	
10:15 - 11:45	BREAKOUT SESSION I (Descriptions of sessions available at www.akfoodpolicycouncil.org/2017-conference)	
BINKLEY ROOM 1	FOOD SECURITY & FOOD POLICY	<p>ALASKAN INUIT FOOD SECURITY CONCEPTUAL FRAMEWORK -- HOW TO ASSESS THE ARCTIC FROM AN INUIT PERSPECTIVE (Denali Whiting, Inuit Circumpolar Council Alaska)</p> <p>SUBSISTENCE IN A CHANGING CLIMATE -- TIME FOR A POLICY CHANGE? (Barrett Ristroph, Ristroph Law, Planning, and Research; PJ Simon)</p> <p>POSSIBLE FUTURES: A MOVEMENT FOR ALASKAN FOOD SOVEREIGNTY (Zoe Fuller, Prescott College)</p>
BINKLEY ROOM 2	FOOD PRODUCTION & HARVESTING	<p>GROW & TELL -- A MOBILE APP TO HELP GARDENERS AND FARMERS SHARE WHAT GROWS BEST, WHERE (Heidi Rader, UAF Cooperative Extension Service & Tanana Chiefs Conference)</p> <p>COST/BENEFIT ANALYSIS: ORGANIC MIXED VEGETABLES (50 SQ. FT.) (Julie Riley, Horticulture Agent, Cooperative Extension, University of Alaska Fairbanks and Mingchu Zhang, Professor, School of Natural Resources and Extension, UAF)</p> <p>MOBY THE MOBILE GREENHOUSE (Lia Heifetz, Grow Southeast)</p>
ALYESKA BOARD ROOM (UPSTAIRS)	FOOD BUSINESS & FOOD EDUCATION	<p>ALASKA DEC -- ENSURING THE SAFETY OF ALASKA'S FOOD SUPPLY (Sarah Coburn, Office of the State Veterinarian and Lorinda Lhotka, Food Safety and Sanitation Program)</p> <p>STATE AGENCIES AND THEIR ROLE IN ALASKA'S FOOD SYSTEM (Marylynne Kostick, Division of Subsistence, Alaska Department of Fish and Game)</p>
FIREWEED MEETING ROOM (UPSTAIRS)	FOOD, COMMUNITY & TRADITION	<p>ALASKA NATIVE PERCEPTIONS OF FOOD, HEALTH, AND COMMUNITY WELL-BEING -- CHALLENGING NUTRITIONAL COLONIZATION (Melanie Lindholm, Department of Sociology, University of Alaska Fairbanks)</p> <p>CHUGACH REGIONAL RESOURCE COMMISSION'S TRADITIONAL FOODS ASSESSMENT (Willow Hetrick, Chugach Regional Resources Commission; Patty Schwalenberg)</p> <p>RUBY FOOD SOVEREIGNTY -- PAST, PRESENT, FUTURE (Ed Sarten, Ruby Tribal Council; Brooke Wright, Tanana Chiefs Conference, Hunting Fishing, Gathering Task Force; Krista Heeringa, UAF Community Partnerships for Self-Reliance)</p>



Agenda

CONFERENCE

Friday November 3, 2017

12:00 - 1:00	LUNCH & KEYNOTE SPEAKERS: Chef Danielle Flaherty, Stone's Throw; Anne Weaver, Fairbanks Community Food Bank; Mitzi Baum, Feeding America	
1:00 - 1:30	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!	
1:30 - 3:00	BREAKOUT SESSION II (Descriptions of sessions available at www.akfoodpolicycouncil.org/2017-conference)	
BINKLEY ROOM 1	FOOD SECURITY & FOOD POLICY	<p>PERISHABLE DONATIONS (Anne Weaver, Fairbanks Community Food Bank and Steve Lacy, Fred Meyer)</p> <p>ADDRESSING COMMUNITY HEALTH, HUNGER, AND FOOD ACCESS (Cara Durr and Britta Hamre, Food Bank of Alaska)</p> <p>FROM TUNDRA TO TABLE -- ONE ALASKAN ORGANIZATION'S JOURNEY TO BRING TRADITIONAL FOODS TO ITS INUPIAT ELDERS (Chris Dankmeyer and Cyrus Harris, Maniilaq Association)</p>
BINKLEY ROOM 2	FOOD PRODUCTION & HARVESTING	<p>REGIONAL FISH CONSUMPTION RATES IN ALASKA (Marylynne Kostick, Division of Subsistence, Alaska Department of Fish and Game)</p> <p>STAND FOR SALMON -- CREATING A WILD SALMON LEGACY FOR FUTURE GENERATIONS (Elizabeth Herendeen, SalmonState; Gayla Hoseth; Mike Wood; Sam Snyder; Alaska Chef TBD)</p>
ALYESKA BOARD ROOM (UPSTAIRS)	FOOD BUSINESS & FOOD EDUCATION	<p>KENAI PENINSULA FOOD HUB -- 2 YEAR PILOT PROJECT, SUCCESSES AND FAILURES (Robbi Mixon, Kenai Peninsula Food Hub)</p> <p>FOOD COOPERATIVES FOR RURAL COMMUNITIES (Andrew Crow, UAA Center for Economic Development)</p> <p>RURAL CO-OP DEVELOPMENT -- KODIAK HARVEST FOOD CO-OP (Merissa Koller, Kodiak Harvest Food Cooperative; Tyler Kornelis)</p>
FIREWEED MEETING ROOM (UPSTAIRS)	FOOD, COMMUNITY & TRADITION	<p>BRINGING HEALTH TO ALASKA THROUGH URBAN FARMING (Cindee Karns, Alaska Cold Climate Permaculture Institute)</p> <p>YARDUCOPIA -- GROWING FOOD AND BUILDING COMMUNITY (Michelle Wilber, Alaska Community Action on Toxics)</p> <p>BUILDING COMMUNITY GARDENS FOR THE COMMUNITY (Lindsay Cameron, Fairbanks Soil and Water Conservation District)</p>



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Friday November 3, 2017

3:00 - 3:30	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!	
3:30 - 5:00	BREAKOUT SESSION III (Descriptions of sessions available at www.akfoodpolicycouncil.org/2017-conference)	
BINKLEY ROOM 1	FOOD SECURITY & FOOD POLICY	<p>FROM THE GROUND UP -- BUILDING ANCHORAGE'S APPROACH TO FOOD POLICY (Katie Dougherty, Municipality of Anchorage and Catherine Kemp, Resilience VISTA)</p> <p>FOOD THAT'S IN WHEN SCHOOL IS OUT -- BRIDGING THE HUNGER GAP FOR ALASKA'S YOUTH (Alicia Maryott, Alaska Child Nutrition Programs)</p> <p>PROMOTING LOCAL FRUITS AND VEGETABLES IN RURAL ALASKA (Kathleen Wayne, MS RD LD, State of Alaska Family Nutrition Programs and Andrea Bersamin, PhD, UAF Center for Alaska Native Health Research)</p>
BINKLEY ROOM 2	FOOD PRODUCTION & HARVESTING	<p>WE GREW IT! SUSTAINABLE AGRICULTURE IN THE SOUTHEAST ISLAND SCHOOL DISTRICT (Cody Beus, Southeast Island School District)</p> <p>SCHOOL BIOMASS GREENHOUSE IN CITY OF TANANA (Devta Khalsa, Contours Design)</p> <p>ALASKA GATEWAY SCHOOL DISTRICT BIOMASS & GREENHOUSE (Bonnie Emery, AGSD Greenhouse Manager and Anthony Lee, AGSD Maintenance Director)</p>
ALYESKA BOARD ROOM (UPSTAIRS)	FOOD BUSINESS & FOOD EDUCATION	<p>GROWTH OPPORTUNITIES IN THE KENAI PENINSULA AND SOUTHCENTRAL (Melissa Heuer, SPORK Consulting)</p> <p>MAPPING AVAILABLE AGRICULTURAL LAND IN ALASKA (Brittany Smith and Liz Snyder, Department of Health Sciences, UAA)</p> <p>HARVESTING ALASKA -- HOW AN IDEA TO TELL FOOD STORIES IN THE LAST FRONTIER WON A JAMES BEARD AWARD (Jessica Stugelmayer, Edible Alaska and Carolyn Hall)</p>
FIREWEED MEETING ROOM (UPSTAIRS)	FOOD, COMMUNITY & TRADITION	<p>KODIAK REGION'S FOOD SOVEREIGNTY (Rachael Miller, Alaska Pacific University)</p> <p>GROWING FOOD AND SUPPORTING YOUTH (Lyndsey Kellard, Alaska Seeds of Change)</p> <p>LOCAL FOOD ECO VILLAGES FOR ALASKA (Eliza Eller, Ann Creighton, Connor O'Connor, Ted Eller and Mebahiah O'Connor, Ionia)</p>



Agenda

CONFERENCE

Friday November 3, 2017

5:15	SILENT AUCTION ENDS - GET YOUR BIDS IN TO SUPPORT AFPC!
5:15 - 5:45	DAY 1 WRAP-UP AND TAKE AWAYS (BINKLEY ROOMS)
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)</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>



Agenda

FESTIVAL

Saturday November 4, 2017

9:00 AM - 5:00 PM	VENDORS ARE OPEN ALL DAY IN BINKLEY ROOM 2 ! Meet our vendors, shop at the farmers' market, and try some Alaskan products!	
10:00 - 11:30	SESSION I (Descriptions of sessions available at www.akfoodpolicycouncil.org/2017-conference)	
BINKLEY ROOM 1	WHAT TO DO WITH WHAT YOU GOT	PROCESSING ALASKA'S BOUNTY, PART I (Marylynne Kostick & Mike Taras, Division of Subsistence, Alaska Department of Fish & Game; Brian Schmitt, Funny Farm Feed Folks)
FIREWEED MEETING ROOM (UPSTAIRS)	TO YOUR HEALTH: SMART HARVESTING & EATING	MUSHROOM GATHERING (Christin Anderson, North American Mycological Association)
ALYESKA BOARD ROOM (UPSTAIRS)	SMART DECISIONS & GREAT OPPORTUNITIES	ENVIRONMENTAL ISSUES FACING FOOD PRODUCERS (Julie Riley, Cooperative Extension Service, University of Alaska Fairbanks)
BINKLEY ROOM 2	FOR THE KIDS	BREAD MAKING FOR KIDS (Fairbanks Soil and Water Conservation District)
11:30 - 1:00	BREAK & CHEF DEMO'S (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 (Descriptions of sessions available at www.akfoodpolicycouncil.org/2017-conference)	
BINKLEY ROOM 1	WHAT TO DO WITH WHAT YOU GOT	PROCESSING ALASKA'S BOUNTY, PART II (Marylynne Kostick & Mike Taras, Division of Subsistence, Alaska Department of Fish & Game; Brian Schmitt, Funny Farm Feed Folks)
FIREWEED MEETING ROOM (UPSTAIRS)	TO YOUR HEALTH: SMART HARVESTING & EATING	THE FIZZ OF FERMENTATION (Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks)



Agenda

FESTIVAL

Saturday November 4, 2017

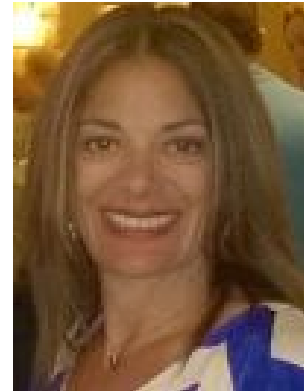
1:00 - 2:30	SESSION II (CONTINUED)	
BINKLEY ROOM 2	FOR THE KIDS	BUTTER MAKING FOR KIDS (Fairbanks Soil and Water Conservation District)
2:30 - 3:00	BREAK: Meet our vendors, shop at the farmers' market, and try some Alaskan products!	
3:00 - 5:00	PETTING ZOO: "Almost a Farm Petting Zoo" located in the parking lot (dependent on weather)	
3:00 - 4:30	SESSION III	
BINKLEY ROOM 1	WHAT TO DO WITH WHAT YOU GOT	FARM HACKS (Megan Talley, Spring Creek Farm)
FIREWEED MEETING ROOM (UPSTAIRS)	TO YOUR HEALTH: SMART HARVESTING & EATING	POWERHOUSE VEGGIES (Julie Riley & Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks)
ALYESKA BOARD ROOM (UPSTAIRS)	SMART DECISIONS & GREAT OPPORTUNITIES	CENTRALIZED COLD STORAGE OPTIONS: FINDING SOLUTIONS FOR FARMERS OF THE INTERIOR (Audrey Tappenden, AmeriCorps VISTA hosted by Fairbanks Soil & Water Conservation District)
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 long time 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.	



Keynote Speakers



Mary Smith is the owner and editor-in-chief of Edible Alaska, a quarterly print magazine and digital presence that celebrates Alaska's local food scene. Smith is a 1994 graduate of Northland College, with a BA in creative writing. She spent 15 years in a marketing career, 10 years as Marketing Director for a Chicago based seafood distribution company and five with another seafood distributor based in Southern California. During this time she helped introduce the concepts of environmental and social sustainability to the larger seafood industry. Smith has travelled around the world speaking on issues of marketing and sustainability and is a 2008 recipient of the Seafood Choices Alliance's Seafood Champion award for her efforts. Smith is also a 1998 graduate of the Culinary Institute of America and has experience working in a variety of professional kitchens and classrooms. She spent 6 seasons as commercial fisherman in Alaska and co-owns a company called Springline Seafood with her husband, with a focus on direct marketing of frozen-at-sea wild-caught seafood.



Mitzi Baum has been a member of the Feeding America team for over 20 years and is currently the Managing Director of Food Safety. In this role, Mitzi manages the continued development of food safety initiatives including: development and execution of the food safety strategic plan; oversight of third party food safety audit program; food safety educational summits; development of food safety resources; and coordination with donors and regulatory agencies to support food donations to reduce food waste.

Mitzi earned her Masters of Science in Food Safety and certificate in Food Law from Michigan State University. She earned her Bachelor's degree from Bowling Green State University, Bowling Green, OH in Restaurant/Hospitality Management. She has earned certificates in Non-Profit Management from the University of Chicago; Quality Management from DePaul University; Food Safety Management from Cornell University; and is a certified Food Safety instructor. She currently sits on the advisory council for Michigan State University's Master of Science in Food Safety program. Mitzi managed restaurants for the Peasant Restaurant Co. in Atlanta, Funky's Restaurants in Cincinnati, and Lettuce Entertain You, Enterprises in Chicago prior to her career with Feeding America. She lives in Chicago with her husband and their 8 year old daughter. She is a life-long Chicago Cubs fan, plays 16" softball (Chicago-style), and loves to cook and travel.



Vendors

Friday & Saturday

	ALASKA DEPARTMENT OF ENVIRONMENTAL CONSERVATION
	ALASKA DIVISION OF AGRICULTURE
	ALASKA MARINE CONSERVATION COUNCIL/CATCH 49
	AGRILOGIC CONSULTING/USDA RISK MANAGEMENT
	CALYPSO FARM AND ECOLOGY CENTER
	COFFEE ROASTERS, INC.
	FAIRBANKS SOIL & WATER CONSERVATION DISTRICT
	GOLDEN HEART GROWN
	SALMON STATE
	TUNDRA TONICS
	UNIVERSITY OF ALASKA FAIRBANKS COOPERATIVE EXTENSION SERVICE
	UNIVERSITY OF ALASKA FAIRBANKS ONE TREE PROJECT
	USDA NATURAL RESOURCES CONSERVATION SERVICE

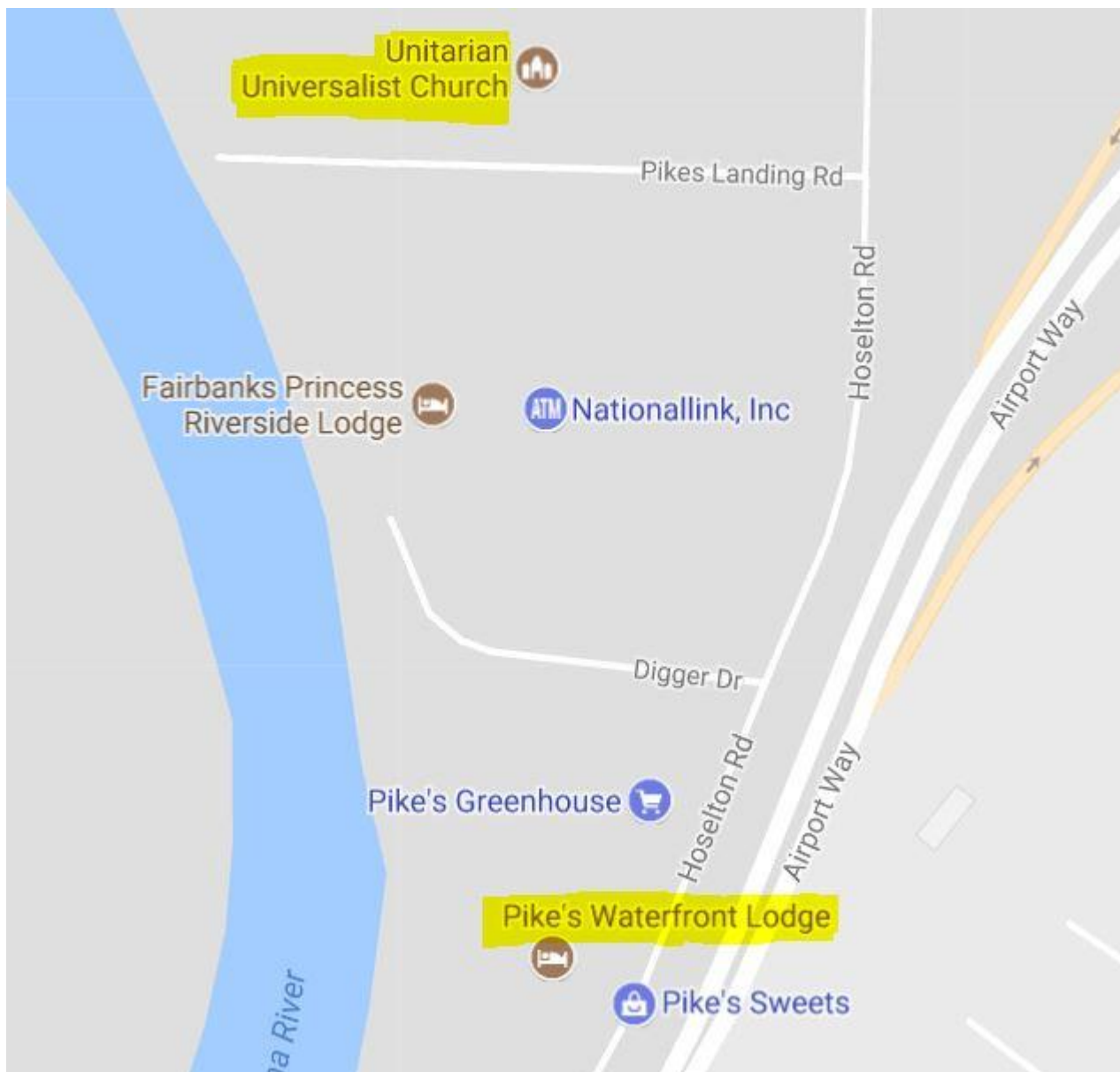
Farmers Market (Saturday Only)

	DART AM FARMS
	FORGET-ME-NOT PTARMIGANS 4-H CLUB



Map

FOOD POLICY NETWORKING EVENT WILL BE HELD AT THE
UNITARIAN UNIVERSALIST FELLOWSHIP OF FAIRBANKS, 4448 PIKES LANDING ROAD



Volunteer Thank You

WE WOULD LIKE TO THANK THE FOLLOWING INDIVIDUALS FOR ALL THEIR OUTSTANDING EFFORTS TO MAKE THIS CONFERENCE HAPPEN.

Julie Ashburn
Phoebe Autry
Gabby Black
Kyla Byers
Danielle Flaherty
Micah Hahn
Krista Holbrook
Leigh Honig
Beu Kersey
Staci Kloster
Mary Koppes
Alan MacDonald
Hilda MacDonald
Rose Meier
Cole Murphy
Kerry Nelson
Jennifer Nu
Lindsey Parkinson
Jutta Pence
Renae Richardson
Amanda Sassi
Suanne Sikkema
Megan Tally
Taylor Thompson
Ben Tietge

**A very special “thank you” to Audrey Tappenden, FSWCD VISTA,
for her fantastic work on this event! We couldn’t have done it without you!**



What is the 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 5 STRATEGIC GOALS THAT WE CONTINUE TO WORK TOWARDS TODAY.

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

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Notes



The
Alaska Food
Policy Council
Thanks You!

