

Third Annual

New England Food Summit

Portland, Maine

June 13-14, 2013

UNIVERSITY OF SOUTHERN MAINE

Muskie School of Public Service



Summit Steering Committee

Thank you to the following steering committee members for assisting with the development of this summit:

- Amanda Beal, Sustainable Food Systems Research and Policy Consultant
- Courtney Bourns, H.P. Kendall Foundation
- Joanne Burke, University of New Hampshire Department of Molecular, Cellular and Biomedical Sciences, Sustainability Institute
- Erica Campbell, Vermont Sustainable Jobs Fund
- Niaz Dorry, Northwest Atlantic Marine Alliance
- Christa Drew, Massachusetts Food Policy Alliance
- Elisabeth Farrell, University of New Hampshire Sustainability Institute
- Barbara Ives, University of Southern Maine Muskie School of Public Service
- Ellen Kahler, Vermont Sustainable Jobs Fund
- Tom Kelly, University of New Hampshire Sustainability Institute
- Mark Lapping, University of Southern Maine Muskie School of Public Service
- Britt Lundgren, Stonyfield Farms
- Jiff Martin, University of Connecticut Cooperative Extension
- Kenneth Payne, Rhode Island Ag Partnership
- Karen Spiller, Boston Food and Fitness
- Kate Yerxa, University of Maine Cooperative Extension

With special thanks to our partners:

- Henry P. Kendall Foundation
- New Hampshire Charitable Foundation
- The Claneil Foundation
- Share Our Strength
- Edmund S. Muskie School of Public Service of the University of Southern Maine
- University of Maine Cooperative Extension
- University of New Hampshire Sustainability Institute

Agenda: Thursday, 6/13

Topics	Details	Time
REGISTRATION & REFRESHMENTS Abromson Center Lobby		8:30-10:00
<i>Welcoming remarks</i> Hannaford Hall	<ul style="list-style-type: none"> • President Theo Kalikow, President, University of Southern Maine • Mark Lapping, Distinguished Professor, Edmund S. Muskie School of Public Service • Tom Kelly, Chief Sustainability Officer, University of New Hampshire Sustainability Institute 	10:00-10:30
<i>State of the States</i> Hannaford Hall	Updates from each state on what is happening regarding food system work across the state, challenges, opportunities, and ways that regional collaboration could help advance state efforts. Question & answer period, followed by plenary discussion.	10:30-12:30
LUNCH Abromson Center Lobby and Mezzanine		12:30-1:30
<i>FSNE Network Design</i> Hannaford Hall and breakout rooms (see folder)	FSNE Network Design Team presents design process overview and outcomes. Summit participants break out into small groups to discuss input for the design team. Everyone reconvenes in plenary for a report out of small group input.	1:30-3:30
BREAK Abromson Center Lobby		3:30-4:00
<i>Regional Policy Project</i> Hannaford Hall and breakout rooms (see pg. 6)	Presentation of regional policy project and plenary discussion of opportunities for synergy. See page 6 for breakout topics and rooms.	4:00-5:30
<i>New England Fisheries</i> Hannaford Hall	Presentation of fishery issues in New England by local fisherman, Ed Snell	5:30-6:00
NETWORKING LOBSTERBAKE & CASH BAR Luther Bonney Green	Remarks by Dean Joseph McDonnell of the Muskie School of Public Service, USM and Michael Brennan, Mayor of the City of Portland	6:00-8:00

Agenda: Friday, 6/14

Topics	Details	Time
BREAKFAST Abromson Center Lobby		7:30-8:00
<i>Welcome, overview of day</i> Hannaford Hall	<ul style="list-style-type: none"> • Dr. John Rebar, Executive Director of the University of Maine Cooperative Extension Service • Dr. Paul W. Ferguson, President, University of Maine • Tom Kelly, Chief Sustainability Officer, University of New Hampshire Sustainability Institute 	8:00-8:30
<i>New England Food Vision</i> Hannaford Hall	<p>New England can create a much healthier, more resilient and more sustainable food system. By producing more food locally and making appropriate policy changes, we can improve public health, bolster communities' economies, protect the environment and empower citizens to take control of our food system. By 2060, we could produce at least half of our food within the region, while still providing a healthy diet for all and retaining forest over most of the New England landscape. By so doing, we could build the capacity to produce as much as 70% of our food if needed, substantially improving our food security. This session will briefly explore the premises and possibilities of A New England Food Vision 2060 based on three different dietary and land-use scenarios, as well as estimated available fish. Participants may add comments and ask questions of the writing team. In closing, we will discuss how the Vision may inform or be informed by your state and regional planning efforts. There will also be opportunities for written comments through the month of July.</p>	8:30-9:30
BREAK Abromson Center Lobby		9:30-10:00
<i>Weaving Together State and Regional Planning and Action</i> Hannaford Hall and breakout rooms, see pages 7-8	Breakout affinity groups followed by half-hour report out plenary session. See pages 7-8 for affinity session descriptions and locations.	10:00-12:30

Topics	Details	Time
LUNCH Abromson Center Lobby and Mezzanine		12:30-1:30
<i>Post-Summit Actions</i> Hannaford Hall	What will we do next: <ul style="list-style-type: none"> ▪ As a region ▪ As delegations ▪ As delegates 	1:30-2:30
<i>Closing Plenary</i> Hannaford Hall	Summary of next steps and post-summit commitments	2:30-3:00
ADJOURN		3:00

Building a Policy Framework for a Sustainable New England Regional Food System

Food Solutions New England Summit, June 13-14, 2013

This session focuses on the work of a two-year project, *Building a Policy Framework for a Sustainable New England Regional Food System*. The Project team will share work to date and invite your involvement in going forward. The goal of Project Year 2 is to work toward state and regional policy solutions in several key areas. After a short plenary presentation, you may attend one of the following breakout sessions. We'll share experiences and collect input about the policy landscape for each topic. This information will inform the Project's report and guide our collective actions.

1. **Food safety – Produce [Room 109]** (*Facilitator: Jenny Rushlow*) This session will focus on the potential impacts of Federal Food Safety Modernization Act produce rule and GAP on aggregation, distribution, and processing of produce.
2. **Seafood supply chain [Room 110]** (*facilitator: Malcolm Burson*) This session will focus on federal and state policies and programs relating to harvesting, processing, distribution and marketing of seafood incl. shellfish.
3. **Processing, slaughter, aggregation and distribution – Meat & Dairy [Room 213]** (*facilitator: Ivy Frignoca*) This session will focus on the impacts of existing and developing federal and state programs and policies relating to:
 - a. Livestock slaughter, processing and distribution
 - b. Dairy processing and distribution.
4. **Land [Room 212]** (*facilitator: Kathy Ruhf*) This session will focus on federal and state programs and policies relating to:
 - a. Expanding land access and the land base for production
 - b. Reducing farmland conversion and expanding permanent protection
 - c. Urban land for farming
5. **Labor and workforce development [Room 217]** (*facilitator: TBD*) This session will focus on:
 - a. Federal farm labor programs, policies and regulations
 - b. State workforce development across the supply chain
6. **Food production & profitability [Room 214]** (*facilitator: Cris Coffin*) This session will focus on:
 - a. Federal and state environmental regulations, programs and policies
 - b. Federal and state research, extension and farm business assistance programs
7. **Growing market demand [Room 215]** (*facilitator: TBD*) This session will focus on:
 - a. Expanding regional procurement through federal nutrition programs
 - b. State purchasing and procurement policies
8. **Improving local food access [Room 216]** (*facilitator: Ned Porter*) This session will focus on:
 - a. State programs, policies and initiatives around healthy food access
 - b. Federal programs and initiatives addressing food deserts



Affinity Breakout Sessions

Topics	Facilitators	Room
<p>State Food System Plan Affinity Group Session</p> <p>This session is designed for those individuals who are deeply involved in their state food system planning processes (including implementing an existing plan). Each New England state is at a different stage in developing and then implementing their plan. Over our time together we will dive further into the nitty gritty of public engagement, research, analysis, data gathering and implementation processes. We will run the session like a community of practice, drawing upon the experience and expertise of those who are deeply engaged in their state's efforts. Come prepared to ask your big questions and to share your experience.</p>	<p>Ellen Kahler, Executive Director, Vermont Sustainable Jobs Fund</p> <p>Erica Campbell, Farm to Plate Program Director, Vermont Sustainable Jobs Fund</p>	109-110
<p>Financing to Support Food System Innovation</p> <p>To accomplish our vision of a better food system, businesses all along the food chain are going to have to innovate and grow. For many, this will require access to capital in order to start/buy a business, introduce a new product/process, or simply go to scale. Business owners and their supporters need to know the various financing options that exist and the benefits and tradeoffs of each so that they raise the right type of capital at the right time. In this session, we will provide an orientation to the traditional choices of debt and equity along with new "hybrid" deal structures like royalty financing. We will also explore key financing questions such as: Who delivers the capital and why does that matter? How does the principle of risk and reward influence those that deliver the capital? How are philanthropy and crowd sourcing changing the dynamics in the capital market? What are the different factors that drive a lender/investor's decision-making? Come share your experiences with raising capital and examples of where financing has worked or not worked to support innovation.</p>	<p>John Hamilton, Vice President of Economic Opportunity, NH Community Loan Fund</p>	213
<p>New England Fisheries</p> <p>Maine and New Hampshire have incorporated fisheries/seafood issues deeply in their statewide planning processes and policies, but what about the rest of NE? Even Vermont? And what about our regional work as a whole? What are the challenges of incorporating fisheries/seafood into food system planning efforts and how do we meet them? We'll hear from ME & NH about their experience and then brainstorm about how to expand fisheries into the rest of the NE states work.</p>	<p>Niaz Dorry, Coordinating Director, Northwest Atlantic Marine Alliance (NAMA)</p>	214

<p>Social and Food Justice in our States</p> <p>This session is designed for those who are working to increase social justice/food justice in their state food system. “Food Justice is communities exercising their right to grow, sell and eat healthy food. Healthy food is fresh, nutritious, affordable, culturally-appropriate and grown locally with care for the well-being of the land, workers and animals. People practicing food justice leads to a strong local food system, self-reliant communities and a healthy environment.” Where is New England in this? What is required of us, our institutions, our partnerships? We will begin to build a community of practice around food justice work, drawing on the experience, expertise and desire of those engaged in their state’s efforts. Come prepared to think broadly and push the boundaries.</p>	<p>Karen Spiller, Director, Boston Collaborative for Food and Fitness</p>	<p>215</p>
<p>Food Safety Modernization Act (FSMA)</p> <p>This session is designed to inform stakeholders of the regulatory, financial and environmental impacts of FDA’s proposed rules for implementing the Food Safety Modernization Act. The proposed rules have potentially devastating impacts for New England’s resurgent agricultural economy. The comment period closes on September 16. Producers and those with an interest in local food systems development should become informed on the rule and be prepared to provide comments to FDA.</p>	<p>Henry Talmage, Executive Director, Connecticut Farm Bureau</p> <p>Roger Noonan, President, New England Farmers Union and farmer, Middle Branch Farm</p>	<p>216</p>
<p>Create your own!</p> <p>Propose your own topic and gather the troops!</p>		<p>Rooms 212, 217, lobby areas, Hannaford Hall</p>