

Fifth Annual

New England Food Summit

Boston, Massachusetts

June 11-12, 2015



Thank you for your generosity and support.

Summit Steering Committee

- Ben Amsden, Center for Rural Partnerships, Plymouth State University
- Amanda Beal, Maine Farmland Trust
- Cris Coffin, American Farmland Trust
- Niaz Dorry, Northwest Atlantic Marine Alliance
- Elisabeth Farrell, UNH Sustainability Institute
- Ruth Goldman, Merck Family Fund
- Thai Ha-Ngoc, Henry P. Kendall Foundation
- Ellen Kahler, Vermont Sustainable Jobs Fund
- Tom Kelly, UNH Sustainability Institute
- Jennifer Obadiah, Health Care Without Harm
- Curtis Ogden, Interaction Institute for Social Change
- Karen Spiller, KAS Consulting

With generous funding from

- Henry P. Kendall Foundation
- Island Foundation
- John Merck Fund
- Merck Family Fund
- Panta Rhea Foundation
- Sand Dollar Fund
- Thomas W. Haas Foundation
- UNH Sustainability Institute

DAY 1 AGENDA: Thursday, 6/11		
Topics	Details	Time
REGISTRATION & REFRESHMENTS Evans Hall, Bartol Hall		9:00-10:00
Welcome and Setting the Stage Alumnae Hall	<ul style="list-style-type: none"> • Tom Kelly, UNH Sustainability Institute • Karen Spiller, KAS Consulting • Ruth Goldman, Merck Family Fund • Commissioner John Lebeaux, MA Department of Agricultural Resources • Johanna Rosen, FSNE Communications Coordinator • Curtis Ogden, Interaction Institute for Social Change 	10:00-10:40
Bringing the Vision and Racial Equity Commitment to Life Alumnae Hall	Growing out of past Summits and ongoing work around New England, the FSNE Network has made a commitment to focusing on racial equity as a core commitment in putting the 2060 vision to work in achieving a sustainable regional food system that works for all. During this session we will explore what this commitment means, how it is operating throughout the region, and how we can move forward individually and together. Led by Molly Anderson, (Middlebury College), Joanne Burke (UNH) and Curtis Ogden.	10:40-11:30
Data Presentation & Discussion Alumnae Hall	A few different initiatives around our region have been gathering data relevant to the New England food system. Scott Sawyer of the Vermont Sustainable Jobs Fund will lead a presentation of select data so that we can develop a shared appreciation of the perspective that data offers, including what it can tell us about disparities in our region. Ultimately the hope is that this will help with the establishment of shared and meaningful measures for our food system work at community, state and regional levels.	11:30-12:45
LUNCH Bartol Hall		12:45-2:15
Pecha Kucha Round 1: Updates from the States Alumnae Hall	What is happening around our region and specifically at the state level? So much! This session will feature image-rich “pecha kucha” inspired updates from Massachusetts, Maine, and New Hampshire. Facilitated by Curtis Ogden.	2:15-2:45

DAY 1 AGENDA: Thursday, 6/11

Topics	Details	Time
<i>Fair Price: Creating a Food System that Works for All</i> Alumnae Hall	This session will help us develop a shared understanding of what affects the price of food, and what it might take to have economic justice across the food chain. Through a game, panel discussion and full room dialogue we will develop awareness of what goes into setting price by farmers, fishermen, producers, and those in the middle of the chain. We'll also explore what this means to eaters, especially those lacking access to healthy, fair, regionally grown and affordable food. Facilitated by Niaz Dorry, North Atlantic Marine Alliance.	2:45-4:15
<i>Pecha Kucha, Round 2: Update from the States</i> Alumnae Hall	Updates from Connecticut, Rhode Island, and Vermont.	4:20-4:50
<i>Wrap-Up</i> Alumni Hall	Plenary wrap up	4:50-5:00
BREAK & TRANSPORTATION TO DINNER	Bus transportation to the Boston Design Center will leave from Simmons College at: <ul style="list-style-type: none"> • 5:15 • 5:30 • 5:45 • 5:50 	5:00-6:30
DINNER Boston Design Center	Dinner at the Boston Design Center. Bus transportation back to Simmons at: <ul style="list-style-type: none"> • 8:45 	6:30-8:45

DAY 2 AGENDA: Friday, 6/12		
Topics	Details	Time
BREAKFAST Bartol Hall		7:30-8:30
Welcome, Day 1 reflections Alumnae Hall	<ul style="list-style-type: none"> • Niaz Dorry, North Atlantic Marine Alliance • Commissioner George Peterson, Jr., MA Department of Fish & Game • Curtis Ogden, Interaction Institute for Social Change 	8:30-8:45
New Voices to the Summit Alumnae Hall	Perspectives from our Emerging Leaders, Food Chain Workers, and Funder Delegations	8:45-9:15
Exploring Regional Action & Systems Mapping Alumnae Hall	Given the boldness of the 2060 Vision and the complexity of our food system, the FSNE Network Team has sponsored and enlisted support for a “system mapping” process to integrate multiple perspectives on which high leverage changes would help us to reach the 2060 goal. This session will feature an overview of the mapping process and interactive discussion about how our respective work connects to the Vision. Led by Christoph Hinske, Institute for Strategic Clarity.	9:15-10:15
BREAK		10:15-10:30
State Delegation Meetings Breakout rooms	Meet in state delegations to discuss: <ol style="list-style-type: none"> 1. Ways to align with the Vision/bring the Vision to life. 2. Ways to deepen commitment to equity. 3. Ways to realize “fair price” across the food system. 4. Opportunities for unified regional action. 5. Other state-level commitments. 	10:30-12:00
LUNCH Bartol Hall		12:15-2:00
Delegation report outs Alumnae Hall	What will we do next: <ul style="list-style-type: none"> • As a region • As delegations • As organizations • As delegates 	2:00-2:30
Closing Plenary Alumnae Hall	Summary of next steps and post-summit commitments	2:30-3:00
ADJOURN		3:00

About Our Food

Our food and vendor choices for this year's summit were selected using the principles and values articulated in A New England Food Vision: supporting the production and harvesting of food that is nutritious, environmentally sustainable, culturally appropriate, economically viable for farmers, fishermen, and laborers, and available to all. We have carefully selected vendors and menus that meet, to the best of our ability, all of these criteria.

Simmons College Catering will provide our lunches, breaks, and Friday's breakfast. Read a little about their sustainable practices below and be on the lookout for labels at our meals about where the food is from!

Simmons College Dining Services sources food from many local sources, recycles from all dining locations, recycles one hundred percent of their fryer oil, and is a trayless campus.

Simmons Dining Services works with Sid Wainer and Son out of New Bedford, Massachusetts to source a lot of their food locally. Sid Wainer and Son partner with New England farmers to supply a large variety of produce and goods to businesses like Simmons College. The supply, of course, changes depending on seasonality and availability. They also work with Fantini Baking Co, Hood, and Sysco.

Simmons composts their preparation food scrapes and minimize the use and need of plastics and other non-biodegradable materials. They also recycle their frying oil and encourage the use of non-disposable wares whenever possible.

Learn more: <https://simmons.campusdish.com/Sustainability/WhatWeAreDoing.aspx>

Thursday night's dinner is catered by Stir it Up Cuisine. Patricia Kiernan, a native Jamaican born with a love of great cuisine, founded Stir it Up Cuisine in 2006.

Patricia was born and raised in Kingston, Jamaica. She developed a passion for Caribbean cuisine from a very early age using family recipes that were passed down to her through several generations. She was inspired to cook using all the indigenous spices, tropical fruits and bold peppers of her native country.

Patricia moved to Boston, Massachusetts to attend Boston College and was intent on bringing her Jamaican culture with her. In 2006, she started her catering company, "Stir It Up Cuisine", a full-service catering company offering incredible Caribbean cuisine, as well as traditional cuisine using her Caribbean flair with customized menus, a personal touch and impeccable service. Stir It Up Cuisine caters weddings, holiday parties, family reunions, Caribbean theme parties, anniversaries, and birthday gatherings. We also cater corporate events.

Founded in February of 2012, Stir It Up Retail, a division of Stir It Up Cuisine Catering was created. Stir It Up Retail is seizing the opportunity to be the thought and brand leader for Caribbean/Jamaican influenced consumer packaged goods. Stir

It Up's Retail Division's primary strategy is to bring to market several all natural SKU's of "Sweet Heat Pepper Jelly - kissed with scotch bonnet." Stir It Up Retail now has three flavors of Sweet Heat; original, Orange/Mango and Lime Zest. Upon successful launch of the jellies, there are plans to market other signature product offerings leveraging the Stir It Up Cuisine brand across several categories. The pepper jelly's point of differentiation is that it is the only locally produced pepper made with locally grown sweet peppers and imported scotch bonnet peppers. The scotch bonnet pepper is an elegant premium pepper known for its well-balanced and powerful flavor. It has an excellent taste with an incredible balance of heat and sweetness using all natural ingredients.

Patricia is passionate about sharing her Jamaican flavors to the New England marketplace. She holds a BS from Boston College in Marketing.

Some examples of where Stir It Up Cuisine's food is sourced from includes:

- o Pollack from Captain Marden's in Wellesley, Mass
- o Chicken from Savenor's Butcher & Market in Boston
- o Vegetables from Verrill Farm, in Concord
- o Gluten free pasta from Nella Pasta.

Learn more: <http://www.stiritupcuisine.com/>

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