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LOCAL FARMERS STRIKE GOLD.

Chipotle is a proud supporter of the 2011 Family Farmed.org EXPO





Good Food For All!

Welcome to the 2011 FamilyFarmed EXPO. It's our sixth show and we expect that it will be our best. Who would have thought that Good Food would be the hottest movement in the country right now? It's certainly exciting to be part of this growing community and to be able to bring so many incredible people together for three special days! Thank you for joining us!

Sincerely,
Jim Slama
President, FamilyFarmed.org

PS: Special Thanks and Gratitude to retiring FamilyFarmed.org Board Chair Warren King for his hard work and dedication on our behalf. We appreciate all your great work and wish you the best of luck in future endeavors. You will be missed!



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Our special thanks to each and every individual who gave selflessly of their time, energy, and expertise to help with outreach, planning, and onsite guest relations. We are so grateful for the extraordinary grassroots outreach efforts of every individual and organization who helped us get the word out.



**So close you
can taste it.**

Choosing local puts you in touch with the flavors and varieties of every season and supports the local economy.

We're honored to support our local farmers and offer their high-quality products at Whole Foods Market.

Eckert Orchards
Belleville, IL
Owner: Chris Eckert



wholefoodsmarket.com



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www.christinanoel.smugmug.com

Special thanks to our sponsors:



What's Working in School Food

**Friday, March 18
at the FamilyFarmed EXPO**

presented by
School Food FOCUS

Join us for an all-day session that digs deeply into transforming school food procurement—with food service professionals and vendors sharing best practices and exciting possibilities.



School Food FOCUS is a national collaborative that leverages the knowledge and procurement power of large school districts to make school meals nationwide more healthful, regionally sourced, and sustainably produced.

Attendees can follow us on Twitter @SchoolFoodFOCUS



School Food FOCUS is a program
of Public Health Solutions.

schoolfoodfocus.org

About FamilyFarmed.org



FamilyFarmed.org's mission is to expand the production, marketing and distribution of locally grown and responsibly produced food, in order to enhance the social, economic and environmental health of our communities. Our Programs Include:

Farm to School

FamilyFarmed.org has partnered with the Chicago Public Schools to develop their local food procurement program. In the 2009-10 school year, their foodservice provider purchased over \$1.8 million in fruits and vegetables from local farmers in the FamilyFarmed.org network. FamilyFarmed.org looks forward to strengthening and expanding this win-win program to additional schools and colleges.

Market Development

Developing wholesale markets for family farmers is key to building local food systems as more than 99% of agricultural products consumed in America are purchased through wholesale channels. FamilyFarmed.org works to build demand and supply and helps to create infrastructure that supports the growth of the system. FamilyFarmed.org works with many leading buyers of local food including Whole Foods Market, Chipotle, Goodness Greeness, Lettuce Entertain You Enterprises, Sysco, Compass Group, Chartwells-Thompson Hospitality (Chicago Public Schools), Irv & Shelley's Fresh Picks, Testa Produce, and others to connect them with local food sources. FamilyFarmed.org also provides technical assistance and training for farmers. We published *Wholesale Success: A Farmer's Guide to Selling, Postharvest Handling and Packing Produce*. The 255-page manual includes comprehensive sections on issues such as Building Relationships with Buyers, On-Farm Food Safety and Calculating Return in Investment. It is the basis for our Wholesale Success farmer training workshops that are conducted across the US.

Food Safety

On-Farm Food Safety is key for all farmers of all sizes. As such, FamilyFarmed.org is leading the development of a nationally

significant on-farm food safety program whereby small to mid-scale fruit and vegetable farmers will have access to a no-charge, easy to use online tool that will help them create a personalized on farm food safety plan. FamilyFarmed.org will then present workshops to farmers to train them how to use the tool to create a food safety plan, as well as on the importance of incorporating food safety best practices into their regular operations. FamilyFarmed.org has also worked with both the USDA and the WI Department of Agriculture on food safety projects.

FamilyFarmed EXPO

FamilyFarmed.org produces the annual FamilyFarmed EXPO, a trade show, financing and food policy conference, and celebration of local and responsibly produced food. The purpose of the event is to link local farmers and family-owned producers of food and farm products with the public, trade buyers and leaders in the field to foster relationships that facilitate the growth of local food systems.

Local Food Systems Leadership

FamilyFarmed.org has a history of providing leadership in the local food systems arena through participation in councils, speaking engagements, conferences, meetings, and through consulting. FamilyFarmed.org helped pass the Illinois Local Food, Farms and Jobs Act and is represented on the Illinois Food Farms and Jobs Council and on the Chicago Food Policy Advisory Council. We also conduct research and consult on Local Food Hub development, an important component of developing regional food systems. Food Hubs are an integral part of the infrastructure necessary to aggregate product from family farmers, and then process, pack, sell, and transport the product, all while meeting the quality and food safety needs of wholesale buyers.

CSA Promotion

FamilyFarmed.org's Guide to Chicagoland CSA's connects consumers directly with farms offering CSA (Community Supported Agriculture) shares. Consumers can purchase a share of the farm's harvest at the beginning of the season and then the farmer delivers periodic (usually weekly) boxes or "shares" containing the best of what the growing season has to offer. We also match-make farms with drop-off locations ranging from individual homes to commercial locations such as the Illinois Tollway Oasis and the Aon Center in downtown Chicago.

Food Access

FamilyFarmed.org works to enhance fresh local food availability and access throughout Chicago, especially in disinvested communities. Working with community partners and the City of Chicago, FamilyFarmed.org helped develop a pilot program whereby federal food benefit program benefits can be accepted at farmers markets. Additionally, we partnered with the Wholesome Wave Foundation on a program that doubles the value of such benefit programs at three farmers markets in Chicago serving low-income families.

**www.FamilyFarmed.org • 7115 W. North Ave. #504, Oak Park, IL 60302
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You're not alone. We're the Risk Management Agency of the US Department of Agriculture. It's our job to ensure that every farmer and rancher has equal access to all risk management tools and programs, and that all customers and potential customers are treated with dignity and respect. See us for risk management outreach and education.

Further RMA program information is available
on the RMA website: www.rma.usda.gov/ or from ten Regional
Offices across the U.S.
202-690-2686



Chef Demonstrations



Stephanie Izard



Dale Levitski



Bill Kim



Paul Virant

Chef Demos are always a highlight at the Saturday Good Food Festival. This year we have a stellar lineup of chefs participating.

For each demo, two chefs will be paired with a farmer to make this year's experience even more exciting and fun. Plan ahead because seating (and tastings!) are limited!

All Chef Demos will take place at the Viking Kitchen Corner, SW corner of Hall A.

Chef Demonstration Schedule - All Demos in SW Corner of Hall A

10:30	Stephanie Izard of <i>Girl & the Goat</i> Kim Gracen of <i>Chicago Diner</i> The Nichols Family from <i>Nichols Farm</i> , Marengo, IL
11:45	Dale Levitski of <i>Sprout</i> Chris Pandel of <i>Bristol</i> Pete Klein from <i>Seedling Farm</i> , South Haven, MI
1:00	Bill Kim of <i>Urban Belly</i> and <i>Belly Shack</i> Paul Virant of <i>Vie</i> Tracey Vowell from <i>Three Sisters Garden</i> , Kankakee, IL
2:15	Dan Smith of <i>The Hearty Boys</i> and <i>The Hearty Boys Catering</i> Steve McDonagh of <i>The Hearty Boys</i> and <i>The Hearty Boys Catering</i> Bob and Jenny Borchardt from <i>Harvest Moon Farms</i> , Viroqua, WI
3:45	Sarah Grueneberg of <i>Spiaggia</i> Nicole Pederson of <i>C-House</i> Jude Becker from <i>Becker Lane Organic Farm</i> , Dyersville, IA



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We care for our farm. We care for our soil. We care for our employees.
We care for our produce so it all cares for you.



ladymoonfarms.com

Thursday's Schedule



Good Food, Good Investments, Good Business

The FamilyFarmed.org Financing Farm to Fork Conference supports the local food movement by encouraging investment in farm and food production, processing, and distribution businesses.

A primary objective of the Financing Farm to Fork Conference is to educate regional farmers and food processors about various financing strategies and then link them with individuals who represent a variety of financing options that may help them grow their businesses. Business education and training will be essential to the success of the conference and breakout sessions will help inform food producers and financiers about the opportunities and needs in this sector.

The event is produced by FamilyFarmed.org and sponsored by the University of Chicago's Booth School of Business and Organic Valley.

CHICAGO BOOTH 

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Gary Hirshberg



Will Allen

Thursday's Schedule

Financing Farm to Fork Schedule

8:00-8:30	Registration Coffee break provided by Crop to Cup, Organic Valley, and City Provisions		
8:30-8:45	Welcome – Hall C: Jim Slama, Introduced by Warren King, Board Chair, <i>FamilyFarmed.org</i>		
8:45-9:20	Morning Keynote – Hall C: Gary Hirshberg, <i>Stonyfield Farm</i>		
9:20-10:00	Morning Plenary: Local and Sustainable Food Retailing – Hall C Michael Bashaw, <i>Whole Foods Market</i> Irv Cernauskas, <i>Irv and Shelly's Fresh Picks</i> Gary Hirshberg, <i>Stonyfield Farm</i> Moderator: Andy Whitman, <i>2x Partners</i>		
	Farmer – Room D	Food Business – Room E	Community – Room F
10:10-11:10 Session 1 Fundors/ Investors	Farm Financing Opportunities Susan Maraccini, <i>USDA Farm Svc Agency</i> George Ranney, <i>Chicago Metropolis 2020</i> David Miller, <i>Working Farms Capital</i> Michael Bashaw, <i>Whole Foods Market</i> Moderator: Rich Schell, <i>Wagner & Schell</i>	Food Business Financing Colleen Callahan, <i>USDA Rural Development</i> Jeffrey Lampe, <i>Hopewell Ventures</i> Moderator: Kim Hack	Community Financing Bill Buchanan, <i>USDA RMA</i> Suzanne Keers, <i>Local First Chicago</i> Lucy Tuck, <i>IFF</i> Moderator: Calvin Holmes, <i>Chicago Community Loan Fund</i>
11:20-12:20 Session 2 Farms/ Businesses	Farm Success Stories Tom Beddard, <i>Lady Moon Farms</i> Bob Borchardt, <i>Harvest Moon Farm</i> Wes Jarrell, <i>Prairie Fruits Farm</i> John Peterson, <i>Angelic Organics</i> Moderator: <i>Charlotte Flinn</i>	Food Business Success Stories Bartlett Durand, <i>Black Earth Meats</i> Matt Kilgus, <i>Kilgus Farmstead</i> Arjan Stephens, <i>Nature's Path Organic</i> Moderator: <i>Marc Schulman, Eli's Cheesecake</i>	Building Social Enterprises Dennis Ryan, <i>Experimental Station</i> Rick Terrien, <i>Wisconsin Innovation Kitchen</i> Orrin Williams, <i>Center for Urban Transformation</i> Moderator: <i>Zina Murray, Logan Square Kitchen</i>
12:20-1:00	Lunch – Hall B		
1:00-1:45	Business Plan Competition Finalists – Hall C: Moderated by Linda Darragh, <i>Chicago Booth School</i>		
1:45-2:45	Financing Fair – Hall A: Farms and food businesses meet potential investors.		
2:45-3:30	Keynote – Hall C: Will Allen, <i>Growing Power</i> , Introduced by Leland Strom, <i>Farm Credit Association</i> ;		
3:30-3:45	Break		
3:45-5:40	THE HOW MUCH, WHERE AND HOW OF RAISING MONEY FOR YOUR BUSINESS – Hall C Andy Whittman, <i>2x Partners</i> Kathy Nyquist, <i>New Venture Advisors</i>		
	3:45-4:20	YOUR FINANCING STRATEGY The Spectrum of Financing Options (joined by Linda Darragh, <i>Chicago Booth School</i>) Using cash forecasts to determine funding needs	
	4:20-5:05	FINDING FINANCING SOURCES Traditional Sources Non-Traditional Sources , (joined by Marc Lane, <i>Marc J. Lane Wealth Group</i> and Suzanne Keers, <i>Local First Chicago</i>)	
	5:05-5:40	TELLING YOUR STORY 10 Elements of Effective Stories 5 Things You Need to Prepare 10 Reasons Investors Pass	

Financing Fair Presenters

Looking to invest in local good food farms and businesses? The Financing Fair provides bankers, angel investors, venture capitalists, economic development professionals, and philanthropists a dynamic environment to spark new relationships and initiate conversations with several vetted farms and businesses looking to launch new initiatives. Our Presenters include:

The Scrumptious Pantry/Faithful to Foods, Inc.

Rye, New York www.scrumptiouspantry.com

The Scrumptious Pantry is an umbrella brand for farm-grown packaged food from organic family farms in the Midwest & beyond, following recipes representing the regional food culture.

Crop to Cup Coffee Company

Chicago, Illinois www.croptocup.com

Using modern methods for sourcing ethical coffee, Crop to Cup introduces coffee lovers to farmers and all that goes into the beans that they brew.

Local Orbit

Ann Arbor, Michigan www.localorb.it

Local Orbit is a web platform that streamlines the process of buying and selling locally produced food. We provide business tools for local and regional marketplaces: ecommerce, inventory management, marketing, logistics and customer service.

Moss Funnel Farms

Evanston, Illinois www.joesblueberries.com

Seasonally rents blueberry bushes to the public during the summer at its farm near South Haven. Also welcomes u-pick and sells frozen and to institutional buyers.

Black Earth Meats

Black Earth, Wisconsin www.blackearthmeats.com

USDA, certified organic, humane certified meat processor focused exclusively on local sourced beef, pork, lamb and goat. Halal slaughter available. Black Earth caters to restaurants, retailers and consumers looking for sustainable meats at affordable prices.

Gluten-Free and Vegan Products L3C - (G-Free-V)

Chicago, Illinois www.GFREEV.com

The G-Free-V Kitchen will enable production of meals and specialized foods by manufacturers that want to produce in a certified gluten/allergy free kitchen for profit and non-profit uses.

Ruth and Phil's Gourmet Ice Cream

Chicago, Illinois www.ruthandphils.com

An all natural frozen dessert company, specializing in seasonal and unique flavors with less fat and more flavor! We use organic grass-fed dairy and work with local farmers and local ingredients to give you the very best ice cream and sorbet.

Eden Farms

Lebanon, Indiana www.edenfarmsinc.com

Eden Farms is a year-round hydroponic greenhouse. We specialize in growing and selling living plants which are never sprayed with any chemicals. Our products

include Basil, Watercress, Arugula and various Lettuces.

Harvest Moon Farms

Viroqua, Wisconsin/Chicago, Illinois

www.harvestmoon-farms.com

Certified Organic Farm offering Community Supported Agriculture shares and wholesale produce.

Autre Monde Café

Berwyn, Illinois www.autremondecafe.net

Autre Monde is a next generation café featuring fairly priced, farm to fork fare with a Mediterranean flair, a greenhouse and a funky vibe.

312 Aquaponics LLC

Chicago, Illinois www.312ap.com

312 Aquaponics is a start-up company that develops aquaponic systems and technologies for urban agriculture applications.

Wind Ridge Herb Farm

Caledonia, Illinois www.windridgeherbfarm.com

Certified Naturally Grown herb/vegetable farm & greenhouses. Fresh/dried herbs plus value added herbal products for retail markets and wholesale customers. Provide plants for community/school gardens.

This Old Farm, Inc.

Colfax, Indiana www.thisoldfarminc.com

This Old Farm, Inc is a local foods distribution company specializing in naturally raised, chemical free and/or certified organic meats, produce, and value added goods.

Square One® Organics

River Forest, Illinois www.squareoneorganics.com

Organic Superfoods for Babies & Kids. Locally owned and operated, SQ1- pure, healthy foods for kids. SQ1 Superfoods for a Super Start!

The Glass Rooster

Chicago, Illinois www.theGlassRooster.com

The Glass Rooster is committed to bringing a new focus to the art of canning, or "putting food up"! Our classes show you how!

Big Head Farm

South Haven, Michigan www.bigheadfarm.com

Established in 2009, soon to be thriving vegetable, fruit, herb and flower farm serving the local community as eco-innovators, stewards of the land and organic growers.

Irv & Shelly's Fresh Picks

Chicago, Illinois www.FreshPicks.com

Local owners Irv & Shelly offer year-round delivery of local and organic food from over 100 sustainable farms: produce, meat, dairy, eggs & more!

Financing Fair Presenters

Family Farmers Meats

Mattoon, Illinois www.familyfarmersmeats.com

Family Farmers Meats will operate a mid-sized, multi-species processing plant and retail meat market focused on the needs of local and organic Illinois livestock producers.

Growing Home, Inc.

Chicago, Illinois www.growinghomeinc.org

A social enterprise based on organic agriculture with a mission of providing transitional employment and job training for individuals facing multiple barriers to employment.

Michigan Malt Co.

Shepherd, Michigan www.michiganmalt.com

We operate a farm based micro-malting that produces malt for the craft brewing industry

Provenance Food & Wine

Chicago, Illinois www.provenancefoodandwine.com

Retail grocery/wine shop specializing in small batch/handmade items. We represent small food, wine & spirit producers who use sustainable practices.

Fountain View Hearth LLC – d/b/a American Flatbread

Chicago, Illinois www.americanflatbread.com

Develop a wood-fired pizza restaurant (and “nano” brewery) as an expansion of the American Flatbread concept.

Tiny But Mighty Foods, Inc.

Shellsburg, Iowa www.tinybutmightyfoods.com

We grow, produce, and market an ancient variety of heirloom popcorn with amazing flavor and health benefits. Goal to become the leading heirloom snack food company.

Grass Run Farm, Inc.

Dorchester, Iowa www.grassrunfarm.com

We pay premiums to farmers (including member-owners) for sustainably raised livestock, then orchestrate sales/distribution to markets that value our meat quality and our conscience.



FINANCING FARM TO FORK CONFERENCE

We invite you to view the following guide online:

2011 Financial Resources for Agribusiness Enterprises in Illinois

Adapted by Pete Petges and FamilyFarmed.org from a document originally produced by Stephen Versen and the Virginia Department of Agriculture and Forestry Services.

View this document online at:

www.FamilyFarmed.org/FinancialResources



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Friday's Schedule



FamilyFarmed Trade Show Good Food, Good Opportunities, Good Business

The FamilyFarmed Trade Show offers leading edge programming and technical assistance to support farmers, trade buyers and other stakeholders to grow their business and the good food community. The exhibit floor includes farmers, distributors, artisan food producers, and school food suppliers that are looking for new business and specialize in local food.

FamilyFarmed Trade Show Schedule

	TRADE SHOW	WHAT'S WORKING IN SCHOOL FOOD	FOOD POLICY SUMMIT
8:15-9:45	Coffee break provided by Crop to Cup, Organic Valley, and City Provisions	School Food FOCUS District Presentations, Round 1 – Room E Discuss successes and challenges in school food procurement change efforts, including sourcing local produce, incorporating salad bars, and collaborating with partners. Bob Bloomer, <i>Chicago</i> Stephen O'Brien, <i>New York City</i>	Coffee break provided by Crop to Cup, Organic Valley, and City Provisions
10:00-11:15	Opening Symposium – Hall A Jim Slama, <i>FamilyFarmed.org</i> Warren Ribley, <i>Illinois Dept. of Economic Opportunity</i> Ken Kaplan, <i>MIT Collaborative Initiatives</i> Rochelle Davis, <i>Healthy Schools Campaign</i> Erika Allen, <i>Growing Power</i>		Sheila Simon, <i>Illinois Lt. Governor (Invited)</i> Ann Wright, <i>USDA</i> Toni Liquori, <i>School Food FOCUS</i> Bob Scaman, <i>Goodness Greeness</i>

Friday's Schedule

FamilyFarmed Trade Show Schedule - *continued*

<p>11:30-12:50</p>	<p>Large Scale Sustainable Meat Procurement – Room D Meat producers discuss opportunities and challenges they face meeting marketplace demand. Pete Bassett, <i>Organic Prairie</i> Bill Kurtis, <i>Tallgrass Beef</i> Patty Whisnant, <i>American Grass Fed Beef</i> Paul Willis, <i>Niman Ranch Pork Company</i> Moderator: Chris Ely, <i>Applegate Farms</i></p>	<p>School Food FOCUS, District Presentations, Round 2 – Room E Discuss successes and challenges in school food procurement change efforts, including increasing whole grains, sourcing fresh fruits & vegetables, improving flavored milk and changing bid specifications. Jim Groskopf, <i>St. Paul</i> Kymm Mutch, <i>Milwaukee</i></p>	<p>From Farm to School in the Chicago Metro Area - Room F Key process steps for implementing farm to school programs and opportunities to promote policy and systems change. Lindsey Arenberg, <i>Seven Generations Ahead</i> Bobbie Desprat, <i>Community Consolidated School District 15</i> Micheline Piekarski, <i>Oak Park/River Forest School District 200</i> Moderator: Anupama Joshi, <i>National Farm-to-School Program</i></p>	<p>Policy Summit Working Group Breakout Session 1 Room G: Teaching and Eating In the Garden: Enabling Educators to Utilize the School Garden in Their Curriculum and Nutrition Education Room H: SNAPshots: A Visual Conversation About Hunger and SNAP Benefits on Chicago's North Side Room I: SNAP/EBT Support at Farmers Markets</p>
<p>11:30-6:00</p>	<p>Trade Show Floor open</p>			
<p>1:00-2:15</p>	<p>Lunch – Hall B Or Lunch with Green Chicago Restaurant Co-op – Room D</p>			
<p>2:30-3:50</p>	<p>The Farm to Restaurant Connection – Room D Producers and restaurant owners learn lessons from veteran restaurateurs and vendors on how to source local products Marc Bernard, <i>Lettuce Entertain You</i> Dan Rosenthal, <i>Green Chicago Restaurant Cooperative</i> Bruce Sherman, <i>North Pond</i> Moderator: Ron Cropper, <i>Sustainable Foods</i></p>	<p>School Food FOCUS, Roundtable Discussions - Hall B East – Tools to Jumpstart Procurement Change Jim Groskopf, <i>Saint Paul Public Schools</i> Kymm Mutch, <i>Milwaukee Public Schools</i> Laura Stanley, <i>School Food FOCUS</i> Hall B West – Maximizing USDA Foods to Create Healthful Meals Laura Walter, <i>USDA Food and Nutrition Service</i> Julie Mikkelson, <i>USDA Food and Nutrition Service</i> Bob Bloomer, <i>Chicago Public Schools</i> Kathy Lawrence, <i>School Food FOCUS</i> Room E – Working with government and community partners Stephen O'Brien, <i>NYC School Food</i> Rochelle Davis, <i>Healthy Schools Campaign</i> Cathy Nonas, <i>NYC Dept of Health and Mental Hygiene</i> Julia Govis, <i>Illinois Farm to School</i> Toni Liquori, <i>School Food FOCUS</i></p>	<p>Food Safety in School and Community Gardens – Room F Schools and food service companies are beginning to address food safety issues in order to serve garden produce in their cafeterias. Ken Dunn, <i>Resource Center Chicago</i> Dan Schnitzer, <i>Academy for Global Citizenship</i> Angie Mason, <i>Chicago Botanic Garden</i> Moderator: Ann Wright, <i>USDA</i></p>	<p>Policy Summit Working Group Breakout Session 2 Room G: Urban Agriculture Zoning and Policy Room H: Illinois Stewardship Alliance's Grassroots Policy Committee: Advocating For You, From Farm To Fork Room I: Next Level Of Food Safety: Procurement Of School Food Supply Purchases</p>

Friday's Schedule

FamilyFarmed Trade Show Schedule - *continued*

<p>4:00-5:20</p>	<p>Scaling Up Urban Agriculture for Wholesale Markets – Room D Urban agriculture offers tremendous opportunities to provide a large volume of local fruits and vegetables for wholesale markets in the 21st century. Erika Allen, <i>Growing Power</i> Dan Carmody, <i>Detroit Eastern Market</i> Ken Dunn, <i>Resource Center Chicago</i> Brandon Johnson, <i>Washington Park Consortium</i> Moderator: David Spear, <i>Whole Foods Market</i></p>	<p>School Food FOCUS Open Time for Networking and Conversation – Room E</p>	<p>Lessons Learned in School Food Pilots – Room F New programs are changing the way schools feed and educate children. Gary Cuneen, <i>Seven Generations Ahead</i> Julia Govis, <i>Illinois Farm to School Coalition</i> Pam Horwitz, <i>American Corn Growers Association</i> Sarah Elizabeth Ippel, <i>Academy for Global Citizenship</i> Jason Weedon, <i>Gourmet Gorilla</i> Moderated by Rochelle Davis, <i>Healthy Schools Campaign</i></p>	<p>Policy Summit Working Group Breakout Session 3 Room G: Innovations or Infractions? Making the Urban Agriculture We Want Room H: We Are What We Eat: Food Access and its Impact on Community Health Room I: Innovative Local Policies that Challenge the Fast Food Industry and Protect Childrens' Health</p>
<p>5:45-6:30</p>		<p>School Food FOCUS Closure and Evaluation - Room E Review action steps for the near future, share concluding insights and thoughts, and take part in evaluating the day's activities.</p>		<p>Policy Summit Closure and Evaluation - Room F Wrap up reports and networking</p>
<p>5:30-7:00</p>	<p>FREE WORKSHOP! So You Want to Be a Farmer – Room D Leading experts discuss opportunities available to people from all walks of life to become a farmer. Sheri Doyel, <i>Angelic Organics Learning Center</i> Michael O'Gorman, <i>Farmer-Veteran Coalition</i> Larry O'Toole, <i>Growing Home</i> Mike Sands, <i>Prairie Crossing Farm Incubator</i> Moderator: Patsy Benveniste, <i>Chicago Botanic Garden</i></p>			
<p>6:00-7:00</p>	<p>Meet the Buyers Reception – Room G/H/I Leading Midwest food buyers meet farmers and food businesses to create buying relationships. <i>Chartwells-Thompson Hospitality</i> <i>Chipotle Mexican Grill</i> <i>Dill Pickle Food Co-op</i> <i>Door to Door Organics</i> <i>Get Fresh Produce</i> <i>Goodness Greeness</i> <i>Irv & Shelly's Fresh Picks</i> <i>Local Folks Foods</i> <i>Lou Malnati's</i> <i>Niman Ranch</i> <i>Piece Brewery & Pizzeria</i> <i>SugarToad Restaurant</i> <i>Whole Foods Market</i> <i>Refreshments provided by Grass Point Farms, Crop to Cup, Goose Island, and Midwest Wine Selections</i></p>			
<p>7:00-10:30</p>	<p>Localicious Party – Hall A/B Local chefs pair with family farmers to create the freshest flavors of the season. Come enjoy great food, libations and meet leaders in the local food movement. Proceeds benefit FamilyFarmed.org, a leader in building local food systems for the past ten years.</p>			

Meet the Buyers Networking Reception



Looking to secure valuable face time with wholesale buyers?

Meet some of Chicagoland's largest buyers of local foods and support these companies all year long! This event is meant to play matchmaker between farmers and food producers and a wide range of buyers from supermarkets, distributors, restaurants, and institutions. It's a reverse trade show in which the buyers have a table and meet farmers and food producers. Buyers confirmed for this event include:

Chartwells-Thompson Hospitality – Jean Saunders, Director of Marketing

Chipotle Mexican Grill – Heidi J. Wederquist, Director of Quality Assurance & Food Safety - Purchasing

Dill Pickle Food Co-op – Vinnie Hernandez, General Manager, Tommy Berbas, Produce Buyer, Sharon Hoyer, Assistant General Manager

Door to Door Organics – Chad Arnold, President, Bret Ebel, Chicago Location Director

Get Fresh Produce – Mark Lepp, Account Executive

Goodness Greeness – Bob Scaman, President and CEO, Ron Cropper, Vice President

Irv & Shelly's Fresh Picks – Irv Cernauskas, Owner

Local Folks Foods – Paul Skirvin, Product Quality Control and Development, Steve Spencer, Buyer

Lou Malnati's – Jim Freeland, Purchasing Director

Niman Ranch – Paul Willis, Co-Founder

Piece Brewery & Pizzeria – Eloise Karlatiras, Director of Sustainability, Bob Wagner, General Manager

SugarToad Restaurant – Geoff Rhyne, Chef, Zandra Torrico, General Manager

Whole Foods Market – Jose Valadez, Midwest Produce Coordinator, David Spear, Midwest Local Food Forager, Gabe Weldin, Grocery Team Buyer

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Localicious



GOOD FOOD, GOOD PEOPLE, GOOD TIMES

Enjoy the food event of the season! Dine on the bounty of local farms prepared by well known local chefs, together with libations, live music performed by Grammy nominee Liquid Soul, and an opportunity to connect with and support Chicago's good food community.

UIC Forum. Chicago. Friday March 18. 7pm. Tickets \$75*

*Are you the ultimate party host? If you buy tickets for 10 of your friends, you get in FREE! Plus, you'll get your name in the Localicious program book, and a FREE ticket to the Good Food Festival on Saturday.

Participating Establishments and Purveyors

Please support these businesses all year long!

- | | | |
|------------------------------|-----------------------------------|------------------------------------|
| Alliance Bakery & Café | Old Town Social | August Hill Winery |
| Big Bowl | Osteria Via Stato | Fox Valley Winery |
| Big Jones | prasiño | Goose Island |
| The Chicago Diner | Province | Hum Botanical Spirits |
| City Provisions | Ruth and Phil's Gourmet Ice Cream | Koval Distillery |
| Duke's Ale House and Kitchen | The Signature Room | Lynfred Winery |
| Mana Food Bar | SugarToad | Midwest Wine Selections |
| Marion Street Cheese Market | Trattoria No. 10 | Pheasant Hollow Winery |
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| Nonna Santi's Biscotti | | Two Brothers Brewing and Tap House |
| | | Wollersheim Winery |



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Chef Demonstrations present cooking classes with acclaimed chefs using Market ingredients. *Demos every Wednesday and Saturday at 10:30am*

Savor the Seasons highlights Market products at the height of their season with tastings. *Every 4th Wednesday of the month May - October*

Heirloom and Heritage Program preserves and promotes heirloom varieties of vegetables and fruits and heritage breeds of animals. *Check out our vendors' H/H products, and see them growing in the Edible Gardens*

Green City Market is a 501(c)(3) nonprofit organization. Donations are tax-deductible. Find us on the web at greencitymarket.org

Wednesdays & Saturdays
7:00am – 1:00pm
May through October
at the south end of Lincoln Park
10:30am Chef Demos Daily

2011 Special Events Calendar

- April 16: Edible Gardens Workshop (9:30am-10:15am)
Spring Start: Soil Prep and Planting Cool Weather Crops
- May 4: First Market
- May 7: Opening Day Rally (9am-10am)
- May 25: Savor the Seasons LETTUCE Festival (9am-12pm)
- May 28: Edible Gardens Workshop (9:30am-10:15am)
Summer's Arrival: Transplanting Warm Weather Crops
- June 18: Edible Gardens Workshop (9:30am-10:15am)
Necessary Nourishment: Feeding Your Plants
- June 22: Savor the Seasons STRAWBERRY Festival (9am-12pm)
- June 25: Club Sprouts Seed to Table Party
- July 21: Green City Market Chef's BBQ Benefit**
- July 23: Edible Gardens Workshop (9:30am-10:15am)
Expand Your Growing Season: Planting Fall Crops
- July 27: Savor the Seasons CARROT Festival (9am-12pm)
- August 13: Edible Gardens Workshop (9:30am-10:15am)
Keeping a Tidy Garden: Staking, Pruning and Harvesting
- August 24: Savor the Seasons TOMATO Festival (9am-12pm)
- September 7-21: Locavore Challenge
- September 17: Edible Gardens Workshop (9:30am-10:15am)
Growing Locally: Tips for Growing in Chicago
- September 28: Savor the Seasons APPLE Festival (9am-12pm)
- October 15: Edible Gardens Workshop (9:30am-10:15am)
Time to Hit the Hay: Putting Your Garden to Bed
- October 26: Savor the Seasons SQUASH Festival (9am-12pm)
- October 29: Club Sprouts Halloween Party (9am-11am)

Annual Locavore Challenge encourages eating locally and supporting local products for two weeks. *September 7th - 21st*

Club Sprouts teaches young children about the importance of food and its traditions. *Tastings every Wednesday and Saturday Demos for Kids 9:30am Wednesdays, June - August*

The Edible Gardens offer a hands-on organic gardening program for all ages. *Open Wednesdays, Thursdays, and Saturdays 10am-1pm from April - November*

FAMILY FARMED

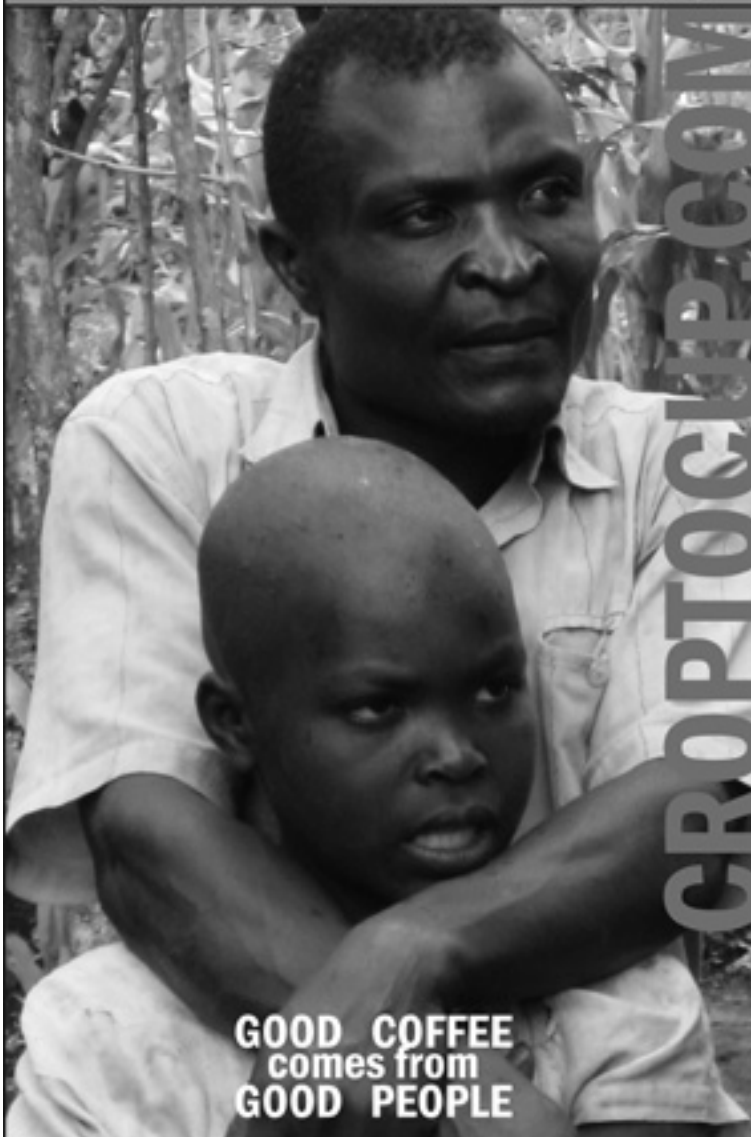
P Our coffee was shade-grown right next to the tomatoes, beans and banana in the backyard garden of an East African homestead. Unlike plantation coffee, family farmed coffee is fed with scraps from the kitchen and picked by the same people who prepare the coffee for export. Like the knowledge of how to grow good coffee, these gardens are passed down through the generations. In buying family farmed coffee

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Saturday



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Good Food Festival

Good Food, Good Know-How, Good Fun

Enjoy the Midwest's Premier Good Food Event featuring family friendly workshops, cooking demos, and exhibit areas including a Community Supported Agriculture Sign-Up Pavilion, Growing Your Own Food Pavilion, Local Artisan Pavilion, and a Kids Corner. Over 150 exhibitors offer a wide selection of local food, gifts and lots of useful information that will help you eat healthy year-round, while supporting local, family-run businesses.



Saturday's Schedule

Good Food Festival Schedule

<p>9:00-12:15</p>	<p>NOURISHING TRADITIONAL DIETS: The Key to Vibrant Health – Room G/H Animal fats, properly prepared whole grains, enzyme-enriched foods and nourishing bone broths kept our ancestors healthy. Sally Fallon Morell, author of <i>Nourishing Traditions</i>, explains why you need these foods too. Beginning with a presentation of Dr. Weston Price's unforgettable photographs of healthy traditional peoples, Sally explains the underlying factors in a variety of traditional diets that conferred beauty, strength and complete freedom from disease on so-called primitive populations. Sally Fallon Morell, <i>The Weston A. Price Foundation</i></p>			
<p>11:00-12:15</p>	<p>Yes, We Can! – Room D/E How to can, freeze, pickle, dry, and store local, seasonal food. Terra Brockman, <i>Henry's Farm, Land Connection</i> Rob Gardner, <i>thelocalbeet.com</i> Paul Virant, <i>Vie Restaurant</i> Moderator: Vicki Nowicki, <i>Liberty Gardens</i></p>	<p>Better Food, Better Communities, Better Planet – Room F How to make a positive change in your community through food activism. Mari Gallagher, <i>Mari Gallagher Research & Consulting Group</i> Julia Govis, <i>Illinois Farm to School</i> Leah Ray, <i>The Peterson Garden Project</i> Moderator: Bianca Alexander, <i>Conscious Living TV</i></p>		<p>The Buzz on Bees – Room I How to raise bees for fun and profit. Cleetus Friedman, <i>City Provisions</i> Michael Thompson, <i>Chicago Honey Coop</i> Bronwyn Weaver, <i>Heritage Prairie Farm</i> Moderator: Richard McGinnis, <i>Mindful Metropolis</i></p>
<p>12:30-1:45</p>	<p>Is Vertical Farming the Future of Agriculture? – Room D/E Learn about cutting edge practices like aquaculture, hydroponics, soil-less farming. Erika Allen, <i>Growing Power</i> Ken Dunn, <i>Resource Center Chicago</i> John Edel, <i>Plant Chicago</i> Myles Harston, <i>Aqua Ranch</i> Moderator: Arash Amini, <i>Aquaponics, LLC</i></p>	<p>FoodSpeak 101 Room F Find out the true meaning of food labels such as organic, humane, free-range, cage-free. Chris Cubberly, <i>Tempel Farms Organics</i> Andrew Gunther, <i>Animal Welfare Approved Program</i> Beth Unger, <i>Organic Valley</i> Ann Wright, <i>USDA</i> Moderator: Kim Hack, <i>American Institute for Wine and Food</i></p>	<p>The Conscious Carnivore – Room G/H How to use the whole animal to promote sustainability, avoid waste, and dazzle your tastebuds. Bartlett Durand, <i>Black Earth Meats</i> Herb Eckhouse, <i>La Quercia</i> Paul Kahan, <i>Blackbird, avec, Big Star, and Publican</i> Rob Levitt, <i>The Butcher and Larder</i> Moderator: Ellen Malloy, <i>Restaurant Intelligence Agency (RIA)</i></p>	<p>Please Your Palate and Your Purse Room I How to prepare and eat local and sustainable food on a budget. Laura Bruzas, <i>Healthy Dining Chicago</i> John Peterson, <i>Angelic Organics</i> Dave Rand, <i>Green City Market</i> Peggy Ryan, <i>Kendall College</i> Moderator: Melissa Graham, <i>Purple Asparagus</i></p>

Saturday's Schedule

Good Food Festival Schedule - *continued*

<p>2:00-3:15</p>	<p>Antiques Roadshow: The Heirloom on Your Plate – Room D/E Why preserving heirloom varieties of vegetables, fruits, grains, and heritage animal breeds is important. John Caveny, <i>Caveny Farms</i> Gene Mealhow, <i>Tiny But Mighty Food</i> Dave Snyder, <i>Chicago Rarities Orchard Project</i> Moderator: Grant Kessler, <i>Grant Kessler Photography</i></p>	<p>New Wave Composting – Room F Explore options to incorporate composting into your life. Stephanie Davies, <i>Urban Worm Girl</i> Aaron Durnbaugh, <i>Chicago Department of the Environment</i> Cathy Scratch, <i>Feed Earth Now</i> Moderator: Ken Dunn, <i>Resource Center Chicago</i></p>	<p>No Yolk! Chickens in Your Back Yard – Room G/H Enjoy fresh eggs every day by raising chickens in your own backyard. Martha Boyd, <i>Angelic Organics Learning Center's Urban Initiative</i> John Emrich, <i>Backyard Chicken Run</i> Jennifer Murtoff, <i>Home to Roost Urban Chicken Consulting</i> Moderator: Sarah Elizabeth Ippel, <i>Academy for Global Citizenship</i></p>	<p>Small-Space Gardening – Room I How to grow food in your back yard, on rooftops, back porches, and in containers, both indoors or out. Milton Dixon, <i>Permaculture Productions</i> Ron Nowicki, <i>The Land Office</i> Jeanne Pinsof Nolan, <i>The Organic Gardener</i> Moderator: Mike Nowak, <i>WCPT</i></p>
<p>3:30-4:45</p>	<p>Fresh in Four Seasons - Room D/E How to grow fresh food year-round. Gregory Bratton, <i>Intergenerational Growing Projects</i> Kelly Larsen, <i>Windy City Harvest</i> Bill Shores, <i>Shores Garden Consulting</i> Connie Weaver, <i>Community Winter Market sponsored by the Geneva Green Market, NFP</i> Moderator: Angie Mason, <i>Chicago Botanic Gardens</i></p>	<p>Cheap Food is Not Healthy Food – Room F Find out how sustainably raised food benefits public health, the environment, and animal welfare. Dr. James M. Galloway, <i>Assistant U.S. Surgeon General</i> Karen Hudson, <i>Families Against Rural Messes</i> Bob Martin, <i>Pew Foundation</i> Moderator: Sarah Lovinger, <i>Physicians for Social Responsibility</i></p>	<p>Beyond Broccoli: A Meat-Eaters Guide to Eating Vegetarian – Room G/H Learn how to prepare vegetarian meals to improve your health and tread lightly on our planet. Jill Barron, <i>Mana Food Bar</i> Karyn Calabrese, <i>Karyn's Raw</i> Markus Schramm, <i>Manna Organics, LLC</i> Dan Staackmann, <i>Upton's Naturals</i> Michael Alexander, <i>Conscious Living TV</i></p>	<p>Home Cheesemaking – Room I How to make fresh cheeses at home Don Larson, <i>Pine Row Farm</i> George Rasmussen, <i>Swan Creek Farms</i> Michael Staver, <i>Kendall College</i> Moderator: Keighty Alvarez, <i>thelocalbeet.com</i></p>

Kid's Corner

Located in the NW corner the Main Hall

- Arts and crafts
- Story time
- Taste testing local food
- Label reading demystified
- Face painting
- A reading corner with books related to food, farming and nature

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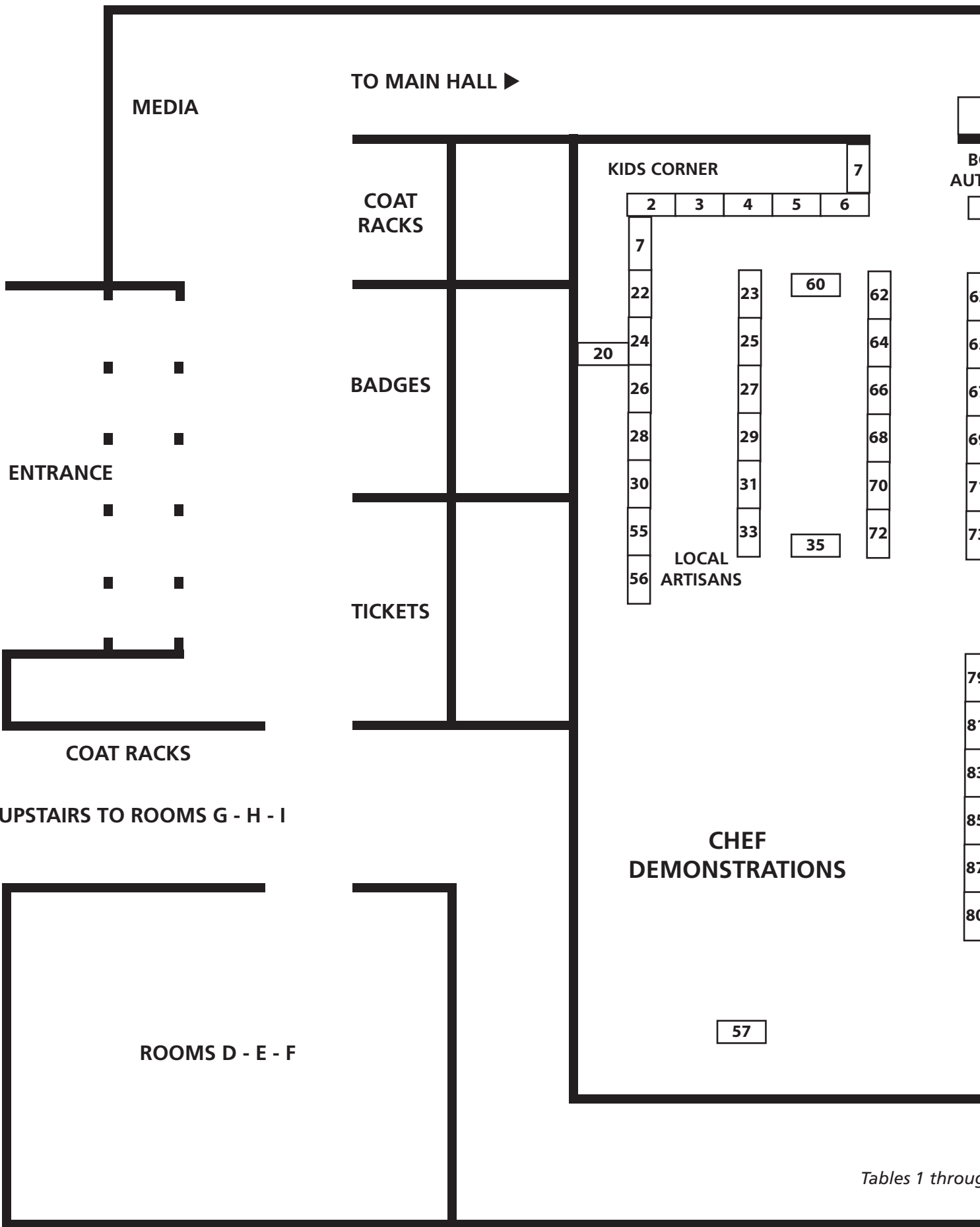
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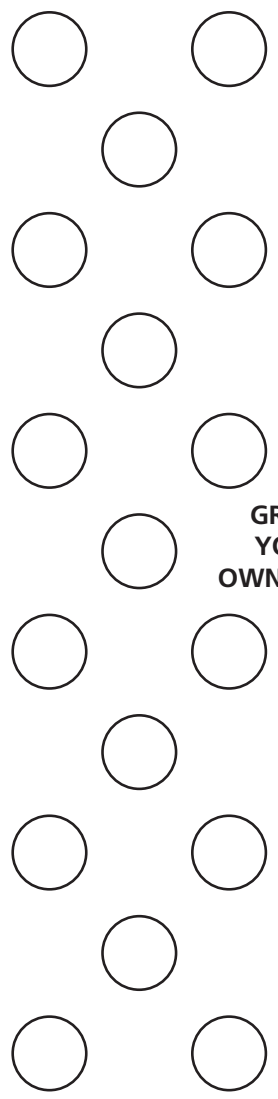
Tables 1 through

◀ Open Saturday only Shaded area open Friday and Saturday ▶

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GROW YOUR OWN FOOD

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Tables 199 are exhibiting Saturday. Tables 200 through 299 are exhibiting Friday and Saturday

LOADING DOCK

SHOW OFFICE

The City of Chicago proudly supports the 2011 FamilyFarmed.org EXPO

Our local and organic food system has the potential to enhance public health, create jobs, preserve farmland and address climate change.

The City of Chicago believes the growth of our local and organic food system begins with raising public awareness to promote the accessibility and affordability of healthy food options across the city and region.



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Academy for Global Citizenship Chicago, IL 773.582.1100 www.agcchicago.org	124	Animal Welfare Approved Alexandria, VA 800.373.8806 www.animalwelfareapproved.org	263	Becker Lane Organic Farm Dyersville, IA 563.875.2087 www.beckerlaneorganic.com	214B	Brew & Grow 276, 278 Chicago, IL 800.444.2837 www.altgarden.com
A la Card Chicago Chicago, IL 312.714.7307 www.alacardchicago.com	268	Arthur Produce Auction, Inc. Arthur, IL 217.543.5100	208	Bio Soil Enhancers, Inc 221 Hattiesburg, MS 877.888.2744 601.582.4000 www.sumagrow.com		Brian Severson Farms 265 Dwight, IL 815.584.1850 www.qualityorganic.com
Abbey Brown Soap Artisan Chicago, IL 312.738.2290 www.abbeybrown.com	145	Associated Milk Producers New Ulm, MN 507.233.3600 www.ampi.com	155	Birky Family Farms Country Gourmet 274 Valparaiso, IN 219.462.4150 www.birkyfarms.com		Casteel Coffee 73B Evanston, IL 847.424.9999 www.casteelcoffee.com
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Chicago Fair Trade Chicago, IL 312.212.1760 www.chicagofairtrade.org	71	Cristina Foods Chicago, IL 312.829.0360 www.cristinafoodsinc.com	203A	Fairlight Bakery Vancouver, WA 877.472.5424 www.fairlightbakery.com	157	Get Fresh Produce Bartlett, IL 847.322.1797 www.getfreshproduce.com	137B
Chicago Indoor Garden, Inc. Chicago, IL 773.772.5858 www.chicagoindoorgarden.com	251	Crop to Cup Coffee Company Chicago, IL 773.749.2627 www.croptocup.com	272	Faith's Farm Bonfield, IL 815.214.7420 www.faithsfarm.com	26	Goodness Greeness Chicago, IL 773.224.4411 www.goodnessgreeness.com	200
Chicago VeganMania Chicago, IL www.chicagoveganmania.com	217B	Dakota Growers Pasta Company St. Louis Park, MN 952.460.7406 www.dakotagrowers.com	153	FamilyFarmed.org Oak Park, IL 708.763.9920 www.familyfarmed.org	100	Gourmet Gorilla, Inc. Chicago, IL 877.219.3663 www.gourmetgorilla.com	207
Chipotle Mexican Grill Chicago, IL 630.230.3282 www.chipotle.com	133, 134, 135	Darn Hot Peppers Cobden, IL 618.893.1443 www.darnhotpeppers.com	161	Farm Business Development Center Grayslake, IL 847.548.4062 x10 www.prairiecrossingfarms.com	253	Granor Farm Three Oaks, MI 773.706.2760 www.granorfarm.com	66
City Micro Farms, LLC Chicago, IL 312.259.4060	255	Dietzler Farms Elkhorn, WI 312.656.6997 www.dietzlerfarms.com	216A	Farmer Veteran Coalition Davis, CA 530.756.1395 www.farmvetco.org	249	Grass Point Farms Thorp, WI 715.669.7546 www.grasspoint.com	205
City Provisions Chicago, IL 773.293.2489 www.cityprovisions.com	138	Dill Pickle Food Coop Chicago, IL 773.525.2667 www.dillpickle.coop	220	Farm-to-Consumer Legal Defense Fund Washington, DC 202.363.4394 www.westonaprice.org	287	Grassfields Coopersville, MI 616.997.8251 www.grassfieldscheese.com	261
Clif Bar & Company Emeryville, CA 800.CLIFBAR www.clifbar.com	116, 118	Door to Door Organics Chicago, IL 773.473.4870 chicago.doortodoororganics.com	240	Food & Water Watch Chicago, IL 773.318.3823 www.foodandwaterwatch.org	223	Green and Green Mineral Point, WI 608.574.3566 www.greenandgreenfarms.com	202B
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Lady Moon Farms 202B Chambsburg, PA 717.369.5636 www.ladymoonfarms.com	Nature's Farm 210 West Lafayette, IN 765.463.3900 www.naturesdairy.com	PEW Campaign 165 Chicago, IL 773.529.9250 www.saveantibiotics.org	Savory Sensations 201 Chicago, IL 773.224.4411 www.savorysensations.com
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Liberty Gardens 81 Downers Grove, IL 630.852.5263 www.libertygardens.com	Niman Ranch 257 Latimer, IA 641.573.6594 www.nimanranch.com	R.G.W Candy Company 35 Atlanta, IL 217.648.2069	Slow Food Chicago 213A Chicago, IL 312.206.5715 www.slowfoodchicago.org
Living Water Farms 262 Stawn, IL 217.493.1625 www.livingwaterfarms.net	Nonna Santi's Biscotti 33A Chicago, IL 773.779.2871 www.nsbiscotti.com	Renaissance Farm 248 Spring Green, WI 608.588.2230 www.renfarm.com	Soul Vegan 131 (Soul Vegetarian) Chicago, IL 773.793.2547
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LocalFolks Foods 230 Sheridan, IN 317.727.2730 www.localfolksfoods.com	Oregon Tilth 219 Corvallis, OR 608.632.1226 www.tilth.org	Riveridge Produce/ Local Michigan & Wisconsin Apples 270 Sparta, MI 616.887.6873 www.riveridgeproduce.com	Sustainable Foods 202A Chicago, IL 773.874.5928 www.sustainablefoods.net
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Speaker Biographies

Bianca Alexander

Bianca is Co-CEO of Conscious Planet Media, a green TV & event production company she runs with her husband Michael. An Ivy-league trained attorney turned advocate for healthy living and social justice, she is now the anchor of both ConsciousLivingTV.com, which highlights the latest in sustainable and eco-friendly living, as well as SoulOfGreen.com, about people of color on the front lines of the green movement. After spending the last ten years hosting on networks like Lifetime, TV One and the TV Guide Channel, Bianca won an Emmy this year for her role as Correspondent on Soul of Green, now airing on Fox/my50 in Chicago. A raw vegan, reiki master and yogini, she recently completed a short documentary on Chicago's food deserts and the urban organic farming solution, which won an Excellence in Health Care Journalism Award.

Michael Alexander

Michael Alexander is an award winning journalist and Co-CEO and President of Conscious Planet Media. After 10+ years of building successful businesses in the sustainability and holistic health industries, Michael launched Conscious Planet Media in 2006 with his wife and partner, Bianca. With a mission to serve as a sacred storyteller for a more just, sustainable and peaceful world, Conscious Planet Media produces original TV, documentary and online programming, including Conscious Living and the Emmy Award winning Soul of Green, currently airing on Fox and my50 in Chicago. Michael is a long time vegetarian and advocate for a vegan diet as a solution to our national health crisis and our planetary sustainability.

Erika Allen

Erika Allen is Projects Manager for Growing Power and is headquartered in Chicago, IL. As the daughter of Will Allen, she spent her formative years involved in all aspects of farm management from transplanting seedlings to managing farm stands and farmer's markets. Ms. Allen received her BFA from the School of the Art Institute of Chicago and recently received her MA in art therapy from the University of Illinois at Chicago. Years of working in urban communities with art education and social service have brought her full circle back to her farming roots. Combining her arts and agriculture experiences has enabled Ms. Allen to establish four urban agriculture and food system projects in Chicago, IL. Recent work has included the development of the Chicago Food Policy Council, where she has been elected as co-chair; she also serves as civic co-chair for the City of Chicago's Organic Initiative's Education, Training and Schools sub-committee. Ms. Allen received the Chicago Tribune's Good Eating Award in 2006 and was honored by Family Focus in 2007 for her work in community food systems. In 2009, Women's Environmental Institute (WEI) honored Erika as a Mother of the Environment for Minneapolis/St. Paul. She is also a Post Carbon Institute Fellow. Erika is currently serving on the Illinois Food, Farms and Jobs Act Council appointed by Illinois Governor Quinn. She is the proud mother of her toddler, Emiliano.

Will Allen

Will Allen, founder and CEO of Growing Power Inc., a farm and community food center in Milwaukee, Wisconsin, is widely considered the leading authority in the expanding field of urban agriculture. At Growing Power and in community food projects across the nation and around the world, Will promotes the belief that all people, regardless of their economic circumstances, should have access to fresh, safe, affordable and nutritious foods at all times. Using methods he has developed over a lifetime, Will trains community members to become community farmers, assuring them a secure source of good food without regard to political or economic forces. In 2008, Will was named a John D. and Katherine T. McArthur Foundation Fellow and was awarded a prestigious foundation "genius grant" for his work – only the second farmer ever to be so honored. He is also a member of the Clinton Global Initiative, and in February 2010, he was invited to the White House to join First Lady Michelle Obama in launching "Let's Move!" her signature leadership program to reverse the epidemic of childhood obesity in America. In May 2010, Time magazine named Will to the Time 100 World's Most Influential People.

Keighty Alvarez

Keighty Alvarez is an essayist and blogger who loves eating, cooking and making cheese. She started making her own cheese a few years ago after getting involved in the local food movement while she was volunteering with FamilyFarmed.org. Keighty moved to Chicago from Southern California to go to culinary school at Le Cordon Bleu. Since then, she has been cooking for her friends and her husband. She is passionate about teaching home cooking as an accessible activity for everyone – not just chefs. She loves to grow her own vegetables, bake her own bread and of course, make her own cheese. Through her posts on the Local Beet she hopes that she can share her passion with the cheese-lovers of Chicago.

Arash Amini

Arash Amini began his journey into Chicago's sustainable agriculture movement at UIC, where he graduated with a physics degree in 2009. Shortly after finishing school, he created a think-tank to generate and develop business ideas in Chicago. It was through these efforts that Arash met and became colleagues with many of the leaders in the Midwest's sustainable food scene, including Myles Harston, John Edel, and James Godsil. In July 2010, Arash co-founded his first start-up, 312 Aquaponics, which is developing aquaponic systems and technologies for urban applications. When he's not working hard on growing 312, Arash enjoys reading up on physics, debating vehemently, and breakdancing.

Lindsey Arenberg

Lindsey Arenberg, a successful market researcher and graduate of Le Cordon Bleu College of Culinary Arts, is now combining her corporate and culinary skills to improve food quality for children. Lindsey has been designing and teaching children's cooking classes for over a decade. She recently guided teens at the Gary Comer Youth Center in producing and selling healthier food choices. She manages and teaches Seven Generations Ahead's Fresh from the Farm curriculum in Chicago public and private schools. Recently, Lindsey participated in Healthy Schools Campaign's Chef in the Classroom to support Michelle Obama's initiative to reduce childhood obesity. Lindsey holds a BA in Psychology from Brown University and a Master in Advertising from Northwestern University.

Jill Barron

Chef Jill Barron grew up in a family that liked to eat and thus believed that food and life should not be overly complicated. This has been a main facet of her philosophy of cooking. "Food is my passion, my life, and I work hard to combine the two into an understandable product. I firmly believe in the fact that casual food can be elegant and unusual." While working for Susan Feninger and Mary Sue Millikin of City, Border Grill, and Ciudad fame in Los Angeles (after interning in Chicago for Michael Short at Star Top Café), Jill molded her style of elegance and simplicity. Upon returning to Chicago she became involved in many projects such as opening Ooh-la-la and Vinyl; consulting on Angelina; working with Chef Kelly Courtney at Tizi Melloul Restaurant and then Watusi Restaurant; and serving as Executive Chef at Sushi Wabi. Her 2004 opening of De Cero with Susan Thompson and Angela Lee of Sushi Wabi garnered great reviews in Chicago Magazine. Then in early 2008 Jill teamed with Susan Thompson to open Mana Food Bar, a vegetarian small plates concept. Sustainable products, recycled components, and simple elegant design all work together to create a unique vegetarian experience.

Michael Bashaw

Michael Bashaw's career with Whole Foods Market started 20 years ago as a Bread and Circus Team Member in the North Atlantic Region. Opportunities within the company provided him with broad experience, working in stores in Northern California and along the East Coast. Landing in the Midwest in 1998, Bashaw led two Chicagoland stores before moving to Toronto, Ontario, to open the company's first international store in 2002. In 2007, Bashaw was hired as the Midwest Region's construction coordinator, overseeing the building of 10 new stores plus completing two major store-remodeling projects. His success in that position led to his promotion to vice president of store design and development, a new title within the company. Bashaw has been in his current role as regional president since June 2009.

Speaker Biographies

Pete Bassett

Pete Bassett, a graduate of Rasmussen Business College, is the National Sales & Marketing Manager of Organic Prairie Meats, a division of the farmer-owned CROPP Cooperative, which also includes the Organic Valley brand. He has over 25 years of experience in the meat and food industry and is leading the Organic Prairie brand through sustainable farm-gate pricing and long-term strategic channel development of foodservice, retail, ingredient, and export sales. Growing up as a third generation in the family's meat processing business has given Pete a foundation of what it takes to produce high-quality meat products. He knows first-hand the importance of how quality care and feeding of the animals not only creates healthy, comfortable, stress-free lives for them, it also results in very delicious, healthy meat products for people.

Tom Beddard

Lady Moon Farms was founded in 1988 by Tom and Chris Beddard, two city kids who were smitten with the benefits of raising a young family in a country setting. Together they began growing organic vegetables for what was back then a very small organic market. Beginning on a small, rocky and hilly 22 acre farmstead Tom and Chris steadily built the business into what it is today, a 1570 acre operation spread over 5 farms in 3 states, making Lady Moon Farms the largest certified organic vegetable operation east of the Rocky Mountains. More important than size to Tom and Chris was the reputation of having the best quality in the nation! Believing strongly in community, Tom was the founding president for Pennsylvania Certified Organic (PCO), thinking it important for PA growers to have a certifier with local roots and a name that reflects place. Lady Moon Farms believes in giving back to the community by being a strong supporter of the arts, education, sports and people!

Amy Beltemacchi

Understanding how people interact and respond to the environment has been a lifelong pursuit for Amy Beltemacchi. She is the Co-Founder of

Root-Riot Urban Garden Network, an organization dedicated to creating opportunities for people to learn and discover the joys of growing their own food. She also partnered with Environmental Engineers, Urban Agricultural Advocates and Local Growing Champions to create Chicago's new zoning amendment, which incorporates plant-based agriculture into the Chicago Zoning Code. Amy recently received Mayor Daley's and the City of Chicago 2010 Green Works Award. This award is given in celebration of the visionary people, projects, and enterprises that are forging a more sustainable future.

Patsy Benveniste

Patsy Benveniste is Vice President of Community Education Programs at the Chicago Botanic Garden, overseeing programs for schools, community gardening, and horticultural therapy. Ms. Benveniste has a Master's degree in Public Policy from the University of Chicago and more than 20 years of experience in the museum sector, including foundation, government and corporate fundraising work. She directed the Lincoln Park Zoo education department before coming to the Chicago Botanic Garden in 2000, where she has helped pioneer the Green Youth Farm, an urban farming program for underserved high school students, and Windy City Harvest, an urban agriculture production and workforce training program. Ms. Benveniste is a member of the American Public Gardens Association, is on the steering committee of Chicago's Advocates for Urban Agriculture, and serves on the board of The Talking Farm in Evanston. She co-authored the chapter on Youth Garden Programs in the Brooklyn Botanic Garden's Community Gardening All Region Guide.

Marc Bernard

A simple yet profound childhood memory put Big Bowl Executive Chef Marc Bernard on the road to sustainability. "My father loved gardening, so growing up we had a garden and a greenhouse," said Bernard, a graduate of Cornell University and The Stockbridge School of Agriculture. "In the spring, we

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Chartwells-Thompson Hospitality brings fresh ideas to school dining services. In Chicago, this means serving fresh fruits and vegetables grown by Illinois, Michigan and Wisconsin farmers to Chicago students, all year long. When they are in season, we serve locally grown apples, peaches plums and potatoes. Throughout the year, students enjoy locally grown, locally frozen vegetables like corn, carrots, peas and squash. Students love these local fresh and frozen vegetables—because they're so tasty. We all like to see kids eat their vegetables.



Speaker Biographies

would be in the garden, picking spring peas and eating them." His interest in cooking was not piqued until the opportunity arose to start a restaurant. Bernard, 48, attended Dumas Pere Culinary School in Glenview, which was operated at the time by former chefs of the Ritz Carlton. In 2000, Bernard became the executive chef at Foodlife, a Lettuce Entertain You Enterprises concept featuring more than a dozen dining options. While there, Bernard began purchasing local produce from purveyors at the city's farmer's market. "The principals that drive Big Bowl - organic, sustainable, local, natural and eco-friendly - are all things that I am passionate about," Bernard said. "This is a very exciting time."

Daniel Block

Daniel Block is an associate professor of geography at Chicago State University and the director of the Fred Blum Neighborhood Assistance Center. He has a particular interest in inner-city food access issues. Most recently he led the Northeastern Illinois Community Food Security Assessment, a large-scale food access study funded primarily through the Searle Funds of Chicago Community Trust. He also coordinated the Chicago Food and Fitness Initiative, a neighborhood-based plan bringing organizations interested in food security and fitness together in community projects. In an earlier project, he led a large food access study of the Austin neighborhood of Chicago's West Side. Dr. Block is active in the Chicago Food Policy Advisory Council, as well as in community commissions on food access issues. Dr. Block has a PhD in geography from UCLA, where he focused on milk, public health, regulation, and the rise of the modern American food system. He is the past president of the Agriculture, Food, and Human Values Society.

Bob Bloomer

Bob Bloomer is Regional Vice President for Chartwells-Thompson Hospitality at the Chicago Public Schools and oversees food services in 470 Chicago schools. Bob and his team work hand-in-hand with client Louise Esaian, Logistics Office of CPS Nutrition Support Services to increase the healthfulness of the school meals program. Under Bob's leadership, CPS has implemented a nationally recognized local procurement for farm to school program. Bob has established effective partnerships with Chicagoland and national organizations including the Healthy Schools Campaign, Community Food Security Coalition, FamilyFarmed.org, School Food FOCUS and the Regional Food Systems Advisory Council of the Chicago Metropolitan Agency for Planning. In recognition for his work in Chicago with CPS and these organizations, Bob was recently invited to speak to members of Congress in advance of the reauthorization of the Child Nutrition bill. Bob is a board member of After School Matters, is a certified Food Service Professional and holds a degree in Hospitality Management.

James Bloyd

Jim Bloyd has worked in local public health departments in California and Illinois. At the Cook County Department of Public Health he is a member of a team responsible for a community health improvement process called WePlan2015. Jim has helped to form a school-based health center in Cicero, assessed access to primary care among residents in Ford Heights, and coordinated comprehensive health education programs in Harvey and Calumet City schools. Jim is the Chair of the Food and Nutrition Section of the Illinois Public Health Association. He was drawn to public health because of its strong connection to social justice. Jim is committed to the success of Place Matters because of his belief that the large and unfair health inequities cannot be eliminated without a movement that builds power among communities of color and low-income communities.

Bob Borchardt

Bob Borchardt has 25 years of experience in the food business. He owned and operated a back of the house restaurant service company, which he sold in 2005. He then created Cuisine Populaire Productions, a new media company which focuses on the food, wine, and spirits sectors. A filming project with an organic food operation in Argentina inspired him and his wife Jennifer to start Harvest Moon Farms in Viroqua, Wisconsin in 2007. This organic farm

and food company hosts a Community Supported Agriculture (CSA) for consumers along with a comprehensive wholesale program, both serving the Chicago market.

Martha Boyd

Martha Boyd directs Angelic Organics Learning Center's Urban Initiative in Chicago, helping people in Chicago neighborhoods plan and install food production sites and learn skills for growing good food in the city. Martha has worked in organic and urban gardening and farming since 1989 and joined the Learning Center's staff in 2005. She moderates the Chicago Chicken Enthusiasts Google Group and Google Site, and serves on steering committees of the Advocates of Urban Agriculture (AUA) and Chicago Food Policy Advisory Council (CFPAC).

Gregory Bratton

Gregory Bratton is the CEO of Intergenerational Growing Projects (IGP). The organization's mission is to inspire and educate communities across the country to grow food in environmentally sustainable ways and create Community Food Systems, where locally produced, affordable and healthy food is available to all. IGP values access to land and supports sustainable small-scale agriculture because bountiful amounts of affordable, healthy food can and should be grown in and around the city using simple, appropriate technology and renewable resources. IGP values sustainable growing practices as essential to responsible participation in the restoration and preservation of our ecosystem.

Terra Brockman

As a fourth generation member of an Illinois farming family, Terra draws on her expertise in biology, ecology, literature, philosophy and history to advocate, write and speak about sustainable agriculture. After attending college on the west coast, she traveled and worked all around the world and found that while visiting third world countries, she ate better foods than in the U.S. There may not have been a lot, but it was fresh, local, unprocessed, delicious and nutritious. As Terra returned to her roots in central Illinois, she realized that the best food in the world could and should be grown in the rich soils of Illinois, and should feed Illinois communities first. To that end, Brockman founded The Land Connection, an educational nonprofit she started to bridge the disconnect between good land use, good meals, and good health. When a parcel of land came up for sale near her brother's farm she purchased the farmland to promote her organization's mission of preserving farmland, training new farmers, and connecting consumers with local producers.

Laura Bruzas

Laura Bruzas is the founder of Healthy Dining Chicago, a volunteer-driven, member-supported community effort offering a steady diet of bite-size, easy-to-digest morsels of practical information and valuable resources to help hungry, time-pressed, health-minded consumers make smart, informed choices that are kind to Mother Earth and all of her inhabitants. Bruzas, who spent five years working for Whole Foods Market, is also the author of 50+ Simple Ways to Eat Well for Less, a collection of expert tips, insider secrets and simple recipes for saving time and money whether you are eating in, dining out or entertaining.

Bill Buchanan

William "Bill" Buchanan is the Director of the USDA's Risk Management Agency Civil Rights and Community Outreach program. Its mission is to ensure that the small and limited resource farmers, ranchers and other underserved entities have opportunities to fully participate in RMA and USDA programs and benefit from their services and activities. The Agency's Outreach program is implemented through several partnership agreements with community based organizations, universities, state departments of agriculture and other partners. Born in Georgia, Bill received degrees in Agriculture from The Fort Valley State University and the University of Georgia. He also studied weed science at North Carolina State University and Management Leadership at Harvard University. During his 35 years with the USDA his roles have included: a soil scientist for Natural Resource and

Speaker Biographies

Conservation Service, an Agricultural Extension Agent, a Crop Insurance Underwriter, a Program Manager, and a Hearing Officer for the Risk Management Agency.

Karyn Calabrese

Karyn Calabrese is a successful entrepreneur and highly sought after holistic health expert who runs a thriving vegan wellness company in Chicago. She began her journey as a student of Dr. Ann Wigmore and Viktoras Kulvinskas who taught her about the healing power of raw foods and detoxification. Today, the Karyn's brand, including her three restaurants, Inner Beauty Center, supplement and skincare/makeup line, has endured major success and continues to thrive. Karyn's success comes from over 30 years of practicing what she preaches. At 64 she enjoys boundless energy and a youthful glow without the use of Botox or surgery. She has been a fixture in local and national media including two appearances on The Oprah Winfrey Show where she spoke on aging well.

Colleen Callahan

Colleen Callahan grew up on a purebred Hampshire hog, Angus cattle and grain farm near Milford, Illinois. She received her Bachelor's degree in agricultural communications from the University of Illinois. She was the first woman agribusiness director for WMBD Radio and TV in Peoria. After 30 years with WMBD, Colleen started her own communications firm, specializing in giving motivational speeches, facilitating meetings and debates, and coaching individuals and organizations in public speaking and preparing for media interviews. Colleen has served on numerous executive boards throughout the Peoria area and the State of Illinois as well as serving as the first woman president of the National Association of Farm Broadcasting. In July 2009, The Obama Administration named Colleen State Director for USDA Rural Development in Illinois. She oversees the agency's 13 offices and its \$3 billion loan portfolio with investments in housing, business and community development in rural Illinois.

Dan Carmody

Benefiting from a youth split between the west side of Chicago and western Iowa, Carmody developed a keen appreciation for central cities and Main Streets. Schooled as a city planner, Carmody is a devoted urbanist with special interest in regenerating depressed local economies. Carmody has led two different community development organizations in the Midwest and has provided more than forty communities throughout North America with consultant services. Since 2007 Carmody has served as President of Detroit's non-profit Eastern Market Corporation (EMC), which is tasked with converting one of the nation's oldest and largest public markets into a healthy urban food hub. Eastern Market seeks to build the MOO Food Shed (Michigan, Ontario, Ohio) into the nation's most robust regional food system by building alternative distribution methods to improve access to good food in underserved communities, by fostering new niche local food processors, by creating new markets for food that will be grown in the City of Detroit, and by further enhancing Eastern Market as a compelling retail food destination.

John Caveny

John Caveny's core farming activity is growing grass. John and wife Connie live on their rural Piatt County, Illinois farm purchased in 1987. They graze Katahdin sheep and Heritage breeds of turkeys, ducks and geese in addition to growing grassy renewable energy crops. All animals are hormone and antibiotic free. Their farming philosophy embraces practical conservation, which holds that rangeland should be managed in an ecologically responsible way and remain working land instead of retired land removed from active agricultural production. The type of turkey commonly available changed when large factory-style poultry producers developed varieties that grew very fast and could be processed with less labor. Health issues aside, these birds are not as tasty. Turkey is associated with Thanksgiving, thus providing a market for a special, high quality bird. John and Connie Caveny work to fill that market with heritage turkeys and other poultry grown locally in a sustainable, environmentally responsible and economically viable way.

Irv Cernauskas

Irv Cernauskas founded Irv & Shelly's Fresh Picks in 2006 with his wife Shelly Herman to provide new market opportunities for farmers and to help stimulate the re-growth of Chicago's local food system. Fresh Picks' home delivery service now brings great food to thousands of area residents, and adds hundreds of thousands of dollars to the annual incomes of local farmers. Irv's path to this venture began with a concern for social and environmental justice, and wound its way through years of travel in developing countries, a Master's degree in Economics, an MBA from MIT, and a six-year stint as a corporate executive. Several years of service on the boards of Seven Generations Ahead and The Land Connection helped forge friendships with local farmers and convinced Irv of the importance of reclaiming agriculture from agribusiness.

Ronald Cropper

Ronald Cropper is Vice President of Goodness Greeness. Mr. Cropper is a business executive with a strong background in company building and new business development and has been working the last ten years to bring about a more environmentally and economically sustainable food supply in the US. Ron serves on boards of several companies and consults nationally on issues of sustainability and greening of the US Food Service Industry. Additionally Mr. Cropper is working to make organic products more available nationally through his work with major regional and national food distributors and has been one of the motivating forces in developing the Local Food Initiative for Goodness Greeness.

Chris Cubberly

Chris Cubberly, along with his wife Tania co-manage Tempel Farms Organics, a diversified farm located in Old Mill Creek, Illinois. They raise over 60 vegetable crops, perennial fruits, cut flowers, pasture raised eggs and broiler chickens for a 150 family CSA program, farmer's markets and wholesale accounts in the Chicago area. Previously Chris worked over 12 years as a chef in restaurants in Chicago and San Francisco. Finally able to work his way backward down the 'food chain' and out of the high pressure, late night restaurant world, Chris first volunteered at local farms on his off days and worked a season at an organic vegetable farm. Later, he and Tania rented 7 acres of certified organic land in Lake County to run Red Tail Farm for three years before accepting the organic farm manager's position at Tempel Farms.

Gary Cuneen

Gary is the Founder and Executive Director of Seven Generations Ahead (SGA), a nonprofit organization serving Chicago and the Midwest since 2001 through its mission to promote ecologically sustainable communities. Gary designs and manages SGA's programming and consults directly with decision-makers to facilitate comprehensive multi-stakeholder sustainability planning. Gary is the co-founder of Green Town: The Future of Community, a conference targeting municipal and private sector leaders from Chicago and the Midwest to learn about leading sustainable city initiatives and public-private sustainable development initiatives. Gary has worked in the Farm to School movement since 2003, and has designed and built SGA's current Fresh from the Farm program, in collaboration with SGA program staff. A former community organizer, classroom teacher, teacher trainer, and organizational development consultant, Gary is committed to furthering SGA's impact on the health and well being of children, adults, and our natural environment.

Linda Darragh

Ms. Darragh is Director of Entrepreneurship Programs and Clinical Associate Professor of Entrepreneurship at the Booth School of Business at the University of Chicago. She teaches the New Venture Lab and the Social Entrepreneurship Lab. She previously taught entrepreneurship courses at the Kellogg School of Management. She was Vice President of the Women's Business Development Center (WBDC). She initiated the Ceres Venture Fund, in which she is an investor. She recently received the Illinois Technology Association's Citylights Award. She received the US Small Business Administration's Women's Business Advocate of the Year Award in 2002 and the US Small Business Administration's Financial Services Advocate of the

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Year Award in 1998. She received her M.Sc. (PI) from the University of Toronto and her BA from Queen's University. She is a board member of TiE Midwest, Chicagoland Entrepreneurial Center, Illinois Technology Association, Accion Chicago and the Girl Scouts of Greater Chicago & NW Indiana.

Stephanie Davies

Stephanie Davies, The Urban Worm Girl, sees her calling as educating the community on composting with worms, also known as vermicomposting. By recycling our kitchen waste using the wisdom and efficiency of the red wiggler worms, we reduce the amount of waste sent to landfills and at the same time return vital nutrients to the earth. Best of all, it is simple, clean and virtually odorless. Whether in your home, school, or office, worm composting is a reminder of our interconnectedness to the earth and all of its living beings.

Rochelle Davis

Rochelle Davis is the President and CEO of the Healthy Schools Campaign, a national not-for-profit organization that advocates for healthy school environments. Davis served as the Principal Investigator for the NIEHS-funded Partnership to Reduce Disparities in Asthma and Obesity in Latino Schools, which worked closely with community organizing for environmental justice around children's health disparities. Davis is a member of the EPA's Committee for the Protection of Children. She served as a judge for Health magazine's Healthiest Schools Contest and American School & University's Green Cleaning Award. She is co-author of *Fresh Choices*, a cookbook published by Rodale Press and Executive Editor of the *Quick and Easy Guide to Green Cleaning in Schools*. She is the recipient of the Chicago Tribune's 2007 Good Eating Award.

Anita Denes

Anita Denes, the Assistant Director of EZRA Multi-Service Center, oversees the Outreach and Advocacy Program and Housing Locator. Through the Outreach and Advocacy Program, EZRA launched its first Hunger Task Force, which included a community garden, membership to the Northside Anti-Hunger Network and the Greater Chicago Food Depository, and a campaign to allow food stamps at the Uptown Farmers Market. A co-creator of SNAPshots, Ms. Denes has worked at EZRA for the last six years. Prior to taking this position she managed an interim housing program serving homeless individuals and families. Anita received her Bachelor's degree in Sociology from Loyola University and has dual Master's degrees from the University of Michigan in Urban Planning and Social Work focused on Affordable Housing and Community Organization.

Milton Dixon

Milton Dixon is a permaculturist, forager, fermenter and guitar teacher, playing in the wilds of urban Chicago. He works for Midwest Permaculture whose purpose of is to support the transition of our society from a culture of consumption into a culture of creation. Milton has been assisting with Midwest Permaculture's webinars and trainings for several years now. As an urban dweller, he has taken many creative steps toward a more permaculture lifestyle including foraging for fruit in parks and alleyways, planting gardens, making wine and growing mushrooms...to name a few. He is accomplished at identifying edible wild plants and recently took his Advance Permaculture Teacher's Training with David Jacke (author of *Edible Forest Gardens*).

Sheri Doyel

Sheri directs the Farmer Training Initiative at Angelic Organics Learning Center that includes the Stateline Farm Beginnings program and CRAFT (Collaborative Regional Alliance for Farmer Training -- a farmer-to-farmer network). Sheri joined the Learning Center in 2009 after working as the Farm Forager for the City of Chicago Farmer's Market Program and for the Green City Market. Sheri also has small-scale vegetable production experience, marketing through a CSA and farmers markets. Prior to working in farming and food systems, Sheri worked in arts administration/marketing and holds a Master's degree in Art History, Theory and Criticism from the School of the Art Institute of Chicago.

Ken Dunn

Ken Dunn, founder and president of the Resource Center, has more than forty years of experience finding productive uses for discarded materials. The Resource Center has pioneered programs for urban agriculture, recycling, reuse, and re-purposing since the 1970s, and remains Chicago's largest non-profit recycling organization. Resource Center's City Farm program provides a model for urban organic agriculture in Chicago's Cabrini-Green neighborhood. Mr. Dunn is a frequent public speaker, presenting his experiences and thoughts on urban agriculture, composting, recycling, and sustainability issues. In 2010 Mr. Dunn received the 5th annual Elizabeth I. Benson Award for his lifetime of work in sustainability and was a recipient of then Lieutenant Governor Pat Quinn's 2006 Environmental Heroes Award for his work in urban composting and agriculture. Mr. Dunn has been featured in numerous print articles, from environmental journals and magazines, to recycling trade industry magazines, from local newspapers to published books. He authored the book: *1,000 Jobs for Chicago: A Recommendation for Immediate Expansion of Chicago's Waste Recycling Network*.

Bartlett Durand

K. Bartlett Durand, Jr. is an attorney with eight years of practice, having graduated summa cum laude from the William S. Richardson School of Law (Hawaii). Bartlett developed the marketing and branding of Otter Creek Organic Farm products through a separate company, Local Choice Marketing, and is the managing member for Black Earth Meats. Black Earth Meats is the first meat processor in the region to obtain a USDA license, certified organic status, and third party certified humane standing. By focusing on efficiency in a small scale and local marketing, Black Earth Meats is becoming a model for other small processors to compete against the giant food industry. In 2011 Bartlett was named a "Badger Bioneer" for his lead in promoting local foods and rebuilding the regional food infrastructure.

Aaron Noble Durnbaugh

Aaron Noble Durnbaugh is Deputy Commissioner with Chicago Department of Environment's Natural Resources and Water Quality Division (NRWQ). Department of Environment is the lead agency developing and implementing the Chicago Climate Action Plan (2008). NRWQ educates the public on climate change and environmental issues through the Chicago Center for Green Technology, Chicago Conservation Corps, Greencorps Chicago and green job training programs. NRWQ creates mitigation opportunities through wetland protection in the Calumet region and urban vegetation projects throughout the City. It also prepares infrastructure for a changing climate through adaptive planting lists, invasive species regulation, green infrastructure resiliency and natural resource protection. He holds a Master's Degree in Geography and Environmental Studies and is a LEED accredited professional. Mr. Durnbaugh serves as Co-chair for Mayor Daley's Nature and Wildlife Advisory Committee, Chair for the Chicago Trees Initiative and is Vice-Chair of the Chicago Wilderness Alliance.

Herb Eckhouse

For Herb Eckhouse, this is his fifth career. Before he and wife Kathy designed and built their Iowa-based prosciuttificio La Quercia, he spent five years researching, experimenting, learning and making prosciutto at home. "When I started looking into it, I kept on finding positive signs. Prosciutto is healthy and nutritious and adds quality and craft to a busy life; it's a clean process and it offers varied and healthful work for the artisans involved." Incorporating many green and sustainable practices from packaging to sourcing spices, their belief is that great food is more than great taste. It is healthful, nutritious, and pleasurable. It is satisfying sensually, physically, emotionally, and intellectually. It tastes good and it feels good. It pleases and it nourishes. It is part of a responsible food system that sustains you, producers, craftspeople, restaurants, and stores who support their communities and respect the environment.

John Edel

John Edel is the owner of the Chicago Sustainable Manufacturing Center, a green business incubator in the Stockyards Industrial Corridor. Edel took the

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facility from a burnt-out shell to 100% occupancy while using a mixture of waste-stream recycled materials and leading edge technology to make the building exceptionally energy efficient and pleasantly non-toxic. The renovation was made possible by a core group of volunteers and by bartering with suppliers, tenants and scrappers. In previous careers, Edel taught computer graphics, designed sets for broadcast television, art directed video games and worked as a chef on private railroad cars. He has a lifelong dream of combining industrial preservation and flora in a productive, conservatory-like project. Edel is currently focused on The Plant, a former meatpacking plant that is being transformed into a vertical farm and food business incubator.

Erin Edwards

Erin Edwards is the Network Director for the Northside Anti-Hunger Network (NAHN) and lives and works on the Northside of Chicago. Through NAHN, Erin participates in the CFPAC North Lakefront Neighborhood Council and the Homeless Youth Task Force at the Lakeview Action Coalition. She has a Master's degree in French and International Development and has completed two terms of service with AmeriCorps in St. Paul, Minnesota. Most importantly, Erin likes to eat. Because of this, she wants to make sure that other people can eat, too (and eat well!) A co-creator of SNAPshots, Erin is excited to watch the exhibit and curriculum travel throughout Chicago.

Christopher Ely

As Co-founder of Applegate Farms, Chris has helped bring organic and antibiotic free meat products to the market. Chris has been able to take his life experiences of growing up on a farm in New Jersey that raised Black Angus, turkeys, horses and ponies; along with working in his family's specialty meat business producing dry cured, nitrite free hams and bacon since 1968 and apply it to growing Applegate into the leading natural and organic deli and meat company in America today. After graduating from culinary school in England, Chris spent time working in vineyards throughout Europe and then returned to America to work many years in the wine business. Seeing an opportunity to create specialty meat products, he returned to his family's meat business to produce natural and organic meat products. A year later, Stephen McDonnell bought the business from Chris's father and together they grew Applegate. Chris developed the grower network for Applegate, working closely with the farms and processing facilities to assure they adhere to Applegate's strict animal welfare standards.

John Emrich

John Emrich founded Backyard Chicken Run in December 2009 and made his first deliveries a month later. Today he delivers organic chicken feed and supplies, natural dog food, cat food and litter to customers all over Chicago, Evanston, Skokie and Winnetka. Working out of a warehouse in Lake Zurich, John's goal is to champion the cause of sustainable living for the people of northeastern Illinois in new and creative ways. John has an MBA from UCLA and 20 years of investment management and corporate finance experience. He is also a candidate for a Master of Science in Environmental Studies from Green Mountain College and in a partnership with Working Farms Capital to acquire conventional farms in Illinois and transition them to organic crops.

Sally Fallon Morell

Sally Fallon Morell is the author of the best-selling *Nourishing Traditions* and founding president of the Weston A. Price Foundation. Animal fats, properly prepared whole grains, enzyme-enriched foods and nourishing bone broths kept our ancestors healthy. Sally Fallon Morell explains why you need these foods too. Beginning with a presentation of Dr. Weston Price's unforgettable photographs of healthy traditional peoples, Sally explains the underlying factors in a variety of traditional diets that conferred beauty, strength and complete freedom from disease on so-called primitive populations.

Charlotte Flinn

Charlotte Flinn is co-founder and president of Flinn Consultants, a 25-year-old consulting firm assisting industrial, service, professional, academic, government and not-for-profit clients to achieve and sustain optimum levels of business and organizational effectiveness. Her specialty lies in providing strategic direction and support to start up, high growth, high

change organizations. Current major assignments include the Chicago Neighborhood Stabilization Program (CNSP), Plan for Transformation development communities, and New Communities Program lead agencies. Her work with environmental firms supports her long-standing interest in the environment and in a sustainable economy. Continued work with not-for-profit community organizations combine strategic planning with leadership development. A Phi Beta Kappa under-graduate in Philosophy of Queens College in New York, and a graduate in Organizational Development from The Center for Organization Development at Loyola University in Chicago, she has been featured in several national magazines, has conducted national seminars and workshops and delivered keynote addresses.

Cleetus Friedman

Cleetus Friedman is a lifelong chef, entertainer and event planner who is revolutionizing food in Chicago. Since City Provisions opened in February of 2008, it has become the premiere catering and events company for the conscious-minded and beyond. The company hosts a farm-to-fork Supper Club/Farm Dinner series and the recently opened City Provisions Delicatessen, where patrons please their belly and their conscious. By using local farms and supporting local businesses, City Provisions strives to educate their guests on what it means to be sustainable, local, and healthy.

Mari Gallagher

Mari Gallagher is President of Mari Gallagher Research & Consulting Group and the National Center for Public Research, both headquartered in Chicago. In 2006, Mari authored "Examining the Impact of Food Deserts on Public Health in Chicago", a breakthrough study that popularized the term "food desert" nationally and encouraged Congressman Bobby Rush to enter "food desert" language into the Farm Bill. Mari was the first to develop a block-by-block metric for "food deserts" and "food balance" linked with health measures and has done similar work in Detroit, rural Michigan, Louisville, Harlem, Richmond, Savannah, and many other locations. Other areas of expertise include quantitative and qualitative research projects, financial services, civil rights, housing, community development, safety, community planning, workforce issues, immigration, open space, and community health, market analyses, hands-on redevelopment consulting and business strategies. Mari is also an Adjunct Associate Professor at the Institute on Urban Health Research at Bouvé College of Health Sciences at Northeastern University in Boston. Mari's work has been featured in many venues including CNN.

Dr. James M. Galloway

Dr. Galloway is an award winning physician, a respected scientist and well-known teacher and public speaker. Dr. Galloway is the Regional Health Administrator for the states of Illinois, Indiana, Michigan, Minnesota, Ohio and Wisconsin. In this capacity, he serves as the lead federal physician and principal federal public health official for this region. His responsibilities include disease prevention, health promotion, women's and minority health, the reduction of health disparities, the fight against HIV/AIDS, the Medical Reserve Corps, pandemic influenza and emergency planning and response. Dr. Galloway has published over 180 articles, abstracts, book chapters and one book, *Primary Care of Native American Patients: Diagnosis, Therapy and Epidemiology*. He has received numerous local, state, and national awards. Dr. Galloway is now an Adjunct Professor of Medicine at the Northwestern College of Medicine. Dr. Galloway is also a co-founder and leader in the large collaborative entitled Building a Healthier Chicago (BHC) with the American Medical Association and the City of Chicago. Founded in 2008, BHC is an urban wellness intervention to increase physical activity, improve nutrition, and prevent, detect and control high blood pressure by improving the environments where Chicago residents and employees live, work, eat, play, pray, and learn. The BHC model is a national model with programs currently underway in Kansas City and others at various stages of development in New York City, Philadelphia, St. Louis and Los Angeles.

Robert Gardner

Local Beet Editor and Publisher, Robert Gardner, loves to eat. He's discovered that the way to eating bliss is by eating local. About five years ago, he and his

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family entered a quest to eat (nearly) all their food from the Upper Midwest. Gardner started blogging his eat local habits, and in the summer of 2008, fellow foodie and blogger, Michael Morowitz suggested they team up. They launched the Local Beet to provide a practical approach to local eating. Since then, Rob has worked with a variety of groups and programs building better local food systems. He worked closely with the Eli's Farmer's Market to develop their local food lecture series. He was on the Steering Committee for the Slow Food Chicago Daley Plaza Eat-In in 2009, and in 2009, he served as the moderator for Green City Market's 2009 Locavore Challenge Town Hall.

Julia Govis

Julia Govis has nearly 30 years of experience in the agricultural arena. She has owned and operated two small farms in Illinois and has worked on other farm operations in both livestock and food production. In 2007, she managed and certified an organic farm in Three Oaks, MI and has created and maintained urban growing plots in the City of Chicago. Having authored the book *Who's Poisoning Our Children?*, Julia has become very well acquainted with the government entities involved in the farming industry. As a mother of four and former Montessori teacher, she understands the importance of providing children with healthy, fresh food and brings these beliefs to her role as the interim director of the Illinois Farms to School Task Force. Julia has also completed training to inspect organic farms and organic livestock operations. Julia coordinates the integration of organic and environmental record keeping and is currently evaluating the application of organic standards in the urban environment.

Kim Gracen

Kim Gracen is the Executive Chef of The Chicago Diner. As the gypsy fortunetellers predicted, Kim has set out on a course to avoid an ordinary life. After raising a shoe full of children safely into adulthood, she set out on the path that led her into the culinary arts. She had maintained high spirits and an ability to appreciate the beauty in places one wouldn't necessarily always look. Born in Grand Rapids, Michigan, she was the Sous Chef at Omega Institute of Holistic Studies. She is the winner of the West Michigan Lake shore Chapter Chef of the Year award and the American Culinary Federation Steady Eddy Award. She was previously an Instructor of the Culinary Arts at Baker College of Muskegon and the Sous Chef at The Catering Company, with Charles "Smitty" Golczynski.

Melissa Graham

Melissa Graham, a former attorney, is the founding Executive Director of Purple Asparagus, a non-profit dedicated to educating families about all things associated with eating that's good for the body and the planet. Purple Asparagus teaches families and children about healthful, sustainable eating in schools, community centers, and farmers markets in Chicago's neediest communities. Melissa also founded and leads Growing Healthy Kids, a coalition of thirty plus Chicagoland organizations dedicating to promoting child wellness. Melissa speaks and writes regularly on child nutrition and sustainability both in the Chicago community and online, blogging at Little Locavores and as a regular contributor to Kiwi Magazine's KiwiLog. When she's not in the kitchen or the classroom, you can often find Melissa shopping at Green City Market where she serves as the membership chair.

Jason Greenberg

Jason Greenberg is the Director of Marketing & Communications for the Chicago Waldorf School. He holds a masters degree in Interdisciplinary Arts, and Critical Theory & Writing from the School of the Art Institute of Chicago. He earned a B.A. in English Literature and Studio Arts at Wesleyan University in Connecticut. He has been an artist, activist and educator for over 20 years. As a community activist, he has founded the Empirical Opera, the Spring Green Bike Tour and co-founded Kidical Mass as well as collaborated with Angelic Organics Learning Center, Heifer International, Chicago Rarities Orchard Project (CROP) and many other food advocacy organizations. Through their school, his children have tended to crops at the Sophia Garden, Green Roof Farm at Uncommon Ground, Zinniker Biodynamic Farm, Glastonbury Farm, Angelic Organics Farm, and currently at the Rose Garden

in Schreiber Park. His family husbands and harvests produce from their own backyard organic garden in Logan Square.

Jim Groskopf

Jim Groskopf is the Purchasing Analyst for the Saint Paul MN Public Schools Nutrition Services Department. He earned his BS degree in Hotel and Restaurant Management from University of Wisconsin Stout. Jim is Past President of the Minnesota School Nutrition Association, and a member of the first School Food FOCUS Learning Lab team. He is also on the Minnesota School Nutrition Association Farm to School Task Force and a voting member of the Minnesota School Food Buying Group.

Sarah Grueneberg

Sarah Grueneberg is the Executive Chef at Spiaggia and developed a love for the culinary arts as a child, cooking with her grandparents in Houston, Texas. Grueneberg joined the award-winning team at Spiaggia in September of 2005 as a line cook. She spent time in Italy in 2009, cooking at Il San Lorenzo and Grano in Rome, as well as Del Pescatore, the three-Michelin-starred restaurant in Canneto Sull'Oglio. Working closely with Tony Mantuano and team at Spiaggia, Grueneberg was quickly promoted to Purchasing Sous Chef and finally to Executive Chef in 2008. Prior to Spiaggia, Grueneberg joined Brennan's of Houston working under Chef Randy Evans, where she was the restaurant's youngest female sous chef at the age of 22 in 2003. Grueneberg attended the Art Institute of Houston and attained her Associate's Degree in Culinary Arts in 2001.

Andrew Gunther

Andrew Gunther joined the Animal Welfare Approved program in April 2008 as Program Director. Previously he was the senior global animal compassionate product procurement and development specialist for Whole Foods Market, leading the team that designed and launched the company's five-step welfare program in the United Kingdom. From a truly agricultural background, Andrew, with his wife and children, pioneered the world's first organic poultry hatchery for chickens. As Program Director Andrew has spearheaded the program's unprecedented growth, increasing the number of approved farms tenfold, promoting farm viability for humane livestock farmers and growing market strength. The Animal Welfare Approved standards have been rated "most stringent" in both 2008 and 2009 by the World Society for the Protection of Animals. Andrew also works with restaurants groups and retailers to increase the availability of Animal Welfare Approved meat, dairy and eggs in traditional retail settings.

Kim Hack

Kim is a marketing strategist, serial entrepreneur and passionate foodie. She's made her living both inside and outside Fortune 100 companies, spent many years in the wine industry and launched a chocolate business. She holds a BA, MBA, AD and sommelier certificate. As founding chapter chair of the American Institute of Wine & Food, Kim's had the opportunity to work with experts from across the country to learn about the impact of our food choices. This year, she's put her money where her mouth is: both as a founding member of SLoFIG, a network of angel investors focused on creating a robust local food system, and as a shareholder in Two Roads farm. She believes that returning livestock to pasture is more likely to solve the world's problems than Congress.

Paul Hardej

Paul Hardej is a Principal at City Micro Farms, LLC. An architect by trade, Paul has designed and constructed many award winning projects including restaurants, corporate offices and housing. He is the president of Metropolitan Development Enterprises, Inc., an in-house architectural firm, general construction business, in-house sales and marketing departments and a property management company. His team has won numerous awards for best land planning, best design and best practices in real estate marketing. Paul served as a committee member of the Illinois Holocaust Museum and Education Center in Skokie, IL. He co-founded and served as a board member of Polish American Chamber of Commerce and has been

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involved in many local community organizations focused on revitalization of neighborhoods, zoning and planning issues. In 2008 he received a Citibank Heritage award for his non-for profit community work.

Myles Harston

Myles is the founder of AquaRanch Industries in Flanagan, IL. AquaRanch grows fish naturally, without exposure to hormones, heavy metals, or environmental contamination, and uses the fertile waste water to grow vegetables and herbs organically. The symbiotic loop cleans the water and feeds the plants, reducing both water usage and preventing contamination of the environment by wastewater dumping.

Gary Hirshberg

Gary Hirshberg is Chairman, President, and CE-Yo of Stonyfield Farm, the world's leading organic yogurt producer and the author of *Stirring It Up: How to Make Money and Save the World*. Gary is a frequent speaker on topics including sustainability, climate change, sustainable economic development, organic agriculture, and the profitability of green and socially responsible business. Since 1983, Gary has overseen Stonyfield's phenomenal growth, from its infancy as a seven-cow organic farming school to its current \$366 million in annual sales. In 2001, Stonyfield Farm entered into a partnership with Groupe Danone, and in 2005, Gary became managing director of Stonyfield Europe, a joint venture with Danone, with organic brands in Canada, Ireland, and France. Previously, he directed the Rural Education Center, the small organic farming school from which Stonyfield was spawned. Gary serves on several corporate and non-profit boards, has received eight honorary doctorates, and has won numerous awards for corporate and environmental leadership. In 2009, Business Week named Gary one of America's Most Promising Social Entrepreneurs and in May 2010, Stonyfield Farm was honored as Business of the Decade – Manufacturing/Technology by Business NH Magazine.

Calvin L. Holmes

Calvin L. Holmes has served as President of the Chicago Community Loan Fund (CCLF) since 1998. Under his leadership, CCLF's lending has leveraged nearly \$1 billion in additional public- and private-sector capital in over 50 lower wealth Chicagoland communities, in turn supporting over 6,000 units of affordable housing, more than 2.1 million square feet of community facility and commercial/retail space and 1,000 jobs, and community social enterprises and small businesses. In addition, CCLF has solidified its position as a leading early-stage lender for community developers, a primary lender for affordable housing cooperatives and a principal promoter of sustainable development in metro Chicago. Holmes's community development career spans 25 years, and has been honored with many community leadership awards, including honors from the Chicago CRA Coalition and Bank of America. In 2001, Holmes was honored as one of Crain's Chicago's 40 Under 40 young leaders, and was a 2002-2003 Leadership Greater Chicago fellow. He holds a Master's in Urban and Regional Planning, with a concentration in real estate development from Cornell University, and a BA in African American and Urban Studies from Northwestern University.

Loretta Horton

Loretta Horton is the Community Response Coordinator for the Disaster Response of LSSI. She spent years working in communities in and around St. Louis, Missouri, is a veteran community organizer and currently works on children, youth and young adult issues of health and wellness. Loretta has years of experience directing national programs for justice and works diligently to improve the quality of life for others.

Pam Horwitz

Pam Horwitz was born and raised in a family of five children in rural Manlius, Bureau County, Illinois, population 400. Today, seven generations of her family have called this community their home. Pam's maternal grandfather was the town's mayor and also served as its postmaster, a position he was appointed to by Franklin Delano Roosevelt and held for 37 years. In addition,

many of her extended family owned and operated farms and farm-related businesses, such as the town's grain elevator, which still stands today.

Karen Hudson

Karen is a founder of F.A.R.M. (Families against Rural Messes), a grassroots group created in 1996 to oppose the influx of CAFOs (Concentrated Animal Feeding Operations) in West Central Illinois. She served on the board of directors of the Illinois Stewardship Alliance for nine years and is also a co-founder of ICCAW (Illinois Citizens for Clean Air and Water) and President of the board of the national Dairy Education Alliance. Karen currently works as a first response consultant for the national Socially Responsible Agricultural Project. Since 1996 she has worked with Illinois elected officials to promote stronger livestock rules and regulations. Karen was appointed by Representative Mike Smith to the Illinois House/Senate Joint Livestock Advisory Committee in 1997 to review livestock laws in Illinois. Karen was named Conservationist of the Year by the Heart of Illinois Chapter of the Sierra Club and was one of fifty people in the United States chosen to be on the national Environmental Power List by the Organic Style Magazine.

Lynn Hyndman

After retiring from teaching, Lynn Hyndman took on the challenge of starting an edible garden at her former school. The Dawes Garden of Eatin' begins its eighth year of operation this spring, focusing on Taste Education and helping children understand that food choices effect their health, as well as the planet. Ten edible school gardens, many inspired by the Dawes model, are now in place in the Evanston community. Lynn co-chaired the Schools Are Gardening in Evanston initiative (SAGE), which is committed to ensuring all residents have access to good, clean and fair food. SAGE's focus is on community outreach, organizing educational programs, and developing strong partnerships to support and advocate for healthier food choices.

Laura Ignoffo

Laura Ignoffo has an Associate's degree from the Cooking and Hospitality Institute of Chicago and is currently working on her Bachelor's degree in Nutrition and Dietetics from Dominican University. She has worked for Deborah's Place for 11 years where Laura manages the food service program, adding a nutrition component through classes, discussions, and healthy menus. Laura is on the Executive Committee of the Northside Anti-Hunger Network.

Sarah Elizabeth Ippel

Sarah Elizabeth Ippel is the Founder and Executive Director of the Academy for Global Citizenship, a new Chicago Public Elementary School that opened in 2008 on the city's Southwest side. AGC's mission is to empower children to become active global citizens by positively impacting their community and the world beyond. AGC was founded with an ardent commitment to environmental sustainability and is internationally recognized for its model green school initiatives, including daily organic breakfast and lunch, a 5 kW solar installation, a schoolyard habitat and vegetable garden, rain barrels, composting, yoga, nutrition education, a faculty wellness program, walking school bus and sustainability curriculum. The most recent addition to the Academy for Global Citizenship was a green roof coop, housing three rescued chickens, next to the school's wind turbine.

Stephanie Izard

Executive chef Stephanie Izard is definitely not afraid to take a risk. At the age of 27 and with no business partners, she bought a building and opened her first restaurant, the highly acclaimed Scylla. In 2007, Izard earned a spot on Bravo's "Top Chef" season four, sold her restaurant on the fly, and headed out to film the show nearly the next day. After winning the show, Izard spent two years traveling, speaking, cooking and promoting her next project, *Girl and the Goat*, by hosting a series of underground Wandering Goat dinners at unsuspected venues around Chicago. *Girl and the Goat* has been praised by high-profile publications such as the Chicago Tribune, Timeout Chicago, Chicago Magazine and the Chicago Reader. In her spare time, Izard is heavily involved with Common Threads, a charity that teaches kids about nutrition

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and healthy cooking, as well as is a big proponent of local farmers and products.

Wesley M. Jarrell

Wesley M. Jarrell is Professor of Sustainable Agriculture and Natural Resources as well as Interim Director of the Environmental Change Institute at the University of Illinois, Urbana-Champaign. After growing up on a small farm in Oregon, he received his undergraduate degree in Biological Sciences and his MS and PhD in Soil Science. He has published over 80 peer-reviewed journal articles, served on numerous proposal review panels for NSF and USDA, and is a Fellow of the Soil Science Society of America. In 2008 he helped establish the Environmental Change Institute at UIUC, which seeks to enhance research, teaching, and public awareness to develop solutions for global change problems across the UIUC campus and throughout the region and nation. He and his wife also own and manage Prairie Fruits Farm, a goat dairy/creamery and organic fruit farm near Urbana, IL.

Brandon Johnson

Brandon Johnson is the Executive Director of the Washington Park Consortium, a non-profit dedicated to the development and service of the Washington Park community. He works to develop programming, facilitate actionable planning processes, and translate policy decisions in terms of mutual benefit to groups at odds or in need. Mr. Johnson specializes in public policy and urban development in the global context. His projects have covered energy and environment, transportation and transit-oriented development, affordable housing, public-private partnerships, community benefits agreements, urban agriculture, education, youth engagement, civic literacy, and institution building. Before this, Mr. Johnson was a principal with Catalyst Global Strategies, project manager for Reconnecting Neighborhoods with the Metropolitan Planning Council, and served the Illinois General Assembly under the leadership of Senate President Emil Jones, Jr.

Anupama Joshi

Anupama Joshi is Co-Director of the National Farm to School Network and is based at the Urban & Environmental Policy Institute at Occidental College. Ms. Joshi is a recognized leader in the field of Farm to School, an expert in local food systems and a long-time food justice advocate, having recently co-authored a book on the topic entitled, *Food Justice* (Gottlieb & Joshi, MIT Press).

Paul Kahan

Executive Chef Paul Kahan has become the nationally recognizable face for a new guard of Chicago chefs. With an ever-growing list of international accolades for Blackbird, The Publican and avec, Kahan was selected as a James Beard nominee for Outstanding Chef in 2007 and again in 2009. He also earned the title of James Beard Best Chef of the Midwest in 2004. After a brief post-college stint as a computer scientist, Kahan took a job in the kitchen of Erwin Drechsler's Metropolis, where he quickly realized his own true calling. Throughout his 15-year apprenticeship and advancement in Drechsler's kitchens at Metropolis and erwin, and later for award-winning Chef Rick Bayless at Topolobampo, Kahan developed his own relationships with Midwestern farmers and integrated many of their offerings into dishes that he created for those restaurants. Passionately seasonal, unconventionally creative and dedicated to the inspiration of classical cuisine, Kahan has earned the praise of many who claim him to be one of America's most influential working chefs.

Ken Kaplan

Ken Kaplan became an architect after a career as a psychiatric social worker. These two professions give him a unique perspective on how systems and people work and interact. Kaplan is Associate Director at MIT Collaborative Initiatives, an incubator for projects that rethink the way we think about complex problems. The Collaborative engages experts from engineering, design, business, medicine, and the hard and soft sciences to design innovative models for tackling big-picture social issues. Projects emerging from the Collaborative have developed a comprehensive strategy for

improving the stroke treatment cycle of care and proposed a strategic design for curbing childhood obesity. A current project will develop a systems-based strategy for improving the treatment of military post-traumatic stress.

Jo Kaucher

Chef Jo is acknowledged as one of the finest vegetarian chefs in the nation by Vegetarian Times and The Chicago Vegetarian Society. Kaucher established Chicago's popular all-vegetarian Chicago Diner with her partner Mickey Hornick in 1983. Jo's baked goods are featured at the Diner and at Whole Foods and Wild Oats natural groceries and her cuisine has been featured at the Chicago Diner tent at Earth Day, Organic Day, Taste of Chicago, North Halsted Market Days and Farm AID. For over 25 years Jo has been helping set the pace for natural foods in the Midwest by changing the old American SAD Diet (Standard American Diet). Jo re-creates classic homestyle recipes to healthier and tasty appetizers, entrees and desserts using plant based protein, natural ingredients and in season organic produce.

Suzanne Keers

Suzanne Keers is a Co-Founder and the Executive Director of Local First Chicago, a not-for-profit organization educating members of the public, business leaders and local governments of the economic and social benefits provided by locally owned and independent businesses in Chicago. Suzanne is also the owner of Main Street Innovations, a consulting company devoted to helping business owners grow and optimize their companies. She currently serves on the Board of Directors of the Dill Pickle Food Coop and the Advisory Board of the Family Farmed EXPO. She holds an undergraduate degree in Industrial Engineering from the University of Wisconsin at Madison, an MBA from the University of Chicago and a Certificate in Liberal Arts from the Basic Program at the University of Chicago. Suzanne has served as a Malcolm Baldrige Business Excellence Senior Evaluator and an Illinois Lincoln Award for Excellence Evaluator.

Grant Kessler

Grant Kessler is a commercial photographer specializing in location, food, and restaurant work and is obsessed with eating well, cooking with fresh, whole foods and shrinking the distance his food travels. Catch his photography on restaurant websites and in magazines like Food Arts and Edible Chicago. He is a passionate local food advocate, gardener and blogger.

Matt Kilgus

Matt Kilgus is co-owner and operator of Kilgus Farmstead and Kilgus Dairy located near Fairbury, Illinois. The Kilgus Family began bottling milk in June of 2009 and became the only single-source milk bottling plant in the state of Illinois. Currently the Kilgus Family is milking 100 Jersey cows and marketing their milk throughout central Illinois and the Chicagoland area. Kilgus Farmstead is also home to a small on-farm country store that has many local products for sale including meat, cheese, eggs, and jams and jellies.

William Kim

Born in Seoul, Korea in 1968, Kim was first inspired to cook by his mother. After graduating from the School of Culinary Arts at Kendall College, Kim spent time working his way up in many highly acclaimed restaurants in Atlanta, Philadelphia, and New York before making his way back to Chicago. He accepted the Chef de Cuisine position at Charlie Trotters from 2004-2005 and then in 2006 became the Executive Chef at Le Lan Restaurant, which received three stars from Chicago Tribune food critic Phil Vettel. In August 2008, Kim opened Urbanbelly in Chicago's Avondale neighborhood. Urbanbelly is the noodle and dumpling restaurant concept that Kim has always dreamed of doing. The latest venture Belly Shack opened in October 2009. Belly Shack is a collaboration between Chef Kim and his wife Yvonne. The menu is a mix of Asian and Latin flavors, a nod to his wife's Puerto Rican heritage.

Warren King

Warren King is principal of WellSpring Ltd, a company that promotes the stewardship of natural resources by providing services and products to communities, government, not-for-profits and businesses. His consulting

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work focuses on the development of local and regional food systems and he is an advisor to the National Good Food Network. Warren also serves on the boards of FamilyFarmed.org, Kidz Express, Seven Generations Ahead, and the Association of Family Farms and is formerly the general manager of Goodness Greeness, the Midwest's largest certified organic produce wholesaler. He is currently involved with two Chicago neighborhoods in the development of urban agriculture and food-related ventures.

Wes King

As Policy Coordinator of the Illinois Stewardship Alliance, Wes is monitoring sustainable agriculture and local food related legislation in Springfield, IL at the State House and helping to coordinate the Springfield Local Food Task Force. Wes is also working on organizing, coordinating, and building the grassroots capacity to influence policy decisions in Illinois. Prior to joining ISA, Wes was an organizer at the Illinois Environmental Council conducted policy work for a statewide coalition of environmental organizations. Wes has a B.A. in Political Studies from the University of Illinois at Springfield and an M.A. in Political Studies from UIS. While working on his M.A., Wes interned at the Illinois EPA and studied the effects of globalization on agriculture in Latin America. Following in his father's footsteps Wes has become an avid organic gardener himself.

Alferd David Klinger

Alferd David Klinger is a Corporate Accountability International Chicago Action Committee member. Al is a retired physician who practiced adult, internal, sports, occupational injury and preventive medicine for 45 years in the Hyde Park and Chicago areas.

Bill Kurtis

An acclaimed documentary host and producer, network news anchor, and multimedia production company president, Bill Kurtis is celebrating his fortieth anniversary in the field of broadcasting. Kurtis began his television career in Topeka, Kansas and then in 1966 was hired by WBBM-TV in Chicago where he was a field reporter and later anchor of Channel Two News. Returning to Chicago as news anchor in 1985, Kurtis began his career as a documentarian, traveling to the far ends of the earth for the A&E series "The New Explorers." His production company, Kurtis Productions, has produced many episodes for popular cable television series, including A&E and The History Channel. Taking a turn as author, his book *The Prairie Table Cookbook* traces the history of food in the American West with a particular emphasis on grass fed beef. The book combines recipes, history and travel with lush photography and highlights his new passion, Tallgrass Beef Company, which produces grass fed/finished beef without hormones, sub-therapeutic antibiotics, grain or animal by-products.

Jeffrey Lampe

Jeffrey Lampe is a principal at Hopewell Ventures, where his responsibilities include identifying investment opportunities, coordinating due diligence, negotiating equity financings, and working with portfolio company management teams. Mr. Lampe most recently was Co-Founder and Senior Associate of Gazelle TechVentures, a \$63 million Indianapolis-based venture capital firm founded in 1999, where he was instrumental in all aspects of the firm's operations and portfolio. Prior to Gazelle, Mr. Lampe was a Senior Associate with Monument Advisors/Monument Capital Partners. Mr. Lampe currently serves on the board of directors for several technology, food safety, and medical device companies. He holds a BS from Purdue University and an MBA from the University of Notre Dame. He is a Chartered Financial Analyst and a member of the CFA Society of Chicago.

Marc J. Lane

Marc J. Lane, a nationally recognized business and tax attorney is the founder of Marc J. Lane Wealth Group. Marc is an expert on entrepreneurship and entrepreneurial finance, and an influential advocate of best corporate governance practices. Twice a recipient of the Illinois State Bar Association's Lincoln Award, Marc, a Leading Illinois Attorney and Illinois Super Lawyer, has consistently earned an AV[®] Preeminent™ rating in the Martindale-Hubbell

Legal Directory, the highest ranking awarded. Marc is an innovator in helping social enterprises and social entrepreneurs leverage capital to maximize financial results while driving positive social change. Marc is actively involved in promoting Low-profit Limited Liability Company (L3C) legislation, which authorizes a new hybrid business form which can leverage foundations' program-related investments to access trillions of dollars of market-driven capital for ventures with modest financial prospects but the potential for major social impact.

Megan Larmer

Megan Larmer is a board member with Slow Food Chicago and the Chicago Rarities Orchard Project. In addition to these groups, she spent four years fundraising and grant writing for The Mill Theatre where she was also a company member. She has worked as a restaurant professional and arts educator in addition to her volunteer activities. In 2010 she was selected as a delegate to Slow Food International's Terra Madre conference. Currently, Megan is training as a Master Gardener. She is proud to be joining her neighbors in building a conscientious and sustainable food system that welcomes everyone to the table.

Kelly Larsen

Kelly Larsen is Supervisor of the Chicago Botanic Garden's Windy City Harvest certificate program offered through the City Colleges of Chicago Arturo Velasquez Institute. Windy City Harvest offers certification in Sustainable Urban Agriculture teaching participants to grow food sustainably on four sites including Cook County Boot Camp.

Kathy Lawrence

Kathy ensures that members of the FOCUS team have the tools, support and big-picture perspective they need. With FOCUS, Kathy strives to shift people's perception of school food toward a nuanced understanding of our food systems. Previously, Kathy worked for nearly 20 years in sustainable agriculture, local food systems development and non-profit management, serving as the Executive Director of the National Campaign for Sustainable Agriculture and directing Just Food, the New York City-based non-profit organization she founded in 1995. Her achievements at Just Food include initiating the Community Supported Agriculture (CSA) in NYC program and The City Farms, an urban agriculture and food access program. While developing the foundation for Just Food, Kathy coordinated public information, outreach and education for both the New York and Northeast Sustainable Agriculture Working Groups (NYSAWG and NESAWG) and gathered considerable experience in citizen advocacy at the United Nations on sustainable agriculture and food security issues.

Dale Levitski

A native of the Chicago suburbs, Levitski attended the University of Iowa, pursuing a degree in sociology. Without formal training, he landed a job as a fry cook at the Ground Round in Iowa City, and immediately fell in love with the rush of the kitchen. In Chicago, he started out cooking brunch at Deleeece, then spent eight months at Blackbird before leaving to open the first Orange, a contemporary breakfast restaurant. On a whim he attended the open casting call for Top Chef Miami and made it onto the show, where he was runner up. Levitski was ready for a new challenge. At Sprout, he showcases his style of cooking with flavor math: calculating spices and components to bring perfect balance to a dish. He will also unearth forgotten dishes like gnocchi Parisienne and duck l'orange and give them a contemporary spin. He's excited about creating dishes that focus on using one ingredient in multiple ways.

Robert Levitt

While pursuing a degree in Jazz Performance at the University of Illinois, Champaign-Urbana, Rob worked as a dishwasher and prep cook. Rob went on to attend the Culinary Institute of America and worked at the Park Avenue Café in Manhattan. Eventually he left New York City to work in Chicago. Since moving back to Chicago Rob has worked at Fiddlehead Cafe, del Toro, North Pond and 312 Chicago. Rob and his wife Allison

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opened their restaurant, mado, in the Bucktown neighborhood of Chicago in April 2008. After three years of critical acclaim for their local, sustainable, whole animal approach to cooking, they decided to take the next step. The Butcher & Larder is an evolution of their years of experience working with farmers and doing what they can to bring responsibly raised local meat to their community. They are proud to operate Chicago's first local, sustainable, whole animal butcher shop.

Toni Liquori

Toni provides the guiding vision for the FOCUS team, networking with stakeholders and other change leaders to build collaborative partnerships. Her work today stems from her successful transformation of children's food options in the New York City school system. She is a public health nutrition scholar as well as a skilled, experienced facilitator of large-scale institutional change across a variety of sectors. More than a decade ago, she developed the CookShop™ Program, a now-beloved food and nutrition education program in New York City schools that connects classroom education and school meals with regional farms. A longtime faculty member of Teachers College at Columbia University, Toni works with graduate students to deepen their understanding and engagement with food reform. She has collaborated with the Sustainable Food Lab, to translate European institutional food procurement change models for the United States. She serves on the Advisory Committee for the National Farm-To-School Network and is also the founder of the NYC Nutrition Education Network and is on its leadership team.

Sarah Lovinger

Sarah Pressman Lovinger, MD, an internal medicine doctor, cares deeply about the links between our food supply, our environment, and our health. In addition to working part-time in a community health center, she teaches a class on global warming and human health to undergrads at Northwestern, blogs for Huffington Post, and serves as Executive Director of the Chicago chapter of Physicians for Social Responsibility.

Ellen Malloy

Ellen Malloy is redefining restaurant marketing through Restaurant Intelligence Agency (RIA), a company founded in 2007 to connect restaurant industry pros directly to the media and dining public through fun, engaging and easy-to-use online software. Malloy designed three web sites that, together, are creating a new online community where food experts – chefs, mixologists and sommeliers – can manage their own digital brands, and build relationships with media and diners. It was in the kitchen that Malloy first encountered the inner workings of restaurant PR. Applying her marketing background, she recognized the need for more efficient and personalized representation. Restaurant Intelligence Agency (RIA) began as a service that delivered the foundation of good restaurant PR — information distribution — at a fraction of the cost of traditional PR. RIA has grown to also connect diners with chefs. Through RIA, chefs will finally be celebrated – for their authentic pursuits, as the experts, and in their own voices.

Sue Maraccini

Susan is a District Director with the Illinois State Farm Service Agency, overseeing 14 counties in northeastern Illinois. The United States Department of Agriculture's Farm Service Agency administers federal farm commodity, crop insurance, credit, environmental, conservation and emergency assistance programs to farmers and ranchers. She is the liaison between the State FSA Office and County FSA Offices, providing assistance, guidance, information, support and training to county level employees; overseeing activity in the County Offices and notifying the State Office when matters need addressing. For virtually all of her professional career, since her graduation from the University of Illinois, Champaign-Urbana, Susan has been employed by USDA-FSA; starting as a Program Assistant for 7 years, then as a County Executive Director for 13 years and as a District Director since 1995 to present.

Bob Martin

Bob Martin is a senior officer at the Pew Environment Group and previously was the Executive Director of the Pew Commission on Industrial Farm Animal Production, a two-year study funded by The Pew Charitable Trusts by a grant to Johns Hopkins Bloomberg School of Public Health. The charge to the Commission was to recommend solutions to the problems caused by concentrated animal feeding operations in the areas of public health, the environment, rural communities, and animal welfare. The Commission's final report, *Putting Meat on the Table: Industrial Farm Animal Production in America*, was released on April 28, 2008. He has more than 30 years experience in public policy and politics at both the federal and state levels. Previously, he worked for former South Dakota Senators George McGovern, Jim Abourezk, Tom Daschle, and current Senator Tim Johnson. In addition, he worked for then Kansas Congressman Dan Glickman, as well as for members of the Kansas Senate Democratic Caucus.

Angela Mason

Angela Mason is the Director of Community Gardening at the Chicago Botanic Garden. She graduated from Southern Illinois University-Carbondale with a B.S. in Plant and Soil Science in 2001 and an M.S. in Plant, Soil, and General Agriculture in 2006. Ms. Mason joined the Chicago Botanic Garden in 2003 as the coordinator of school and community gardening. Currently, as the Director of Community Gardening, she oversees the Green Youth Farm and Windy City Harvest programs. Ms. Mason has been key to expanding the urban agriculture programs of the Chicago Botanic Garden, including the newest program at the Cook County Sheriff's Boot Camp.

Steve McDonagh

see Dan Smith

Richard McGinnis

Richard lives by four basic principles: Nothing is impossible; abnormal is the new normal; do your best every waking moment; inspire and support others. He combines these principles with three simple career concepts: If it is rewarding, keep doing it; if it is not rewarding, stop doing it; if it is not rewarding and you have to keep doing it, make it rewarding. In 2002 he landed his dream job at Conscious Choice, working there until a corporate giant bought it, firing everyone and closing it down. Not one to be easily dissuaded, he has happily settled in with his Chicago community and family to carry the Conscious Choice torch and facilitate publication of *Mindful Metropolis*. The new medium focuses on creating conversations in Chicago's conscious community through a monthly print magazine, via community events, and in digital/online media. Its mission is to bring divergent cultures and communities together through sustainability initiatives using multi-platform, integrated media.

Gene Mealhow

Gene Mealhow is a third generation family farmer and has lived and worked on the farm all of his life. He has been farming organically since 1993. His family grows, processes, manufactures, distributes, and markets *Tiny But Mighty Popcorn*. In 1994, he began a career as a soil consultant and has worked with more than 80 clients in organic farming and specialty crop production. He has served at the local, state, and international levels for the Organic Crop Improvement Association (OCIA). He has taught courses at the Organic University through the Midwest Organic Sustainable Education Services and has delivered presentations at the University of Illinois and Iowa State University Field Days. His presentations cover a number of topics including organic crop production, soil balancing, and soil biodynamic. Gene enjoys working with Whole Foods Market and HyVee to educate the public about organic food production and how it relates to their health.

Sally Fallon Morell

see Sally Fallon

Zina Murray

Zina Murray is the proprietor of Logan Square Kitchen (LSK), a private event venue, and a commercial kitchen available on an hourly basis to

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food entrepreneurs. The project is LEED Gold certified. Her business allows a sustainable event venue to support development of culinary talent. Known as a shared kitchen or contract kitchen, LSK gives budding food entrepreneurs use of a licensed commercial kitchen long before they could afford one. It serves as an economic engine for our community, giving culinary talent a place to develop. LSK also presents events that celebrate the local food community - such as pastry markets and pop-up restaurants. Zina hopes the space demonstrates that you can save the planet and have a stunning celebration at the same time. Every private event client is supporting a sustainable business dedicated to healing the environment, economy and our food system.

Jennifer Murtoff

Jennifer Murtoff of Home to Roost Urban Chicken Consulting provides compassionate, homespun consulting and emergency care for backyard chickens. A farmer's granddaughter, Jennifer grew up tending her own fowl in south central Pennsylvania. Her flock included chickens, ducks, geese, turkeys, quail, peafowl, pigeons, and golden pheasants. She offers information and resources on chicken care from chick to adult, and, while she is not a veterinarian, can provide emergency advice and troubleshooting. Jennifer has attended training seminars on backyard chickens, has been a featured speaker herself, and assists families with their own flocks. She lives in Oak Park with her flock of two parakeets and a foster quail. Check out her blog Home to Roost Urban Chicken Consulting.

Kymm Mutch

Kymm Mutch, MS, RD, CD, is the Director of Food Services, Milwaukee Public Schools. She is a registered dietitian and has been the administrator for the Milwaukee Public Schools School Nutrition Services program for the past three years. Previously, she was responsible for menu writing, food procurement and commodity management at MPS. Kymm has developed a purchasing program that uses vegetables grown in local hoop houses to provide urban grown foods for students in urban schools. Before coming to MPS, Kymm started the N.E.W. Kids program at Children's Hospital of Wisconsin, a program designed to work with children who have medical complications due to obesity. Kymm has 25 years of experience as a dietitian working in non-profit organizations focusing on child and adolescent nutrition. She is also the parent of an eleven-year-old MPS student who provides daily feedback about the meals in MPS!

Natasha

Natasha is a Chicago resident and former meatpacking worker in Columbus Junction, Iowa. She is currently a student, mother, volunteer and a community advocate. She enjoys working to empower others to seek justice and continue their resistance to oppression.

Jeanne Pinsof Nolan

Jeanne Pinsof Nolan, The Organic Gardener, has been growing food for over 20 years. In her current role as project manager for Chicago's Green City Market, she is responsible for designing and implementing The Edible Gardens, a 5,000 square foot vegetable garden for children at Lincoln Park Zoo. She is also the founder of The Organic Gardener Ltd, focusing on helping people to have fun successfully growing organic vegetables. She has helped hundreds of Chicago-area families create and maintain organic vegetable gardens and works extensively with schools, restaurants and institutions. She began her career with an apprenticeship in organic vegetable gardening and farming in the high desert of California in 1987. For the next 17 years, she lived on three different organic farms located in Southern California, Austin and Asheville, N.C. Nolan has been featured in Travel and Leisure, Food and Wine, Woman's Day, Parade, Epicurious and other national magazines.

Cathy Nonas

Nonas directs the New York City Health Department's Physical Activity and Nutrition program within the Bureau of Chronic Disease Prevention and Control, at the New York City Department of Health and Mental Hygiene.

Trained as a clinical dietitian, she has published a number of peer-reviewed articles and has contributed to many books on type 2 diabetes and obesity prevention/treatment while at the federally funded Obesity Research Center. Since joining the Health Department, Nonas has worked on many policy and program initiatives to combat obesity, increase access to healthy foods and improve physical activity opportunities in underserved neighborhoods. Among other efforts, her team has helped develop New York City's calorie-posting regulation, the Pouring on the Pounds anti-sugar sweetened beverage campaign, the NYC Green Cart initiative (an effort to expand the number of mobile food vendors selling fresh fruits and vegetables), Health Bucks and the Healthy Bodega Initiative among others.

Mike Nowak

Mike Nowak has been the Chicago radio voice of gardening and the environment for more than 13 years, first at WGN Radio and now at WCPT. "The Mike Nowak Show," airs Sundays from 9 to 11am on Chicago's Progressive Talk, WCPT 820AM and 92.5, 92.7 and 99.9 FM. Mike is an award-winning columnist for Chicagoland Gardening Magazine, the founder and past president of the Midwest Ecological Landscaping Association (MELA), the current president of the Chicago Recycling Coalition, and is part of the Speakers Network for Safe Lawns.

Ron Nowicki

Ron Nowicki is a Landscape Architect and owner of The Land Office, which emphasizes landscape design and construction with an ecological conscience. He is a certified Permaculture designer and instructor who has been designing sustainable Permaculture environments for over 30 years. He has a steadfast determination to help others: conserve our clearly limited natural resources; restore the biodiversity of increasingly depleted and polluted landscapes; creatively use sunlight; step over a mental and spiritual threshold into sustainable living and a future of health, abundance and beauty; and create a positive vision for a world of rapidly declining fossil fuels and a quickly eroding quality of life. Ron sees himself as a responsible member of the larger Land Community that gives life to us all. Ron and his wife Vicki live, work and teach at their mature permaculture demonstration site near the downtown of Downers Grove, Illinois.

Vicki Nowicki

Vicki Nowicki is an award-winning vegetable gardener, author and educator with degrees in Environmental Studies, Environmental Education and Museum Studies. She and her husband, Ron, own and operate The Land Office, a landscape design & build firm focused on ecological conscience. For 30 years, Vicki has helped homeowners grow organic food in their home gardens by showing them how to restore biology to their depleted soils and reconnecting them with the rhythms of the vegetable season. For this dedication to purpose, Vicki has won the National Garden Crusader Award in 2009. To further help homeowners who want to learn to grow vegetables and help teach their children, she now provides information via her blog. In addition, Vicki operates a lively business called Let'sGrowGoodFood. She and her crew plant, weed, irrigate, maintain and harvest beautiful, organic vegetable gardens for families until they have learned enough to take over the gardening themselves.

Kathy Nyquist

Kathy has over twenty years of marketing and strategic leadership experience in Fortune 100 companies, and recently led integrated marketing planning for a \$5 billion product portfolio at Kraft Foods. Previously, Kathy managed accounts at Leo Burnett and Young & Rubicam, then the nation's largest advertising agencies, where she developed national campaigns for Coca-Cola, Keebler, Frito-Lay and Miller Brewing. Today as principal of New Venture Advisors, Kathy is leading due diligence for public and private investors exploring local food system ventures in the Midwest and Washington, D.C., and developing marketing plans for startups in the Food & Beverage, Health Care and Media industries. Kathy graduated with honors in 2009 from the University of Chicago Booth School of Business, where she earned an MBA in Strategic Management, Finance and Entrepreneurship. She earned the

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2009 Dean's Award for Strategy for achieving the highest academic record in Strategic Management.

Stephen O'Brien

Mr. O'Brien is the Director of Food and Food Support for the New York City Department of Education, Office of School Food. He has worked for the NYC DOE SchoolFood program since 1991 where he has been a SchoolFood Manager, Technical Assistant Troubleshooter, Deputy Director of Field Operations, Regional Director for Manhattan and is currently the citywide Director of Food and Food Support. He has worked in all 32 school districts and has a broad understanding of the complexities involved in delivering a quality service to the students of NYC. He holds an AOS in Culinary Arts and a B.S. in Food Service Management with a minor in Secondary Education from Johnson & Wales University, as well as a Masters in Public Administration from Baruch College CUNY. He is a Baruch College Executives on Campus mentor and sits on the NYC Nutrition Education Network Steering and Envisioning Committee.

Michael O'Gorman

Michael has been farming for forty years. For the last twenty years he has been the Production Manager for some of the nation's largest organic vegetable companies, including TKO Farms, Mission Organics and, most recently, Jacobs Farm/DelCabo where he oversaw 1600 acres of tomatoes, basil and mixed vegetables in the Northern half of the Baja Peninsula. Michael founded the Farmer-Veteran Coalition in 2008 to help young men and women returning from war find work and places to heal on America's farms. FVC became a project of Community Partners and joined the Coalition for Iraq + Afghanistan Veterans (CIAV) in spring, 2009.

Larry O'Toole

Larry O'Toole has been working in organic farming since 1990. His experience includes vegetables, apple orchards, CSA, and animals, in both rural and urban farms. Larry has been a staff member of Growing Home (GH) since 2003 and was in charge of developing GH's Les Brown farm and GH's vegetable CSA. He also played a key role in developing the Wood St. farm, GH's Employment Training Program, farmers markets, hoop house season extension, business planning and organic certification. Larry has a B.A. in Liberal Studies from the University of Notre Dame.

Chris Pandel

A rising star on the Chicago culinary scene, Executive Chef Chris Pandel has honed his craft at Courtright's Restaurant, the famous Café Boulud in NYC, Tru, Osteria Via Stato and more. He attended Johnson & Wales University in Rhode Island, and landed an internship at Tru under the chef who would become his mentor, Rick Tramonto. He returned to Tru briefly, before he began anew his partnership with Tramonto, to become the Executive Sous Chef at Osteria via Stato. Pandel then followed Tramonto to Cenitare. This time, Pandel was the Corporate Chef, working with head chefs at all three locations. Pandel met John Ross at Cenitare and the team soon joined with Phillip Walters to develop a neighborhood restaurant, The Bristol. Pandel says he enjoys being a hands-on cook again. "Most of the menu is about simple, Midwestern-style dishes, not just meat and potatoes, but good honest food."

Nicole Pederson

Nicole Pederson is the Executive Chef at Top Chef Master Marcus Samuelsson's restaurant, C-House. She graduated from the culinary school at the Art Institute of Minneapolis. She was the Chef de Cuisine for two years at La Tour in Vail, Colorado, before joining the team at Gramercy Tavern in Manhattan. As sous chef at Lula Cafe in Chicago, she developed an appreciation of working with local farmers and creating a sustainable community. She works closely under esteemed mentor Chef Samuelsson at C-House who says she is, "akin to a young Alice Waters with a passion for pure, simple food and a true understanding of the beauty in flavor combinations." She was nominated for Best New Chef in Time Out Chicago's Eat Out Awards in 2010. In 2009, Chef Pederson had the honor of taking part in the Obama

Administration's first official state dinner for the Indian Prime Minister, Manmohan Singh.

John Peterson

Lifelong farmer John Peterson runs Angelic Organics, one of the largest Community Supported Agriculture (CSA) farms in the United States. More than 1600 families in the Chicago area receive a weekly delivery of vegetables and herbs from Angelic Organics during the growing season. John was the subject of Taggart Siegel's 31-award winning feature documentary film "The Real Dirt on Farmer John," which portrays 50 years of John's life and farm, and has been seen in theaters and on television throughout the world. In 1998, Angelic Organics' CSA members pooled funds to buy adjacent land for Angelic Organics to farm. In 2006, John's first book was published, *Farmer John's Cookbook: The Real Dirt on Vegetables*.

Micheline Piekarski

Micheline has a Bachelor of Science in Food and Business from the University of Illinois and a Master of Science in Management from Lake Forest Graduate School of Management. She has over 32 years of school food service experience. She is currently the Director of Food & Nutrition Services at Oak Park & River Forest High School and contracts with the local elementary district as the food service supplier. Micheline was a founding member of the Northern Illinois Independent Purchasing Cooperative and currently serves as the chairman of this 65 district strong group. She has also been a speaker at many state and national conferences.

Kevin Pierce

Kevin Pierce, AIA, LEED AP, CEM, is the Managing Director of Shaw Sustainable Design Solutions of Illinois, LLC. Kevin has over 20 years experience in high performance, sustainable design of buildings and places. He has helped advance sustainability throughout the region and played a leadership role in key projects including the Chicago Center for Green Technology, the City of Chicago's flagship green building, and the first LEED Platinum municipal building in the U.S. As Sustainability Consultant for the Green Exchange, he has helped create the country's first commercial real estate development designed for the advancement of green business. Kevin chairs the board of the Resource Center, a Chicago-based nonprofit focused on sustainable urban food systems, extreme recycling and creative reuse. Kevin is a member of the U.S. Green Building Council, the American Institute of Architects and the American Planning Association.

John Piercy

John Piercy started Neighbor Capital to collaboratively develop sustainable solutions to social challenges, specifically within Chicago. Prior to launching Neighbor Capital, John served in a VP role for a national non-profit where his experiences ranged from leading national fundraising, budget development, and incorporating non-donor driven sustainability to operations. In addition to his work in Non-Profit Management and Audit, John is an entrepreneur at heart. Over the last seven years, he has been active as a partner in numerous retail start-ups as well as a lifetime of involvement in a 4th generation family shoe business. Beyond this, John's experience living in under-resourced communities within Chicago has compelled him to launch multiple sustainable social initiatives, including, opportunities for employment, loans to local entrepreneurs and housing in low-income communities. The collection of these experiences convinced John to launch Neighbor Capital to sustainably achieve the maximum social impact.

David Rand

David began his career working for Iclde Seafoods Inc. in Bristol Bay, AK, considered to be one of the most sustainable fisheries in the world. He then moved to Bluebird Grain Farms in Winthrop, WA, an organic heirloom grain farm that specializes in the growing, processing, and direct sales of various old-world grain products. Currently, David serves as Farm Forager to the Green City Market (501(c)3) in Lincoln Park. He connects local growers to new markets and opportunities in the City, and oversees vendor sustainability and

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market outreach programs. David also sits on the national Board of Directors for the Farmers Market Coalition, a non-profit farmers market advocacy and resource organization. David graduated from St. Olaf College in Northfield, MN with a degree in Environmental Studies, and possesses a Certificate in Sustainable Design from the Ecosa Institute in Prescott, AZ.

George Ranney

George Ranney, Jr. is President of Metropolis Strategies, a business-based organization at the Chicago Community Trust. He is senior counsel at Mayer Brown, LLP, and was an executive with the Inland Steel Company. His interest in financing environmental properties stems from developing, with his wife Vicky, Prairie Crossing, one of the nation's first conservation communities with an organic farm. He is a founding board member of the Liberty Prairie Foundation, which supports initiatives such as the Farm Business Development Center at the Prairie Crossing Farm. He has also laid the groundwork for a large wind farm on his family's cattle ranch in New Mexico and is planning to underwrite grassland restoration through selling biomass carbon credits for energy conservation.

George Rasmussen

George Rasmussen is the owner of Swan Creek Organic Farm in North Adams, Michigan, where his animals roam free and graze on pesticide-free grass.

Leah Ray

Leah Ray is a founding volunteer with The Peterson Garden Project, Chicago's largest community vegetable garden. Located on the city's far north side at the intersection of Peterson Avenue and Campbell Avenue, the garden's site was part of an original WWII Victory Garden from 1942-1945, and was re-launched by community volunteers on May 21, 2010. The Peterson Garden Project's goal is to recruit, educate and inspire a new generation of gardeners who want to gain control of their food supply, grow their own produce organically, and make urban vegetable gardening the norm—not the exception. In addition to her volunteer work at the garden, Leah is a communications manager for a global architecture and design firm. A graduate of the Harvard Graduate School of Design, Leah presently teaches at the School of the Art Institute of Chicago, and has taught architecture and design theory as an adjunct faculty member at The University of Illinois at Chicago and the Illinois Institute of Technology.

Lindsay Record

Lindsay was appointed Executive Director by the ISA Board of Directors in early 2009 after serving as program coordinator at ISA for over two years. While working for ISA, Lindsay reached out to farmers, consumers, restaurants and retailers in central Illinois to promote locally produced foods and connect local growers and producers to new markets. Prior to coming to ISA, Lindsay studied Policy Advocacy and Social Justice at the School for International Training and received a B.A. from Arizona State University with concentrations in Anthropology and Sociology. Throughout her studies, Lindsay kept her connection to the land by working on farms in Arizona, Illinois and New Hampshire. Lindsay is a Central Illinois Farm Beginnings graduate. Lindsay, her husband and son hope to help both of their central Illinois-based family farms flourish in becoming diversified sustainable operations.

Dan Rosenthal

Dan Rosenthal is a restaurateur with over forty years of experience, encompassing all aspects of the restaurant industry. Since 1988, Rosenthal has opened and operated a number of restaurants including Trattoria No.10, Sopraffina Marketcaffè (both of which Rosenthal continues to manage), Harry Carey's, Prairie, and The Empress River Casino in Joliet, Illinois. Since then Rosenthal has focused on the refinement and expansion of the Sopraffina Marketcaffè concept, resulting in the addition of four more Chicago Sopraffinas to the group. His latest concept, Poag Mahone's, an old Chicago carvery and ale house opened in 2003. Following the opening of Poag Mahone's and the latest Sopraffina Marketcaffè, Rosenthal has devoted much of his time to correcting the massive negative impact that Chicago

restaurants have on the environment. With an original mission of bringing sustainable products and services to restaurants at affordable prices, in October 2007 he co-founded the Green Chicago Restaurant Co-op.

Dennis Ryan

Dennis manages the operations of the 61st Street Farmers Market, a program of the Experimental Station (501c3 nonprofit organization) serving the Woodlawn neighborhood of Chicago. In this role, Dennis has overseen the implementation of a number of initiatives to increase access to healthy food in our communities: education and outreach to increase SNAP redemption at farmers markets; partnership with Wholesome Wave to launch Illinois first Double Value SNAP Program; teamed up with the City of Chicago to implement the country's most successful SNAP pilot program at farmers markets; and co-authored Illinois Farmers Market Technology Improvement Act. Dennis has years of experience in local and sustainable food systems. His involvement includes serving as Board President and Treasurer of The Land Connection, Co-founder of Fresh Connections NFP, Co-Director of the City of Chicago's Farm Forager program, Market Manager of Green City Market, Community Coordinator for Chicago Food Policy Advisory Council, founding member of Illinois Grassroots Policy Advisory Committee, and sits on the Illinois Department of Public Health Farmers Market Task Force.

Peggy Ryan

Chef Peggy Ryan developed her love of good local foodstuffs while growing up on her family's small dairy farm in central Illinois. She has been an instructor at Kendall College in the School of Culinary Arts for 8 years and is the lunch instructor for the school's fine dining restaurant. Prior to that she owned her own restaurant, the critically acclaimed Va Pensiero in Evanston, IL, for many years.

Jennifer Sandy

Jennifer Sandy became involved with Slow Food Chicago through the preSERVE project, a community garden in North Lawndale. A native Hoosier, she has lived in Chicago for five years and works for the National Trust for Historic Preservation. As a professional in that field, she believes that the revitalization of our historic neighborhoods, farms and rural areas is inextricably connected with sustainable food production and the path to food and communities that are good, clean and fair.

Bob Scaman

Bob is the President of Goodness Greeness, which he and his brothers Rodney and Rick started in 1991. Bob has been instrumental in moving the company forward to become the premier supplier of organic food in the Midwest. As President, Bob oversees the day-to-day operations of the company and works with suppliers to ensure that Goodness Greeness makes available the freshest and widest variety of organic foods to its customers. Bob is committed to informing consumers about the benefits and availability of organic food through the company's website and newsletters. Bob and Goodness Greeness also support Midwest farmers through buying as much locally produced organic food as possible and by sponsoring groups like Farm Aid that help America's family farmers.

Rich Schell

Rich Schell is an author, attorney, and frequent speaker and writer on topics related to food, green and agriculture. He is a past President of The Chicago Farmers—a 501c(3) organization dedicated to education and outreach on issues related to land ownership and agriculture. Rich has an Of Counsel relationship with Wagner & Schell LLP—an international law firm with offices in Illinois and Central Europe. Rich grew up in Northern Illinois as part of a multi-generational farm family. He focuses his practice in the areas of intellectual property, business transactions and risk management for farm, food and publishing concerns. Rich has taught Food Law & Regulation at IIT/ FDA National Food Safety Center and Law for Illinois Agricultural Entrepreneurs and Green Law at Joliet Junior and Oakton Community College.

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Dan Schnitzer

Dan Schnitzer is the Director of Sustainability and Operations for the Academy for Global Citizenship (AGC); a Chicago Public School focused on environmental sustainability and global education. Believing that nature is the ultimate learning lab, Dan has worked with AGC to ensure that its operational functions are intimately tied to environmental and academic goals. As a former summer camp director, Dan has seen the transformative effects that exposure to nature has on students and their ability to understand and positively impact the world. Dan is particularly interested in food (growing and eating it) and spent significant portions of his graduate studies focused on food systems, growing methods and agricultural waste. Dan believes that the most important lessons in life can be learned by planting a garden. Dan has a degree in International Business and a Master's degree in Environmental Management and Sustainability.

Markus Schramm

Markus Schramm was born and raised in Bavaria, Germany. He has a Bachelor of Science degree in Industrial Engineering. He relocated to the USA in 1993. Markus is the founder and CEO of Manna Organics, LLC, a organic certified commercial bakery in Lisle, IL. Products include organic certified sprouted Manna Bread® and organic Bavarian style sourdough breads. Switching to a plant based diet in 1979 and leading a vegetarian lifestyle ever since, he will share his experience with that transition, and discuss resources for, and benefits of a plant based foods.

Marc Schulman

Marc Schulman is the President of The Eli's Cheesecake Company, one of the country's largest specialty bakeries. In 1984 Marc began to pursue the dream of his father to take the signature dessert from Eli's the Place for Steak and to build it into a brand that was sold at other restaurants and retailers nationally. Eli's now produces over 20,000 cheesecakes daily and was named as one of Chicago's most famous foods by the Chicago Tribune in its 150th Anniversary issue, and as one of ten Chicago food icons by the Chicago Sun Times. Marc is committed to promoting educational opportunities for Eli's People, and partners with Wright College and the Chicago High School for Agricultural Sciences to create more career opportunities in the food industry.

Cathy Scratch

Cathy Scratch is the Founder & President of Feed Earth Now, a business committed to introducing the practice of Bokashi Fermentation for large-scale projects like cities, businesses and schools. Bokashi is Japanese, meaning fermenting organic matter. This process is in widespread use in Japan and New Zealand, island nations who must make sustainability a top priority. Fermenting with microbes of cooked food scrap, including meat, bones, and dairy is the most sustainable method for food waste recycling. This odorless process creates no methane or CO₂, and is completed in less than a month. It generates compost with highly desirable phosphorus, potassium, and nitrogen, with a PH of 6.5.

Bruce Sherman

A native Chicagoan, Bruce Sherman traveled the world developing his culinary knowledge before returning home to Chicago. In 1999, Sherman accepted the position as Chef at Lincoln Park's North Pond, where he utilizes influences he picked up in Paris, Southeast Asia and London to produce his contemporary French-American, innovative, seasonal cuisine. Sherman was honored by Food & Wine as one of America's Best New Chefs of 2003 and in 2007, 2008, 2009 and 2010 was nominated by the esteemed James Beard Foundation in the Best Chef: Great Lakes Region category. In 2008, Share Our Strength named him Most Sustainable Chef at the Chicago Taste of the Nation event and later that year, he accepted the position as National Board Chair of Chefs Collaborative. In May 2010, Sherman spoke on a panel discussing sustainability at the EPA to celebrate their 40th anniversary.

Bill Shores

Bill has been involved in small-scale, intensive gardening and food production for the past 18 years. Bill specializes in space-efficient gardening systems suited to the urban/suburban environment such as

container gardens, indoor gardens, raised beds, rooftop gardens, raised beds and intensively planted small space, in-ground gardens, season extension and plant propagation techniques. Currently, Bill manages the Rick Bayless Organic Garden in Chicago where he grows salad greens, herbs, tomatoes and chili peppers for Rick's restaurant, Topolobampo. The main garden sits on 3 city lots along with two residences and includes a 1000 square foot production vegetable garden along with extensive landscaped gardens, an attached greenhouse, composting systems and container displays. Bill also manages a rooftop garden growing tomatoes and chili peppers in 80 earthbox planters. Bill studied marketing and Spanish at UMass Amherst and earned a Master of Science in Plant Biology from Ohio University in Athens, Ohio.

Sheila Simon

Lt. Gov. Sheila Simon offers a lifetime and legacy of public service. She is a lawyer, teacher, and working mother. Her record includes four years as a Jackson County prosecutor, four years as a Carbondale city council member, and participation in the Illinois Reform Commission. Simon graduated from Georgetown Law School in 1987. She worked at Land of Lincoln Legal Assistance, providing legal services to those most in need. Simon then worked as an Assistant State's Attorney in Jackson County, where she prosecuted DUIs and domestic battery cases. She also helped start Southern Illinois University's law school domestic violence clinic. She served on the Carbondale city council for four years. As a council member she was a conservative steward of the city's budget of over \$40 million, and consistently advocated for open, ethical government. Her record on ethics made her a natural choice for service on Governor Quinn's Illinois Reform Commission, which helped to establish the first political contribution limits in Illinois law. Simon's husband, Perry, teaches at John A. Logan Community College. Their daughter Reilly is in college and their daughter Brennan is in high school. Filling out their extended family are the members of Simon's band, Loose Gravel, with whom she has performed for over 10 years.

Jim Slama

Jim Slama is the founder and president of FamilyFarmed.org, which encourages the production, marketing and distribution of locally grown and responsibly produced food and goods. FamilyFarmed.org expands the market for local farmers and food producers, by advancing the Community Supported Agriculture (CSA) movement, supporting farmers markets, and playing an integral role in public policy in the state and region. He created the FamilyFarmed EXPO, which has grown to be the leading conference and trade show in the Midwest working to advance the Good Food Movement. Jim works with many of the leading trade buyers for local food including Whole Foods Market, Goodness Greeness, Chartwells Thompson Hospitality (Chicago Public Schools), Chipotle, Compass Group, Lettuce Entertain You, SYSCO, Irv and Shelly's Fresh Picks, Natural Direct, and more. Jim is the editor of *Wholesale Success: A Farmers Guide to Selling, Post Harvest Handling, and Packing Produce*. The manual gives small to mid-size growers technical assistance to help them develop the skills to sell produce into wholesale markets. As a result of this work, FamilyFarmed.org created the On-Farm Food Safety Project which is working with the FDA, USDA, food buyers, and advocates for small to mid-size growers to create an online tool giving farmers the ability to create a On-Farm food safety plan. Jim played a key role in developing and helping to pass the Illinois Local Food, Farms, and Jobs Act, which has been hailed as model legislation to build a local food system. The law created the Illinois Local, Food, Farms and Jobs Council which is charged with developing local food systems in the state. Jim is a member of this Council.

Dan Smith and Steve McDonagh

Partners in life as well as business, Dan Smith and Steve McDonagh started The Hearty Boys out of an 8'x 8' apartment kitchen. Without the aid of formal culinary training, these self-described accidental experts became trendsetting caterers, restaurateurs, cookbook authors and nationally known television hosts. Hearty marks the newest addition to The Hearty Boys' burgeoning empire. As the original winners of "The Next Food Network Star,"

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they have spread their vision of accessible entertaining through multiple seasons of Food Network's "Party Line With The Hearty Boys," and have been featured in *Glamour*, *Life*, *The New Yorker*, *Real Simple* and *Woman's Day*, *Crain's*, and *The New York Times*. Smith and McDonagh's first cookbook, *Talk with Your Mouth Full*, was published in October 2007 and is available at bookstores nationwide. Their first restaurant, *HB: A Hearty Boys Spot*, was lauded by *Chicago Magazine* as one of the city's "Top Ten Hot Spots" and by *Time Out Chicago* for having the year's best dish.

Dave Snyder

Dave Snyder has been working in community-based agriculture in Chicago for seven years. He is the founder of the Chicago Rarities Orchard Project, which aims to establish community rare-fruit orchards in Chicago; a steering committee member at Ginkgo Organic Gardens, an all-volunteer food bank garden; and currently runs the rooftop farm at Uncommon Ground. Previously, Dave worked as an academic administrator, radio producer and cartographer. His poems and writings have appeared in the *Colorado Review*, *Huffington Post*, *Best American Poetry* and elsewhere. Dave has received fellowships and awards from the Illinois Arts Council, the Iowa Review, *Writers @ Work*, and the Jentel Artist Residency.

David Spear

David Spear has worked in the grocery and specialty food industry since 2001. His career started with Fox & Obel Market in Chicago. He joined Whole Foods Market in 2008 as an Associate Store Team Leader, and became Local Forager for the Midwest region in 2009. In his current role, David assists Whole Foods Market Teams in sourcing the best local and artisanal products in the Midwest. David holds an MBA from DePaul University with a specialization in Entrepreneurship. His favorite part of the job is helping local small businesses grow and succeed.

Dan Staackmaan

Dan Staackmann has been a vegan for 19 years and is the founder of Upton's Naturals, a local manufacturer of seitan. Since 2006, Upton's Naturals has been creating quality alternatives to meat that are simple, delicious, and completely unique.

Laura Stanley

Laura is the Learning Lab Manager for School Food FOCUS, where she is the team facilitator for two pilot districts, Denver and Chicago. She coordinated the work of the Chicken Specifications Committee, setting the FOCUS "gold standard" for wholesome and sustainably produced poultry in schools. That project segued into the first FOCUS Real School Food Showcase, featuring the most progressive chicken products currently available for institutional purchase. Laura also headed up the drafting of School Food 101, a series of informational briefs for food and school professionals, parents, legislators, community activists and the press. A culinary school graduate, Laura began her career in food systems during New York's historic ban on artificial trans fats. She directed the city's unique Trans Fat Help Center, a clearinghouse of information and support for food-service professionals. Laura previously worked as a food writer and editor, most recently at Martha Stewart Living Omnimedia.

Michael Staver

Michael J Staver holds a B.S. and M.S. in Biological Sciences. He retired from his first career at Abbott Laboratories where he was a research Molecular Biologist specializing in Cancer Research, wrote 30 publications and was awarded two U.S. Patents. After obtaining his Culinary Degree from Kendall College, he started a catering business which he has successfully run for 10 years. He is currently a Chef Instructor at Kendall College, where he teaches Food Science, Fermentation, Cheese Making, Vegetarian Cuisine, The Art of BBQ, Environmental Science and Biology. He also teaches at the University of Illinois at Chicago. He and his wife own an organic farm in Stockton, Illinois. Their produce is sold at Whole Foods and Grand Street Gardens. He is also a chef for several organic farms.

Arjan Stephens

Arjan Stephens is propelling the organic movement forward as the Executive VP of Sales and Marketing for Nature's Path Organic Foods. Arjan is responsible for leading Nature's Path's strategic direction in regards to product development, communications, sales, advertising, social media, and packaging. In addition to the invaluable life-lessons learned from his grandfather, farmer Rupert Stephens, and his parents Arran and Ratana Stephens (founders of Nature's Path), Arjan holds a Bachelor's degree in History from Queen's University and an MBA from the Illinois Institute of Technology in Chicago. Looking to champion Nature's Path as a trusted name in quality organic foods, Arjan has led his team through integrated multi-million dollar consumer awareness campaigns, grassroots organic gardening programs, and an expansion into the European market. Nature's Path was founded on a passion for creating healthy, delicious breakfast foods, and it's the number one organic cereal manufacturer in North America. An independent, family-owned business since 1985, its brands include Nature's Path®, EnviroKidz®, Optimum® and Flax Plus.

Leland A. Strom

Leland A. Strom is Chairman of the Board and CEO of the Farm Credit Administration. He was appointed to a six-year term on the Board by President George W. Bush in December 2006 and was designated Chairman and CEO in May 2008. He also serves as a member of the Board of Directors of the Farm Credit System Insurance Corporation. Mr. Strom served for more than 25 years on the board of 1st Farm Credit Services, an FCS institution in Illinois, holding various positions, including chairman. During the agriculture crisis of the 1980s, he was selected to sit on the Restructuring Task Force of the Sixth Farm Credit District. From 2000 to 2006, he was on the Federal Reserve Bank of Chicago Advisory Council on Agriculture, Labor, and Small Business. He also has served on the boards of Northern F.S., Inc., AgriBank, FCB and the Farm Credit Council. Mr. Strom owns a third-generation family farm in Illinois that produces corn and soybeans.

Chuck Templeton

Chuck Templeton is passionate about early stage and emerging companies and is focused on finding solutions to the environmental and social challenges of today. As a co-founder he is currently building a neighborhood based collaborative consumption site called OhSoWe.com. He took his first big step as an entrepreneur in San Francisco when he founded OpenTable, Inc., which went public on the NASDAQ in May of 2009 (OPEN). As the global leader in its space, OpenTable has customers in all 50 states and over a dozen countries. He helped build an industry leading company that changed the way full-service restaurants manage their top-line growth and diners make their dinner reservations. As a continuous student of leadership and entrepreneurship, his formal education includes a Bachelor of Science in Economics from the California Polytechnic State University in Environmental Economics and an MBA from the Kellogg School of Management in Leadership and Entrepreneurship. He looks for learning opportunities in every situation.

Rich Terrien

Rick is the Founding Executive Director of the Iowa County (WI) Area Economic Development Corporation, with a current focus on entrepreneurship, food processing, and regional food systems. As a key part of this effort Rick is currently serving as the Entrepreneur in Residence at the Wisconsin Innovation Kitchen in Mineral Point, WI. Rick is an organizer of a new multi-facility food, processing, storage and distribution network, the Food Action Alliance (FACT Alliance), a prototype for running business experiments in regional food systems. Rick is a lifelong entrepreneur, innovator, and 35 year business owner in several fields. Rick has received nine U.S. and foreign patents in the field of green manufacturing technologies and fluid recycling. In 2005 Rick was awarded the United States Small Business New Product of the Year Award by the National Society of Professional Engineers. Rick is a two-time winner of the Wisconsin Governor's New Product Award, receiving Best of State in 2004.

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Michael S. Thompson

Michael started beekeeping as child in Southern Kansas and upon moving to Chicago in the early 1970's placed 2 hives on a neighbor's rooftop. He worked with Gene Killion as an Illinois State Bee Inspector and started teaching beekeeping informally when he was 25 years old. He and others installed 8 beehives on 3 buildings in downtown Chicago 2003-2010; City Hall, Chicago Cultural Center and Gallery 37 for the Arts. The Co-op maintains these hives giving the honey back to the city where they sell it in their gift stores to support cultural programs. Michael developed the still going strong Beekeeping Program at historic Garfield Park Conservatory in 2001 while working there as Horticulturist and Community Gardener. He also created Chicago Honey Cooperative in 2004 with two city beekeepers. The shared goals of this cooperative are to support a self-sufficient business, produce tasty healthy food and pass on experience through neighborhood job training.

Lucy Tuck

Lucy Tuck, Vice President of Lending, joined IFF in 2008, and is responsible for the day-to-day management of the Lending function, including monitoring, underwriting and business development. Prior to joining IFF, Ms. Tuck was Risk Infrastructure Manager of the Commercial Business Group for Citigroup, where she worked for 30 years in small business, real estate and consumer lending and risk management. She directed the national resources responsible for portfolio reporting and analytics, proprietary credit approval, administration systems and central credit processing and compliance. Ms. Tuck was also integral to the evaluation of risk management procedures.

Beth Unger

Beth Unger, the manager of the Certification department at CROPP is responsible for assuring the organic integrity of all Organic Valley and Organic Prairie products throughout the supply chain. She is active in regulatory compliance areas including regular attendance at National Organic Standards Board meetings providing both written and oral comment on agenda items before the full board. She has worked with a variety of industry task forces convened to offer direction and/or public comment on matters before the National Organic Standards Board and on proposed rule making published by the National Organic Program. Beth is on the standards committee for the non-GMO Project Verified Program and has worked in an advisory capacity for animal welfare certification including CROPP's own Animal Care Program.

Paul Virant

"Tastes of the seasons, preserved," is the quote of the kitchen staff at Vie. Chef Virant's philosophy of using fresh, seasonal ingredients is represented in his contemporary American cuisine. He supports many of the local farmers and artisans here in the Midwest. Armed with a degree in nutrition from Wesleyan College, Virant went on to graduate from the prestigious Culinary Institute of America. From there, Chef Virant worked in some of the nation's finest restaurants, including March in New York and Charlie Trotter's, Ambria, Everest and Blackbird in Chicago. Chef Virant has received many prestigious awards, including Best New Chef, Food and Wine Magazine; Best New Chef, Chicago Magazine; Jean Banchet Rising Star Chef; Rising Star Chef, Restaurant Hospitality Magazine; Rising Star Chef, StarChefs.com.

Kelly Viselman

Kelly Viselman is a community organizer at EZRA Multi Service Center. Kelly works with community members on the Northside of Chicago on important community issues, including food security. Through her work at EZRA, Kelly helped to implement a community gardening program for EZRA participants. She and her participants are also working with the Uptown Farmers Market to ensure that the fresh produce sold there is financially and physically accessible to all members of the Uptown Neighborhood. Kelly worked on the planning Committee for the SNAPshots project and also helped to organize EZRA's participation in SNAPshots. Kelly and EZRA are excited about the SNAPshots project because it gives a creative outlet and a voice for people experiencing food insecurity on the Northside of Chicago. When Kelly is not working, she is also a beginning backyard gardener!

Laura Walter

Laura Walter started her USDA Food and Nutrition Service career in 1991 working with household food distribution programs, and later as a nutritionist and team leader for School Programs and USDA foods. After moving to HQ in 2007, she has provided technical assistance on Child Nutrition issues, focusing on nutrition standards for school meals, 2005 Dietary Guidelines implementation, and the Healthier US School Challenge. In her current position, she oversees the Program Support Branch which reviews product specifications and nutrition information to help USDA purchase and deliver over \$2 billion in USDA foods for its nutrition assistance programs. Laura received her Bachelor's degree in Dietetics from the University of California at Davis, and received a Master of Public Health form U.C. Berkeley. She is also a Registered Dietitian.

Bronwyn Weaver

Raised on an organic farm in rural Ohio, Bronwyn's roots sink deep into family-centered communities and in naturally grown food. Eight years ago when Bronwyn and her family moved to the Fox Valley area, her interest in farming sparked again in a decision to keep bees. What started with a handful of hives has grown to more than 150. Her hives are located on her farm and in yards where bees can be sure of good food sources and pesticide-free conditions. Her honey is sold off-farm, at the Green City Market, Whole Foods Markets and other specialty foods stores. Her farm, Heritage Prairie, also produces a wide variety of vegetables and hosts events such as farm dinners and weddings.

Connie Weaver

Connie Weaver is president of the not-for-profit Geneva Green Market. Established in 2006, the market offers locally grown food and minimally processed products to chefs, foodies and people who really care about the quality of what they consume on a daily basis. The Geneva Green Market is a community supported Farmers' Market. All the farmers live within a 200 mile radius of Geneva, IL. The Geneva Green Market offers fresh vegetables, cheese, frozen beef and freshly-cut flowers. With her husband, Mark, Connie co-owns Inglenook Pantry, Inc., a catering/concession company featuring local farmers' foods. The have been in business for forty years.

Jason Weedon

Jason Weedon is Co-Founder, with his wife Danielle Hrzic, of Gourmet Gorilla, a for-profit, women-owned social enterprise specializing in providing sustainable institutional food service to pre-schools, elementary schools, high schools and colleges throughout the Chicago area. Jason graduated with a BSChons in Geology and Petroleum Geology, has worked throughout Africa and Europe and spent the last 14 years involved with environmental brownfield remediation projects in and around Chicago. Gourmet Gorilla has grown 300% per year since its inception 3 years ago. Gourmet Gorilla currently employs 20 full time and part time staff and is working on solutions to the seasonality of supply for local produce procurement for its all year round enterprise.

Andy Whitman

Andy Whitman is a successful consumer products executive and investor who melds the experience of a Fortune 100 leader with the passion and resourcefulness of an entrepreneur. After a successful career with General Foods and Kraft Foods and recognizing that nurturing smaller businesses to achieve rapid growth was his passion, he founded a predecessor to 2x Consumer Products Growth Partners in 2001 to invest in and help operate small and mid-sized consumer products companies including gDiapers eco-friendly diapers, Eagle snacks, and Wellness/Old Mother Hubbard all-natural pet foods. Brands under his direction have grown exponentially on volume, revenue and earnings fronts. 2x Consumer Products Growth Partners joins with founders and management of emerging consumer products businesses capable of growing exponentially via an infusion of capital and management expertise. Focus areas include food, beverage, personal care, home care and pet care – particularly in the organic/natural, specialty/gourmet and ethnic sectors.

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Charlotte Williams

Charlotte Williams is the field organizer implementing a national Food Justice Initiative for the Center for New Community, a national civil rights organization. She is a Chicago native and community organizing is the foundational principle of her life's work. She holds a Master of Social Work from UIC Jane Addams and has years of experience in organizational development, consulting, professional coaching and directing programs in a cross-cultural context.

Orrin Williams

Orrin Williams is the Executive Director of the Center for Urban Transformation and has been an advocate for and supporter of urban agriculture and the development of sustainable food systems for over 20 years. He has also been working on food access and food security issues and is actively pursuing a multilevel approach to food access primarily in African American communities. The multilevel approach advocated and being designed by the Center for Urban Transformation include produce carts, produce vending kiosks, mobile markets and community scaled grocery and produce markets called Community Wellness Markets. Plans are in development for a Community Wellness Market in Chicago's 6th Ward at the intersection of 71st Street and Wentworth Avenue. As a recipient of the 2009 Chicago Magazine Green Award, Williams is also a Steering Committee Member of the Chicago Food Policy Council and a member of Governor Quinn's Local Food, Farms and Jobs Council.

Paul Willis

Paul Willis, founder and manager of Niman Ranch Pork Company, is also the owner and operator of the Willis Free Range Pig Farm in Thornton, Iowa. Paul's passions have always included animals and taking care of the land. Willis has been raising pigs the old fashioned way, on open pasture and deeply bedded pens without the use of antibiotics or other artificial growth hormones since 1976. He sold his hogs in the conventional market, until he met Bill Niman in 1994. Paul and Bill discovered their shared dedication to sustainable farming, strict animal husbandry standards, and the belief that the humane treatment of animals results in better tasting meat; they founded the Niman Ranch Pork Company in 1998. Paul and his family raise mixed heritage breed hogs grown on non-GMO soybeans and corn. He is also a founding member of Food Democracy Now!, a grassroots community dedicated to building a sustainable food system that protects our natural environment, sustains farmers and nourishes families.

Ann Wright

Ann Wright is Deputy Under Secretary for Marketing and Regulatory Programs at the U.S. Department of Agriculture. Most recently she served as Senior Policy Advisor to Senate Majority Leader Harry Reid on Agriculture Committee matters. Before joining the staff of Senator Reid she was a lobbyist for Consumers Union on energy and trade issues. Previously she worked with farmers and non-profit organizations at the Sustainable Agriculture Coalition in Washington, DC and served as a policy advisor on agriculture issues for Senator Paul Wellstone of Minnesota and Senator Paul Simon of Illinois.

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