

Midwest Summit Schedule and Workshop Descriptions

Note: An updated schedule with room assignments will be posted online by Thursday. Attendees will receive an updated schedule when they arrive.

Schedule

Friday, March 12

5:00pm - Registration Opens
6:30pm - Dinner, *Old Main 4th Floor Lounge*
7:30pm - Community building activities
9:00pm - Open Bluesgrass Jam session or other evening activity
10:00pm - Registration closes

Saturday, March 13

8:00am - Breakfast donated by Bon Appetit Catering Co. and Morning Registration opens
9:00am - Group Address
9:30am - Keynote - *JBD Lecture Hall in the Campus Center*
10:45am - Break
11:00am - Workshop Session 1

- Racism and Oppression - *Carnegie 06*
- Real Food Calculator - *Old Main 002*
- Farm Worker's Rights I - *Carnegie 05*
- The Industrial Meat Sector: What's Wrong with It and What We Can Do To Promote Positive Change - *Old Main 001*

12:15pm - Lunch
1:30pm - Farmer Panel - *JBD Lecture Hall in the Campus Center*
3:00pm - Break
3:15pm - Workshop Session 2

- Organizing 101 - *Carnegie 06*
- School and Community Partnerships - *Old Main 001*
- Mobilizing High School Students to Change School Food Policy - *Old Main 002*
- Farm to School - *Carnegie 05*

4:30pm - Break
4:45pm - Networking activities
6:00pm - Dinner catered by La Loma Tamales
7:30pm - Film Screenings of Black Gold - *Carnegie 06*

Sunday, March 14

8:00am - Breakfast
9:15am - Workshop Session 4

- Alternative Meals - *Carnegie 05*
- Running an Effective Student Campaign - *Old Main 002*
- Farm Worker's Rights- Solutions - *Old Main 001*
- Global problem, local solution, Stick it to palm oil! - *Carnegie 06*

10:30am - Break
10:45am - Individual Direct Action

- Summit recap interviews sponsored by Hearland Food Network
- Screen printing and button making sponsored by Catalyst

12:00pm - Light lunch catered by Common Roots Cafe and send-off
OPTIONAL 1:00pm - Leprechuan flash mob led by Rainforest Action Network

Workshop Descriptions

Keynote

Moving the Market One Meal at a Time

Marie Kulick will share successes, challenges and lessons learned from experience in helping institutions to increase access to healthier food and to support more sustainable food systems through their procurement. She will also discuss the need for long-term commitment and relay her perspective on the leverage that students have provided and can continue to provide via the Real food movement

As a Senior Policy Analyst at IATP, **Marie Kulick** assists institutional purchasers (hospitals, health systems, schools) and some of the nation's largest group purchasing organizations to implement their health and environmental values through their purchasing and contracting activities. She speaks to institutional audiences nationwide and has developed numerous fact sheets, case studies, and resources related to institutional purchase of sustainable food and bio-based products. In 2009, she coauthored *Bridging the Gaps: Strategies to Improve Produce Safety, Preserve Farm Diversity and Strengthen Local Food Systems* and authored *Healthy Food, Healthy Hospitals, Healthy Communities* in 2005. She has a B.A. in communications from McDaniel College and a Master of Studies in environmental law from Vermont Law School.

Workshop Session 1

Racism and Oppression

Heidi Evans, Hannah Rivenburgh, & the Minnesota Food and Justice Alliance

This workshop will focus on racism and exploring what our privileged identities mean in terms of our commitment to building a healthier food system. All are welcome, regardless of identity or past experience with anti-racist work. The co-facilitators will foster dialogue through small and large group activities, but the overall direction of the conversation will depend on the participants. To start the conversation, we will draw on questions such as: Who is represented in this space? What does food mean to us, and how can our personal experiences of food be empowering or oppressive? What does a racially equitable food system look like? What are your greatest hopes and/or deepest fears in talking about racism, privilege, or oppression?

Hannah Rivenburgh is a Macalester college senior interested in education toward anti-racism, feminist health and ecology, and environmental justice. She is continually astounded by how cultural diversity and biodiversity flourish together.

The Real Food Calculator: Tracking "Real Food" in your Campus Dining Halls

Abby Colehour & Kelsey Meagher

Do you ever wonder about the food in your dining halls? Do you want to know how much of it is "real?" Then come to this interactive workshop about the Real Food Calculator, a tool created by the Real Food Challenge to track institutional food purchasing. The Calculator is a great way to get an inside look at your dining service operations, keep tabs on campus purchasing, and make a quantitative goal for getting more "real food" on your campus. In this workshop, we'll describe the mechanics of the calculator, the process of piloting it on a college campus, and two successful case studies.

Kelsey Meagher is a student at UC Irvine, and she's the California Regional Coordinator for the Real Food Challenge. Two years ago, she co-founded a student organization at UC Irvine to coordinate research, educational programs, and advocacy around agri-food issues at UC Irvine. Along with another student, she piloted the Real Food Calculator in order to determine how much "real" food her campus purchases. Since then, she's used the results of her study to draft the sustainable foodservice policies at UCI, and she's implemented several sustainability initiatives in her campus dining halls. After she graduates in June, Kelsey will pursue a PhD in sociology with an emphasis in food and agriculture.

Farmworkers' Rights I

Hannah Rusch

This workshop will be an interactive exploration of issues around migrant farm workers. We will attempt to build awareness about the living and working conditions of farm workers. Looking at the structure of industrial agriculture in the United States and abroad will help illustrate how migrant farm workers continue to be marginalized within the food system. A discussion about international trade agreements will expose its ties to immigration. All of this information can seem overwhelming and disheartening. For that reason we will have organizers from the Coalition of Immokalee Workers (CIW) to speak about campaign efforts to protect the rights of farm workers.

The Industrial Meat Sector: What's Wrong with It and What We Can Do To Promote Positive Change

William Kramer

The recent outbreak of swine flu has focused public attention on the public health problem caused by the industrial system of animal agriculture, or Confined Animal Feeding Operations (CAFO's). Yet swine flu is just the tip of the iceberg. These diseases can infect (and kill) people who live near hog facilities and people who handle tainted meat. But workers who raise animals in factory farms and who work at slaughterhouses are the most at risk. The workshop will be 50% focused on discussing the problems of the current industrial meat production system, with the rest of the time left free for discussion of solutions---with a focus on how college students can use their power as consumers to make change.

William Kramer works at the Interfaith Center on Corporate Responsibility where he is building a coalition of farmer, community, labor, faith, environmental, and public health groups to challenge big meat companies like Tyson and Smithfield to become more sustainable and to treat their workers, poultry growers, and other meat suppliers more fairly. The coalition is currently focused on asking Tyson to phase out antibiotics, reduce water pollution, and do an analysis of the sustainability of Concentrated Animal Feeding Operations (CAFOs), sometimes called factory farms. Coalition members have been meeting with Tyson and Hormel and are working with university and health care purchasers of meat to ask Tyson to address these concerns. They plan to raise the same concerns with Smithfield in April. Before joining ICCR in January 2009, William worked for 15 years doing grassroots community and worker organizing. He holds a Masters degree in urban planning from UCLA, focused on community and regional economic development.

Workshop Session 2

Skills Share! - Organizing 101

Kris Gebhard, Garden Farm

Want to get more local foods in your school dining facilities, or get some institutional support for your organic garden? Not sure who to talk to, or how to galvanize support? We'll cover some basics of organizing on college campuses: framing/messaging, targeting audiences, playing politics, earning/leveraging media, creative strategizing, and fund-raising, and anything YOU have questions about. New and experienced organizers alike welcome; this is an open forum to brainstorm and share what works!

Kris Gebhard is a Minnesotan who graduated in June from Dartmouth College, out east (overrated). This summer he spent a month wwoofing in Washington state and found his way back home to Minnesota. He now lives and works with Bruce Bacon and a happy team of folks at Garden Farm, a permaculture collaborative 35 miles north of Minneapolis.

Organizing and evaluating food projects: focus on Slow Food UW in South Madison

Genya Erling and Kris Canto, Slow Food University of Wisconsin Madison and Valentine Cadieux

This session will focus on Slow Food UW's community & outreach programs in South Madison, Wisconsin as a way to explore the questions:

- How do we *organize* and *evaluate* projects that aim to change something about the food system?
- How are food activism groups being *organized* to include diverse goals and practices? (i.e. what kinds of mechanisms and practices help people with competing or contrasting goals work together to improve food systems)
- How are food activism groups *evaluating* what they do? (i.e. how do we know when we've made a difference? How do we know when we need to shift our strategies?)

We will use an interactive game, Slow Food Musical Chairs for Kids, to organize a discussion of how people are organizing and evaluating projects, exchange ideas about what works well and how to address obstacles, and think about resources to share.

Kristofer Canto is a senior studying Natural Resources and Environmental Studies with a focus on Urban Agriculture. Slow Food UW - South Madison Intern and member of MANNRS (Minorities in Agriculture, Natural Resources, and Related Sciences).

Valentine Cadieux works in the Geography department at the University of Minnesota, and is interested in the institutions and frameworks that govern emerging local food systems. She is working on methods for evaluation and adaptive collaborative management in food systems planning, particularly in farm-to-university projects.

Genya Erling is a graduate student in the Environment and Resources program of the Nelson Institute for Environmental Studies, where she studies environmental history, environmental justice, food systems, and urban agriculture. In October of 2007 she started the student organization Slow Food UW, which focuses on changing campus dining and creating a community spaces to celebrate and raise awareness about the food system and food culture.

Catalyst – Mobilizing High School Students to change School Food Policy

Amy Cowell & Denzel Kingsbury

This workshop will give an overview of what Catalyst is, how to reform high school wellness policies, free high school health curriculum, and also engage in some hands-on activism with screen printing and button making.

Amy Cowell works as the Assistant Director of the Youth Advocacy group Catalyst. Amy received her BA from the University of Wisconsin Madison, and her Masters degree in Public Health from the University of Minnesota School of Public Health. In her current role as Assistant Director, Amy develops and presents educational materials on food systems and obesity prevention, offers district Wellness Committee support in providing youth perspective in policy planning, and is currently planning the Catalyst statewide Youth Summit. These duties combine with her special training in healthy adolescent development. Amy lives and works in Minneapolis and can be reached at amy@bethecatalyst.org.

Denzel Kinsbury is a Minneapolis High School junior who has volunteered and worked for Catalyst for the last 3 years. Denzel has served as a key member of the Catalyst Youth Board, contributed to the planning of two Statewide Summits and has trained youth advocates around the state. He can be reached at denzel@bethecatalyst.org.

Workshop Session 3

Alternative Meals

Jennifer Cummings Northland College

Running an Effective Student Campaign

Stephen Collins and Danny Spitzberg - Slow Food University of Wisconsin Madison

Farm Worker's Rights: Solutions

Julia Van Horn, Macalester College

We will begin by addressing labor issues in alternative agriculture, discussing our existing knowledge about labor practices and issues. We will then talk about how we can confront these issues and social certification: critical dialogue about the utility of certification systems in general and as pertains to social practices. I will present information about the certification schemes of the Food Alliance and of the Agricultural Justice Project and engage the participants in a discussion of these standards: what is particularly important in each, what has been left out, how they differ. In concluding we will discuss transparency and accountability in alternative agriculture, vis-a-vis the different approaches of the two certification schemes.

Global Problem, Local Action: Stick it to Palm Oil!

Hillary Lehr, Rainforest Action Network

Palm oil is used in 50 percent of all consumer goods, from lipstick to packaged food to biofuels. U.S. palm oil demand has tripled in the last five years, pushing palm oil cultivation into rainforests and making this crop one of the key causes of rainforest destruction, displacement of indigenous and forest-dependent communities, and soaring greenhouse gas emissions.

Minnesota-based agribusiness giants **Cargill** and **General Mills** purchase from, operate, and own many palm oil plantations in Southeast Asia. Let's discuss the privilege we have of proximity to these corporations and explore solidarity with palm-oil-impacted communities in Southeast Asia. This is an opportunity to explore how we have the opportunity/responsibility to *support* those fighting for sovereignty from U.S.-based agribusiness and protecting our forests and climate.