

Farm to Institution Networking



Agenda

- 9:00-9:30** **Registration**
- 9:30-10:00** **Welcome and Values of Supporting Healthy, Local Food Access**
Joe Domeier
- 10:00-10:45** **Panel Discussion: Successful regional farmer-buyer initiatives**
Andrea Northup, Steve Kjellgren, Tony Friesen, Scott Wardell, Ben Doherty
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.
- 10:45-11:00** Q & A/Break
- 11:00-12:00** **Facilitated Networking**
Brett Olson
- 12:00-12:30** **Locally-sourced lunch**
- 12:30-1:00** **Local Food Purchasing**
Valerie Gamble and David Reimann will discuss local food purchasing regulations and the roles played by the Minnesota Departments of Health and Agriculture. This session will point toward where to find more information.
- 1:00-1:30** **Food Safety, GAPs, Post-Harvest Handling**
Annalisa Hultberg will discuss on-farm food safety and Good Agricultural Practices (GAPs). GAPs are voluntary steps you can take on your farm to reduce the likelihood of contamination of your produce. This session will also point toward where to find more information on these topics.
- 1:30-1:45** **Local Events, Priorities and Action Steps**
Kelly Kunkel, Kristen Friedrichs, Gretchen Bohl, Josh Reinitz
- 1:45-2:00** **Tour of the Food Hub**
Joe Domeier
- 2:00** **Adjourn and more time for Q & A**

Visit http://www.renewingthecountryside.org/farm_to_institution_resources for more!

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Speaker Bios

Gretchen Bohl is a staff member with BE WELL, the Statewide Health Improvement Program (SHIP) of Blue Earth County. Her work is concentrated on healthy food systems, healthy eating initiatives, and healthy schools.

Ben Doherty and Erin Johnson own Open Hands Farm in Northfield, MN, a 15 acre organic vegetable farm serving a CSA and wholesale accounts, with a specialty in fall and winter carrots, beets and other roots.

Joe Domeier has been the Manager for the Minnesota Valley Action Council Food Hub since April of 2014. Joe has worked in the areas of agriculture, conservation and local foods since 2000.

Tony Friesen opened Friesen's Family Bakery & Bistro in May of 2015 with Natasha Frost & Spencer Vanderhoof. Staying true to their 3 principles of producing everything on site, supporting their community and shopping locally whenever possible, they have been able to purchase their existing building and expand from 900 square feet to now over 5000 with a new kitchen and conference room.

Annalisa Hultberg co-coordinates the University of Minnesota On-Farm GAPs Education Program, where she provides outreach and technical assistance to fruit and vegetable farmers in the region about on-farm food safety.

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.

Steve Kjellgren has been the Director of Dining Service at Gustavus Adolphus College since 1994. Serving 1.3 million meals per year, Steve seeks local and regional partners to source fresh and ethically produced food and beverage items.

Kristen Friedrichs is the Coordinator of BE WELL, the Statewide Health Improvement Program (SHIP) of Blue Earth County. Her work is concentrated on healthy food systems, active transportation, healthy schools, worksite wellness, and preventive health care.

Kelly Kunkel is an Extension Educator in Health and Nutrition with the University of Minnesota Extension, focusing her work in healthier food access and food decision making.

Andrea Northup is the Farm to School Coordinator for Minneapolis Public Schools. She coordinates local procurement and a variety of educational programs and partnerships for the District's 35,000 students at 72 school sites. She's been working in the farm to school realm since 2008.

Brett Olson is co-founder and the Creative Director at Renewing the Countryside. He has been developing local food systems and facilitating farmer-buyer networking for over a decade.

David Reimann is an Environmental Health Specialist with the Food, Pools, and Lodging Section of the MN Department of Health.

Josh Reinitz is an organic farmer, carpenter, and musician who lives near Henderson MN. He owns East Henderson Farm with his partner Sally and their three children, and they produce organic produce, hay, maple syrup, and livestock.

Scott Wardell and his wife Barb own and operate Montgomery Orchard. They grow 13 varieties of apples, 4 varieties of plums, and 3 varieties of pears. Their operation is about 50% wholesale to schools, Food Hub, Co-ops, and grocery stores. The mission of Montgomery Orchard is to "provide great outdoor experiences for families."

This event has been made possible by the Specialty Crop Block Grant Program (SCBGP) of the USDA, the Minnesota Department of Agriculture, the University of Minnesota Extension, Minnesota Valley Action Council (MVAC), Blue Earth County SHIP, and other local partners.