

Alaska Food Festival & Conference

November
3rd & 4th 2017

PIKES 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
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Fred Meyer
What's on your list today?®



Friends of the Festival (\$250 & under)



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	
BANQUET ROOM A	FOOD SECURITY & FOOD POLICY	<p>ALASKAN INUIT FOOD SECURITY CONCEPTUAL FRAMEWORK -- HOW TO ASSESS THE ARCTIC FROM AN INUIT PERSPECTIVE (Carolina Behe, 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>
BANQUET ROOM B	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; Mingchu Zhang, Professor, School of Natural Resources and Extension, UAF)</p> <p>MOBY THE MOBILE GREENHOUSE (Lia Heifetz, Grow Southeast)</p>
BREAKOUT ROOM A (UPSTAIRS)	FOOD BUSINESS & FOOD EDUCATION	<p>ALASKA DEPARTMENT OF ENVIRONMENTAL CONSERVATION -- ENSURING THE SAFETY OF ALASKA'S FOOD SUPPLY (Sarah Coburn, Office of the State Veterinarian; Robert Gerlach; Lorinda Lhotka)</p> <p>STATE AGENCIES AND THEIR ROLE IN ALASKA'S FOOD SYSTEM (Marylynne Kostick, Division of Subsistence, Alaska Department of Fish and Game)</p>
BREAKOUT ROOM B (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; Krista Heeringa)</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, and network! Share your ideas in our "Parking Lot" and use this time to build working groups - we have dedicated spaces available!	
1:30 - 3:00	BREAKOUT SESSION II	
BANQUET ROOM A	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 (Sarrah Khelifi, Alaska Food Coalition; Cara Durr, Food Bank of Alaska; 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, Maniilaq Association; Val Kriel or Cyrus Harris)</p>
BANQUET ROOM B	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>
BREAKOUT ROOM A (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 (KEITH NYITRAY, SITKA FOOD CO-OP; ANDREW CROW)</p> <p>RURAL CO-OP DEVELOPMENT -- KODIAK HARVEST FOOD CO-OP (Merissa Koller, Kodiak Harvest Food Cooperative; Tyler Kornelis)</p>
BREAKOUT ROOM B (UPSTAIRS)	FOOD, COMMUNITY & TRADITION	<p>BRINGING HEALTH TO ALASKA THROUGH URBAN FARMING (Cindee Karns, Alaska Cold Climate Permaculture Institute; Anna Bryant; Liz Holmgren; Chantel Welch)</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>



Agenda

CONFERENCE

Friday November 3, 2017

3:00 - 3:30	BREAK: Meet our vendors, check out poster presentations, and network! Share your ideas in our “Parking Lot” and use this time to build working groups - we have dedicated spaces available!	
3:30 - 5:00	BREAKOUT SESSION III	
BANQUET ROOM A	FOOD SECURITY & FOOD POLICY	<p>FROM THE GROUND UP -- BUILDING ANCHORAGE’S APPROACH TO FOOD POLICY (Katie Dougherty, Municipality of Anchorage; Catherine Kemp)</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; Andrea Bersamin, PhD; UAF Center for Alaska Native Health Research)</p>
BANQUET ROOM B	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>
BREAKOUT ROOM A (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, 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; Carolyn Hall)</p>
BREAKOUT ROOM B (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, Ionia; Ann Creighton; Connor O’Connor; Ted Eller; Mebahiah O’Connor)</p>



Agenda

CONFERENCE

Friday November 3, 2017

5:15 - 5:45

DAY 1 WRAP-UP AND TAKE AWAYS (BANQUET ROOM)

6:00 - 8:30

FOOD POLICY NETWORKING EVENT

AT THE UNITARIAN UNIVERSALIST FELLOWSHIP OF FAIRBANKS

(ACROSS THE STREET FROM PIKES WATERFRONT LODGE)

Join us for social time to meet other food system enthusiasts! Sample delicious Alaska beverages and hors d'oeuvres featuring Alaska food products.



Agenda

FESTIVAL

Saturday November 4, 2017

9:00 AM -
5:00 PM

VENDORS ARE OPEN ALL DAY!

Meet our vendors, shop at the farmers' market, and try some Alaskan products!

10:00 - 11:30

SESSION I

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)

TO YOUR
HEALTH:
KNOWLEDGE
FOR SMART
HARVESTING &
EATING

MUSHROOM GATHERING (Christin Anderson, North American Mycological Association)

SMART
DECISIONS &
GREAT
OPPORTUNI-
TIES

ENVIRONMENTAL ISSUES FACING FOOD PRODUCERS (Julie Riley, Cooperative Extension Service, University of Alaska Fairbanks)

11:30 - 1:00

BREAK & CHEF DEMO'S:

- Chef Sean Walkin, Professor of Culinary Arts at UAF and Co-Owner of San Zanobi Catering
- Chef Aaron Apling-Gilman, Executive Chef at Seven Glaciers Restaurant, Alyeska Resort & The Alyeska Hotel
- Chef Danielle Flaherty, Program Manager at Stone's Throw

1:00 - 2:30

SESSION II

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)

TO YOUR
HEALTH:
KNOWLEDGE
FOR SMART
HARVESTING &
EATING

THE FIZZ OF FERMENTATION (Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks)



Agenda

FESTIVAL

Saturday November 4, 2017

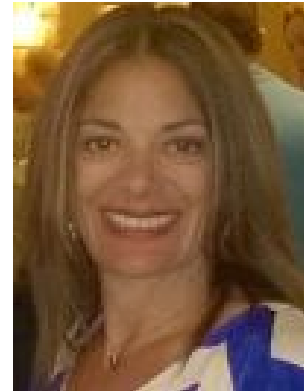
1:00 - 2:30	SESSION II (CONTINUED)	
	SMART DECISIONS & GREAT OPPORTUNITIES	TRIPLE BOTTOM LINE FOOD BUSINESS (Lia Heifitz, Grow Southeast)
2:30 - 3:00	BREAK: Meet our vendors, shop at the farmers' market, and try some Alaskan products!	
3:00 - 4:30	SESSION III	****PETTING ZOO IS OPEN 3:30 - 5:00****
	WHAT TO DO WITH WHAT YOU GOT	TITLE TBD (Megan Talley, Spring Creek Farm)
	TO YOUR HEALTH: KNOWLEDGE FOR SMART HARVESTING & EATING	POWERHOUSE VEGGIES (Julie Riley & Leslie Shallcross, Cooperative Extension Service, University of Alaska Fairbanks)
	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)
4:30 - 6:00	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.

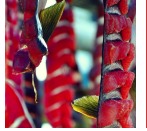


Vendors

Friday & Saturday

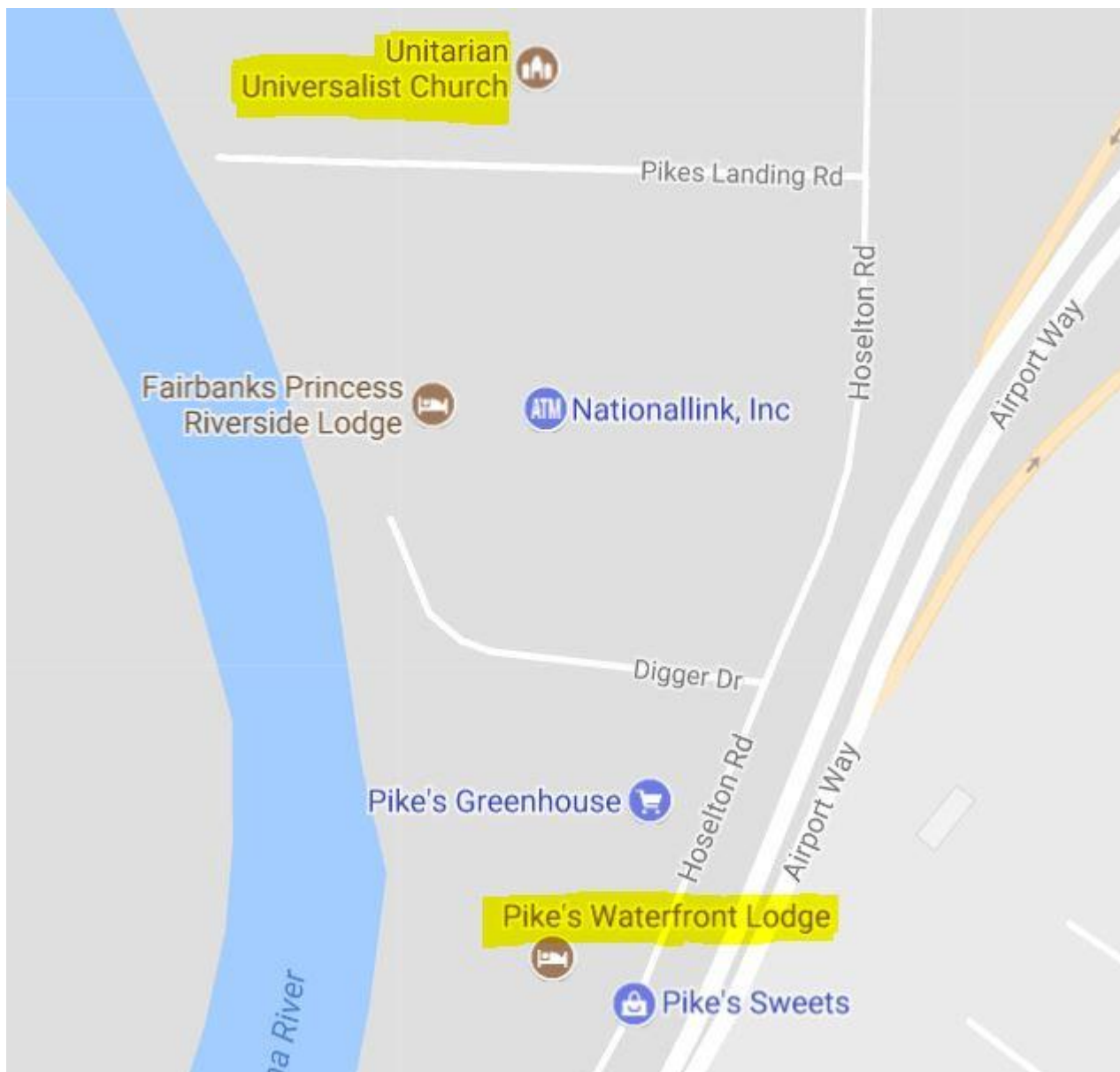
	ALASKA DEPARTMENT OF ENVIRONMENTAL CONSERVATION
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	SALMON STATE
	USDA NATURAL RESOURCES CONSERVATION SERVICE
	FAIRBANKS SOIL & WATER CONSERVATION DISTRICT
	GOLDEN HEART GROWN

Saturday Only



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 AND AGENCIES FOR ALL
THEIR OUTSTANDING EFFORTS TO MAKE THIS CONFERENCE HAPPEN.

Audrey Tappenden
Leigh Honig
Mary Koppes
Amanda Sassi
Cole Murphy
Staci Kloster
Taylor Thompson
Micah Hahn
Lindsey Parkinson
Danielle Flaherty
Krista Holbrook
Jennifer Nu
Renaë Richardson
Kyla Byers
Julie Ashburn
Megan Tally
Phoebe Autry
Kerry Nelson
Hilda MacDonald
Alan MacDonald
Beu Kersey
Jutta Pence

Who is the Alaska Food Policy Council?

THE ALASKA FOOD POLICY COUNCIL IS A NOT FOR PROFIT 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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The
Alaska Food
Policy Council
Thanks You!

