Food Tank was founded in January of 2013 in Chicago, Illinois. Food Tank is a registered 501(c)(3), and all donations are tax deductible. Danielle Nierenberg has served as president since the organization’s inception. The organization is now headquartered in New Orleans, Louisiana.

VISION
Building a global community for safe, healthy, nourished eaters.

VALUES

MISSION
Food Tank is a non-profit organization focused on building a global community for safe, healthy, nourished eaters. We spotlight environmentally, socially, and economically sustainable ways of alleviating hunger, obesity, and poverty, and we create networks of people, organizations, and content to push for change in the food system.
WELCOME
From the beginning, Food Tank has been about solutions. Since the organization was born in 2013, we have focused on highlighting bright spots in food and agriculture.

We think the world has dwelled on only the problems—rather than solutions—in the food and agriculture system far too long.

We are tired of hearing about how bad things are—whether we’re talking about food waste; the number of hungry and obese people worldwide; or how climate change is going to hit the poorest farmers hardest. And while we cannot dismiss the gravity of these problems, we think there needs to be more focus on the things we already know work to solve environmental degradation, lack of jobs, conflict, poverty, and malnutrition.

We crave solutions. And learning about the people and organizations who are developing innovative practices and policies in fields, boardrooms, restaurants, laboratories, and classrooms across the globe.

What we have done over the last year is focus on bringing together and highlight the world’s top problem solvers—farmers, economists, scientists, activists, business leaders, policymakers, and academics. With forks, pitchforks, smart phones, lab coats, petitions, and bull horns they are ready to act, just like many of you in this room. People who realize that costly technology is not a silver bullet; people who understand that for policies to work they must come from the ground up; people who understand that putting food on the table does not need to come at the expense of the natural environment; and people who understand that farmers are not villains or backward, but need to be celebrated for their multiple roles as business women and men, nutritional gatekeepers, protectors of biodiversity, and stewards of the land.

People who understand that dialogue and debate are key components of building a global community for safe, healthy, nourished eaters.

Food Tank works to create dialogue and change through our research, our events, and our conversations with individuals from around the globe. We hope that by shining a spotlight on the innovations we see working on the ground—and from the ground up—we can encourage the funding and donor communities to invest in these projects. The solutions are out there—they just need more attention, more research, and more investment.

We hope you’ll join us in our work to highlight the innovations that will nourish both people and the planet today and for generations to come.

Sincerely,

[Signature]
SOIL

Soil is vital to the health of both people and the planet. Unfortunately, it is often the most overlooked of all agricultural inputs. Healthy soil is the foundation for food, fuel, fiber, and medical products, and is a vital part of any ecosystem. It stores and filters water, provides resilience to drought, plays an important role in the carbon cycle, and is the foundation of agriculture and food production. Since the beginning of agricultural production, one quarter of the Earth's surface has been converted for agriculture; and currently, two-thirds of global cropland is used for monocultures and annual crops. These practices are accompanied by widespread use of chemical fertilizers and pesticides, altering the soil biota landscape and depleting its health.

The U.N. General Assembly declared 2015 the International Year of Soils (IYS) to increase awareness and understanding of this “nearly forgotten resource.” After a year of sustainable soil management programs and awareness campaigns around the world, the U.N. Food and Agriculture Association (FAO) reported that the global community has gained a newfound appreciation for soils, but there is still work to be done to turn that progress into concrete action. Looking ahead, soils were explicitly mentioned in the Sustainable Development Goals (SDGs) for the first time, and the FAO aims to continue promoting awareness with World Soil Day, to be celebrated annually on December 5th.

In order to promote the importance of soil, Food Tank has written a series of articles, held webinars, and focused events on soil, including interviews with soil-focused organizations and soil experts. We have also highlighted exciting projects and individuals who are facilitating an important dialogue about the importance of soil and actively addressing the threats of soil degradation and erosion around the world. Food Tank collaborated with the IYS to achieve important objectives, including raising awareness among civil society and decision makers; educating the public about the crucial role of soil; supporting effective policies and actions for soil resources; and promoting investment in sustainable soil management activities, among others.

TRUE COST ACCOUNTING

True Cost Accounting is the emerging practice of factoring in the often unseen aspects of food production—including the environmental impacts, nutritional outcomes, and economic effects of providing food, fuel, and fiber to the world. The price consumers pay for food rarely reflects the true cost of its ingredients—from fertilizer production and water use to land degradation and greenhouse gas emissions.

In 2015, Food Tank produced a Food Tank by the Numbers Report on True Cost Accounting that synthesized findings from many economic analyses, case studies, and reports, to provide a uniquely broad view of the scope of environmental, health, and social externalities of the global food system. The report spotlighted the external costs of food production and policy mechanisms, described the work of organizations around the world working to research and implement True Cost Accounting, and provided a call to action for stakeholders across food system sectors. Upon releasing the report in November, Food Tank hosted a special completely sold out event at American University in partnership with Planet Forward and the Union of Concerned Scientists (UCS). Experts from around the world spoke on the panel, including Daniel Reed of Planet Forward, Michael Berger of Elevation Burger, Roni Neff of
the Johns Hopkins Center for a Livable Future, Paul Shapiro of the Humane Society of the United States, Barbara Ekwall of the U.N. Food and Agriculture Organization (FAO), Jenn Yates of UCS, and Adam Diamond of American University). Ricardo Salvador, Director of the UCS, was a keynote speaker.

In addition, Danielle serves on the steering committee for The Economics of Ecosystems and Biodiversity for Agriculture and Food Study (TEEBAgriFood). She attended the TEEBAgriFood Expert Workshop in Brussels in September of 2015 to discuss the first steps for the study, and will be participating in another workshop in May of 2016 in Paris. In April of 2016, Food Tank was a partner for the Sustainable Food Trust’s conference in San Francisco, The True Cost of American Food, where Danielle served as a panel moderator.

**INNOVATIONS ON THE GROUND**

Around the world, small-scale farmers, NGOs, researchers, and everyday people are implementing creative sustainable food and agriculture practices. Many of these innovations have the potential to be replicated, scaled out, and grown in ways that can improve nutrient density, protect natural resources and biodiversity, improve gender equality, decrease conflict, increase opportunities for youth, raise incomes, mitigate climate change, and build local economies.

Food Tank received funding from McKnight Foundation’s Collaborative Crop Research Program (CCRP) supported by the Externalities Working Group of the Global Alliance for the Future of Food, to explore how innovations on the ground are leading to new solutions for food systems around the globe.

Food Tank crowd-sourced readers for their opinions and expertise on Innovations on the Ground. The result of the information gathered was a greater understanding of small-scale innovations and ideas, areas that need more research, challenges faced, as well as current resources being utilized and additional resources necessary for innovation to expand. Food Tank continues to also publish extensive articles, interviews, and hold webinars on this topic.

**FOOD WASTE**

Nearly 1 billion people in the world are food insecure. Worldwide, some 1.3 billion tons of food are wasted annually, according to the U.N. Food and Agriculture Organization (FAO). In the United States, roughly one third of the food is thrown away as a result of over-buying and misinterpretation of expiration and sell-by dates. In the developing world, an equal amount of food is lost because of poor infrastructure, pests, and disease. As a result, all the hard work that farmers do to fertilize and irrigate crops goes to waste, putting them further into poverty.

U.N. Secretary General Ban Ki-moon issued the Zero Hunger Challenge, propelling nations to increase access to food, prevent stunting, improve environmental sustainability in the food system, and increase productivity on farms as well as reduce all food loss and waste to zero. Farmers, food processors and retailers, and consumers are already taking the initiative to alleviate food loss and waste by ending
innovative ways to reduce this food loss and food waste. Danielle is on the Community for Zero Hunger advisory board, an independent initiative that will identify specific priorities, knowledge, experiences, and sustainable solutions, and also provide a platform for collaboration to support the Zero Hunger Challenge.

Food Tank has resolved to make waste in the food system part of our past, not our future. By publishing articles on food waste statistics, interviews with postharvest specialists and food waste experts, and ensuring that Food Tank Summits are “Food Recovery Certified” by the Food Recovery Network (FRN), Food Tank is drawing attention to the low hanging fruit. At the 2016 Food Tank Summit in Washington, D.C. in April, an entire panel was dedicated to the issue, focusing on innovative models for reducing food waste. The panel brought together food recovery pioneers, including Dana Gunders, Staff Scientist for the Food and Agriculture Program at the Natural Resources Defense Council (NRDC); Rhea Suh, President of the NRDC; Eliza Barclay, Science and Health Editor for Vox.com; Evan Lutz, Co-Founder and CEO of Hungry Harvest; Regina Northouse, Executive Director of the FRN; Roger Gordon, Founder of Food Cowboy; Patrick O’Neill, CEO of Amp Your Good; Nancy Roman, President and CEO of the Capital Area Food Bank; and Riana Lynn, Co-Founder and CEO of FoodTrace. After the summit, videos of all the panelists were promoted on our website and via our social media networks to thousands of people across the globe.

Additionally, Food Tank is working with Columbia University Press to develop a book and academic curriculum around post-harvest loss and the challenges and opportunities around food waste across both developing and developed counties. In January of 2016 in D.C., Danielle moderated a panel on food waste at the 16th National Conference and Global Forum on Science, Policy, and the Environment hosted by the National Council for Science and the Environment. This prestigious organization is made up of esteemed scientists across the U.S., and Food Tank was honored to be involved in the scholarly discussions. Food Tank also served as an event partner for the Food Waste and Hunger Summit at the University of Arkansas in April of 2016.

**NUTRIENT DENSITY**

Nutrients are essential for the survival and growth of both plants and animals, including humans. Macronutrients provide the requirements for an organism’s metabolic system to function, and micronutrients, vitamins, and minerals, required in only small amounts, are essential elements for survival. Different types of food and soil have varying nutrient densities that determine plant and animal health. Unfortunately, some 2 billion people across the globe suffer from micronutrient deficiencies that can stunt mental and physical development as well as economic development.

Vegetables are packed with nutrients. In fact, they are some of the most nutrient-dense foods on the planet. Vegetables are filled with micronutrients critical to human health, including vitamin A, iron, and iodine. Unfortunately, vegetables are too often overlooked by researchers, scientists, governments, and donors. In fact, very little research or funding goes toward vegetable production. Instead, it goes toward staple crops, especially maize, wheat, and soy. The United Nations declared that 2016 is the International Year of Pulses, in an effort to position pulses as a primary source of protein and essential nutrients. In addition to highlighting the benefits of pulses, Food Tank also writes regularly about the benefits of the Mediterranean diet (which emphasizes plant-based proteins and healthy fats) and the double pyramid. The Double Pyramid, developed by the Barilla Center for Food and Nutrition in 2010, combines the
traditional food pyramid with an additional environmental pyramid to depict both the nutritional and environmental impacts of food consumption.

This year, Food Tank continued to highlight the nutrient density of indigenous crops through original reporting, producing articles, holding online events, conducting interviews, and publishing extensively around this issue. At the 2016 Food Tank Summit in Washington, D.C., a panel was dedicated to the issue, called “Beyond Calories: The Need for Nutrient Dense Diets.” The panel brought together leaders from across disciplines, including Dan Glickman, Vice President of the Aspen Institute; Simran Sethi, Author of Bread, Wine, Chocolate: The Slow Loss of Foods We Love; Roger Thurow, Senior Fellow on Global Food and Agriculture at the Chicago Council on Global Affairs; Bill Telepan, Founder and Chef at Telepan Restaurant; Mitchell Davis, Executive Vice President of the James Beard Foundation; Ashley Koff, RD, Dietitian and Creator of The Better Nutrition, Simplified Program; Spike Mendelsohn, Chef and Chair of the D.C. Food Policy Council; and Ari Novy, Executive Director of the U.S. Botanic Garden. After the summit, videos of all the panelists were promoted. In addition, Danielle participated in the Clif Bar Feed Your Adventure Tour in July of 2015 in California, and she spoke on a Cooking Light panel at the International Association of Culinary Professionals Conference in April of 2016 in Los Angeles, California.

**FAMILY FARMERS**

According to the U.N. Food and Agriculture Organization (FAO), there are over 500 million family farms in both developed and developing countries, defined as farms that rely primarily on family members for labor and management. Such farms make up over 98 percent of farming holdings and are responsible for at least 56 percent of agricultural production worldwide, producing the food that feeds billions of people. But small and medium-size family farms are suffering across the world. One bad harvest, a rejected bank loan, or too much or too little rain can drive farms out of business.

Through local knowledge and sustainable, innovative farming methods, family farmers can improve yields and create a more nutrient-dense and diverse food system. Family farmers are key players in job creation and healthy economies, supplying jobs to millions and boosting local markets.

Food Tank acknowledges the crucial importance of family farming and its potential to help create a more sustainable and just food system. This included a weekly articles series, called Farmer Spotlight, on small and family farms that are making waves, including Gayle Thorpe's organic family farm in New York, Karen Burwinkel's family farm in Ohio, and MoCa Family Farm in the Philippines. At the 2016 Food Tank Summit in Washington, D.C., an entire panel was dedicated to recognizing and supporting family farmers who are leading the food movement. The panel brought together farming leaders such as George Naylor, Farmer and Former President of the National Family Farm Coalition (NFFC); Paul Willis, Co-Founder and Manager of Niman Ranch; Shepherd Ogden, Founder and President of The Cook's Garden; Ben Wenk, Seventh Generation Farmer at Three Springs Farm; and Regina Beidler, Organic Valley Farmer and Owner of Beidler Family Farm. After the summit, videos of all the panelists were promoted.
URBAN FOOD SYSTEMS

There are nearly 1 billion people around the world growing or raising food in cities and peri-urban areas, according to the U.N. Food and Agriculture Organization (FAO). Urban agriculture includes urban gardening, vertical farming, aquaponic farming, urban foraging, and small-scale livestock operations such as keeping chickens, goats, and bees, among other activities. With more than half the world’s population now living in cities, and food traveling thousands of miles to reach consumers, urban agriculture is increasingly reconnecting city dwellers to the food system. Sixty-six percent of the global population is predicted to live in cities by the year 2050, and feeding those people will become more challenging without innovative solutions for growing and distributing food in urban environments.

Urban agriculture is often difficult because of space limitations, but that has not stopped people from raising animals, growing fruits and vegetables, and even beekeeping in cities. Urban agriculture contributes to local food security, nutrition, income generation, and overall quality of life. With significant economic, social, and environmental benefits, urban agriculture will continue to play an important role in the future of food.

Food Tank raises awareness about the importance of urban agriculture by regularly posting articles on leading urban agriculture projects from cities around the world that aim to teach and inspire resourceful food production. Danielle also participated in a discussion focused on urban agriculture at Expo 2015 in Milan, Italy.

CLIMATE CHANGE RESILIENCE

Agriculture now contributes some 30 percent of all greenhouse gas emissions, and industrial agriculture has contributed to a loss of 75 percent of crop diversity since the early 1900s. A report by the Intergovernmental Panel on Climate Change (IPCC) concludes that food production is at risk from drought, flooding, and changing rainfall patterns. The impacts of climate change are impossible to escape, and the effects are already visible. Snow on mountains is melting away, there are increased instances of drought, and snow melting earlier in the year results in drier summers. For farmers, there is less water to allocate to crop production, and for eaters and consumers, that means less food at the farmers’ market.

Offsetting the effects of climate change is estimated to cost more than US$100 billion a year according to IPCC—a figure that the poorest nations can’t afford and aren’t receiving from richer countries. This is why greater efforts to limit the effects of climate change are more necessary than ever to feed a growing population.

Food Tank focuses on combining both high and low technologies, including digital infrastructure and agroecological practices, to provide farmers with a unique opportunity to increase resilience to and mitigate climate change. In 2015, Food Tank collaborated with CARE International and the CGIAR Research program on Climate Change, Agriculture, and Food Security (CCAFS) to produce a report that revealed the importance of cultivating equality in solutions to hunger and climate change. The report, “Cultivating Equality: Delivering Just and Sustainable Food Systems in a Changing Climate,” shows...
how inequality determines diets around the world and shapes the ability of farmers to adapt to climate change. Danielle will also be speaking about climate change at the Kerrygold Ballymaloe Litfest of Food and Wine in Ireland in May of 2016.

**SUSTAINABLE AGRICULTURE**

Sustainable agriculture takes on a holistic perspective, using knowledge of natural ecosystems to benefit and sustain farms rather than depending on non-renewable external inputs.

Agriculture and food systems as they stand currently are unsustainable—for the environment, human health, and the wellbeing of both producers and consumers. We need to find a much different, more comprehensive, and sustainable way to feed the world—and we need to do so now.

Food Tank highlights hope and success in agriculture. We feature innovative ideas that are already working on the ground, in cities, in kitchens, in fields, and in laboratories. Food Tank has propelled positive change by marshaling increased awareness and research to the global food dialogue and by encouraging more investment in environmentally sustainable food and agriculture initiatives and innovation. In addition, Food Tank supports countless organizations and events around the world with a focus on sustainability. Danielle participated in the Farm to Fork Festival and Gala Dinner in September of 2015 in Sacramento and The New York Times Food for Tomorrow Conference in October of 2015 in New York. She was a featured speaker at the following events: The Global Alliance for the Future of Food’s International Dialogue in May of 2015 in Milan, the Cultivating Equality in the Food System discussion in July of 2015 in Milan at the U.S. Pavilion at Expo, the Food is a Conversation event in July of 2015 in Italy, the James Beard Foundation Food Conference in October of 2015 in New York City, the Cultivating a Better Food System event in October of 2015 at Hamilton College in New York, the Bioneers Speaker Series in February of 2016 in Illinois. She will be speaking about partnerships between companies, consumers, and investors at the Ceres Conference in May of 2016 in Boston. Food Tank was also an official sponsor of Planet Forward’s Feeding the Planet event in April of 2015 in Washington, D.C.

Food Tank is also very involved with highlighting sustainable agriculture in Africa. Danielle attended a Cargill Learning Journey in June of 2015 in Zambia and South Africa, where she and other food leaders explored solutions to help the world thrive. On this trip, she also revisited projects that she had visited between 2009 and 2011 in Malawi. In addition, Danielle served on the steering committee for the Global Conference on Agricultural Research for Development in April of 2016 in Johannesburg, South Africa.

**HUNGER AND OBESITY**

Nearly 1 billion people go to bed hungry each night, while another 1.5 billion suffer from being overweight to obesity. But the solutions to problems resulting from both malnutrition and overeating are the same—creating a food system that actually nourishes people rather than simply focusing on filling them up, while also creating healthful, safe, and accessible food production.
The world produces enough food to provide 2,800 calories for every man, woman, and child each day. However, roughly one-third of all food—the equivalent of one kilogram per person per day—ends up rotting in the fields or thrown away in the trash. Food Tank is marshaling increased awareness of these shocking dualities.

Food Tank publishes daily best practices focused on solutions and environmentally sustainable ways of alleviating hunger, obesity, and poverty by creating a network of connections and information for all of us to consume and share. Food Tank also participates in global events to end hunger. Food Tank was a media partner for the Feeding Fair: Hacking Malnutrition event in Milan in September of 2015. Danielle served on two panels during the World Food Prize Borlaug Dialogues and spoke at the World Food Prize event in Des Moines, Iowa in October of 2015.

**WOMEN IN AGRICULTURE**

In many countries, while women are responsible for the majority of food production, they are also more likely to suffer from hunger in food shortages. As world population grows and the impacts of climate change become more evident, farmers and policymakers will need to invest more in effective strategies to alleviate hunger and poverty. And that means addressing the deep-rooted inequalities that currently impede women from gaining equal access to productive resources and services.

Women are playing a big role in changing the food system to create a well-nourished world. And they are taking on larger and more defined roles in food and agriculture globally. On average, women represent 43 percent of the world's agricultural labor force and 47 percent of the global fisheries labor force, according to the U.N. Food and Agriculture Organization (FAO) and the World Bank. According to the FAO, women represent over 60 percent of the agricultural workforce in several African countries and, more recently, in a few Near East countries where men are increasingly exiting agriculture for more remunerative non-farm jobs.

The FAO cites evidence of a yield gap of about 20-30 percent between male and female farmers, which is largely due to differential access to resources and inputs. It estimates that closing the yield gap could increase production in developing countries by 2.3-4 percent and reduce the number of hungry people in the world by 100 to 150 million.

There are innovative women inspiring us at Food Tank. They are businesswomen, mothers, teachers, thinkers, and entrepreneurs, changing the food system through creating better working conditions, securing land rights, becoming leaders in their communities, and more. This year, Food Tank continued to highlight women who created change in the food system and push for more access to resources for women, including a yearly list of women changing food. Also, Danielle spoke at The George Washington University International Forum for Women’s Food Leadership in the Global South in D.C. in October of 2015 and she participated in Oxfam’s International Women’s Day event in D.C. March of 2016.

In addition, Food Tank released a report on equality in agriculture in collaboration with CARE International in October of 2015. Titled “Cultivating Equality: Delivering Just and Sustainable Food Systems in a Changing Climate,” the report shows how inequality determines diets around the world and shapes the ability of farmers to adapt to climate change. It also provided recommendations that empower women
and support their agricultural efforts in the face of climate change.

**YOUTH IN AGRICULTURE**

Half the farmers in the United States are 55 years of age or older, while in South Africa, the average age of a farmer is around 62 years old. And according to the U.N. Food and Agriculture Organization (FAO), 27 percent of the world’s population is under 10 years old, while only 8 percent is over 65 years old. All over the world, the farming population is diminishing, and this is a crucial moment for youth to realize the importance of farming and become involved in all aspects of the food system—from producing and processing food to becoming agronomists, scientists, chefs, and policymakers.

For the majority of the world’s youth, agriculture simply isn’t seen as being “cool” or attractive. Most think of it only as back-breaking labor without an economic pay-off—and with little room for career advancement. But agriculture’s image among young people is changing—from Brooklyn, New York to Nairobi, Kenya—where youth are now turning to farming and the food system as a viable career path.

In partnership with Young Professionals in Agricultural Development (YPARD) and the International Fund for Agricultural Development (IFAD), Food Tank has written extensively on the importance of cultivating the next generation of agricultural leaders, producing articles, interviews, and newsletters concerning the importance of young people in agriculture, and resources for youth to become more involved in the food movement. We strive to highlight youth who are creating real change in the food system. In addition, Danielle spoke at the Barilla Center for Food & Nutrition’s Youth Manifesto Workshop and Launch in Milan in September of 2015.

**FOOD TECHNOLOGY**

Today’s food system is faced with unprecedented challenges: climate change puts farms at risk of drought or flooding, intensive monoculture practices are depleting the health of the soil, too much attention and funding is directed toward nutritionally lacking commodity crops such as corn and soy, and approximately 1 billion people in the world are food insecure. These issues are ones that prior generations have not yet had to tackle, and overcoming them will require innovative solutions that have not yet been discovered.

The food technology sector is growing rapidly, and for good reason. Creative advances in food technology have a crucial role to play in solving some of the world’s most pressing food crises. There are innovators and inventors all over the world who are finding new ways to address problems like food waste, climate change, and inequality. When shared and expanded, these breakthroughs can provide much-needed relief for struggling farmers, hungry families, and exploited natural resource stores.

Food Tank highlights the importance of investing in promising food technology by regularly posting articles on standout innovations in food production and distribution that aim to improve food systems in cities around the world. These innovations are not always costly or complicated. Often, the most
ISSUE IMPACT AREAS

elegant solutions are simple but synergistic, using available resources in ways that weren’t previously considered. While technology is a critical piece of the puzzle, no innovation or development is a silver bullet. Technology must be wielded wisely, sustainably, and with a clear purpose. Food Tank’s discussions in this sector aim to ensure that technology works for us, and not against us. Danielle was a speaker at BITE: Where Food and Technology Meet in Silicon Valley in June of 2015; she spoke at the Aspen Institute Italy’s Agribusiness in Trade: Friends or Foes? workshop at the EU Pavilion at Expo Milan in July of 2015; she will moderate a panel on technology, food, and farming at the CARE National Conference in D.C. in May of 2016; and she will speak at the Seeds&Chips International Summit on food innovation in Milan in May of 2016.

FOOD POLICY

Food Tank is fighting for better food policy by regularly writing about food policy issues, including a list of 10 questions to ask the 2016 United States presidential candidates. Food Tank also started a petition in 2015 with TakePart to urge U.S. presidential candidates to integrate a national food policy into their candidacy platforms and to place the food system and agriculture at the center for the national political debate. The petition, which garnered over 15,000 signatures, an op-ed in the Baltimore Sun, and extensive press, demands a comprehensive national food policy to preserve farms, protect national health and well-being, reduce dependence on fossil fuels, improve conservation of the environment, and reduce income inequality.

In addition, at the 2016 Food Tank Summit in Washington, D.C., an entire panel was dedicated to a discussion on legislating change in agriculture. The panel brought together powerful voices in the world of food policy, including Congresswoman Chellie Pingree (D-ME); Devin Henry, Energy and Environment Reporter for The Hill; Ali Berlow, Author of The Food Activist Handbook; Claire Benjamin DiMattina, Executive Director of Food Policy Action; Deb Atwood, Executive Director of Meridian’s Agree: Transforming Food and Agriculture Policy; Dr. Kathleen Merrigan, Executive Director of Sustainability at The George Washington University; and Holly Freishtat, Food Policy Director for the City of Baltimore. After the summit, videos of all the panelists were promoted. In addition, Danielle served as a panelist discussing organic policy at the All Things Organic Conference in September of 2015 in Baltimore, and at Natural Products Expo West in March of 2016 in Anaheim. Food Tank was invited by the Organic Trade Association to participate in these two events that bring together world-renowned business leaders and policy makers.

Food Tank has continued to work with the Barilla Center for Food & Nutrition Foundation (BCFN) through participation in their global events. Danielle spoke at the Eating Planet Launches in Italy and New York in February of 2016. Food Tank is also committed to carrying out the directives of BCFN’s Milan Protocol and the Milan Charter. The aim of the Protocol is to connect citizens and policymakers to address the issue of food sustainability with three objectives: to promote healthy lifestyles and fight obesity, to promote sustainable agriculture, and to reduce food waste by 50 percent by 2020. The Protocol inspired the Milan Charter, a proposed global agreement to guarantee healthy, safe, and sufficient food for everyone. Food Tank’s partnership with the Community for Zero Hunger furthers this mission. The Community for Zero Hunger is an independent initiative that identifies specific priorities, knowledge, experiences, and sustainable solutions in the challenge to end hunger. Danielle serves as an advisor for the initiative.
IMPACT HIGHLIGHTS
2ND ANNUAL GOOD FOOD ORG GUIDE

In 2015, Food Tank produced the 2nd Annual Good Food Org Guide in partnership with The James Beard Foundation. The Guide includes an online database (www.goodfoodorgguide.com) of 1,400 organizations across all 50 states plus the District of Columbia, working in sustainability, nutrition, and agriculture as well as a mobile mapping system. A committee of more than 100 leading voices in the food movement chooses all organizations in the Guide, along with the support of our researchers who personally reach out and vet each one. More than 20,000 people have downloaded the Guide in the last year.

PARTNERSHIP WITH COLUMBIA UNIVERSITY PRESS

In partnership with Columbia University Press, Food Tank is partnering to release a book along with classroom curriculum around the issue of food waste. There is no doubt that food waste has become an increasingly hot issue among foodies and environmentalists alike, with politicians, farmers, and businesses all realizing the importance of tackling food loss and food waste. We hope that this book will reach a wide audience of thought leaders by highlighting case studies and concrete examples of what's working on the ground in both industrialized and developing countries.

As part of our grant with the McKnight Foundation, Food Tank hosted a sold-out event to launch our report: The Real Cost of Food: Examining the Social, Environmental, and Health Impacts of Producing Food. The event, “The Real Cost of Food,” was hosted at American University in Washington, D.C. and included partners and speakers from the Union of Concerned Scientists, GRACE Communications Foundation, Center for a Livable Future, and more. Over 2,200 participants joined online via livestream. The 10,000 word research report on True Cost Accounting has already been downloaded more than 4,800 times and has received coverage from diverse outlets ranging from Reuters, The Washington Post, Huffington Post, and WTOP.

ON-THE-GROUND RESEARCH IN THE DEVELOPING WORLD

Food Tank, as a guest of Cargill, spent one month doing on-the-ground research across Zambia and South Africa as part of their “Africa Learning Journey: exploring solutions to help the world thrive.” This trip was part of Danielle Nierenberg's ongoing efforts to not just speak to those in the choir but to learn what academics, scientists, and corporate executives think it will take to overcome hunger and poverty. The trip included experts from Oxfam America and Stanford University as well as Cargill and other corporate executives. It was an eye opening trip in many ways and allowed Food Tank to have off-the-record conversations with the company.

Danielle also visited the Never-Ending Food Project in Malawi as part of this on-the-ground research. She was able to re-visit the Project and follow up to her first trip in 2009. Founders of the Never-Ending Food Project, Stacia and Kristof Nordin, hosted Danielle at their site which is dedicated to permaculture and nutrition. Their home serves as a permaculture demonstration plot where they are able to conduct trainings on how permaculture supports sustainable and healthy living. They are able to produce more than 150 different foods year-round on their land in Malawi. The Nordin’s shared
their positive solutions for change with Food Tank and Danielle continued her global listening tour, gathering stories and solutions from around the world for a better, more sustainable food system.

**PUSHING ACTIVISM**

Food Tank, in partnership with TakePart, has generated more than 200,000 signatures for petition campaigns ranging from the demand for a national food policy in the U.S. and reducing food waste to empowering women and improving food security.

**NEW COLLABORATIONS**

Food Tank has announced new collaborations with the Jamie Oliver Foundation, Amp Your Good, the U.S. Postal Service, Inter Press Service, Friends of the Earth, Plate of the Union, Food Policy Action, the Organic Monitor, and many others. Amp Your Good, the U.S. Postal Service, and Food Tank are partnering on a campaign titled “Stamp Out Hunger” to donate fresh, healthy food by means of an online food drive. One million postcards will be sent to select zip codes in New York City and 590,000 will be sent in San Francisco as part of the pilot program. The Organic Monitor has joined Food Tank as an official media partner and Amarjit Sahota, President of Organic Monitor, has joined Food Tank’s advisory board.

**EXPANDING THE BOARD**

We expanded the Food Tank Board of Directors this year by including new members from Elevation Burger, Eataly, Panera, and the U.S. Department of Agriculture. Bernard Pollack was approved as the new Chairman of the Board and Nabeeha Kazi-Hutchins was approved as the Secretary.

**NEW FUNDING PARTNERSHIPS**

Food Tank secured new funding from various sources including CARE International, Fair Trade USA, the Del Mar Global Trust, and the Baugh Foundation as well as enlisting new board members. (To see a full list of partners, Food Tank’s Board of Directors, and its Advisory Board members, please view in this annual report or view online at: www.foodtank.com/partner-organizations and www.foodtank.com/about.)
2016 FOOD TANK SUMMITS: BUILDING ON SUCCESS

After successfully hosting our inaugural Food Tank Summit in partnership with The George Washington University in Washington, D.C. in January 2015 we’ve expanded to host four Food Tank Summits in 2016. Last year’s event drew more than 80 speakers over two days and was completely sold out with over 400 in-person attendees. An additional 15,520 unique viewers joined via live stream.

This year the Food Tank Summits will be held in Washington, D.C. (April 20–21), Sacramento, CA (September 22–23), Sao Paulo, Brazil (September 29–30), and Chicago, IL (November 16–17). Our goal is to raise $50,000 in profit from each event (after staff time and other expenses) for Food Tank general support and to continue to establish the organization as a major convener of the unique voices across the food/agriculture space.

THE 2ND ANNUAL FOOD TANK SUMMIT IN WASHINGTON, D.C.: FOOD TANK’S CONNECTIVE MODEL OF ENGAGEMENT

The 2nd Annual Food Tank Summit in Washington D.C., took place on April 20-21, in partnership with American University. The two-day event completely sold out with more than 400 in-person attendees from more than 30 states and around the world. An additional 30,100 unique live stream viewers from over 125 countries tuned in to watch and participate on social media (double the number of viewers from the 2015 Food Tank Summit).

The Food Tank Summit brought together more than 80 speakers, panelists, and moderators from a wide range of leading policy organizations, NGOs, non-profits, federal and state governments, global health organizations, domestic and international corporations, as well as a passionate individuals and community leaders from around the world.

Notable speakers included Secretary of Agriculture Tom Vilsack, former Secretary of Agriculture Dan Glickman, former Deputy Secretary of Agriculture Kathleen Merrigan, Chairman of the House Agriculture Committee Mike Conaway (R-TX), Congresswoman Chellie Pingree (D-ME), activist and urban farmer Karen Washington, writer and activist Raj Patel, Bronx Green Machine educator Stephen Ritz, President of Campbell Fresh Division Jeff Dunn, James Beard Foundation Executive VP Mitchell Davis, Oxfam America President Ray Offenheiser, and many others.

Top food journalists moderated each panel representing major media outlets including The Washington Post, Inter Press Service, National Public Radio, National Geographic, The Hill, and Politico.

An additional 50 reporters attended the Summit and/or the reception and dinner, hosted by Restaurant Nora, from organizations including The New York Times, PBS, Edible DC, the Associated Press, Huffington Post, and the Wall Street Journal.

All of the food at the summit was generously donated (with all leftovers diverted from landfills!) and the whole event was made possible by Food Tank’s sponsors and supporters. Major sponsors and in-kind contributors for the Food Tank Summits include the Almond Board of California, Annie’s, the Barilla Center for Food & Nutrition, Blue Apron, Chaia, Chipotle, Clif Bar & Company, Conflict...
Cuisine, Driscoll’s, Edible DC, Elevation Burger, Fair Trade USA, Farmer’s Fridge, Food and Environment Reporting Network, Food Recovery Network, Global Environmental Politics Program of the School of International Service at American University, Greener Media, Inter Press Service (IPS), Leafware, Niman Ranch, Organic Valley, Panera Bread, Republic of Tea, Restaurant Nora, ShopHouse Kitchen, Slow Food DC, Split, VegFund, and Vigilante Coffee Company.

The Food Tank Summit became the first ever two-day conference to be broadcasted live on Facebook and Food Tank was also part of YouTube’s pilot live stream program. Also on social media, Food Tank and Danielle Nierenberg combined reached 1,030,000 people on Facebook and generated 7.2 million Twitter impressions and 3,800 retweets over the course of the summit.

The Food Tank Summits serve as a unique meeting ground for diverse groups from across the food spectrum. The Food Tank Summit in Washington, D.C. served as the catalyst and neutral ground for the initiation of a dialogue, brokered by Food Tank, between Driscoll’s and the Farm Labor Organizing Committee.

**ONLY THE BEGINNING: FOOD TANK’S EXCITING ROAD AHEAD**

In 2016 Food Tank is building on the success of the inaugural Food Tank Summit and Food Tank’s extraordinary ability to bring together people and groups from around the world. The Food Tank Summit in Washington, D.C. was the first of a series of Food Tank Summits to take place in 2016.

The 2016 Sacramento Summit and Sacramento’s Farm to Fork Program, is being held in partnership with University of California, Davis and the Sacramento Convention and Visitors Bureau. The event will be our largest of the year and, in addition to a day of panel discussions involving more than 40 speakers, will include a full-day of field experiences where attendees are able to see projects in the field along five tracks: food business, sustainable protein, food technology, food transparency, and food infrastructure.

The 2016 Sao Paulo, Brazil Summit will be Food Tank’s first international summit and is being hosted at Fazenda da Toca farm in partnership with the University of Sao Paulo and an agroecological farm tour. The summit will feature between 40–80 carefully curated speakers.

The 2016 Chicago Summit in November is being held at the University of Chicago Booth School of Business in partnership with the Chicago Council on Global Affairs. The event has already sold over $15,000 in advance early-bird tickets. As part of the summit there will be a fundraising dinner reception hosted by Eataly. Already, our confirmed moderators include journalists from the Chicago Tribune, Bloomberg, National Public Radio, WBEZ Chicago Public Media, and others. Among the 80 speakers, we will have unprecedented debate including Monsanto’s CEO Hugh Grant, Cargill CEO David MacLennan, along with activists such as IATP’s President Juliette Majot, Heifer International’s CEO Pierre Ferrari, Farm Sanctuary President Gene Baur, and many more.

Looking even further ahead, at the 2016 Washington DC Summit Food Tank President Danielle Nierenberg announced plans to expand the Food Tank Summits to eight cities in 2017. In addition to returning to the four cities from 2016, Food Tank will add events in Boston, New York City, Toronto, Canada, and London, UK.
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<tr>
<th>Event</th>
<th>Date/Site</th>
<th>Role/Participation</th>
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<tbody>
<tr>
<td>Good Food Festival and Conference</td>
<td>March 24, 2016 • Chicago, IL</td>
<td>Media partner</td>
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<tr>
<td>2016 Annual Meeting of the American College of Lifestyle Medicine</td>
<td>October 23 - 26, 2016 • Naples, FL</td>
<td>Keynote speaker</td>
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<td>Natural Products Expo West</td>
<td>March 9 - 13, 2016 • Anaheim, CA</td>
<td>Panelist</td>
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<td>International Women’s Day</td>
<td>March 7 - 8, 2016 • Washington, D.C.</td>
<td>Participant</td>
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<tr>
<td>Eating Planet Launch - Italy</td>
<td>February 18, 2016 • Italy, Europe</td>
<td>Speaker</td>
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<td>Eating Planet Launch - New York City</td>
<td>February 22, 2016 • New York City, NY</td>
<td>Speaker</td>
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<td>2016 National Food Recovery Dialogue</td>
<td>April 2 - 4, 2016 • College Park, Maryland</td>
<td>Keynote speaker</td>
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<td>Global Forum for Food and Agriculture</td>
<td>January 14, 2016 • Berlin, Germany</td>
<td>Moderator</td>
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<td>Great Lakes Bioneers Speaker Series with Danielle Nierenberg</td>
<td>February 16, 2016 • Crystal Lake, IL</td>
<td>Keynote speaker</td>
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<td>Ceres Conference 2016</td>
<td>May 4, 2016 • Boston, MA</td>
<td>Featured speaker</td>
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<td>World Pasta Day and Congress</td>
<td>October 25 - 27, 2015 • Milan, Italy</td>
<td>Speaker</td>
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<td>The Zero Hunger SDG: The Role of Communities in Driving Action, Accountability and Impact</td>
<td>October 15, 2015 • Des Moines, IA</td>
<td>Panelist</td>
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<tr>
<td>Cultivating a Better Food System</td>
<td>October 28, 2015 • Clinton, NY</td>
<td>Keynote speaker</td>
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<td>Small Farmer Empowerment and Resilience: The Potential and Reality of Crop Intensification</td>
<td>October 14, 2015 • Des Moines, IA</td>
<td>Panelist</td>
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<tr>
<td>Farm to Fork Festival and Gala Dinner</td>
<td>September 26 - 27, 2015 • Sacramento, CA</td>
<td>Participant</td>
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<td>The World Food Prize</td>
<td>October 16, 2015 • Des Moines, IA</td>
<td>Speaker</td>
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<td>The New York Times Food for Tomorrow Conference</td>
<td>October 20, 2015 • Pocantico Hills, NY</td>
<td>Participant</td>
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<td>Let’s Fix This...A Discussion with Food Tank President Danielle Nierenberg</td>
<td>August 25, 2015 • Online</td>
<td>Speaker</td>
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<td>Feeding Fair: Hacking Malnutrition</td>
<td>September 23, 2015 • Milan, Italy</td>
<td>Media partner</td>
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<tr>
<td>BCFN Youth Manifesto Workshop and Launch</td>
<td>September 21 - 23, 2015 • Milan, Italy</td>
<td>Event</td>
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Special Event: The Real Cost of Food
November 12, 2015 • 10:30am - 12:00pm • Washington, DC 20016
Food Tank hosted this event.

James Beard Foundation Food Conference
October 19 - 20, 2015 • New York City, New York
Danielle was a speaker this event.

All Things Organic Conference: State of the Organic Industry
September 17, 2015 • Baltimore, Maryland
Danielle was a speaker at this event.

Agriculture Conference
November 5 - 6, 2015 • Livingstone, Zambia
Danielle was a speaker at this event.

Terrace Talk: Cultivating Equality in the Food System
July 8, 2015 • Milan, Italy
Danielle was a speaker at this event.

Food is a Conversation
July 9, 2015 • Reggio Emilia, Italy
Danielle was a speaker at this event.

Cultivating Equality in the Food System
July 9, 2015 • Milan, Italy
Danielle spoke at the USA Pavilion at Milan Expo.

Little Beans, Big Opportunities
November 19, 2015 • New York City, New York
Danielle was a speaker at this event.

Clif Bar Feed Your Adventure Tour
July 23, 2015 • Emeryville, California
Danielle participated in this event.

Cargill Africa Learning Journey: exploring solutions to help the world thrive
June 19, 2015
Zambia and South Africa
Danielle participated in this event.

Workshop: “Agribusiness in Trade: Friends or Foes?” at Expo Milan
July 9, 2015 • Milan, Italy
Danielle was a speaker at this event.

Barilla Center for Food & Nutrition 7th International Forum
September 21 - 24, 2015 • Milan, Italy
Danielle was a speaker at this event.

Global Alliance for the Future of Food’s International Dialogue
May 18, 2015 - May 19, 2015 • Milan, Italy
Danielle was a speaker at this event.

International Forum for Women’s Food Leadership in the Global South
October 27, 2015 • Washington D.C.
Danielle was a speaker at this event.

BITE: Where Food and Technology Meet
June 5, 2015 • Santa Clara, CA
Danielle was a speaker at this event.

Feeding the Planet
April 23, 2015 • Washington, D.C.
Food Tank was an official supporter of this event.

The True Cost of American Food
April 14 - 17, 2016 • San Francisco, CA
Food Tank is a partner of this event.

Food Waste and Hunger Summit - The University of Arkansas
April 15, 2016 - April 17, 2016 • Fayetteville, AR
Food Tank is an event partner.

2016 CARE National Conference
May 2, 2016 • Washington, D.C.
Danielle will be a moderator at this event.

Ceres Conference
May 4, 2016 • Boston, MA
Danielle will be a featured speaker at this event.

TEEB for Agriculture and Food Expert Workshop
May 9 - 10, 2016 • Paris, France
Danielle will be participating at this event.

Kerrygold Ballymaloe Litfest of Food and Wine
May 20 - 22, 2016 • Ireland
Danielle will be speaking at this event.

Food on Film: Toronto International Film Festival
June 8, 2016 • Toronto, Ontario, Canada
Danielle will be participating in this event.

2016 Annual Meeting of the American College of Lifestyle Medicine
October 23 - 26, 2016 • Naples, FL
Danielle will be the keynote speaker at this event.

BCFN 2016 Forum
November 30, 2016
Danielle will be speaking at this event.
### EXPLOSIVE MEMBERSHIP AND ONLINE GROWTH

Food Tank continues to be the fastest growing think tank in the food movement. In three years, the organization has grown to:

- 1,950 Food Tank members from 95 countries ($50+ annual donation)
- Over 1,000,000 FoodTank.com unique visitors, with new research published several times daily seven days a week
- 30,100 unique viewers tuning in to the Food Tank Annual Summit Livestream
- Tens of thousands of combined followers across Instagram, Pinterest, Google+, and LinkedIn

In November, Food Tank hosted a special completely sold out event at American University in partnership with Planet Forward and the Union of Concerned Scientists (UCS). Experts from around the world spoke on the panel, including Daniel Reed of Planet Forward, Michael Berger of Elevation Burger, Roni Neff of the Johns Hopkins Center for a Livable Future, Paul Shapiro of the Humane Society of the United States, Barbara Ekwall of the U.N. Food and Agriculture Organization (FAO), Jenn Yates of UCS, and Adam Diamond of American University. Ricardo Salvador, Director of the UCS, was a keynote speaker.

In addition, Danielle serves on the steering committee for The Economics of Ecosystems and Biodiversity for Agriculture and Food Study (TEEBAgriFood). She attended the TEEBAgriFood Expert Workshop in Brussels in September of 2015 to discuss the first steps for the study, and will be participating in another workshop in May of 2016 in Paris. In April of 2016, Food Tank was a partner for the Sustainable Food Trust’s conference in San Francisco, *The True Cost of American Food*, where Danielle served as a panel moderator.

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<th>SOCIAL MEDIA</th>
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<tr>
<td><strong>1,950</strong> Members</td>
<td><strong>95</strong> Countries</td>
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<td><strong>225,000</strong> weekly newsletter subscribers</td>
<td><strong>365,000</strong> combined Twitter followers</td>
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<td><strong>30,100</strong> tuned into livestream</td>
<td><strong>320,000</strong> combined Facebook fans</td>
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<td><strong>6,350</strong> Instagram followers</td>
<td><strong>162,000</strong> YouTube views</td>
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<td>APR 2015</td>
<td>Reforming U.S. Food Aid to Support Small-scale Farmers Who Need it Most</td>
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<td>Exclusive Webinar Series: Food, Water and Climate Change: What you Put</td>
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<td>Climate Smart Agricultural Landscapes with Sara Scherr</td>
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<td>MAY 2015</td>
<td>Junk Food Industry Lobbying 101: Countering Corporate Tactics</td>
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<td>JUN 2015</td>
<td>Food Security Governance: Empowering Communities, Regulating</td>
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<td>Corporations</td>
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<td>Pollinators in Peril: Can President Obama Save the Bees?</td>
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<td>Antibiotic Resistance with Bob Martin</td>
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<td>JUL 2015</td>
<td>Stephanie Hanson from One Acre Fund on Financing for Smallholder</td>
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<td>Farmers</td>
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<td>Grow Dat Youth Farm: Youth Leadership Through Ecological Farming</td>
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<td>A Food-Based Approach to Address Malnutrition</td>
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<td>Bringing Four-Season Farming to the Next Generation of Farmers</td>
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<td>Food as Medicine with Dr. Robert Graham</td>
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<td>AUG 2015</td>
<td>Bucket Brigades and the Fight Against Hunger</td>
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<td>Scaling Up by Scaling Out with Shen Tong</td>
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<td><strong>SEPT 2015</strong></td>
<td><strong>Exclusive Webinar Series: The Global Food Crisis: Can we heal an ailing and divided world?</strong></td>
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<td><strong>OCT 2015</strong></td>
<td><strong>The Dollars and Cents of Soil Health with Dr. Chuck Benbrook</strong></td>
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| **NOV 2015** | **Food Waste: Managing a Solvable Problem at the Food, Water, and Energy Nexus** | Dana Gunders, staff scientist at the Natural Resources Defense Council (NRDC)  
Sarah Vared, associate at MissionPoint Partners |
| **DEC 2015** | **"Crowd-Feeding" with Patrick O’Neill of Amp Your Good**              | Patrick O’Neill, CEO and Founder of Amp Your Good                                                                                     |
| **FEB 2016** | **Lives on the Line: The Human Cost of Cheap Chicken**                 | Oliver Gottfried, Senior Advocacy and Collaborations Advisor for the US Regional Office of Oxfam America  
Mary Babic, Senior Communications Officer for the US Regional Office of Oxfam America |
| **MAR 2016** | **The ABCs of the GMO Debate: Do we really need GMOs to feed the world?** | Anna Lappe, Project Director of Food MythBusters and Real Food Media Project, and co-founder of Small Planet Institute and the Small Planet Fund |
| **FEB 2016** | **Feeding 9 Billion People Within Planetary Boundaries**               | Michiel Bakker, Director of Global Food Services at Google                                                                          |
| **MAR 2016** | **U.S. Dietary Guidelines and Sustainability - Why They Need Each Other** | Dr. Michael Hamm, C.S. Mott Professor of Sustainable Agriculture and Senior Fellow at the Center for Regional Food Systems (CRFS)       |
| **MAR 2016** | **Telling the Stories Behind Our Food with NPR’s Dan Charles**        | Dan Charles, food and agriculture correspondent with National Public Radio (NPR)                                                      |
| **MAR 2016** | **Land and Resource Grabs**                                           | Anuradha Mittal, Founder and Executive Director of the Oakland Institute                                                             |
BOARD OF DIRECTORS
BERNARD POLLACK  BOARD CHAIR
Bernard Pollack is an expert at non-profit and union campaigning and communications. He currently serves as Communications Director for Food Tank. He has spent more than ten years organizing state and national campaigns for the National AFL-CIO that have resulted in the election of dozens of major pro-worker candidates and laws in California, Kentucky, Minnesota, Oregon, and Pennsylvania. He has developed communication programs for labor, organizing throughout the United States, and has worked extensively with media reporting on workers’ issues. He holds an M.A. in political management from The George Washington University School of Political Management and a B.A. from the Elliot School of International Affairs at The George Washington University.

NABEEHA MUJEEB KAZI-HUTCHINS  SECRETARY
Nabeeha Mujeeb Kazi-Hutchins is President and CEO of Humanitas Global, an international development agency based in Washington, DC. She has deep roots in food and nutrition security, agricultural development, and environmental sustainability, and has led high-profile public-private initiatives around the globe.

FARRAH BARRIOS
Farrah Barrios is the Asst. to the Dep. Administrator at the U.S. Foreign Agriculture Service at the U.S. Department of Agriculture (USDA). Prior to joining the USDA, she was a political appointee in the Obama Administration, and served for four years as a Senior Budget Advisor at the U.S. Agency for International Development (USAID) in the Office of the Administrator. At both USDA and USAID, she is responsible for agency-wide budget execution, and budget formulation for all programs in Europe and Eurasia, and budget policy issues with regard to all programs in Africa, Latin American and Asia as well as key development initiatives such as global food security, climate change, and the innovations lab.

MICHAEL BERGER
Michael A. Berger is an entrepreneur and executive-level leader. Michael started his career in real estate consulting, providing thought leading student housing services for some of the country’s top educational institutions. Currently, Michael serves as Managing Partner of Elevation Franchise Ventures, LLC, franchisor of Elevation Burger, one of the most forward thinking fast casual restaurant chains nationally and internationally. Elevation Burger has a unique focus that marries the mainstream consumer demand for burgers and a healthier more sustainable burger by exclusively offering certified organic, grass-fed beef, french fries cooked in olive oil and vegetarian and vegan options, inside of a sustainably minded restaurant environment. As one of the founding partners of the franchise organization, Michael has lead the company’s growth from a single restaurant to a chain of over 50 restaurants in seven different countries and an organization of 25 staff members.
ALEX BORSCHOW

Alex Borschow is the Director of Finance at Eataly USA, a fast-growing and innovative Italian food retail and restaurant company dedicated to bringing people together to enjoy and learn about high-quality food. In addition to his finance role, Alex works to incorporate sustainability practices into Eataly’s processes. He holds a degree in chemical/biological engineering from MIT, where he recently returned and completed an MBA and Certificate in Sustainability from the MIT Sloan School of Management. As President of the MIT Food and Agriculture Club, Alex organized events uniting students from a variety of Boston-area schools to discuss ways to improve our broken food system.

SARA BURNETT

Sara Burnett has served as Director of Wellness and Food Policy at Panera since August 2015 and is responsible for the policies that shape the company’s perspective and commitments on food issues. She oversees the development and execution of several Panera programs including the Clean Food initiative and the Raised Without Antibiotic program. In addition Burnett manages the key relationships with suppliers, industry representatives, academic and NGO stakeholders in order to both lend support to their efforts but also to gain knowledge about key issues.

PEDRO DINIZ

Pedro Paulo Diniz is a Brazilian businessman and former racing driver. Diniz began karting at the age of 18 and achieved minor success before progressing to car racing in the Brazilian Formula Ford Championship and the British Formula Three Championship. He first drove in Formula One with Forti for the 1995 season. The following year he switched to Ligier and moved to Arrows for 1997. In 1998, he finished 14th in the Drivers’ Championship, and subsequently moved to Sauber for 1999. He left Sauber after the 2000 season and brought a share in the Prost team, which folded a year later.

Since leaving motorsport, Diniz founded the Formula Renault 2.0 Brazil Championship, which he ran from 2002 and 2006, later becoming a partner in the Pão de Açúcar. He operates an organic produce and dairy farm, Fazenda da Toca, alongside his wife Tatiana Diniz. The large-scale family-owned organic farm in Brazil’s São Paulo state is changing the future of ecological agriculture. Diniz has transformed his family’s land into one of Brazil’s leading producers of organic eggs, dairy, and fruit while honoring his environmental conscience. Moreover, Fazenda de Toca works to revolutionize agriculture in Brazil and around the world by educating others in sustainable cultivation at its on-farm learning center, Instituto Toca.

BRIAN HALWEIL

Brian Halweil is the editor of Edible East End and co-publisher of Edible Brooklyn and Edible Manhattan magazines, devoted to chronicling the food communities in and around New York City. He is also a senior fellow at the Worldwatch Institute, where his work has focused on organic farming, biotechnology, hunger, and rural communities. He describes the evolving local food movement in his most recent book Eat Here: Reclaiming Homegrown Pleasures in a Global Supermarket. Brian has traveled and lived in Mexico, Central America and the Caribbean, and East Africa, learning indigenous
farming techniques and promoting sustainable food production. In college, he worked with California farmers interested in reducing their pesticide use, and set up a 2-acre student-run organic farm on the campus of Stanford University. He writes from Sag Harbor, NY, where he and his family keep a home garden and orchard, and raise oysters.

**DANIELLE NIERNBERG**

Danielle Nierenberg is President of Food Tank and an expert on sustainable agriculture and food issues. She has written extensively on gender and population, the spread of factory farming in the developing world, and innovations in sustainable agriculture.

Danielle co-founded Food Tank, a 501(c)(3) non-profit organization, in 2013 as an organization focused on building a global community for safe, healthy, nourished eaters. Already the organization boasts more than 20 major institutional partners, including Bioneers, the Chicago Council on Global Affairs, the Christensen Fund, IFPRI, IFAD, the Global Forum on Agriculture Research, Oxfam America, Slow Food USA, the UNEP, the UNDP, FAQ, and the Sustainable Food Trust. Danielle has also recruited more than 40 of the world’s top leaders in food and agriculture policies and advocacy work as part of Food Tank’s Advisory Board. The organization hosted the 1st Annual Food Tank Summit in January 2015, partnering with The George Washington University. Prior to starting Food Tank, Danielle spent two years traveling to more than 35 countries across sub-Saharan Africa, Asia, and Latin America, meeting with farmers and farmers’ groups, scientists and researchers, policymakers and government leaders, students and academics, along with journalists, documenting what’s working to help alleviate hunger and poverty, while protecting the environment.

**CHRIS STUEART**

Chris is the Program Director at FOOD-X. He is a veteran of the corporate world, having spent 19 years at CRA International as Director of Information Services. While at CRA, he built and oversaw the research functions of the company, answering the need for high-level, value-added research results. In 2009, Chris left that world and embarked on a gastronomic journey, beginning by earning a master’s degree at SlowFood’s University of Gastronomic Sciences in Parma, Italy, and culminating at Tenuta di Spannocchia, where he worked the farm, learned to butcher and prepare many of Italy’s famed cured meats, and ultimately joined its board of trustees.

**SHEN TONG**

Shen Tong is a serial entrepreneur, angel investor, foodie, social activist, writer/poet, and film buff. One of Newsweek’s People of the Year in 1989, Shen Tong was an organizer of the democracy movement in 1989 that occupied Tiananmen Square while he was at Beijing University. He founded FOOD-X on the belief that the future of food is now. FOOD-X is on a mission to scale change throughout our food system. This first-of-its-kind, food-business accelerator empowers early-stage food companies through funding, opportunity, and a deep mentor network of food and business experts.
Molly Anderson
Molly Anderson has focused her career on food systems, studying science and policy from the perspectives of farmers, consumers, and citizen activists. She is especially interested in effective multi-stakeholder collaborations for sustainability, food security, food politics, food rights, food sovereignty and sustainability metrics. She currently holds the Partridge Chair in Food & Sustainable Agriculture Systems at College of the Atlantic in Bar Harbor, Maine. Before coming to College of the Atlantic, Anderson consulted for domestic and international organizations on social justice, ecological integrity, strategic planning, and food system metrics. She held positions at Oxfam America and Tufts University, where she was the founding director of the Agriculture, Food and Environment Graduate Degree Program in the School of Nutrition Science & Policy. She served as a Coordinating Lead Author on the International Assessment of Agricultural Knowledge, Science and Technology for Development. Anderson earned a Ph.D. in Systems Ecology from the University of North Carolina at Chapel Hill (with emphases in agroecology and anthropology), and a M.S. in Range Science, B.S. in Range Ecology, and a Certificate in Latin American Studies from Colorado State University.

Chuck Benbrook
Chuck Benbrook joined the Center for Sustaining Agriculture and Natural Resources (CSANR) as a Research Professor in August of 2012. He serves as the leader of the new CSANR program Measure to Manage: Farm and Food Diagnostics for Sustainability and Health (M2M). He spent the first 18 years of his career working in Washington, D.C.; first for the Executive Office of the President from 1979 to 1980, then as the Executive Director of a U.S. House of Representatives agricultural subcommittee from 1981 to 1983. He was the Executive Director of the National Academy of Sciences Board on Agriculture from 1984 to 1990, and has run a small consulting firm since 1991. Benbrook served as the Chief Scientist for The Organic Center from 2004 through June of 2012. He has participated as an expert witness in several lawsuits involving pesticides and agricultural biotechnology.

Jonathan Bloom
Jonathan Bloom is a journalist, consultant and thought leader on the topic of food waste. Jonathan wrote the book American Wasteland and created the site Wasted Food. He regularly speaks and consults on the subject of wasted food. A Boston native and food waste warrior, Jonathan now lives Durham, N.C., with his wife, two sons and many, many containers for leftovers. He serves on the Food Tank Advisory Board.
Loren Cardeli

Originally from Hastings-on-Hudson, NY, Loren attended highschool at the Putney School where he was introduced to agriculture. He went on to get a B.A. from Warren Wilson College in Asheville, NC, where he studied Sustainable Agriculture and worked on the mixed-crop and livestock farm. There, his work and research focused on small-scale pig production and a 65 head grass-fed beef operation. In 2006 Loren spent a semester at the University of Hawaii in Hilo where he studied Tropical Agriculture. After college Loren helped successfully run an organic brewery in Asheville. In 2010 Loren founded A Growing Culture, and the organization was granted 501(c)3 status shortly after. The following year, Loren embarked on a journey to frame a new narrative of the role of agrarians around the globe. He searched for the innovations that allowed societies to feed themselves for countless generations—absent of harmful chemicals. Loren visited farmers of the Himalayas, the Mekong delta, Bedouins who farmed the desert oasis, indigenous tribes who herd the great rift of Africa. He helped set up and run organic farms and projects in Kenya, and Vietnam, and consulted with NGOs in Egypt and Uganda. Loren is a leader in a small but growing movement of farmer-centric organizations. He believes the key to sustainability lies in returning small-scale farmers back to the forefront of agriculture. Along with his colleagues in the movement, he promotes farmer-led research, extension, and outreach, helping to create sustainable, self-driving futures.

Jen Chapin

Jen Chapin is a singer-songwriter, educator, mother, and food justice activist. She is a longtime Member of the Board of WhyHunger, founded in 1975 by her late father Harry Chapin, and has formerly served as Board Chair and Secretary of that dynamic grassroots support organization. She also serves on the Advisory Boards of KIDS Can Make a Difference and Music2Life, as well as the core group of her local CSA and the Wellness Council of her sons’ public school. Chapin’s music is urban folk soul — story songs that search for community and shared meaning, powered by the funk and improvisation of the city. Critics have hailed her work as “brilliant… soulfully poetic” (NPR), “thoughtful… worth savoring” (People), “addictive” (Boston Globe), and “smart, observant, lyrically deft, politically aware and emotionally intuitive” (Milwaukee Journal-Sentinel). JazzTimes has called her “a first-rate storyteller” while Relix regards her as “one of the freshest voices singing today.” Her latest album Reckoning features the song “Feed Your Baby,” an intimate portrait of our broken food system. In March 2014, Jen will lead the house band for the TEDx Manhattan “Changing the Way We Eat” conference.

Clara Coleman

Clara Coleman is a second-generation American organic farmer who specializes in sustainable four-season farming. She shares her expertise as a consultant, writer, and keynote speaker. She is the daughter of renowned farming pioneer Eliot Coleman and her sister is acclaimed author Melissa Coleman. Coleman is a proponent of small-scale farming, and she advocates for innovating efficient and sustainable production methods, farmer collaboration, and direct customer marketing. Coleman is the four-season farm specialist for Rimol Greenhouses; she also serves a consultant for Wegmans Food Markets’s organic farm in upstate New York. Previously, she founded and operated Divide Creek Farm, a small year-round vegetable farm in the Rocky Mountains of Colorado. She successfully cultivated vegetable crops under harsh winter conditions using four-season farming techniques. Clara currently resides in Portland, Maine with her two sons. She is focusing on four-season farm consulting, guiding family farm grant projects for Maine Farmland Trust, writing a book, and appearing at speaking engagements nationwide. She hopes to inspire and encourage the next generation of farmers through her work.

Jo Creed

Jo Creed is the Social Media and Food Policy Manager for the Jamie Oliver Food Foundation.

Michael Croft

Michael is a first generation farmer, and operates a vertically integrated, value adding, field-to-fork operation that bridges the city-country divide. Passionate about biological farming, diversity, and resilient food systems, he walks the talk of triple bottom line, promoting eating as an agricultural and ecological act. Michael is also a director of several Australian Industry organizations, a leader in the Slow Food movement, president of the Australian Food Sovereignty Alliance, and a Fellow of the Australian Rural Leadership Foundation. Michael presents papers on food systems at many national and international conferences, and is a contributor to the Civil Society Mechanism on International Food Security and Nutrition (FAO) in Rome.

Olivier De Schutter

Olivier De Schutter is the U.N. Special Rapporteur on the Right to Food, and additionally a Professor of Law at the Catholic University of Louvain and the College of Europe (Natolin). He has also taught as a visiting scholar at numerous universities in New York, France, Finland, Portugal, Benin and Puerto Rico. While serving as Special Rapporteur, De Schutter has made official visits to many parts of the developing world, and has
authored reports on topics ranging from agroecology to gender rights. De Schutter is the founder and coordinator of the E.U. Network of Independent Experts on Fundamental Rights, and the Director of the International Center for the Teaching of Human Rights at Universities at the International Institute of Human Rights. From 2004 to 2008, De Schutter also acted as the Secretary-General of the International Federation for Human Rights.

Cathy DeWeirdt
Cathy DeWeirdt is the Program Officer at the Stuart Family Foundation. She earned her Bachelor's in International Economics from Georgetown University and her Doctor of Law (J.D.) from the University of Chicago Law School.

Philip Dobard
Philip Dobard is Vice President of SoFAB Institute and plays an integral role in all its programs. He serves as Director of SoFAB's Museum of the American Cocktail and President of Pacific Food & Beverage, the organization's Los Angeles-based West Coast operations. He publishes SoFAB Magazine and produces Farm to Table International, the CULINARIA Query & Lecture Series, and Touring the Cocktail, a multi-city series of spirits education seminars. Under the SoFAB Media banner, he's executive producing several web series, among them Drinking Heads, Eating Heads, Touring the Cocktail, and World Eats. He contributes to several publications, including The Tasting Panel Magazine and Eater Drinks, and frequently judges at food and drink competitions across the US. Philip produced the series Deadtime Stories for Nickelodeon, and his film Grave Secrets enjoyed its world premiere at the 2013 San Diego Film Festival. He served as General Director of Opera Columbus and Professor of Arts Policy and Administration at The Ohio State University. At the University of New Orleans, Philip directed the Graduate Program in Arts Administration and conducted research sponsored by the National Endowment for the Arts and Pew Charitable Trusts. He completed graduate studies at UCLA, is an advisor to the Art Institute of California, Los Angeles, and serves on the Board of Golden State of Cocktails, an annual festival celebrating California's spirits culture.

Shenggen Fan
Shenggen Fan has been director general of the International Food Policy Research Institute (IFPRI) since 2009. Dr Fan joined IFPRI in 1995 as a research fellow, conducting extensive research on poverty development strategies in Africa, Asia, and the Middle East. He led IFPRI's program on public investment before becoming the director of the Institute's Development Strategy and Governance Division in 2005. He now serves as the Vice-Chairman of the World Economic Forum's Global Agenda Council on Food and Nutrition Security, after serving as Chairman of the Council from 2012 to 2014. In 2014, Dr. Fan received the Hunger Hero Award from the World Food Programme in recognition of his commitment to and leadership in fighting hunger worldwide. Dr Fan received a PhD in applied economics from the University of Minnesota and bachelor's and master's degrees from Nanjing Agricultural University in China.

Jessica Fanzo
Jessica Fanzo is a nutritionist, professor, and expert in the fields of immunology and biodiversity. She has been honored with awards such as the Premio Daniel Carasso, which she won in 2012 for her work promoting sustainable diets for long-term health. Fanzo has spent time living in Italy, where she was a Senior Scientist and led the nutrition program at Bioversity International, and Kenya, where she served as Nutrition Regional Advisor for Eastern and Southern Africa at the Millennium Development Goal Center at the World Agroforestry Centre. She has also taught at Columbia University, where she completed a Stephen I. Morse postdoctoral fellowship in immunology. Fanzo additionally addresses issues of food and nutrition security on her blog, You Are What You Eat.

Cary Fowler
Cary Fowler currently serves as Senior Advisor to the Global Crop Diversity Trust, of which he was the Executive Director until 2012. During his time with the Trust, he was influential in the creation of the Svalbard Global Seed Vault. Until 2005, Fowler served as Professor and Director of Research in the Department for International Environment and Development Studies at the Norwegian University of Life Sciences. During the 1990s, he led the International Conference and Program on Plant Genetic Resources at the U.N. Food and Agriculture Organization (FAO). He was also a Senior Advisor to the Director-General of Bioversity International, during which he represented CGIAR while negotiating the International Treaty on Plant Genetic Resources for Food and Agriculture. Fowler holds a Ph.D. from Uppsala University and honorary doctorates from Simon Fraser University and Rhodes College.

Jerry Glover
Dr. Jerry Glover, an agricultural ecologist and National Geographic Society Explorer, works to improve small-scale farming systems around the world. Raised on a farm in Southeastern Colorado, Jerry earned undergraduate degrees in soil science and philosophy and a Ph.D. in soil science in 2001 from Washington State University. The journal Nature featured Jerry's research on organic agriculture as a cover story and has recognized him as one of "five crop researchers who could change the world." He has published articles on organic and perennial cropping systems in the journals Nature, Science, Proceedings of the National Academy of Sciences, and Scientific
American. His work has been highlighted in National Geographic, Scientific American, Discover and multiple documentary films on soil and farming. Jerry is also the Technical Content Curator for the soil and root exhibit, “Exposed: The Secret Life of Roots,” featuring his work with photographer Jim Richardson at the U.S. Botanical Garden in Washington, DC. He lives in Takoma Park, Maryland with his wife Dr. Cindy Cox and their triplet 8-year old sons.

Danielle Gould
Danielle Gould is the Founder & CEO of Food+Tech Connect, the site of record and world’s largest community for food tech and innovation. Since 2010, Danielle has been the leading voice for harnessing technology, innovation and new business models to create a better food future. From her in-depth interviews with startups to her events, online business courses and consulting, she helps companies understand and capitalize on emerging business, tech and investment trends. Named one of The Most Innovative Women in Food & Wine by Fortune and Food & Wine Magazines, Danielle is a founding member of the Culinary Institute of America’s Business Leadership Council, a member of the Google Innovation Lab for Food Experiences and a mentor for Accel Foods & Food-X. She is also a contributor to Forbes and The Huffington Post on trends in the food and ag-tech industries.

Stephanie Hanson
Stephanie Hanson has been the Director of Policy and Outreach at One Acre Fund since 2009. One Acre Fund provides smallholder farmers in Africa with support, inputs, and training, with the goal of doubling agricultural production on each acre of smallholder farmland. Prior to joining One Acre Fund, Hanson covered economic and political development in Africa and Latin America from 2006 to 2009 for the Council on Foreign Relations. Her interactive media guide, “Crisis Guide: Darfur,” explores the broader context of the crisis in Darfur and was awarded a News and Documentary Emmy in 2008. Hanson also enjoys hiking and biking, and splits her time between Kenya, Rwanda, and Brooklyn.

Wenonah Hauter
Wenonah Hauter has worked on legislative and grassroots strategy, bringing people together on issues ranging from the environment and energy to food and water. Hauter is the Executive Director of Food & Water Watch, the Washington, D.C.-based group working to make sure that the food and water supply is safe, accessible, and sustainable. An experienced organizer committed to policy, Hauter was a Senior Organizer for the Union of Concerned Scientists, the Environmental Policy Director for Citizen Action, and the Director of Public Citizen, Energy and Environment Program. She is also the author of Foodopoly: The Battle Over the Future of Food and Farming in America. She has a M.S. in Applied Anthropology from the University of Maryland.

Hans Herren
Hans Herren is an internationally recognized scientist, President and CEO of the Millennium Institute, and Co-founder and President of the Swiss foundation, Biovision. In 1995, Herren received the World Food Prize because of his extensive work developing a chemical-free solution to control the mealybug that was devastating crops across Africa in the 1970s. Using the money he received from the World Food Prize, Herren founded Biovision in 1998 to improve living conditions and hunger in Africa in environmentally sustainable ways. Appointed President of the Millennium Institute in 2005, Herren is responsible for promoting the nonprofit organization’s models for sustainable development internationally. In addition to the World Food Prize, Herren has been the recipient of various other awards and has been published extensively, demonstrating his commitment to distinguished, original research.

Nancy Karanja
Nancy Karanja is a professor of soil ecology and Director of the Microbial Resource Centre at the University of Nairobi. From 2005 to 2009, Karanja was the sub-Saharan Africa Regional Coordinator for Urban Harvest, a CGIAR program with the goal of stimulating agriculture in and around cities to alleviate poverty and increase food security. Her past experience includes working with biological nitrogen fixation in legumes, and managing urban agriculture with a focus on harvesting from organic waste, reusing wastewater for vegetable production, and controlling health risks caused by urban livestock populations. Karanja has also supported N2Africa, a large-scale research-in-development project dedicated to giving smallholder farmers access to nitrogen fixation.

Daniel Katz
Daniel Katz is the Senior Program Director at The Overbrook Foundation, where he directs the foundation’s environmental giving in the areas of international biodiversity conservation and sustainable consumption. He is the Board Chair and former president of the Rainforest Alliance, an organization he co-founded in 1986 at the age of 24. At Overbrook, Mr. Katz created Catalog Choice -- a web-based service that offers an easy way for millions of users to stop the flow of unwanted catalogs into their mailboxes. He is currently spearheading initiatives to build a stronger, more inclusive and equitable environmental movement in the United States. A former Kellogg Foundation National Leadership Fellow, Mr. Katz has served as a consultant, adviser and board member for numerous organizations including People for the American Way, Grist.org and the Nespresso Sustainability Advisory Board. He is a member of the Council on Foreign Relations and the editor of two volumes: Why
Freedom Matters: The Spirit of the Declaration of Independence in Prose, Poetry and Song (Workman) and Tales from the Jungle: A Rainforest Reader (Crown). Mr. Katz is a frequent speaker at colleges and universities around the country on the topics of social entrepreneurship, rainforest conservation, sustainability and leadership. He received his MBA from the Stern School of Business, New York University where he recently became an Adjunct Professor. Katz studied Chinese linguistics in Wuhan, the People's Republic of China. He lives in New York City with his wife, Maggie, and their two children.

David Katz
As founder of the GLIMMER Initiative, Dr. Katz also serves as founding director of Yale University's Prevention Research Center and as president of the American College of Lifestyle Medicine. He received his BA from Dartmouth College (1984; Magna Cum Laude); his MD from the Albert Einstein College of Medicine (1988); and his MPH from the Yale University School of Public Health (1993). Katz is Director and founder of the Integrative Medicine Center at Griffin Hospital (2000) in Derby, CT, and founder and president of the non-profit Turn the Tide Foundation. Known internationally for expertise in nutrition, weight management, and chronic disease prevention, as well as integrative care and patient-centered care models, Katz is active in patient care, research, teaching, and public health practice. He established and formerly directed one of the nation’s first combined residency programs in Internal Medicine and Preventive Medicine, and served as Director of Medical Studies in Public Health at the Yale School of Medicine for eight years. Dr. Katz is a prominent voice in health & medicine in the media. He has published scientific articles, textbook chapters, newspaper columns and 12 books to date. He has consulted on obesity control and chronic disease prevention and is a peer reviewer for numerous leading medical journals.

Dyno Keatinge
Dyno Keatinge joined AVRDC-The World Vegetable Center in 2008 as the Director-General. AVRDC is a nonprofit research and development institute focused on poverty and malnutrition in developing countries. The institute works toward raising rural and urban household incomes, increasing vegetable productivity, and providing healthier diets for low-income communities. Keatinge has worked internationally as a crop agronomist and researcher for the International Crops Research Institute for the Semi-Arid Tropics (ICRISAT), the International Institute of Tropical Agriculture (IITA), and the International Center for Agricultural Research in Dry Areas (ICARDA). Keatinge earned his Doctorate in Agriculture from Queen’s University in Belfast, Northern Ireland and teaches as a Visiting Professor of Tropical Agriculture at the University of Reading in England.

Geeta Maker-Clark
Geeta Maker-Clark is a board certified integrative family physician, coordinator of Integrative Medical Education and Clinical Assistant Professor at the Pritzker School of Medicine, University of Chicago and faculty at the University of Chicago NorthShore Family Medicine Residency program. Maker-Clark received her undergraduate degree in English Literature at Northwestern University and received her M.D. from Rush Medical College in Chicago, IL, where she was president of the Alpha Omega Alpha Honor Society. Maker-Clark has always held the belief that any meaningful healing must involve the mind, body and spirit, and that whenever possible the most natural and least invasive intervention serves the highest good of the patient. She has pursued studies with traditional healers in India, midwives, herbalists and energy healers. She has found that the practice of Integrative Medicine, bringing together the best of conventional medicine and alternative therapies, offers an opportunity for healing, wellness and disease prevention that neither modality can achieve alone. For this reason, she spent 2 years training at the University of Arizona Fellowship in Integrative Medicine, under the supervision and mentorship of Andrew Weil, a world renowned pioneer in this field. Maker-Clark relies heavily on the use of food as medicine in her approach to healing, as well as herbs, botanicals, breathwork, conventional medicines and healing practitioners in the community. She has taught on the use of food as medicine at hospitals, schools, residencies, conferences, farmers’ markets and yoga festivals.

Mary Marchal
Mary Marchal is the Campaign Alliances Manager at Oxfam America.

Federica Marra
Federica Marra won the 2012 Barilla Center for Food & Nutrition Young Earth Solutions competition with the project “Manna From Our Roofs.” Her innovative concept sought to engage young people across OECD countries in an international network of activities combining education, communication, and business. In the project, participants would actively take part in cultivation, preservation, cooking, and sale of their own urban food products. Marra’s work has been published in BCFN’s quarterly magazine. She holds a B.S. in Language and Culture Mediation and a M.S. in Japanese Studies from Leiden University. She wrote her final dissertation on the fight against food loss and food waste in Japan, analyzing the relevance of food security issues with regard to current initiatives.
Edward Mukiibi
Edward Mukiibi is the founder of Developing Innovations in School Cultivation (Project DISC), a partner of Slow Food International’s convivium in Kampala, Uganda. Project DISC is a program focused on working with rural Ugandan children to strengthen their capacity to autonomously produce healthy and safe food. The program takes a holistic approach, and goes beyond just growing crops to addressing nutrition as well. Students in the program also learn how to cook and process food. Mukiibi graduated from Makerere University with honors in Agricultural Land Use Management in 2009, where he also worked as a teaching assistant in the Soil Science Department. He now provides private agronomic services to small-scale producers in rural communities and builds market linkages with producers and communities in eastern Africa.

Richard Munang
Dr. Richard Munang is currently the U.N. Environment Programme (UNEP) Regional Climate Change Programme Coordinator for Africa. He is also the UNEP Ecosystem Based Adaptation (EbA) for Food Security Coordinator. Previously he was the Policy & Programme Coordinator for the UNEP/UNDP Africa Climate Change Adaptation & Development (CC DARE) programme. His other experience includes working as a Research Fellow at Trinity College, University of Dublin, and a lecturer at the University of Nottingham. His areas of action-oriented research combine interdisciplinary science on climate change adaptation and the role of ecosystems in delivering sustainable food production in the context of changing climatic conditions; and achieving sustainable consumption by reducing food loss and waste through harnessing ecological based approaches. He has conducted several assessments to understand how climate change affects agro-ecosystems and how adaptation strategies and policy can be formulated to reduce impacts. Recently, his focus has been on the role of ecosystem-based adaptation in developing country-specific low-carbon economies, the green economy, and sustainable development objectives such as food security and translating adaptation into practical business strategy. He has participated in a wide variety of research projects and has published more than 100 articles in international peer reviewed journals. He holds a Ph.D. in Environmental Change & Policy from the University of Nottingham, United Kingdom.

Sithembile Ndema Mwamakamba
Sithembile Ndema Mwamakamba is a Programme Manager with the Food, Agriculture and Natural Resources Policy Analysis Network (FANRPAN). Ndema coordinates the FANRPAN Youth and Gender Programme, aimed at developing a holistic agriculture policy framework in Africa that will support youth and women. She is currently coordinating nine country case studies on current and emerging youth policies and initiatives with a focus on links to agriculture. She has also been responsible for managing the Women Accessing Realigned Markets (WARM) project aimed at strengthening the capacity of women farmers to influence agricultural policy development in Africa using an innovational tool, Theatre for Policy Advocacy (TPA). Ndema is responsible for maintaining and managing a knowledge base on evolving issues on youth and women farmers and agriculture in Africa as well as within the global context. She is also responsible for identifying platforms and opportunities where trained women farmers and youth can engage with policy-makers and advocate for better policies.

Aksel Nærstad
Aksel Nærstad is the Development Policy Senior Advisor for Hunger and Food Security for Utviklingsfondet (The Development Fund), a Norwegian NGO dedicated to promoting a fairer distribution of the world’s resources, sustainable development, local participation in promoting democracy and human rights, reducing poverty, and protecting the environment.

Juma Ngomuo
Juma Ngomuo is the Program Officer at the Eastern Africa Grain Council (EAGC) - Tanzania. He earned his B.A. in Rural Development from the Sokoine University of Agriculture.

Erik Nielsen
Erik Nielsen has a wide professional and educational background focused on the nexus of food security, environmental governance, and poverty reduction. In all of his positions, Nielsen has built innovative policy advocacy partnerships to improve people’s lives. Currently he is a Senior Advisor for Multilateral Institutions and Global Affairs at the newly created Department of Foreign Affairs, Trade and Development in Ottawa, Canada. He previously worked at Environment Canada as a Senior Policy Analyst in the International Affairs Branch, Climate Change International. Prior to returning to Canada, Nielsen worked at Ecoagriculture International in Washington, D.C. as the Senior Manager for Policy Advocacy, providing strategic advocacy planning support for the Landscapes for People, Food, and Nature Initiative. In addition, he has worked at Transparency International (Germany/Ethiopia), The International Union for Conservation of Nature (Lao PDR), and the U.N. Food and Agriculture Organization (FAO) (Italy). Nielsen holds a Ph.D. in International Environmental Policy from the Massachusetts Institute of Technology (MIT) and was a Research Fellow at Harvard University.
Lisa Pino is Deputy Assistant Secretary for the Office of the Assistant Secretary for Civil Rights at the U.S. Department of Agriculture. She has served USDA since her appointment in May, 2009 by President Obama and Secretary of Agriculture Tom Vilsack as Deputy Administrator of the Supplemental Nutrition Assistance Program (SNAP) of USDA's Food and Nutrition Service. Since joining USDA, she has dedicated her service to strengthening USDA food and nutrition assistance programs for low-income children, individuals, and families, and ending the nation's hunger and obesity challenges. Her accomplishments include: improving access and compliance with USDA programs, contributing to USDA MyPlate and MiPlato nutrition education and awareness, representing the First Lady's Let's Move! initiative to ending childhood obesity, participating in White House community roundtables around the country, leading USDA Strikeforce initiatives in rural America, strengthening USDA partnerships with national and community organizations, mentoring college students interested in food and agriculture, and serving as a member of the U.S. Office of Minority Health's federal interagency initiative to end health disparities. She holds a B.A., M.A., and J.D. from Arizona State University. Her prior experience includes serving as a staff attorney for migrant farm workers and working in immigration law in Arizona, and acting as a community organizer for food service cafeteria workers in California. She has over a decade of community experience serving U.S. Latino and low-income communities.

Erin Ponsonby is the Community Manager for Thought For Food. A graduate of Texas A&M University and winner of the 2012 TFF Challenge, Erin is passionate about engaging and inspiring the world's brightest university students to answer the question; How will we feed 9+ billion people by 2050? Prior to her work with Thought For Food, Erin developed successful social and digital media campaigns and honed her strategy and organizational development skills. Since joining the TFF team, Erin has grown the global community to include thousands of students and nearly 100 Ambassadors in more than 50 countries.

Dan Porras is the Communications Officer for The Christensen Fund, leading our efforts to leverage media and technology to increase awareness of resilience and biocultural diversity, and to help build our grantees’ and partners’ capacities to tell their stories and share their knowledge. Dan has founded a record label and a nationally-touring band, worked internationally as an environmental journalist, and built a practice around sustainable investing. He was the Vice President of Sustainability for Better Energy Systems, where he crafted brand, marketing and CSR strategy for Solio, the world’s most successful solar charger. Dan has extensive experience in international development and communications and has worked and travelled in more than 35 countries. He has an MS in Environment and Development from the London School of Economics, a BS in Environmental studies/International Development from the University of Colorado, and has completed graduate work at the Monterey Institute and NYU's graduate school of journalism. Dan was the creator of Actontrax.org, an online music store that supports nonprofit groups through music sales. He is also on the board of directors of Black Rock Solar, a Burning Man-born nonprofit committed to expanding the use of renewable energy through installation, art, education and job training.

Gyda Prestvik is the Coordinator of Partnerships for the EAT Initiative — Stockholm Food Forum at Warner Bros. International Television Production in Norway.

Dan Pullman is a partner at Fresh Source Capital, LLC, a Boston-based investment firm focused on sustainable food and agriculture. Pullman also leads The Spence Group, which creates collaborative solutions with investment, philanthropic, and program partners to drive the expansion of local and sustainable food system
solutions. He is the founding President of Sprout Lenders, LLC, a micro-lending investment group focused on farmers, producers, and food system entrepreneurs that serve the greater Boston area. In addition to Food Tank, Pullman is active on various Boards including the Food and Environment Reporting Network (FERN), the Yale Sustainable Food Project (YSFP), FarmPlate, and HopSkoch. Pullman spent the last ten years as investment banker for companies in the clean-tech, software, media, and sustainability sectors. Previously, he was an operating, finance, and sales executive in software technology, consumer products, and media companies. He graduated from Yale College and the Yale School of Management.

**Sara Roversi**

Founder of You Can Group, an entrepreneurial ecosystem that, since 2003, has been fueling the creation of new startups mainly in the food and tech sectors as well as supporting business partners in innovation processes. She is the founder of the Future Food Ecosystem born from the Future Food Institute, a non-profit trust with the mission to impact the global and local community through knowledge and education, the cornerstone of innovation. Latest initiatives include the Future Farm project that aims to empower a new generation of farmers by providing opportunities for prototyping innovative farming solutions and the Future Food Accelerator that provides support to entrepreneurial potentials in launching new food ventures. Sara is the Executive Director of the Food Innovation Program, the international Master’s program that aims to inspire and shape a new generation of entrepreneurs and innovators in the global food chain. She is a member of the Italian delegation of the Young Entrepreneurs of Confindustria G20 YEA and B20 Task Force.

**Tyler Roush**

Tyler Roush is the Communications Manager at Landesa, which champions and works to secure land rights for millions of the world’s poorest women and men to provide opportunity and promote social justice.

**Sara J. Scherr**

Sara J. Scherr is the Founder and President of Ecoagriculture Partners, a non-profit that works with agricultural communities around the world to develop ecoagriculture landscapes that enhance rural livelihoods, have sustainable and productive agricultural systems, and conserve or enhance biodiversity and ecosystem services. Scherr is an agricultural and natural resource economist who previously served on the World Agroforestry Centre Board of Directors and the United Nations Millennium Project Task Force on Hunger. In addition, she was the Director of Ecosystem Services for Forest Trends, a nonprofit focused on forest management and conservation, and before that a senior researcher at the World Agroforestry Centre and the International Food Policy Research Institute (IFPRI). Scherr has authored 11 books and published articles for scientific journals on ecoagriculture, biodiversity, and farming. Since 2011, she has facilitated the Landscapes for People, Food and Nature Initiative, an international partnership to promote whole landscape approaches.

**Diane Schmidt**

Diane Schmidt is the president and founder of Healthy Fare for Kids, which works to get healthier food for kids on restaurant menus. In front of over 45 million people, Healthy Fare for Kids asks restaurants, concessions and food service providers, to have one healthy and delicious meal for kids on menus, according to HFFK nutritional guidelines. With over 50% of food dollars spent outside the home and childhood obesity an epidemic, HFFK advocates for good food that helps kids reinforce eating behaviors that support their life-long journey of being healthy. Antibiotic free meat, smaller portion size, whole grains, local produce and no sugary beverages is all part of their guidelines. The organization’s goal is to reduce preventable childhood diseases and to support parents in the battle to raise healthier kids.

**Jared Simon**

Jared Simon is a Senior Director of Marketing at Hain Celestial, a leading natural and organic food company based in Lake Success, NY. While at Hain Celestial, Simon has led the growth of natural and organic snack and bakery brands, developing innovative products and breakthrough marketing programs through socially focused partnerships. These partnerships include work with Seed Savers Exchange, Organic Voices, TerraCycle and the World Wildlife Fund. Simon has over a decade of experience managing businesses within the food industry. He received a B.S. from the Wharton School of Business at the University of Pennsylvania, a MBA from the Harvard Business School, and a Master of Public Health from the Johns Hopkins Bloomberg School of Public Health.

**Lilia Smelkova**

Lilia Smelkova is currently a Campaign Manager at Food Day, which inspires Americans to change their diets and our food policies. Every October 24th, thousands of events all around the country bring Americans together to celebrate and enjoy real food and to push for improved food policies. She previously worked for Slow Food International for over a decade and not only initiated the Slow Food network in Eastern and Central Europe as well as Canada, she also worked on the core team (of five!) that planned the first Terra Madre, a meeting of food communities from 150 countries. While at Slow Food in Bra, Italy, she supervised international communications and directed the launch of an international education program that birthed the first European network of sustainable school cafeterias. Originally from Belarus, Lilia
holds a BA from Minsk Linguistics University, a Master’s in languages from Turin University and a Master of Science in Environment and Development from King’s College London, and is fluent in Italian, Russian, English, French, and Spanish. She also earned a certificate in environmental management from UC Berkeley, where she co-authored a nutrition education study and recently guided an expedition of Italian scientists along the Silk Road to research food preferences and genetics. Lilia, an enduring idealist, believes that food is among the best ways to experience the world, especially Uzbek pilaf, Pamir mountain mulberries, and Transylvanian jams.

Jacqueline Soman
Jacqueline Soman is the Director of Marketing & Communications Manager at Natural Gourmet Institute and is an experienced marketing and public relations professional in the food & beverage and fitness & wellness industries. Jacquie has also been volunteering with Slow Food NYC since 2012 and was nominated to the Slow Food NYC Board in 2013. Jacquie serves on the Communications, Snail of Approval and Volunteer committees. In 2014, she co-organized Slow Food NYC’s first fitness-focused fundraising events: Run Fast for Slow Food NYC, Spin Fast for Slow Food NYC and Run, Yoga, Eat!

Lauren Sorkin
Lauren Sorkin is specialist in environment, climate change and knowledge management currently working in the Viet Nam Resident Mission of the Asian Development Bank (ADB). Her work in the country focuses on improving resilience to climate change in the agriculture, energy, transport and urban sectors, as well as promoting the use of natural capital accounting. Lauren is a certified holistic health counselor and yoga instructor, offering yoga for fitness, fertility and healthy pregnancy, and “parent & me” courses and advice. Prior to joining ADB, Lauren worked with the USAID Eco-Asia Clean Development and Climate Program facilitating in-person and virtual knowledge sharing between clean energy experts in China, India, Indonesia, the Philippines, Thailand and Vietnam. Lauren has also worked with the European Commission and the Worldwatch Institute where she published work on Biofuels, trans-boundary water management, climate change, infant mortality and HIV/AIDS. She holds a Master of Science degree in Environment and Development from the London School of Economics, a Bachelor Degree in International Relations and Environmental Justice from Tufts University and a Holistic Health Counseling Degree from the Institute of Integrative Nutrition. She spent the last 10 years promoting sustainability, dancing and eating her away around the world; working in Argentina, Belgium, Bhutan, Brazil, Cambodia, Chile, Ecuador, India, Israel, Lao People’s Democratic Republic, Malaysia, Mexico, Nepal, Peru, People’s Republic of China, Philippines, Thailand, Socialist Republic of Viet Nam, United Kingdom, United States.

Callie Spaide
Callie Spaide is Participant Media’s Manager of Digital Social Action. Before she was changing the world on TakePart.com, she helped nonprofits navigate social media and email fundraising in Washington, D.C. and Los Angeles.

Julie Stein
Julie Stein is a Conservation Biologist who has served as a consultant to large carnivore and endangered species conservation issues in the Greater Yellowstone and across the US, Latin America, Asia, and Africa for over 15 years. She has examined conservation and community conflict for the Jane Goodall Institute's Congo Basin Program, served as Community Reconciliation/Conservation Conflict Fellow for the Andrus Family Fund, and acted as Science and Policy Coordinator for the Bushmeat Crisis Task Force. A founding member of the Human Wildlife Conflict Collaboration, she contributed to a Conservation and Conflict training program for wildlife professionals around the world and serves as an Environmental Leadership Mentor for graduate students at the Yale School of Forestry and Environmental Studies. She is a co-founder of the Wildlife Friendly Enterprise Network and Certified Wildlife Friendly™ and currently serves as the organizations first Executive Director. Ms. Stein holds a B.A. in Art History from the University of Virginia, and a M.E.S. in Conservation Biology from the Yale School of Forestry.

Abdou Tenkouano
Abdou Tenkouano is an agricultural scientist and the Regional Director for Africa at AVRDC – The World Vegetable Center, currently stationed in Mali. Tenkouano is in charge of leading all AVRDC activities in sub-Saharan Africa, and developing the organization’s international and domestic partnerships. He has invaluable years of experience researching crop species, including maize, cassava, and millet. Before accepting his position at the AVRDC, Tenkouano worked at the International Institute of Tropical Agriculture (IITA) as a plant breeder for cassava, banana, plantain, and yam; and at the International Crops Research Institute for the Semi-Arid Tropics (ICRISAT), where he developed breeds of sorghum. While at ICRISAT, he was the coordinator for the West and Central Africa Sorghum Research Network for two years. Tenkouano received his Ph.D. in Genetics from Texas A&M University.

Michael Tlusty
Dr. Michael Tlusty is the Director of Ocean Sustainability Science at the New England Aquarium, and a Research Faculty at the University of Massachusetts Boston. He has been at the Aquarium since 1999, where he has been developing an aquaculture program that integrates the knowledge skills and abilities of the entire New England
Aquarium community. His interest in sustainable aquaculture was formulated prior to his time at the aquarium, when he worked in Newfoundland, Canada to assess the environmental impact of salmon aquaculture, and ultimately to determine environmentally safe production levels. Michael has extended this work within the aquarium, where he helped to develop the Sustainable Seafood Initiative. This was the first NGO program to partner with a commercial major corporation to advise them on ways to improve the sustainability of their seafood purchases. Since that time, Michael has worked on both wild fishery and aquaculture issues, and has also looked at ways to integrate emerging fields to create new metrics to assess the journey toward sustainability. Much of Michael’s work in seafood is working with certification systems to improve them, and has recently published the first theoretical model for how certification can improve seafood production. He currently sits on the Global Aquaculture Alliance Standards Oversight Committee, the Technical Advisory Group for the Aquaculture Stewardship Council, and the Process and Benchmark Expert Working Group for the Global Seafood Sustainability Initiative. In addition to seafood, Michael also conducts the ornamental fish trade (which mirror many of the benefits and challenges of seafood), and conducts research on the multifactoral nature of bacterial diseases in crustaceans. Michael was born near Chicago, Illinois. He has a B.S. in Animal Science from University of Illinois, and a Ph.D. in Biology from Syracuse University.

Roger Thurow
Roger Thurow joined The Chicago Council on Global Affairs as senior fellow for global agricultural development in January 2010 after three decades at The Wall Street Journal. For 20 years, he served as a Journal foreign correspondent, based in Europe and Africa. His coverage of global affairs spanned the Cold War, the reunification of Germany, the release of Nelson Mandela, the end of apartheid, the wars in the former Yugoslavia and the humanitarian crises of the first decade of this century – along with 10 Olympic Games. In 2003, he and Journal colleague Scott Kilman wrote a series of stories on famine in Africa that was a finalist for the Pulitzer Prize in International Reporting. Thurow and Kilman are authors of the book, ENOUGH: Why the World’s Poorest Starve in an Age of Plenty. In 2009, they were awarded Action Against Hunger’s Humanitarian Award. In May 2012, Thurow published his second book, The Last Hunger Season: A Year in an African Farm Community on the Brink of Change.

Baldemar Velásquez
Baldemar Velásquez is the president and founder of the Farm Labor Organizing Committee (FLOC), AFL-CIO. He grew up in a family of migrant farmworkers, traveling from the Rio Grande Valley in Texas across the Midwest to follow harvests before settling in Ohio. In 1967, at the age of 20, Velásquez founded FLOC to give farmworkers a voice in improving their labor conditions, having witnessed firsthand the injustices they suffered. Over the next decade, FLOC transformed into an organization dedicated to changing the structure of the agricultural industry by engaging in three-way negotiations between farmworkers, growers, and corporations. FLOC has transformed the foundations of agricultural labor through negotiating multi-party collective bargaining agreements and representing international guest workers. Velásquez has also helped to expand Head Start programs for the children of farmworkers. He has been named a MacArthur Fellow and is the recipient of the Aguila Azteca Award, the highest award given to a non-citizen by the Mexican government.

Cassandra Waldon
Cassandra Waldon is the Director of Communications at the International Fund for Agricultural Development.

Michael Wilde
Michael Wilde is the Communication and Sustainability Manager at Save Our Soils, which aims to raise consumer awareness about the importance of soil for our health, food security and climate.
ORGANIZATIONAL PARTNERS

FOOD TANK IS PROUD TO PARTNER WITH THE FOLLOWING ORGANIZATIONS
A Growing Culture .......................................................... www.agrowingculture.org
A Growing Culture (AGC) aims to create a global coalition connecting farmers with the resources they need to contribute to an ecologically sound food system and prosperous planet. The mission is carried out through the three pillars of the organization: information exchange, outreach and advocacy. AGC is home to the Library for Food Sovereignty, a developing online platform that brings together the riches of agricultural innovation into one central platform and makes them freely available to the world.

American University .......................................................... www.american.edu
With highly ranked schools and colleges and internationally recognized faculty, American University is regarded as one of the top institutions in the world. A private university located in Washington D.C., it is best known for its top-rated academic programs in international service, public policy and public affairs, international law and human rights. It has been repeatedly named the most politically active school in the United States, and continually produces leaders that possess the ability to rethink global and domestic challenges and opportunities.

AVRDC—The World Vegetable Center ........................................ avrdc.org
AVRDC—The World Vegetable Center—is an international nonprofit organization dedicated to reducing poverty and malnutrition in the developing world by increasing agricultural production and access to a variety of vegetables, providing essential micronutrients for populations in need. The Center works with both private and public sector partners to strike an effective balance between necessary research for new technologies and the development to employ those technologies effectively.

Barilla Center for Food & Nutrition Foundation .......................... www.barillacfn.com
The Barilla Center For Food and Nutrition (BCFN) was founded in 2009. BCFN feels that it is their duty to get involved in the debate around food and nutrition, because there are nearly one billion people suffering worldwide from hunger, and almost the exact same number suffering from obesity. BCFN offers concrete and feasible recommendations in response to the challenges that this dichotomy creates. Its approach is multi-disciplinary in order to most effectively increase awareness and knowledge of issues in the food system while simultaneously helping to provide answers and solutions. BCFN's goal is to foster an open dialogue about the well-being of the world’s population and to remain committed to promoting change.

Bioneers .......................................................... www.bioneers.org
Bioneers is a non-profit organization that highlights breakthrough solutions for restoring people and planet. Since 1990, Bioneers has served as a fertile hub of social and scientific innovators with nature-inspired approaches to the world's most pressing environmental and social challenges.

CARE International .......................................................... www.care.org
CARE is a leading humanitarian organization fighting global poverty. They place special focus on working alongside poor women because, equipped with the proper resources, women have the power to help whole families and entire communities escape poverty. Women are at the heart of CARE’s community-based efforts to improve basic education, prevent the spread of disease, increase access to clean water and
sanitation, expand economic opportunity, and protect natural resources. CARE also delivers emergency aid to survivors of war and natural disasters and helps people rebuild their lives.

Center for International Forestry Research .......................................................... www.cifor.org
The Center for International Forestry Research (CIFOR) addresses the problem of deforestation, which impacts the livelihood of a quarter of the people on the planet and endangers biodiversity. The mission of CIFOR is environmental conservation, to advance human well-being, and to promote equity through research that aids businesses, governments, and non-governmental organizations, in addition to helping communities in less developed countries make educated choices about the use and management of their forests. CIFOR hopes to create a world in which forests are high on the world’s political agenda, and the decisionmaking regarding forests is based on good governance and solid science while taking the needs of forest-dependent people into consideration. CIFOR leads the Consultative Group on International Agricultural Research’s (CGIAR) Research Program on Forests, Trees and Agroforestry in collaboration with Bioversity International, the International Center for Tropical Agriculture (CIAT), and the World Agroforestry Centre (ICRAF).

Change Food ........................................................................................................ www.changefood.org
Change Food helps individuals change the way they eat by raising public awareness and educating consumers about problems with the U.S. food system, and, increasingly, those that affect us globally. Change Food highlights what can and is being done to dismantle the ill effects of industrial agriculture as well as promoting sustainable solutions so that all people have access to healthy, nutritious food. The goals of the program are to develop and implement creative projects that raise awareness and educate individuals about various aspects of the sustainable food and farming movement; inspire and invigorate the sustainable food movement; and reach beyond the already converted to a broader audience. Change Food is the lead sponsor for TEDxManhattan “Changing the Way We Eat.”

Christensen Fund ............................................................................................... www.christensenfund.org
The Christensen Fund partners with indigenous communities, scholars, artists, and activists to support projects in the U.S. and abroad that promote the biocultural intersection between biodiversity and traditional cultures. In the American Southwest, the Fund awards grants to increase the availability, abundance, and diversity of nutritious, culturally-appropriate foods, seeds, fibers, livestock, and medicines; to strengthen indigenous philanthropy; and to promote native leadership.

Community for Zero Hunger ............................................................................ www.zerohungercommunity.org
The Community for Zero Hunger is an independent initiative that will identify specific priorities, knowledge, experiences, and sustainable solutions, and also provide a platform for collaboration to support the UN Zero Hunger Challenge. The goals of the Hunger Challenge include 100 percent access to adequate food all year round, zero stunted children less than two years of age, sustainable food systems, a doubling in smallholder productivity and income, and zero food loss or waste. The organization brings together world leaders and draws on the expertise of governments, research organizations, and NGOs in order to identify specific solutions to eradicate hunger.
EAT: Stockholm Food Forum ................................................................. eatforum.org
EAT: Stockholm Food Forum is a three-day global event with over 600 leaders and experts to help develop goals, strategies, and guidelines to meet the interconnected challenges of hunger and malnutrition, chronic disease, climate change, and environmental degradation.

endfoodwaste.org ............................................................. www.endfoodwaste.org
EndFoodWaste.org is a website and campaign created and managed by Feeding the 5000 Oakland Event Manager and Zero Food Waste Forum Co-Chair Jordan Figueiredo. In the United States, 40 percent of food is wasted while 1 in 6 people are food insecure and 14 percent of human-made emissions come from the food we waste. It is through the intersection of those issues, as the environmental and social challenges of our time, that sparked the website motto “To End Food Waste, Hunger, and Climate Change. All at the Same Time.” Bringing these three issues together provides greater awareness and inspiration as they are very well connected in problem and in solutions such as food waste prevention and food recovery, among other things.

Fairtrade America ............................................................... www.fairtradeamerica.org
Fairtrade is committed to changing the way trade has traditionally worked, which has disadvantaged the poorest producers. Through better prices, good working conditions and fairer trade terms for marginalized producers in developing countries, we continuously work to change the status quo and make trade fair. So, what is Fairtrade? Overall, we are a global system that supports the small-scale farmers and workers who grow produce Fairtrade products so that they can have more control over their lives.

The Family Farming Knowledge Platform gathers digitized quality information on family farming from all over the world; including national laws and regulations, public policies, best practices, relevant data and statistics, researches, articles and publications. It provides a single access point for international, regional and national information related to family farming issues; integrating and systematizing existing information to better inform and provide knowledge-based assistance to policy-makers, family farmers’ organizations, development experts, as well as to stakeholders in the field and at the grassroots level.

Food Day ............................................................ www.foodday.org
Food Day promotes healthy, affordable, and sustainable food through a grassroots advocacy campaign. The goal is to improve national food policies through a single-day celebration in October and through year-long educational efforts. Food Day focuses on changing consumer food choices to protect public health, decrease hunger rates, protect agricultural workers, and support the humane treatment of farm animals. The Food Day organization is raising awareness of the need for a healthier, more sustainable, and more equitable food system.

Food Innovation Program ........................................... foodinnovationprogram.org
Food Innovation Program is a full-time, advanced Master that guarantees a distinguished caliber of professors, opinion leaders and entrepreneurs from all over the world who are at the forefront of food innovation.
Food Revolution Day ........................................................................................................www.foodrevolutionday.com
Food Revolution Day is a global campaign to put compulsory practical food education back on the school curriculum. Founder, Jamie Oliver, passionately believes that by educating children about food in a fun and engaging way, we can equip them with the basic skills they need to lead healthier, happier lives, for themselves and their future families.

FOOD-X .....................................................................................................................www.food-x.com
Founded in 2014, Food-X is the first international business accelerator program focused on launching food-related ventures with a multi-stage evergreen fund, SOSventures. Food-X partners with early stage food entrepreneurs to bring out their best potential and take them and their products and services successfully to market in the areas of food & beverage, health, and environment that are ripe for disruption.

Forum for the Future ....................................................................................................www.forumforthefuture.org
Forum for the Future is an independent non-profit that was established in 1996 to work globally with business, government and others to solve complex sustainability challenges. We believe it is critical to transform the key systems we rely on to shape a brighter future and innovate for long-term success.

Fazenda da Toca ........................................................................................................www.fazendadatoca.com.br
The Fazenda de Toca is located near the capital of Sao Paulo, in the city of Itirapina. 100% organic production of milk, eggs, fruits and grains. All this between native forests, village residents, areas research in regenerative agriculture, and the Institute Toca in full harmony with the ecosystem. More than a farm: a natural and sustainable way of thinking about the relationship of living beings with the environment.

GLiMMER Initiative ....................................................................................................www.glimmerinitiative.org
The GLiMMER Initiative is a global coalition of the world’s leading authorities and organizations in health-related fields (lifestyle medicine, preventive medicine, public health, health journalism, environmentalism, sustainable agriculture, conservation, nutrition, health care, etc.). The initiative was convened by widely respected leaders of global renown, committed at inception to speaking with one voice to propagate universal knowledge of the common core elements of lifestyle as medicine, and their capacity to prevent disease, forestall premature death, add years to life, and add life to years.

Global Forum on Agricultural Research .................................................................www.egfar.org
GFAR’s mission is to mobilize all stakeholders involved in agricultural research and innovation systems for development, and to catalyze actions toward alleviating poverty, increasing food security, and promoting the sustainable use of natural resources.
Healthy Fare for Kids

The Healthy Fare for Kids initiative is a grass-roots project seeking assistance from restaurants to offer healthier food for children on their menus. Their goal is to improve the overall health of children in America, starting with kids in Chicago. With the rate of childhood obesity escalating at an alarming pace and the City of Chicago surpassing the national rate, they ask restaurants to help with this issue.

Inter Press Service (IPS)

Inter Press Service (IPS) is an independent international communication institution. Since its inception in 1964, IPS has emphasized the importance of "giving a voice to the voiceless." To fulfill this very important mission, IPS provides news and content, largely focused on the Global South, development, globalization, human rights, and the environment, with explicit focus on how events and global processes affect marginalized individuals and communities. Additionally, IPS strives to build the capacity of journalists and media organizations, and to promote an ongoing dialogue among diverse stakeholders on the development of a better world.

International Food Policy and Research Institute (IFPRI)

The International Food Policy Research Institute (IFPRI), established in 1975, provides research-based policy solutions to sustainably reduce poverty and end hunger and malnutrition. The Institute conducts research, communicates results, optimizes partnerships, and builds capacity to ensure sustainable food production, promote healthy food systems, improve markets and trade, transform agriculture, build resilience, and strengthen institutions and governance. Gender is considered in all of the Institute's work. IFPRI collaborates with partners around the world, including development implementers, public institutions, the private sector, and farmers’ organizations.

International Fund for Agricultural Development

The International Fund for Agricultural Development (IFAD), a specialized agency of the United Nations, was established as an international financial institution in 1977 as one of the major outcomes of the 1974 World Food Conference. IFAD finances agricultural development projects, primarily for food production in the developing countries.

The James Beard Foundation

The James Beard Foundation is a nonprofit 501(c)(3) based in New York City. They are best known for the James Beard Award, which is the highest honor for beverage and food professionals in the United States. The Foundation's mission is to preserve, nurture, and celebrate the diverse culinary heritage and future in the United States. Apart from the award, the Foundation offers a variety of events and programs intended to educate, inspire, and entertain, in addition to promoting a fuller understanding of culinary culture. They maintain the James Beard House in New York City's Greenwich Village, which visiting chefs can use as a performance space.
Jamie Oliver Food Foundation .................................................. www.jamieoliverfoodfoundation.org.uk
The Jamie Oliver Food Foundation’s mission is to shape the health and wellbeing of current and future generations and contribute to a healthier world, by providing better access to food education for everyone. The Foundation works in schools, where their Kitchen Garden Project resources educate primary school children about the joys of growing and cooking from scratch; in communities, where their Ministry of Food program inspires people of all ages to get in the kitchen and give cooking a go; and with disengaged young people, where their Fifteen Apprentice Program provides inspiration and support to those pursuing a career in the food industry.

Landesa Rural Development Institute ........................................ www.landesa.org
Landesa Rural Development Institute (LRDI) is an organization that works to help secure land for the world’s poorest people. The organization partners with local governments in developing countries to help create laws, policies, and programs to foster social justice, economic growth, and opportunities for the communities. They often focus on creating and enforcing land rights for women. Landesa’s vision is a world free from poverty wherein people who depend on the land for their livelihood are provided the rights they need.

The McKnight Foundation .......................................................... www.mcknight.org
The McKnight Foundation, a Minnesota-based family foundation, seeks to improve the quality of life for present and future generations. Through grantmaking, collaboration, and encouragement of strategic policy reform, they use their resources to attend, unite, and empower those they serve.

Millennium Institute ...................................................................... www.millennium-institute.org
Millennium Institute enables decisionmakers to use system dynamics thinking and tools to analyze and understand the interconnectedness among economic, social, and environmental factors, as well as issues of peace and security. This will increase their capacity to implement sustainable policies. MI seeks to play a catalytic role in creating a global network of system thinkers to solve critical 21st century challenges.

More and Better ........................................................................... www.moreandbetter.org/en/
The More and Better Network (MaB) is a civil society network of about 125 organizations - farmers’ and fisherfolks’ organizations and NGOs in 47 countries as well as on regional and international level working together for more and better support to agriculture and rural development to eradicate hunger and poverty. MaB is also responsible for the webpage http://ag-transition.org where you will find reports about agroecology and other forms of sustainable agriculture published by many different organizations and institutions.

Natural Gourmet Institute .............................................................. www.naturalgourmetinstitute.com
Natural Gourmet Institute provides exceptional, innovative and interdisciplinary health-supportive culinary education. Rooted in Dr. Annemarie Colbin’s seven criteria for food selection, our curriculum empowers chefs, individuals and communities to be leaders in the conversation about food and wellbeing through the preparation of healthful and delicious meals. By making mindful and deliberate decisions about the ingredients we source, we advocate and utilize a sustainable food system that respects the earth’s natural resources and the people who make each meal possible.
Nutrients for All is an Ashoka initiative that facilitates a food system that supports nutrition and health of eaters everywhere. The organization supports research that will change the metrics and tools we use to measure nourishment, and also operates field trials with populations at risk of malnutrition and undernourishment (pregnant women, infants, and adolescents) to better understand the most effective methods of ensuring health and nutrition.

Organic Monitor
A specialist research, consulting and training company that focuses on global sustainable product industries. We organize the Sustainable Foods Summit, which covers developments in eco-labels and sustainability in the food industry. The summit is regularly hosted in Europe (June), Latin America (June) and North America (January). More details are on www.sustainablefoodssummit.com.

Oxfam America is a global organization working to right the wrongs of poverty, hunger, and injustice. As one of 17 members of the international Oxfam confederation, they work with people in more than 90 countries to create lasting solutions. Oxfam saves lives, develops long-term solutions to poverty, and campaigns for social change.

Passion for Pasta Advisory Council
Passion for Pasta Advisory Council is a project of Barilla bringing together scientists, nutritionists, and researchers to encourage sustainable consumption of pasta. Pasta is a staple food in many homes around the world. But it has many more benefits than just providing a tasty meal. Pasta can be a sustainable and affordable food choice for people with any income and can help support healthy bodies and healthy environments.

Peak Plate is a visually compelling website and app that empowers people who crave sustainable food to find like-minded chefs and restaurateurs. Peak Plate photographically showcases peak-of-harvest fare from chefs – who endorse sustainable providers by providing links to those food sources. Food recovery is also featured in each Peak Plate offering, pledging a true “end-to-end” experience and total food transparency. An innovative network of foodies, chefs, farmers, grocers, and artisan food purveyors unified by sustainability, Peak Plate is driving the demand needed for a sustainable food economy. We invite you to join the transformation at PeakPlate.com and follow us behind the scenes as we turn Peak Plate into a reality. Become a founding member and get exclusive, priority access to the Peak Plate platform – and extraordinary access to the global sustainable food community. Together we’ll transform the way we eat and the world we live in.
**Save Our Soils**

Initiated by Nature & More, and in partnership with the FAO’s Global Soil Partnership, the Save Our Soils campaign aims to raise consumer awareness about the importance of soil for our health, food security and the climate. The campaign seeks to raise awareness about the problem of degraded soils, and point towards “soilutions.” Save Our Soils works to activate consumers to get creative and become “soildiers” for a better future.

**Slow Food USA**

Slow Food USA is part of the global Slow Food network of over 150,000 members in more than 150 countries. Through a vast volunteer network of local chapters, they link the pleasures of the table with a commitment to protect the community, culture, knowledge, and environment that make this pleasure possible. Their mission as an international grassroots membership organization is good, clean, and fair food for all.

**SoFab Farm to Table Conference**

The Farm to Table International Symposium (F2T) features the brightest thought leaders and leading practitioners in the burgeoning farm-to-table movement. F2T explores the cultivation, distribution, and consumption of food and drink sourced locally to globally. Topics include farming, aquaculture, fisheries, sustainability, social and digital interactive media, food security and safety, food law and policy, food science and GMOs, artisanal and slow food and drink, and fair trade. The third annual meeting will take place in August 2015 in New Orleans, LA.

**Stuart Family Foundation**

The Stuart Family Foundation is located in Lake Forest, Illinois, and reflects the philanthropic vision of its founder, Robert D. Stuart, Jr., former chairman of the Quaker Oats Company and U.S. Ambassador to Norway, and his children and grandchildren. Major areas of focus include: the impact of the media, civic education, federal election reform, national security, and the prevention of obesity.

**Sustainable Food Trust**

The Sustainable Food Trust is committed to facing challenges and exploring solutions for a food production system that causes the least possible harm to both humans and the environment. The Trust works to develop solutions to food system problems in the areas of leadership and collaboration, communications and citizen engagement, and research and policy.

**TakePart**

TakePart — a digital news & lifestyle magazine and social action platform for the conscious consumer — is a division of Participant Media, the company behind Pivot Television Network and important films such as *An Inconvenient Truth*, *Waiting For Superman*, *Food, Inc.*, *Good Night & Good Luck*, *Charlie Wilson’s War*, *Contagion*, *The Help*, and many others.
Tanzania Graduate Farmers Association

The overall objective of TGFA is to promote agriculture by adopting and advocate for effective best practices, techniques, innovation, science, and technology supported by policies and regulations in the sector for sustainable development in social, political and economic transformation in Tanzania.

The Center for Food Safety

The Center for Food Safety (CFS) was established in 1997. It is a nonprofit public interest and environmental membership organization whose purpose is to challenge harmful food production technologies and promote sustainable alternatives. CFS uses a variety of strategies and tools to support its goals, including the provision of legal support for sustainable agriculture and food safety constituencies, public education efforts, grassroots organization and media outreach, and litigation and legal petitions for rulemaking. CFS also provides technical assistance to various legislative initiatives championed by other nonprofits throughout the United States.

The Economics of Ecosystems & Biodiversity for Agriculture and Food (TEEBAg)

Ecosystems and agricultural & food systems are typically evaluated in isolation from one another, despite their many and significant links. The economic invisibility of many of these links is a major reason for this ‘silo’ thinking. However, ecosystems are the ecological home in which crop and livestock systems thrive and produce food for humans, and in turn agricultural practices, food production, distribution and consumption impose several unquantified externalities on ecosystems and human health and well-being.

The George Washington University

The George Washington University was created in 1821 through an Act of Congress, fulfilling George Washington’s vision of an institution in the nation’s capital dedicated to educating and preparing future leaders. Today, GW is the largest institution of higher education in the District of Columbia. GW has more than 20,000 students—from all 50 states, the District and more than 130 countries—studying a rich range of disciplines: from forensic science and creative writing to international affairs and computer engineering, as well as medicine, public health, the law and public policy.

The One Acre Fund

The One Acre Fund is a micro-investment organization based in Africa and devoted to helping smallholder farmers become self-reliant by providing them with the resources they need to be successful. Africa’s hungriest people are smallholder farmers. Smallholder farmers have largely been neglected by the modern agricultural industry. They struggle to obtain access seeds, financing, insurance, risk spreading programs, efficient workable markets, and decent storage facilities. As a result, farming families regularly suffer from a “hunger season,” a period of time of a month or longer when food is sparse or nonexistent. The One Acre Fund envisions a future where every farm family has the knowledge, materials, and support necessary to satisfy their basic needs.
The Overbrook Foundation

The Overbrook Foundation is a progressive family foundation that supports organizations advancing human rights and conserving the natural environment. The Overbrook Foundation was established in New York in 1948 by Helen and Frank Altschul. The Foundation took its name from Overbrook Farm, the Altschul family home in Stamford, Connecticut. The Overbrook Foundation awarded approximately $5.4 million in grants in 2013. Since its inception, the Foundation has given away more than $170 million.

Think.Eat.Save

Think.Eat.Save, a collaborative initiative of the UN Environment Programme (UNEP), UN Food and Agriculture Organization (FAO), and other international organizations, works to reverse food loss and food waste by providing consumers, retailers, leaders, and the community with advice and ways to take action to limit wasteful practices.

Thought For Food (TFF) Challenge

Founded in 2011, TFF is a fast-growing community of 1,000+ brilliant students, ambassadors and mentors from 24 countries on 6 continents, crossfertilized by networks of thought leaders, social entrepreneurs and multinational experts. The annual TFF Challenge calls on university students from all fields of study to explore the complex challenges of food security, as they generate and prototype new projects that make a difference. The flagship TFF Summit serves as a launch pad for projects and relationships to take off. TFF aims to play a key role in resolving global food security challenges by tapping into the unique skills and talents of the Millennial generation, and by providing state of the art educational tools, mentorship, connections and seed funding.

United Nations Food and Agriculture Organization

The United Nations Food and Agriculture Organization (FAO) is an organization committed to achieving food security for all. The mandate of the FAO is to improve agricultural productivity, contribute to the growth of the world economy, raise levels of nutrition, and better the lives of rural populations. FAO accomplishes these objectives by creating and sharing critical information about agriculture, food, and natural resources; however, the information does not flow one way. Additionally, the FAO acts as a liaison among different partners with varied levels of expertise to connect those who have the information and those who need it. This turning of knowledge into action creates a mutually reinforcing cycle.

University of California - Davis

Founded in 1905, the University of California, Davis is regarded as one of the top public universities in the United States. The campus has an annual research budget of over US$750 million, a comprehensive health system and 13 specialized research centers. The university offers interdisciplinary graduate study and 99 undergraduate majors in four colleges and six professional schools. With rigorous academic programs across the disciplines, it has garnered a reputation for solving problems related to food, health, the environment, and society.
University of Chicago Booth School of Business

As part of the world-renowned University of Chicago, the Booth School of Business is characterized by its distinct intellectual culture. Founded in 1898, it is the second-oldest business program in the U.S. Today, the school offers programs on three continents and boasts a global body of 49,000 accomplished alumni. At present, several Noble Prize winners reside in its unmatched faculty.

University of São Paulo

Founded in 1934, the University of São Paulo, a public institution, remains the largest and most prestigious university in Brazil. It offers a broad range of both undergraduate and graduate courses and produces a large portion of Brazil's published scientific research each year. Many regard it as the best university in Ibero-America.

Wildlife Friendly Enterprise Network

The Wildlife Friendly Enterprise Network (WFEN) is a global community dedicated to the development and marketing of products that conserve threatened wildlife while contributing to the economic vitality of rural communities. WFEN's mission is to protect wildlife in wild places by certifying enterprises that assure people and nature coexist and thrive.

World Rural Forum

The World Rural Forum (WRF) is a forum for analysis and a rural development observatory. It has agreements with universities and other training or research centers, farmers' associations, and NGOs with strong links to grassroots organizations. This work enables reliable information regarding analyzing the problems of farmers, ranchers, and rural residents in different areas throughout the world, and developing proposals for action. WRF is a sponsor of the International Year of Family Farming 2014 (IYFF-2014), which represents family farmers, indigenous communities, and smallholder farmers across the globe.

Young Professionals for Young Professionals for Agricultural Development

YPARD is an international movement by Young Professionals FOR Young Professionals for Agricultural Development. YPARD's mission is to serve as a global collective platform through which young professionals can realize their full potential and contribute proactively toward innovative agricultural development.
INSTITUTIONAL SUPPORT
INSTITUTIONAL SUPPORT

Barilla Center for Food & Nutrition Foundation
Baugh Foundation
CARE International
Christensen Fund
Del Mar Global Trust
Fair Trade USA
GRACE Communications Foundation
International Fund for Agricultural Development
McKnight Foundation
Overbrook Foundation
Stuart Family Foundation
U.N. Food and Agriculture Organization
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<tr>
<th>Abbattista, Molly</th>
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<tr>
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Lane, Marta
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Lasco, Mary-Lyne
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Lemmon, Bettina
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Lemmon, Paul
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Leong, Susan
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Smith, Matthew
Smith, Steve
Smoker, Beth
Snarr, Michael
Snider, Victoria
Sokolowski, Kathryn
Solar, Ruthi
Soldaat, Bart
Soliday, Johanna
Solis, Constanza Monterrubio
Sondevan, Dayna
Sondevan, Veronica
Sonshine, Joanne
Song, Minyoung
Soo, Man
Sorkin, Barbara
Sorkin, Howard
Sorkin, Lauren
Soskolne, Colin
Sottile, Francesco
Soucher, Raphael
Sousy, Bruno
Sowell, Marc
Spadaro, Mary
Spalding, Jack
Spaulding, Leanne
Specter, Michael
Spelman, Anne
Spencer, A. Melissa
Spelring, Louise
Spiegel, Bradley
Spiesman, Melissa
Spoden, Katie
St. John, Andrew
Stankovic, Sara
Stanley, Dave
Stapper, Maarten
Staresinic, Mike
Stark, Karen
Starke, Linda
Starkus, Chris
Startzeman, Cathy
Steeg, Henri
Stefko, Nadia
Steinberg, Jane
Steiner, Albert
Steinmetz, Jayne
Stelmaszyk, Julianne
Stephens, Margaret
Stern, Alexa Ing
Stern, Bettina
Stevens, Lora
Stidley, Chris
Stirling, Shannon
Stites, Elizabeth
Stockman, Marybeth
Stoddart, Harry
Stone, Sarah
Stolper, Marina
Stott, Amber
Strid, Diane
Strick, Heath
Stuart, Tristram
Studen, Greg
Stulz, Anna
Sturghill, Gary
Sucher, Joseph
Sullivan, Derrick
Sussmann, Anja
Sutte, Maria Paola
Sutto, Mariapiaola
Swain, Heather
Swijtink, Zeno
Sygo, Jennifer L.
Szanto, David
Taggart, Wendy
Taglia, Anthony R.
Tagtow, Kelly
Tagtow MS RD LD, Angie
Tamo, Manuele
Taras, Jessie
Tardif, Jill A.
Taste, Fresh
Tatum, Sue
Tavares, Stephen
Teaby, Aimee
Teachout, Chelsey
Temianka, Ruth
Tenkouano, A.
Teutsch, Betsy
Thaler, Joy
The Lettucehead Food Co.
Thibodeaux, Joyce
Thiem-Burdette, Margaux
Thomas, Amanda
Thompson, Andrea
Thompson, Bill
Tidwell, Brandon
Tipton, Katrina
Tisselli, Eugenio
Toftness, Sylvia
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Towson, Maggie
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Tresp, Rose Marie
Trott, Daniel
Trotter, Caroline
Troughton, John
Trujillo, Georgina
Trust, Vermont Land
Tsouvalas, Meryl
Tucker, Kathleen A.
Tucker-Foreman, Carol L.
Tufvesson, Greta
Turner, Gail
Turner, Steve
Twohivers, Deanna
Ullman, Amy
Ungaro, Susan
Uphoff, Norman
Urdanivia, Claudia
Uzdevenes, Chad
Vail, Sally
Valasek, Richard
Valenzuela, Ron
Van den Heuvel, Jean
Van Der Wyk, Erin
Van Dijk, Vivian
van Engelen, Anton
Van Genderen, Heidi
Van Haren, Laetitia
van Herwerden, Poppie
Vander Pol, Maggie
Vasishth, Ashwani
Vaughn, Joanna
Vaughn, Vanessa
Vehailinen, Taru
Verboon, Lois
Verdickt, Marialine
Vermont Farm to Plate
Vernon, Margaret
Verrall, Catherine
Vica, Marisa
Villavicencio MSc, Lara
Vinski, Dave
Virmani, Tamanna
Vis, Mark
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Vivant, Brewery
Voohies, Lilli
Vroman, Nicholas
Waits, Kristi
Waldoks, Risa
Walker, Joel
Walker, Nigel
Walker, Pam
Wallis, Roberta
Walsh, Kate
Wentzel-Fisher, Sarah
Wolnik, Dar
Wong, Carletta
Wood, Morgan
Woods, Johnnie
Worcester, Tracy
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Wustemann, Louis
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Young, Brenda
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Zasadil, Jeanne
Zastrow, Jeanne von
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Ziesel, Nicolas
Zoninsein, Manuela
Zylstra, Uko

Abel-Caines, Dr. Silvia
Agliano Sanborn, Alexis
Ahearn, Sean
Ahern, Cortney
Aitken, Sophia
Alviseatos, Elektra
Almeida, Juan
Almon Board of California
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Andrews, Eve
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Antrim-Cashin, Tess
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Aylward, David
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Bailin, Deborah
Bankman, Judy
Barclay, Eliza
Barcus, Leslie
Bare, John
Barilla, Guido
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Bianchini, Jody
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Bloom, Jonathan
Bonazzi, Paula
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Burke, William
Burns, Haley
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Buzogany, Sarah
Byrd, Susanna
Byrne, Alison

Cagle, Lacy
Campbell, Katie
Campbell, Rob
Canepa, Sue
Cantrell, Patty
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Carnes, Eric
Carlstrom, Sven
Carney, Juliette
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Cassidy, Emily
Castellanos, Jaclyn
Castellanos, Rodrigo
Cate, Lauren
Cather, Alexina
Chandler, Fiona J.C.
Chappell, Jahi
Chaya, Mona
Cheh, Mary
Chen, Julia
Chehronnier, Marina
Cheung-Cheng, Hon-Lum
Choudhary, Sonal
Christian, Greg
Christianson, Cheyenne
Cioffi, Ryan
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Clay, Jason
Clift, Keavagh
Clough, Pamela
Colbert, Edd
Colella, Michael
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Colicchio, Tom
Coniglio, Maryann
Coonrod, John
Cooper, Chef Ann
Cor, Kathleen
Corsete, Christina
Craig, Cordi
Crelin, Juliette
Creveling, Kristine
Cronan, Jessi
Friends and Contributors

Murphy, Kathleen
Murphy, Keely
Myers, Pete
Nabhan, Gary Paul
Næstgaard, Aksel
Nagle, Julia
Nathan, Melissa
Nathanson, Max
Naylor, George
Neff, Roni
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Ng, Melody
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Olson-Sawyer, Kai
O’Neill, Patrick
Orr, Lexie
Osaba García, Jose A.
Ozer, Kathy
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Parvaiz, Athar
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Rambourger, Elizabeth
Randall, Rebecca
Rateau, Vicky
Read, Paula
Reece, Ben
Reed, Dan
Reed, Florence
Reed, Kate
Reed, Maia
Rei, Zoe
Research to Action
Richardson, Dani
Richardson, Ruth
Ricotti, Ilaria
Ritz, Stephen
Roberts, Rebecca
Robin, Vicki
Robinson Knapp, Diane
Rodriguez, Venessa
Roesch McNally, Gabrielle
Roman, Nancy E.
Rose, Nick
Rosen, Jessica
Roszkowski, Olivia
Roth, Maggie
Roversi, Sara
Russell, Amy
Russell, Kathryn
Sadeh, Cireen
Sadowski, Shauna
Salshutz, Emily
Sammons, Caitlin
Sammons, Emily
Sanderson, Quinn
Schaubhut, Berlin
Schneider, Suzannah
Schwartz, Judith D.
Schweder Biel, Lauren
Scruggs, Rodney
Seier, Gina
Seifert, Emily
Seifert, Jenny
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Sethi, Simran
Sewitz, Greg
Shah, Nyati
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Sherman, Marissa
Shor, Emma
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Simon, Ben
Simpson, Charmaine
Skonberg, Christina
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Smolarski, Michelle
Sobel, Kyle
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Spurges, Mark
St. John, Andrew
Stabile, Rosie
Stasz, Meghan
Stawicka, Gosia
Steinfeld, Molly
Stewart, John
Stimmmer-Hall, Heather
Stoddart, Harry
Stone, Kelly
Stone, Kiel
Strobel, Jennifer
Swartz, Lela
Swinson, Brock
Szymanski, Thomas
Tedroff, Marika
Telepan, Bill
Tendick-Matesanz, Felipe
Theis, Katherine
Thomas, Timothy S.
Thomson, Sarah
Thurow, Roger
Tjart, Katharina
Todd, Ruby
Tong, Shen
Tooley, Aaren
Tozer, Emma
Trescothick, Ailrie
Troutt, Caitlin
Truesdale, Rose
Turchler, Margot
Tucker, Chris
Tucker, Hailey
Urdanivia, Claudia
Vaina, David
Vallejo, Kandace
Van Dyke, Stephanie
Van Ermen, Mariah
Vegefund
Velasquez, Baldemar
Verola, Jen
Vidal, Alain
Vilsack, Tom
Virginia, Luca
Vrba, Tomas
Vroman, Nicholas
Wada, Leona
Waldman, Steven
Walker, Larissa
Walsh, Kate
Wang, Cherry
Ward, Valerie
Washington, Karen
Wasserman, Arlin
Watson, Matthew
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Wenk, Ben
White, Erin
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Wilkins, Drew
Williams, Melanie
Willis, Paul
Wilson, Alexander
Wise, Timothy
Wong, Linda
Wong, Nicola
Wood, Jeremy
Woolworth, Rachel
Work, Katie
Workman, Delaney
Woughter, Abigail
Wright, Jessica
Wyss, Rahul
Xue, Lisa
Yates, Jenn
Young, Alexandra
Young, Denise
Zatarain, Ulises
Zobel, Sarah

Food Tank Team

Vanessa Bolero-Lowry
Andrew Foxvell
Danielle Nierenberg
Laura Pearse
Bernard Pollack
Sebastian Rosemont
Sarah Small
Alesa Upholzer

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Laura Pearse
Bernard Pollack
Sebastian Rosemont
Sarah Small
Alesa Upholzer
317 Royal Street, Suite 4
New Orleans, LA 70130

Contact our President, Danielle Nierenberg:
202-590-1037 (cell), Danielle@FoodTank.com