

# Farm 2 Institution Networking

Register by Friday, March 25<sup>th</sup>: [http://www.renewingthecountryside.org/farm\\_to\\_institution](http://www.renewingthecountryside.org/farm_to_institution)



## Agenda

- 9:00-9:30**      **Sign-in** at the Dining Hall
- 9:30-10:00**    **Welcome and Values of Supporting Healthy, Local Food Access** in Great Hall  
Amy Wyant
- 10:00-10:45**    **Local Food Purchasing Regulations** in Great Hall  
Valerie Gamble and Michelle Leitinger will discuss local food purchasing regulations, the relationship between state agencies, and other aspects to keep in mind when purchasing or selling local ingredients for institutions.
- 10:45-11:30**    **Panel Discussion: Successful regional farmer-buyer initiatives** in Great Hall  
Wanda Blakesley, Jesse Peterson, Lynn Mizner, Markell Vogt, Jessy McShane  
Learn from individuals with hands-on experience buying, selling, and/or organizing programs that use locally grown food to institutions, how to get started and overcome barriers. The moderated discussion will focus on answering the questions you have and identify resources to help you get started.
- 11:30-12:30**    **Facilitated Networking between Farmers and Buyers** in Great Hall  
Brett Olson  
**Advocate Roundtable** in Dining Hall  
Jane Jewett
- 12:30-1:00**    **Locally-sourced lunch:** roast chicken, mashed potatoes & gravy, whole wheat buns, assorted vegetables, and wild rice pies. Ingredients from Gilbey's Orchard, Gun Lake Potatoes Farm, Godward Wild Rice Farms.
- Breakout Sessions**
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|------------------|--|---|
| <b>1:00-1:45</b> | <b>Purchasing Local Food</b><br>Jessy McShane      | <b>Food Safety, GAPs, Post-Harvest Handling</b><br>Lisa Baker |
| <b>1:45-2:30</b> | <b>Cooking with Whole Foods</b><br>Wanda Blakesley | <b>Meat Inspection and Cottage Food Laws</b><br>Levi Muhl     |
- 2:30-3:00**    **Summary, Upcoming Event, Giveaways, and Next steps** in Dining Hall  
Mathew Nix, Erik Heimark, Amy Wyant
- 3:00**            **Adjourn** - social hour to follow

Visit [http://www.renewingthecountryside.org/farm\\_to\\_institution\\_resources](http://www.renewingthecountryside.org/farm_to_institution_resources) for more!

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### Speaker Bios

**Lisa Baker** owns Bakers' Acres, a 15-acre certified organic farm in Avon, MN, which serves a 60-member vegetable CSA and small wholesale clients. The farm also raises a small number of beef, eggs and poultry for direct sale. She also works as a produce buyer for the local food co-op, the marketing director for the Sprout Growers & Makers Marketplace, and coordinator for the central Minnesota Sustainable Farming Association.

**Wanda Blakesley** is the Elementary School Kitchen Supervisor and has served the Aitkin Public School District for 18 years, 12 of which as Kitchen Supervisor. In her spare time she enjoys being with family, her four grandchildren, and being on the farm.

**Valerie Gamble** is the Outreach and Delegation Coordinator for the Food and Feed Safety Division at the Minnesota Department of Agriculture. Prior to working at the MDA, Valerie worked for five years with organic and conventional farms and orchards in California, first directly with farms and then with the Agricultural Extensions program out of the University of California, Davis.

**Michelle Leitinger** is an Environmental Health Specialist for Aitkin County Environmental Services and Certified ServSafe Instructor. She enjoys organic gardening and growing heirloom vegetables and flowers.

**Jesse McShane** is a buyer, marketer and retailer of local foods for the Crow Wing Food Coop since 2009. With her family she operates a 40 acre pasture based farm consisting of pigs, chickens, geese, turkeys and rabbits on occasion.

**Lynn Mizner** is the owner and operator of Chengwatana Farm, a diversified, grass-based operation in Palisade Minnesota. She raises registered Black Welsh Mountain sheep, pastured meats and poultry, wool and wool products, and vegetables. Education, health, and community food security are major parts of Chengwatana Farm's mission.

**Levi Muhl** is a Meat Compliance Officer for the Minnesota Department of Agriculture. Levi's territory is the entire state and performs HACCP audits at MN "equal to" facilities, in addition to his responsibility to investigate and initiate enforcement activities involving meat and poultry products. He also assists in education and outreach to the public representing the State of Minnesota's meat inspection program.

**Brett Olson** is co-founder and the Creative Director at Renewing the Countryside. He works on community and local foods system development and designs, and the promotion of RTC's projects. He has been facilitating farmer-buyer networking events for nearly a decade.

**Jesse Peterson** is the principal of Rippleside Elementary School in Aitkin, MN. He attended Bethel University in St. Paul and completed his elementary education degree. He loves to fish, bow hunt, play sports with his kids, and camp with his family.

**Markell Vogt** and her husband, Roger, were both raised on family farms and have owned and operated the Gun Lake Potato Farm for 30 years. Both have served in various ways with Farmers Union and have gradually transitioned to more sustainable practices, including growing more grains, buying supplies locally and selling to local customers at home, farmer's markets and Farm2School.

**Amy M. Wyant** is the Farm2School Program Coordinator for Rippleside Elementary School in Aitkin as part of her position with Aitkin County Public Health and Healthy Northland [through the Statewide Health Improvement Program.]

This event has been made possible by the Specialty Crop Block Grant Program (SCBGP) of the USDA, the Minnesota Department of Agriculture, Long Lake Conservation Center, Healthy Northland through the Statewide Health Improvement Program, Minnesota Department of Health, SFA Greater Mille Lacs Chapter, Aitkin County Economic Development, and many local partners.