2018 foodtank SUMMIT
CULTIVATING THE NEXT GENERATION OF YOUNG FOOD LEADERS

February 28, 2018
The George Washington University
Jack Morton Auditorium
805 21st Street Northwest
Washington, DC 20052
WHEN IS FOOD REALLY GOOD?

There's more to good food than just taste. Who has the best food system in the world? How can we minimize the environmental impact of agriculture? Why are some countries simultaneously experiencing undernutrition and obesity, and how effective are the policy responses? Who wastes the most food, why, and what can be done to tackle the problem?

The Food Sustainability Index, produced by the Economist Intelligence Unit with BCFN, rigorously assesses the sustainability of food systems in 25 countries across three pillars: agriculture, nutrition, and food waste. A city monitor to understand the dynamics of food systems in megacities is also available. Find out more at foodsustainability.eiu.com
Welcome to Food Tank’s 4th Annual Washington, D.C., Summit. We’re honored to have a tremendous team of partners this year, including Kathleen Merrigan, The George Washington University, the GW Food Institute, the World Resources Institute, the National Farmers Union, the National FFA Organization, and the National Young Farmers Coalition.

As you all know, there’s a lot of divisiveness in Washington, D.C., these days. And because of all that noise, it’s incredibly hard for stories about hope and success in the food system to be heard. That’s why we are so excited to welcome such a diverse group of people and perspectives to this Summit. This room is full of farmers, advocates, business leaders, and policymakers who arrived at the door with the intention of leaving their silos behind—at least for today. And we are especially excited to welcome so many young voices. They are the future of the food system and they deserve our attention and support.

We all know that preaching to the choir is not the best recipe for change. We need new thinking, new doing, uncomfortable conversations, and unusual collaborations. We need new voices at the table.

Unfortunately, the obstacles facing young farmers and food system leaders are immense. In some places, career opportunities in food and agriculture simply aren’t considered respectable anymore. Young farmers and entrepreneurs lack access to land and capital. Many face crushing debt from student loans, unpredictable health care burdens, and volatile costs for inputs.

Yet young leaders, with all their energy, are working hard to show us the way. For only the second time in the last century, we are seeing an increase in the number of farmers under 35 years old, according to the U.S. Department of Agriculture. Young leaders are putting aside traditional political divides and proving stereotypes obsolete. They are wasting no time in showing the world how to prevent food loss and food waste, improve access to and affordability of nutritious foods, support family farmers, and bolster urban-rural linkages.

Every time Food Tank returns to D.C., we’re reminded of the incredible potential this city—and cities around the globe—has to spur change. We all know that one discussion, panel, or conference won’t save the world. But let’s be inspired by our young leaders and not shy away from exploring new ideas and new ways of thinking.

I hope that during the discussions today you will feel angry, inspired, challenged, and, most of all, hopeful about the future of the food and agriculture system.

We have more than 40 experts speaking at the Summit—and they will have a lot to say—but the conversation won’t end after the Summit is over. Food Tank will make sure it continues through our articles, op-eds, reports, videos, webinars, and social media over the next year.

Please contribute to the discussion and offer your thoughts and suggestions. What makes you feel hopeful, inspired, or angry? Our mission is to highlight stories of hope and success in the food system and convene individuals and organizations to push for food system change. Food Tank grows from the ground up, and we can’t do that without you.

Thank you for attending the Summit!

Danielle Nierenberg
President, Food Tank

Our Vision:
Building a global community for safe, healthy, nourished eaters.

Our Values:

Our Mission:
Food Tank is 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 create networks of people, organizations, and content to push for food system change.

Food Tank is for the 7 billion people who have to eat every day. We will offer 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 is for farmers and producers, policy makers and government leaders, researchers and scientists, academics and journalists, and the funding and donor communities to collaborate on providing sustainable solutions for our most pressing environmental and social problems.

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. These innovations need more attention, more research, and ultimately more funding to be replicated and scaled-up. And that is where we need you. We all need to work together to find solutions that nourish ourselves and protect the planet.

Food Tank is a 501(c)3 non profit organization.
When Re-imagining the food system, there’s no room for waste.

At Sealed Air, we’re partnering with our customers to help solve one of the world’s greatest resource challenges - food security. Using science and innovation, we help businesses improve food safety and shelf life and reduce food loss and waste across the supply chain.

There will be 2 billion more people to feed by 2050 and we’re committed to creating a world where all people have access to a safe, plentiful food supply.

Sealed Air
Re-imagine™
THE GEORGE WASHINGTON UNIVERSITY

The George Washington University, an independent academic institution chartered by the Congress of the United States in 1821, dedicates itself to furthering human well-being. The University values a dynamic, student-focused community stimulated by cultural and intellectual diversity and built upon a foundation of integrity, creativity, and openness to the exploration of new ideas.

The George Washington University, centered in the national and international crossroads of Washington, D.C., commits itself to excellence in the creation, dissemination, and application of knowledge.

To promote the process of lifelong learning from both global and integrative perspectives, the University provides a stimulating intellectual environment for its diverse students and faculty. By fostering excellence in teaching, the University offers outstanding learning experiences for full-time and part-time students in undergraduate, graduate, and professional programs in Washington, D.C., the nation, and abroad. As a center for intellectual inquiry and research, the University emphasizes the linkage between basic and applied scholarship, insisting that the practical be grounded in knowledge and theory. The University acts as a catalyst for creativity in the arts, the sciences, and the professions by encouraging interaction among its students, faculty, staff, alumni, and the communities it serves.

The George Washington University draws upon the rich array of resources from the National Capital Area to enhance its educational endeavors. In return, the University, through its students, faculty, staff, and alumni, contributes talent and knowledge to improve the quality of life in metropolitan Washington, D.C.

WRI is a global research organization that turns big ideas into action at the nexus of environment, economic opportunity and human well-being.

World Resources Institute (WRI) is a global research organization that spans more than 50 countries, with offices in Brazil, China, Europe, India, Indonesia, Mexico, and the United States. Our more than 450 experts and staff work closely with leaders to turn big ideas into action to sustain our natural resources—the foundation of economic opportunity and human well-being.

Mission: WRI’s mission is to move human society to live in ways that protect Earth’s environment and its capacity to provide for the needs and aspirations of current and future generations.

Vision: We envision an equitable and prosperous planet driven by the wise management of natural resources. We aspire to create a world where the actions of government, business, and communities combine to eliminate poverty and sustain the natural environment for all people.

The National Young Farmers Coalition is the largest alliance of young farmers, ranchers and consumers fighting for the future of American farming.

The National Young Farmers Coalition is a new organization created by and for young farmers in the United States. Our areas of focus are policy change, farmer-farmer learning, and farmer network building.

NYFC works for young farmers by strengthening their social networks, helping them hone their skills through the facilitation of peer-to-peer learning, and fighting for the policies that will keep them farming for a lifetime.

National Farmers Union was founded in 1902 in Point, Texas, to help the family farmer address profitability issues and monopolistic practices while America was courting the Industrial Revolution. Today NFU continues its original mission to protect and enhance the economic well-being and quality of life for family farmers and ranchers and their rural communities. We believe that consumers and producers can work together to promote a quality domestic supply of safe food.

NFU represents farmers and ranchers in all states, with organized chapters in 32 states. The key to the success and credibility of the organization has been Farmers Union’s grassroots structure in which policy positions are initiated locally. The policy process includes the presentation of resolutions by individuals, followed by possible adoption of the resolutions at the local, state and national levels. Members and staff of the Farmers Union advocate these policy positions nationwide.

National Farmers Union believes that good opportunities in production agriculture are the foundation of strong farm and ranch families, and strong farm and ranch families are the basis for thriving rural communities. Vibrant rural communities, in turn, are vital to the health, security and economic well-being of our entire national economy.

Learning to Do, Doing to Learn, Earning to Live, Living to Serve.

The FFA mission is to make a positive difference in the lives of students by developing their potential for premier leadership, personal growth and career success through agricultural education. Agricultural education prepares students for successful careers and a lifetime of informed choices in the global agriculture, food, fiber and natural resources systems.

Education prepares students for successful careers and a lifetime of informed choices in the global agriculture, food, fiber and natural resources systems.
AMERICA’S YOUNG FARMERS FACE REAL CHALLENGES.
THEY NEED CONGRESS TO ACT NOW.

ACCESS TO LAND
Secure land tenure is a fundamental component of a viable farm business. Land access is the top challenge that young farmers face and the cost of land is the number one reason why. The next farm bill should increase investment in federal farmland conservation and prioritize projects that keep farmland affordable for generations to come, and Congress should create capital gains tax incentives for farmers who sell their land to a beginning farmer.

STUDENT LOAN DEBT
Nearly a third of young farmers cite their student loan debt as a significant challenge. Farming is a capital-intensive and risky undertaking, and accessing credit for farming is already difficult. When saddled with thousands of dollars of student loan debt, many young farmers are denied loans to launch or grow their farm businesses. Congress should add young farmers to the Public Service Loan Forgiveness Program or offer low-interest refinancing through the USDA.

LABOR
The shortfall of skilled farm labor is affecting young farmers as well as the general farm community. Congress should increase funding for the Beginning Farmer and Rancher Development Program (BFRDP) to train young people to farm and provide a pathway to citizenship for the nation’s undocumented farm workers.

HEALTH INSURANCE
Farming is a dangerous, physically strenuous job. For young farmers, many of whom are in the early years of starting and growing their farm businesses and their families, lack of affordable health insurance puts them, their families, and their businesses at significant risk. Congress must protect and improve the Affordable Care Act and ensure that premiums are affordable, marketplaces are stable, young adults can stay on their family’s plan, and pre-existing conditions are not obstacles to receiving coverage.

These top challenges come from a survey of over 3,500 young farmers in the United States, conducted in 2017 by the National Young Farmers Coalition. Read the full report and take action at youngfarmers.org.
WEDNESDAY, FEBRUARY 28, 2018

8:30am  BREAKFAST AND REGISTRATION
Breakfast generously provided by Organic Valley and KIND; Coffee generously provided by Zeke’s Coffee

9:00am  WELCOME AND INTRODUCTION
• Kathleen Merrigan, Executive Director of Sustainability, The George Washington University
• Andrew Steer, President and CEO, World Resources Institute
• Danielle Nierenberg, President, Food Tank

9:15am  FIRESIDE CHAT
Featuring:
• Representative Chellie Pingree (D-ME)
• Representative Dan Newhouse (R-WA)
Moderated by: Helena Bottemiller Evich, Senior Food and Agriculture Reporter, POLITICO

9:50am  PANEL 1: GROWING FARMERS AROUND THE GLOBE
Moderator: Kathleen Merrigan, Executive Director of Sustainability, The George Washington University
Panelists:
• MJ Altman, Editorial Director, World Food Program USA
• Emily Zweber, Farmer-Member, Organic Valley
• Anne-Teresa Birthwright, Academic Tutor, The University of the West Indies, Mona Campus - Jamaica; Winner, BCFN YES! 2016
• Myeasha Taylor, Urban Farming Specialist
• Jennie Schmidt, Farmer, Schmidt Farms

10:40am  YOUNG FARMER SPOTLIGHT
Violet King, Farm Manager, Dreaming Out Loud

10:45am  NETWORKING BREAK
Snacks generously provided by Nature’s Path

11:00am  PANEL 2: CULTIVATING THE FOOD AND AGRICULTURE MOVEMENT
Panelists:
• Lauren Frances Tucker, Executive Director, Kiss the Ground
• Cecily Upton, Co-Founder and VP of Innovation and Strategic Partnerships, FoodCorps
• Mara Fleishman, Chief Executive Officer, Chef Ann Foundation
• Tambra Raye Stevenson, Founder & CEO, WANDA: Women Advancing Nutrition, Dietetics & Agriculture
• Sarah Sem, Former President, The Store at George Washington University

12:00pm  YOUNG FARMER SPOTLIGHT
Scott Sibbel, Farmer, Sibbel Family Farms and Niman Ranch

12:05pm  LUNCH
Generously provided by Beefsteak

1:40pm  FIRESIDE CHAT
Featuring:
• Seth Goldman, Co-Founder and TeaEO Emeritus, Honest Tea
• Scott Nash, Founder and CEO, MOM’s Organic Market
• Scott Norton, Co-founder, Sir Kensington’s
Moderated by: Frank Sesno, Director, School of Media and Public Affairs, The George Washington University

2:10pm  YOUNG FARMER SPOTLIGHT
Liz Whitehurst, Farmer-Owner, Owl’s Nest Farm

2:15pm  PANEL 3: ADVOCATING FOR FUTURE FARMERS AND EATERS
Panelists:
• Jill Isenbarger, CEO, Stone Barns Center for Food and Agriculture
• Jeremiah Lowery, Member, DC Food Policy Council
• Mailee Walker, Executive Director, Claniel Foundation
• Regina Northouse, Executive Director, Food Recovery Network

3:10pm  NETWORKING BREAK
Snacks generously provided by Niman Ranch

3:25pm  YOUNG FARMER SPOTLIGHT
Meredith Epstein, Lecturer and Advisor in Sustainable Agriculture, University of Maryland’s Institute of Applied Agriculture, and Guy Kilpatric, Terp Farm Manager, University of Maryland Dining Services

3:30pm  PANEL 4: BUILDING INNOVATIVE ALLIANCES
Moderator: Eliza Barclay, Science and Health Editor, Vox
Panelists:
• Dan Simons, Owner, Founding Farmers
• Amber Lambke, President and CEO, Maine Grains
• Bennett Haynes, Chief of Produce, Beefsteak
• Jessie Bovay, Director of Business Development, Mercaris
• Logan Peterman, Agricultural Research and Analytics Manager, Organic Valley

4:30pm  FIRESIDE CHAT
Featuring:
• Roger Johnson, President, National Farmers Union
• Lindsey Lusher Shute, Executive Director & Co-Founder, National Young Farmers Coalition
• Mark Poeschl, CEO, National FFA Organization
Moderated by: Whitney Pipkin, Reporter, the Chesapeake Bay Journal

4:50pm  KEYNOTE
Haile Thomas, Founder and CEO, The Happy Organization

5:00pm  CLOSING AND THANKS
Zweber Family Farm
One of our more than 2,000 farmer-owners.

Not just the WHERE
BEHIND YOUR FOOD
but the WHO & WHY

Organic Valley dairy farmers like the Zweber family believe in the importance of providing healthy, local, organic dairy products for the communities they live in. For 30 years, our farmer-owned cooperative has been committed to producing nutritious, organic products in harmony with the earth and with respect for animals.

Learn more about our mission at OrganicValley.coop.
MJ Altman
Editorial Director, World Food Program USA
@themollytrolley, @WFPUSA
@wfpusa

M.J. Altman is the Editorial Director at World Food Program USA, a non-profit organization based in Washington, D.C. that supports the mission of the U.N. World Food Programme (WFP). She is the host of the organization’s Hacking Hunger podcast, which explores hidden, human stories about hunger and food across the globe. As the granddaughter of Illinois farmers and a former reporter for TIME magazine, she brings a personal and journalistic lens to the issues of food security and sustainability. Prior to joining World Food Program USA, M.J. worked at TIME magazine in New York, where she covered a wide range of topics, including social justice and conflict. She has also worked at the Smithsonian Institution, where she researched, wrote and pitched stories about indigenous history and culture. Her work has been featured on MSNBC, CNN, the Associated Press and National Geographic, among others.

José Andrés
Activist, Chef, and Owner, ThinkFoodGroup
@ChefJoseAndres
@ChefJoseAndres
@ChefJoseAndres

Named one of Time’s “100 Most Influential People” and “Outstanding Chef” by the James Beard Foundation, José Andrés is an internationally-recognized culinary innovator, author, educator, television personality, humanitarian and chef/owner of ThinkFoodGroup. A pioneer of Spanish tapas in the United States, he is known for his avant-garde cuisine and his award-winning group of 28 restaurants throughout the country and beyond. His innovative minibar by José Andrés earned two Michelin stars in 2016 and with that, José is the only chef globally that has both a two-star Michelin restaurant and four Bib Gourmands. Andrés’ work has earned numerous awards including the 2015 National Humanities Medal, one of 12 distinguished recipients of the award from the National Endowment for the Humanities.

Eliza Barclay
Science and Health Editor, Vox.com
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Eliza Barclay is an editor at Vox.com, where she oversees the site’s health, science, energy, and environmental coverage. Formerly, she was a reporter and editor of NPR’s food blog, The Salt, and covered food, health and science on the web and the air. She holds a B.S. from the University of California-Berkeley and an M.A. from Johns Hopkins University.

Anne-Teresa Birthwright
Academic Tutor, The University of the West Indies, Mona Campus - Jamaica; Winner, BCFN YES! 2016
@ATBirthwright, @UWImona
@abirthwright, @uwimona
@Anne-Teresa Birthwright, @UWImona

Anne-Teresa Birthwright is currently pursuing her PhD at the University of the West Indies in the field of Development Geography, where she assess the vulnerability and impacts of climate and economic change on the livelihoods of small-scale farmers within Jamaica’s two major specialty coffee production systems. She has presented at several conferences such as the 6th British-Caribbean Geographers Conference, “The Caribbean Region: Adaptation & Resilience to Global Change” (2014) and the Commonwealth Geographical Bureau Workshop, “Food Security, Resilience & Climate Change” (2015). Currently, she is part of the two member team which received the 2017 Prime Minister’s Youth Award for Excellence for International Achievement. Out of over 150 applicants from 40 countries, the team was awarded the 2016 Barilla Center for Food and Nutrition Young Earth Solution (BCFN YES!) research grant which assisted drought affected small-scale farmers in St. Elizabeth, Jamaica. Additionally, her non-academic work involves being a self-taught artist where her pieces have been exhibited in both Jamaica and Canada. One of her most successful ventures was where she created pieces that were auctioned at the Toronto Benefit Gala in 2013 and 2014 so as to raise funds for the UWI Toronto Gala Scholarship.

Allison Aubrey
Reporter, NPR
@AubreyNPRFood, @NPR, @NPRFood
@npr
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Allison Aubrey is Food & Health Correspondent for NPR News and a contributor to the PBS NewsHour. Along with her colleagues at The Salt, NPR’s food vertical, she uses food as a lens to explore key issues of the day – from climate change to food justice issues. The aim is to reveal how food connects us to each other, culture, history, politics, science and more.

Aubrey has won numerous awards including the American Society for Nutrition’s Media Award, a National Press Club Award for Consumer Journalism. She is a 2016 winner of the James Beard Award for Best TV Segment. She’s a Kentucky native, and a graduate of Denison University and Georgetown University. She lives in Washington, D.C. with her husband and three kids.
CULTIVATING THE NEXT GENERATION OF YOUNG FOOD LEADERS

Jessie Bovay
Director of Business Development, Mercaris
@JessieBovay, @Mercaris

Jessie is the Director of Business Development at Mercaris where she seeks out opportunities to move identity preserved crops to market and make information more accessible across the supply chain. Previously, Jessie was at the Howard G. Buffett Foundation (HGBF) where she was a Project Manager focused on HGBF’s goals in food and water security, conflict resolution and post-conflict development. Earlier, Jessie served as Executive Operations Assistant for the CEO. Prior to her role at HGBF, Jessie was a Senior Transportation Analyst at Archer Daniels Midland Company (ADM). In this position, she evaluated ADM’s supply chain and developed changes. Earlier, Jessie was a Market Analyst for ADM’s international intermodal freight. Jessie began with ADM in 2008 as a Commodity Merchandiser in Ohio, Michigan, and Illinois. Jessie holds an M.B.A from the University of Illinois and a B.A. in International Relations from the James Madison College at Michigan State University.

Tim Carman
Food Writer, Washington Post
@timcarman, @washingtonpost

Tim Carman is a James Beard Award-winning food writer and critic for The Washington Post. His work has appeared in five editions of the “Best Food Writing” collection as well as the sixth edition of “Cornbread Nation.” He has also written for Imbibe magazine, American Scholar, Men’s Journal and other publications. He’s married to M. Carrie Allan, a spirits writer and devoted advocate for animals. We’ve been known to indulge in too much food, drink and beagle snuggling.

Caitlin Dewey
Reporter, Washington Post
@caitlindewey, @washingtonpost

Caitlin Dewey Rainwater is a reporter covering food and agriculture policy at the Washington Post. She previously served as the paper’s first digital culture critic, where she pioneered the social media beat and launched The Intersect -- a two-time winner of the Society for Features Journalism’s blogging excellence award.

Outside the Post, Caitlin’s work has been published in The New York Times and Cosmopolitan, among other publications. She previously wrote the popular daily newsletter “Links I Would Gchat You If We Were Friends,” which the media critic David Carr once kindly called “witty and intelligent.”

Caitlin was a 2017 fellow with the University of California Berkeley’s 11th Hour Food and Farming program. She graduated summa cum laude from Syracuse University with degrees in international relations, Spanish and magazine journalism.

She currently lives in D.C. with her husband and their dog, Dory.
Meredith Epstein coordinates the Sustainable Agriculture program at the University of Maryland's Institute of Applied Agriculture. With her background in organic vegetable farming, beginning farmer training, and curriculum development, she teaches courses in agricultural production, business management, and sustainability. Meredith advises students pursuing food system careers and manages the UMD Community Learning Garden. Devoted to serving the Maryland beginning farmer community, she volunteers as coordinator of the Maryland Young Farmers Coalition. Prior to her position at UMD, she worked in the non-profit realm for Future Harvest CASA and the New Entry Sustainable Farming Project. Meredith holds a B.A. in Environmental Studies from St. Mary's College of Maryland and an M.S. in Agriculture, Food and Environment from Tufts University, and is a graduate from the UCSC Apprenticeship in Ecological Horticulture. She is an avid chicken enthusiast and distance runner and is already teaching her four-month-old daughter the joys of cooking.

Helena Bottemiller Evich
Senior Food and Agriculture Reporter, POLITICO
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@politic
Before joining POLITICO, Helena spent four years reporting on food politics and policy at Food Safety News, where she covered Congress, the Food and Drug Administration and the U.S. Department of Agriculture. Helena’s work has also appeared in the Columbia Journalism Review and on NBC News. Her reporting has taken her to the Louisiana coast during the Gulf oil spill, Arizona lettuce fields, North Carolina hog farms and the occasional presidential turkey pardoning.

Meredith Fleishman
Chief Executive Officer, Chef Ann Foundation
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In 2001, Mara Fleishman turned her passion for healthy and sustainable food into a career by taking a position leading the marketing efforts for Whole Foods Market on the East Coast and in Europe. For nearly six years, she worked to raise awareness of the importance of eating fresh, healthy food. After a move to Boulder, Colorado, Fleishman decided to join her kindergartener for lunch at school one day. Shocked by the highly processed, high-sugar lunch that she and her daughter were served, she began her crusade to reform school food. While Fleishman worked with a small group of concerned parents and administrators to change their local school food program, she was also working on WFM’s first national initiative to support school food reform, then in her role as Global Director of Partnerships.

In 2013, Fleishman left her position with Whole Foods Market to work on school food reform in a full-time capacity as CEO of the Chef Ann Foundation. With three kids ranging from ages seven to sixteen, Mara brings a parent’s awareness to her work and writes about school food through that lens. Her current and archived blog posts are available on The Lunch Line.

In all, Fleishman has nearly 20 years of experience working in the natural products industry and is dedicated to educating people regarding the benefits of healthy food and sustainable business practices.

Seth Goldman
Co-Founder & TeaEO Emeritus, Honest Tea
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Seth Goldman co-founded Honest® Tea in 1998 with Professor Barry Nalebuff of the Yale School of Management. In March 2011, Honest Tea was acquired by The Coca-Cola Company, helping to further the reach and impact of Honest Tea’s mission by becoming the first organic and Fair Trade brand in the world’s largest beverage distribution system. Today, Honest Tea is the nation’s top selling ready-to-drink organic bottled tea and Honest Kids® is the nation’s top-selling organic kids’ juice drink. The brands are carried in more than 130,000 outlets in the United States, including all Wendy’s, Chik-fil-A, and SUBWAY restaurants. In 2016 Honest Tea’s distribution expanded to Europe.

In 2016, Seth transitioned to a new role at Honest Tea as TeaEO Emeritus and Innovation Catalyst for Coca-Cola’s Venturing & Emerging Brands business unit. This transition allows him to take on an additional role as Executive Chairman of Beyond Meat, a privately held California-based enterprise on the cutting edge of plant-based protein research and development.

In 2015 Seth was named the #1 Disruptor by Beverage World, and Beverage Executive of the Year by Beverage Industry magazine; he was also inducted into the Washington DC Business Hall of Fame. Seth has also been recognized by the United States Healthful Food Council with a REAL Food Innovator Award for helping change the food landscape by providing options that are healthier for both the body and the planet.

Seth serves on the advisory boards of Ripple Foods, the Yale School of Management, the American Beverage Association, and Bethesda Green (a local sustainability non-profit he co-founded). He graduated from Harvard College (1987) and the Yale School of Management (1995), and is a Henry Crown Fellow of the Aspen Institute. Seth and Barry are the authors, along with graphic artist Soongyun Choi, of The New York Times bestseller Mission in a Bottle. The book, told in comic book form, captures their efforts to create a mission-driven business in a profit-driven world. Seth lives with his wife and three sons near Honest Tea’s Bethesda, MD headquarters in an eco-friendly house.

Bennett Haynes
Chief of Produce, Beefsteak
@ralstonfarm, @beefsteakveggies
Bennett Haynes is Chief of Produce of Beefsteak, José Andrés’ vegetable-centric fast casual concept, where he is responsible for the concept’s sourcing strategy and practices to ensure the highest quality, sustainable and seasonal produce across all locations.

Bennett Haynes has spent his career following his passion for feeding others as
an entrepreneur and community organizer. Haynes got his start in agriculture as student at Bowdoin College, where he majored in environmental studies and anthropology before going on to become a Fulbright scholar. His studies eventually brought him to Southeast Asia, where he began his career as a community organizer in Thailand for The Alternative Agriculture Network. His accomplishments with AAN reached well beyond Thailand, when he implemented network-wide Green Market policies and represented AAN at the UN Climate Meetings in Bangkok, Slow Food International Conference in Torino, and EcoFarm Conference in Monterey.

Upon his return to the United States in 2011, he started Ralston Farm, where he specialized in diverse produce farming, cultivating high quality products and overseeing a Community Supported Agriculture. In a few short years he grew his business to serve more than 175 families and numerous restaurants, working closely with chefs to develop menus and trial heirloom produce varieties. His major restaurant clients included Michelin star-rated Uncle Boons, Jockey Hollow Bar and Kitchen, and Brick Farm Tavern.

Haynes now brings his expertise and network of top tier producers to ensure that Beefsteak’s guests can enjoy the freshest, most flavorful veggies available. In addition, Haynes oversees Beefsteak’s sustainability efforts including composting and special partnerships with local food producers and farms.

Jill Isenbarger
Chief Executive Officer, Stone Barns Center for Food and Agriculture

Jill Isenbarger is CEO of Stone Barns Center for Food and Agriculture. Prior to her appointment in March 2009, she served as chief of staff at The Nature Conservancy, the world’s leading conservation organization with more than 3,500 employees in 34 countries and an annual operating budget exceeding $1 billion. Jill held top leadership positions with The Nature Conservancy for more than ten years, including chief of staff for three top-level executives and director of Marketing Programs. Previously, Jill worked for Harvard University, U.S. Senator Carl Levin and an international architectural firm based in Cambridge, Mass.

At Stone Barns Center, Jill works to forge partnerships among farmers, engineers, policy makers, chefs, conservationists, educators and others to help bring about a system of agriculture and a way of eating that reflects and values ecological health, strong communities and the integrity of place, region and season.

Roger Johnson
President, National Farmers Union

Roger Johnson was elected National Farmers Union’s 14th president during the organization’s 107th anniversary

Southern Farm & Garden was named one of Food Tank’s top 20 magazines for people who eat, cook, and grow

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Spring: April 2018
Summer: June 2018
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convention in 2009. Prior to leading the family farm organization, Johnson, a third-generation family farmer from Turtle Lake, N.D., served as North Dakota Agriculture Commissioner, a position he was first elected to in 1996. From 2007-2008, Johnson served as president of the National Association of State Departments of Agriculture (NASDA). Johnson graduated from North Dakota State University with a degree in agricultural economics. Johnson and his wife, Anita, are the proud parents of three children and have three grandchildren.

Guy Kilpatrick
Terp Farm Manager, University of Maryland Dining Services
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@terpfarm
Farmer Guy grew up in the foothills and valleys of Western Maryland, where life is steeped in agricultural heritage — though he is actually the first farmer from his family. His diverse skill set and thoughtful approach to farming follows many years of training and experience on organic fruit and vegetable farms, and completion of the Apprenticeship in Ecological Horticulture at the University of California, Santa Cruz. His knack for agricultural sustainability is as evident as his passion for growing delicious food, which is an inspiration to anyone who meets Guy at the farm.

Amber Lambke
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@mainegrains
@mainegrains
Amber Lambke is president of Maine Grains, Inc., whose products are carried by specialty food stores and used by bakeries and restaurants throughout the Northeast. She is also the founding director of the Maine Grain Alliance. A driving force behind Maine’s sustainable foods movement, Amber has worked with local business leaders and community members to successfully bring the cultivation and processing of grains back to Skowhegan, Maine. Her efforts through the Maine Grain Alliance have generated a broader understanding and appreciation of the nutritional and economic value of heritage grains and oats, as well as their exceptional flavor. The alliance’s Kneading Conference, co-founded by Amber, now draws thousands of attendees from throughout North America each year and has spawned similar conferences across the country.

Jeremiah Lowery
Member, DC Food Policy Council
@jeremiah4dc, @dcfoodpolicy.org
@jeremiah_lowerydc
Jeremiah Lowery is a Washington, D.C. native and a 2008 graduate of the University of Maryland. He is a labor activist and has worked on issues ranging from workers’ rights to food justice. Jeremiah has worked with and organized low-income residents in the Washington, D.C. area on the issues of political empowerment, sustainability, and organizing. He also hosted the “Heal DC” radio show on WPFW 89.3 FM Pacifica Radio, a radio show that focused on labor and environmental issues.

Currently, he is the director of the Universal Childcare NOW DC Coalition, political appointee to the DC Food Policy Council, and a candidate for Democratic Candidate for At Large DC Council in June 2018.

Kathleen Merrigan
Executive Director of Sustainability, The George Washington University
@katmerrigan, @GWtweets
@gwuniversity
Kathleen Merrigan is Executive Director of Sustainability at the George Washington University, where she leads the GW Sustainability Collaborative and serves as Professor of Public Policy and Director of the Food Institute. Concurrently, Merrigan serves as Co-Chair for AGree, a multi-year consensus-building project of the Meridian Institute to transform food and agricultural policy. From 2009-2013, Merrigan was U.S. Deputy Secretary and Chief Operating Officer of the U.S. Department of Agriculture, a $150 billion, 110,000 employee institution. As Deputy Secretary, Merrigan created and led the Know Your Farmer, Know Your Food Initiative to support local food systems; was a key architect of First Lady Michelle Obama’s Let’s Move! campaign; and made history as the first woman to chair the Ministerial Conference of the Food and Agriculture Organization (FAO) of the United Nations. Before joining the USDA, Merrigan held a variety of agriculture policy positions, including faculty member at the Friedman School of Nutrition Science and Policy at Tufts University, Administrator of the USDA Agricultural Marketing Service, and senior staff on the U.S. Senate Committee on Agriculture, Nutrition and Forestry, where she wrote the law establishing national standards for organic food. Merrigan holds a Ph.D. in environmental planning and policy from the Massachusetts Institute of Technology, a Master of Public Affairs from Williams College.

Scott Nash
Founder and CEO, MOM’s Organic Market
@MOMsOrganicMkrt
@momsorganicmarket
@momsorganicmarket
Scott Nash started MOM’S Organic Market at the age of 22 with an initial investment of $100 as a home delivery business out of his mom’s garage. On July 2nd 1987, MOM’S made its first sale delivering to a customer who lived in Rockville, MD. Since then, MOM’S has grown to become one of the nation’s premier chains of family owned and operated organic grocery stores. MOM’S has eighteen stores in DC, Maryland, New Jersey, Virginia, and Pennsylvania. MOM’S Purpose is to protect and restore the environment. MOM’S also takes on issues such as banning advertising to children and raising the minimum wage.

Representative Dan Newhouse
U.S. House of Representatives (R-WA)
@RepNewhouse
@reppnewhouse
Representative Dan Newhouse is a lifelong resident of Central Washington and is honored to represent the 4th District in Congress. A third-generation Yakima Valley farmer, Dan brings real-world experience to Congress as a businessman and former state legislator ready to work hard in support of conservative solutions that encourage job creation and economic opportunity in Central Washington. Dan understands that looking out for taxpayers means that Congress must stay on budget and make the government work efficiently to fulfill its responsibilities.
Thank you for being a Food Tank Organization Member

GAIN is driven by the vision of the world without malnutrition. We believe that everyone in the world should have access to an affordable, healthy and nutritious diet. We focus on children, girls and women to break the cycle of malnutrition and poverty.

By building alliances that deliver impact at scale, we believe that we can end malnutrition within our lifetimes.

www.gainhealth.org
Dan serves on two committees with jurisdiction on critical legislative issues for the 4th District; these include the Appropriations and Rules committees.

Dan served four terms as a legislator in the Washington State House of Representatives, representing the 15th Legislative District from 2003 to 2009. In the Legislature, Dan earned a reputation as a principled conservative willing to work with colleagues to support policies that foster economic growth.

From 2009 to 2013, Dan served as Director of Washington State’s Department of Agriculture, where he listened to the concerns of Washington farmers and promoted the state’s agricultural resources.

Dan attended Washington State University, where he earned a Bachelor of Science degree in Agricultural Economics. Dan is also a graduate of the Washington Agriculture and Forestry Leadership Program.

Dan lives in Sunnyside. He has two adult children: Jensena, Devon and Devon’s wife Halley. The Newhouse family continues to operate a 600-acre farm where they grow hops, tree fruit and grapes.

Scott has been named one of Fast Company’s “Most Creative People in Business” and listed on Forbes’ “30 Under 30.” Previous to founding Sir Kensington’s, he began his career at Lehman Brothers in Tokyo and traveled across 23 countries in Asia on a folding bicycle. Scott is an alumnus of Brown University and a member of the University’s Advisory Council on Entrepreneurship.

### Logan Peterman
**Agricultural Research and Analytics Manager, Organic Valley**

From his roots growing up on an apple orchard in central Wisconsin, to his years working in the organic sector, Logan Peterman has attempted to merge a background in Ecology, Statistics, and Research design to aid and validate Farmer intuition and on-farm management. He has advised State, Federal, NGO, and private organizations and companies using an evolving set of skills in data analysis, and research interpretation/application, which has landed him several leadership opportunities in his young career, including a visit to the Obama White House. He also currently chairs the Science committee for The Organic Center, as well as serving as an active member of the Board of Trustees.

At Organic Valley, Peterman applies his expertise to leverage fresh insights to inform strategy and operational tactics for the farmer-owned cooperative that is Organic Valley—2,000 family farms strong across the country, and its increasingly international supply chain. With development efforts spanning from product nutrition and identifying biological drivers, to on-farm management and conservation, the scope of his work can involve nearly any part of the modern organic food system. His primary goal, is to validate member intuition regarding organic benefits, nutrition, and resilience, using the research expertise of peer-reviewed academics and private research institutions. Improving nutrition, reducing externalities, and ensuring integrity of organic foods into the future.

In his expertise as a young leader, Peterman will specifically bring breaking news and scientific findings about pasture and nutrition to the table at Food Tank DC.

### Regina Northouse
**Executive Director, Food Recovery Network**

For over a decade, Regina has worked in the nonprofit sector, committed to social justice issues because she believes it is in this sector that she can make the biggest difference and that people are the engines of positive change. Regina joined as the Executive Director in 2015 and is responsible for setting the vision, strategy and fundraising efforts for Food Recovery Network. Regina works with the amazing team at national headquarters, stakeholders and partners around the country to achieve ambitious goals for FRN and the food recovery movement. FRN’s goal is to support the higher education sector to be the first sector where food recovery is the norm and not the exception. But Regina won’t stop there. Businesses, events, public institutions also have a role in reducing food waste at the source. Regina wants to integrate all sectors within the vibrant FRN network to reduce food waste and feed those in need with perfectly good surplus food. Most recently, Regina is tasked with implementing the three-year strategic plan for FRN.

### Scott Norton
**Co-Founder, Sir Kensington’s**

Scott Norton is co-founder of Sir Kensington’s, makers of condiments with character. With a mission to bring integrity and charm to ordinary and overlooked food, Sir Kensington’s condiments have become an integral offering at the leading retailers and restaurants across the US.

As an organization, Sir Kensington’s combines an innovative high-growth startup environment with a values-driven natural foods company, all personified by a fabled English gentleman. This year, Sir Kensington’s was acquired by Unilever to join a family of global food brands, and help define the future of good food and good business.

At Organic Valley, Peterman applies his expertise to leverage fresh insights to inform strategy and operational tactics for the farmer-owned cooperative that is Organic Valley—2,000 family farms strong across the country, and its increasingly international supply chain. With development efforts spanning from product nutrition and identifying biological drivers, to on-farm management and conservation, the scope of his work can involve nearly any part of the modern organic food system. His primary goal, is to validate member intuition regarding organic benefits, nutrition, and resilience, using the research expertise of peer-reviewed academics and private research institutions. Improving nutrition, reducing externalities, and ensuring integrity of organic foods into the future.

In his expertise as a young leader, Peterman will specifically bring breaking news and scientific findings about pasture and nutrition to the table at Food Tank DC.

### Representative Chellie Pingree
**U.S. House of Representatives (D-ME)**

In the 1970s, with a degree in human ecology from the College of the Atlantic, Chellie Pingree started an organic farm on the island of North Haven, Maine. Selling produce to summer residents and raising sheep for wool turned into a thriving mail order knitting business that eventually employed ten people in her small community.

Chellie is still a small business owner today. In her hometown on the island of North Haven, Maine, she owns Nebo Lodge and Restaurant and Turner Farm—a diversified organic farm that provides produce, meat and cheese to Nebo Lodge and is sold at a farm stand and the local farmers market.

In Congress, Chellie has been an advocate for reforming federal policy to better support the diverse range of American agriculture—including sustainable, organic, and locally focused farming. Many provisions from comprehensive legislation she
CULTIVATING THE NEXT GENERATION OF YOUNG FOOD LEADERS

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Maybe you wore the blue jacket, or know someone who did. The symbolic blue corduroy is far more than FFA Official Dress. It is an icon of American tradition—instilling pride and responsibility in those who wear it.

However, not every FFA member is able to wear the jacket. Not because they don’t deserve to…but because they can’t afford it.

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Let’s give every member the chance to be part of the tradition and secure a bright future for agriculture.

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Do you want to nominate someone or apply for an FFA Official Jacket? Visit FFA.org/giveblue.

Connect with FFA:facebook, twitter,instagram
In 2017, she received a 2017 James Beard Leadership Award for her national leadership in food system reform.

With her current seat on the House Appropriations Subcommittee on Agriculture, Chellie is focused on making more reforms in the upcoming reauthorization of the Farm Bill. She has introduced legislation to increase investment in organic research, support the growth of local and regional agriculture markets, and reduce the nation’s food waste.

In 2017, she received a 2017 James Beard Leadership Award for her national leadership in food system reform.

Poeschl has had a hand in leading a number of global animal nutrition companies, including Provimi Holding BV and North American Nutrition. Most recently, Poeschl was vice president, group director, stakeholder engagement at Cargill Animal Nutrition. During his tenure at Cargill, Poeschl was deeply involved in major capital expansion programs in the United States, South Africa, Jordan, France, Ireland and the Netherlands. In addition, he played a key role in talent selection and career development in the company and was instrumental in collaborating and implementing long-range business strategies. In 2016, he began working on sustainable and responsible animal protein production issues with key stakeholders, before transitioning to his current position at the helm of the National FFA Organization.

Jennie Schmidt wears many hats within the agriculture industry starting with her on-farm work and expanding to her community service involvement with numerous organizations. At her family farm, Schmidt Farms Inc., she assists in the daily operations of a 2000-acre, third-generation diversified family farm, growing corn, soybeans, wheat, barley, vegetables, and grapes. Jennie serves numerous leadership roles in community organizations, proudly serving as the first female president of the Maryland Grain Producers Utilization Board, the National Barley Association, the Global Farmers Network, and is active in her local church, 4H, and local food pantry.

Sarah Sem is a sophomore at the George Washington University studying Political Communication in their School of Media and Public Affairs. Originally from a small high school in a small town in Vermont, Sarah did not have much exposure to advocacy, but since arriving in Washington has been working with various student organizations to address needs like food insecurity, gender inequality, and other social issues in her immediate community as well as abroad. She served as the president of The Store at GW, a food pantry that is a resource for students, faculty, and staff in GW’s community for the 2017 calendar year. In that time, The Store helped serve over 600 members of the GW community, and that number continues to grow. She also helped start, along with The Store’s vice-president Sarah Duckworth, a student organization dedicated to running and promoting the mission of The Store.

Lindsey Lusher Shute is the Executive Director and Co-founder of the National Young Farmers Coalition. From a few volunteer farmers, Lindsey has grown NYFC to a nationwide network with 40 chapters in 28 states. Lindsey has edited and authored nine reports for the coalition, including Building a Future with Farmers. This report established NYFC’s original policy platform and was the first to survey the nation’s young and aspiring farmers. Lindsey launched a national campaign to keep farmland affordable with Farmland Conservation 2.0: How Land Trusts Can Save America’s Working Farms and a New York Times op-ed, “Keep Farmland for Farmers.” This campaign has engaged hundreds of land trust professionals and farmers on land access strategies and released a free land access affordability calculator. Lindsey serves as a spokesperson for NYFC and young farmer issues to the national news media. She was recognized as a “Champion of Change” by President Barack Obama, is a recipient of the Glynwood “Harvest Award”, was named among “20 Food Leaders Under 40” by Food Tank, and an “American Food Hero” by Eating Well Magazine. Lindsey holds a M.S. in Environmental Policy from Bard College, where she recently delivered the Distinguished Alumni lecture, and a BFA from New York University. Lindsey and her husband Benjamin own and operate Hearty Roots Community Farm, a 900-member CSA in the Hudson Valley of New York.

Scott Sibbel is a young Iowa farmer following in the family tradition of small, sustainable farming south of Carroll, Iowa on the Sibbel family farm that has been in the Sibbel family since 1919. He is a Niman Ranch independent farmer and rancher. He is committed to raising hogs and cattle in a humane way in accordance with Niman Ranch's high standards and strict protocols. Scott won the Farmer of the Year Award from Niman Ranch in 2016, ten year farmer award in 2017, and fifth place meat quality award from Niman Ranch in 2014.

Scott and his wife Martha, have two children: Anthony (13), and Ellie (11). He also enjoys hunting, fishing, anything outdoors, woodworking, and working on cars and machinery. Scott is active in the Knights of Columbus, and volunteers for church retreats and associated community functions.
Dan Simons
Owner, Founding Farmers
@DanBSimons, @FoundingFarmers
@FoundingFarmers
@dan.simons.754, @FoundingFarmers

A lifelong restaurateur, Dan Simons is an effective and inspiring team leader with a knack for creative management and staff development, while delivering profitability and innovative branding. He is a frequent speaker at industry and educational events, able to translate his experience into tangible lessons for a wide range of audiences, including those beyond the hospitality industry. He has participated in the FranklinCovey Leadership Symposium and teaches an annual 7-week course at the George Washington University School of Business.

Simons and his partner, Mike Vucurevich, operate Farmers Restaurant Group, which includes Founding Farmers, Farmers Fishers Bakers, Farmers & Distillers, and Founding Spirits Distillery. Run like a big family operation, they give every employee their direct cell phone numbers and host quarterly trainings on company essentials, as well a life tools, such as time management. They invest time and money in their people, working to help them grow and prosper.

Andrew Steer
President and CEO, World Resources Institute
@AndrewSteerWRI, @worldresources
@worldresources

Andrew Steer is the President and CEO of the World Resources Institute, a global research organization that works in more than 50 countries, with offices in the Brazil, China, Europe, India, Indonesia, Mexico and the United States. WRI’s more than 500 experts work with leaders to address six urgent global challenges at the intersection of economic development and the natural environment: food, forests, water, climate, energy and cities.

Dr. Steer joined WRI from the World Bank, where he served as Special Envoy for Climate Change from 2010 - 2012.

Dr. Steer is a Global Agenda Trustee for the World Economic Forum, and is a member of the China Council for International Cooperation on Environment and Development (CCICED), the Leadership Council of the Sustainable Development Solutions Network, the Energy Transitions Commission, the Champions 12.3 Coalition to reduce food loss and waste, the Sustainable Advisory Groups of ASHOKA and Robert Wood Johnson Foundation.

Myeasha Taylor
Urban Farming Specialist
@doldc
@yourproducepusher, @doldc

Myeasha Taylor is a native Washingtonian and graduate of Morgan State University dedicated to closing the gaps of food insecurity and strengthening the local food economy. Her journey includes learning and teaching the fundamentals of organic food production and nutrition education in Baltimore, MD; Washington D.C.; and Goldsboro NC. She has 7 years of experience instructing youth, adults and special needs populations in urban agriculture, entrepreneurship, and volunteerism.

She is the cofounder of Two Moons Food Group LLP, an innovative food enterprise rooted in growing good food, good farmers, and connecting the food system. She consults emerging and existing food businesses on ways to take their product from idea to implementation. Former projects include selling excess produce from local farms through delivery service and curating a farm stand in a local café and new farmers market in Baltimore MD.

Myeasha Taylor serves as a member of the Circle of Wise Council for Black Yield Institute, an emerging Pan-African institution based in Baltimore, MD and Swing Phi Swing Social Fellowship, Incorporated.

Tambra Raye Stevenson
Founder and CEO, WANDA: Women Advancing Nutrition, Dietetics, & Agriculture
@tambraraye, @iamWANDAorg
@lambraraye, @_iamwandaorg

As a mom and nutritionist, she wanted to inspire girls like her daughter Ruby to become healthy eaters, readers and leaders with Where’s WANDA? a bilingual book series introducing Little WANDA, a girl character, who travels across Africa finding the foods to heal her community with the help of female farmers. In 2016 she was named a Champion for children’s wellbeing by ASHOKA and Robert Wood Johnson Foundation.


Appointed by Mayor Bowser to the D.C. Food Policy Council, Tambra’s work has been highlighted by the Washington Post, Technical.ly, Voice of America and National Geographic Traveler Magazine. The Boren National Security Education scholar holds degree in nutrition and public health from Tufts Medical School and Oklahoma State University.

Haile Thomas
Founder and CEO, The Happy Organization
@hailevthomas
@hailethomas
@hailevthomas

Haile Thomas is 17 years old, an international speaker, health activist, vegan food & lifestyle influencer, the youngest Certified Integrative Health Coach in the United States, and the founder/CEO of the nonprofit HAPPY (Healthy Active Positive Purposeful Youth). Haile founded HAPPY when she was 12 years old to address the need for free/affordable plant-based nutrition and culinary education in under served/at-risk communities, as well as in schools and through annual summer camps.

Haile has personally engaged over 15,000 kids and thousands of adults around the world since beginning her activism in 2010. She was inspired to pursue this passion after her family successfully reversed her father’s type-2 diabetes without the use of medication, only healthy eating and lifestyle choices, and upon learning that kids were also increasingly being diagnosed with conditions like diabetes, heart disease, and obesity. All of Haile’s programs, projects, and initiatives, are
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1. **SIGN UP FOR FOOD FOR THOUGHT.**
   Our weekly food-focused newsletter from farmer and award-winning journalist Tom Philpott
   [www.motherjones.com/signup](http://www.motherjones.com/signup)

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   A biweekly podcast for people who think hard about their food, with a tantalizing guest list of writers, farmers, scientists, and chefs  
   [www.motherjones.com/bite](http://www.motherjones.com/bite)

3. **GET OUR MAGAZINE.**
   Get a full year (six issues) of our magazine for just $1 a month, or give the gift of MoJo to a friend for the same low price.  
   [www.motherjones.com/subscribe](http://www.motherjones.com/subscribe)
Lauren Frances Tucker
Executive Director, Kiss The Ground
@kissthegroundca
@kisstheground
@laurenfrancestucker, @kissthegroundca

Lauren Tucker grew up in West Virginia surrounded by natural beauty and conventional corn and soy fields. She always felt there was something missing with how disconnected humans are to land in our current society. Her passion for earth and humanity developed from there, and she graduated with a B.A. from the Honors program at American University in Psychology and International Studies. She spent 9 months studying abroad and volunteering throughout Africa and completed her thesis on the ineffectiveness of U.S. food aid in Ethiopia, North Korea and Malawi. Throughout this time, she also became an ABA trained therapist for autistic children. Once completing her schooling, she helped develop a nonprofit called Green Light New Orleans, to rebuild the community post-Katrina. She helped build Green Light’s team to include a staff and hundreds of volunteers. Her passion for agriculture continued through her studies of biodynamic farming, soil health, and regenerative agriculture, becoming a UC Master Gardener and earning a Permaculture Design Certificate. Lauren has also worked in operations at Angel Flight West, another nonprofit, and been a chef and organizer of farm dinners, to bring people together around healthy eating. She’s been with Kiss The Ground since the beginning, initially heading up the local garden and now serving as their Executive Director.

Cecily Upton
Co-Founder and VP of Innovation and Strategic Partnerships, FoodCorps
@foodcorps
@foodcorps
@foodcorps

Cecily cut her teeth in school food work as the co-creator of a marginally successful garden experiment at her high school in Maine. A decade later, after stints in arts management and farming in Italy and India, she returned to school food, first managing Youth Programs with Slow Food USA and then by co-founding FoodCorps. FoodCorps connects kids to healthy food in schools, ensuring they have the nourishment they need to thrive. Cecily received her B.A. from Bowdoin College, her M.A. from NYU and currently lives in Maine with her daughter, who is probably getting sick of her annual exclamation, “I think our vegetable garden should be bigger next year!”

Mailee Walker
Executive Director, Claneil Foundation

Mailee Walker has been Claneil Foundation’s executive director since 2007. Previously, she was vice president, communication/program officer of the Wells Fargo Regional Foundation. She served as executive director of the Stanford Medical Youth
Mailee serves as a board member of The Philadelphia Award. She is a steering committee member of the Sustainable Agriculture and Food System Funders. She is a founding member of Philanthropy Network’s diversity, equity and inclusion committee and the Asian Mosaic Fund Giving Circle. She is a member of Asian Americans/Pacific Islanders in Philanthropy and the Forum of Executive Women.

Mailee earned a BA in urban studies from Stanford University and an MBA in change management from the Wharton Graduate School of Business. She is an alumna of the Coro Fellows Program, the Center on Philanthropy’s Jane Addams Fellowship, and Leadership Philadelphia.

Liz Whitehurst
Farmer-Owner, Owl’s Nest Farm
@owlsnestfarm
@owlsnestfarmMD

Liz is the owner/operator of Owl’s Nest Farm, small-scale diversified vegetable farm 15 miles outside Washington, DC. Before starting her own farm, she worked on a wide variety of farms and gardens as a grower and educator, including the Arcadia Center for Sustainable Agriculture and Angelic Organics Learning Center. At Owl’s Nest Farm, Liz and her team grow unique, delicious, nutritious vegetables on four acres and they grow for CSA members, one DC farmer’s market, restaurants and friends. Liz and her farm were recently featured in a Washington Post article about how young farmers are changing the food system.

Emily Zweber
Farmer-Member, Organic Valley
@OrganicValley
@OrganicValley
@Zweberfarms, @OrganicValley

Emily, and her husband Tim, along with his parents, Jon and Lisa, co-own and operate a 130 cow organic dairy in Minnesota. The Zweber farm is a progressive, diversified and sustainable fourth generation family farm. The Zwebers joined Organic Valley in 2008 and became 100% grain free in 2016. In addition to the dairy, the Zwebers raise grassfed beef, all natural pork and pastured poultry. Emily is the former member of the inaugural Generation Organic (Organic Valley’s young farmer program) Executive Committee. Emily and Tim received the Generation Organic award in 2015. Currently, Emily serves on the Organic Valley Coop-Committee where she helps give guidance on cooperative issues to the farmer board of directors.

In addition to farming, Emily is an educator in her community. Emily conducts many farm tours and school visits annually, reaching over 1,000 students and adults with her message of food for a sustainable future.
FOOD TANK: MEMBERSHIP

foodtank
MEMBERSHIP BENEFITS

We’re a global community pushing for food system change. Becoming a member of Food Tank is being a part of one of the fastest growing organizations in food and agriculture. Food Tank is dedicated to highlighting stories of success and hope in agriculture and starting dynamic and innovative discussions about changing the food system.

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Exclusive access to the Food Tank community, alongside our unparalleled content and events. Members at this level receive:
- One free ticket to the Food Tank Summit and reception of your choice
- 50% off discount for additional Food Tank events
- Access to the upcoming Food Tank member exclusive website portal where you’ll get members-only PDFs, forum access, and more
- Subscription to the members-only monthly newsletter
- Ability to participate in members-only surveys
- Access to a Food Tank members-only Facebook group with exclusive networking opportunities
- Advance access to all Food Tank Reports and the 2018 Good Food Organization Guide
- Your name listed in the Food Tank Summit programs, on our website, in the annual report, and in the Good Food Org Guide

Food Tank Leadership Member:
Unique and personal access to Food Tank content, conversations, and events. Members at this level receive:
- Two personal one-on-one semi-annual calls with Food Tank President Danielle Nierenberg
- Two free tickets to the Food Tank Summit and Reception of Your Choice
- And all the other benefits listed above.

Food Tank Organization Member:
Unique and personal access to Food Tank content, conversations, and events. Members at this level receive:
- One-on-one quarterly calls with Food Tank President Danielle Nierenberg
- Five tickets to all Food Tank Summits, Receptions, and dinners for all of 2018
- One page advertisements in all Food Tank Summit Programs and in the Food Tank / James Beard Foundation 2018 Good Food Organization Guide
- Public “thank you” mention across each of our social media platforms
- And all the other benefits listed above.

Foodtank.com/sustainer
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The future of our food system is in their hands. Let's make sure they have the land, markets, capital and efficiencies they need to succeed.
The food is local. The story is global.

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BERNARD POLLACK // CHAIRMAN OF THE BOARD

Bernard Pollack serves as Food Tank’s Chairman of the Board. He 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 has resulted in the election of dozens major pro-worker candidates and laws in California, Kentucky, Minnesota, Oregon and Pennsylvania. He has developed communication programs for labor organizing all over the U.S. 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 // TREASURER

Nabeeha Mujeeb Kazi-Hutchins serves as Treasurer of the Food Tank Board. She 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. Born in Pakistan, Nabeeha was raised in Mexico and is fluent in four languages. Nabeeha has traveled to more than 30 countries and worked in five.

DANIELLE NIERENBERG // PRESIDENT

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 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 twenty 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, FAO, 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 will be hosting 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.

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.

ALEX BORSCHOW

Alex Borschow is Co-Founder and Managing Partner at Semillero Ventures, a private equity investment fund focused on food and agriculture businesses in Puerto Rico. Previously, he was Director of Finance for Eataly USA, responsible for building out the company’s budgets and financial reporting systems while working on ways to incorporate sustainability into processes and procedures. He holds a
Bachelor of Science in Chemical/Biological Engineering from MIT, and Master of Business Administration and Certificate in Sustainability from the MIT Sloan School of Management, where he supports the Food Systems Sustainability program.

WILLIAM BURKE
Burke is an agricultural economist and consultant for Michigan State University and Africa RISING, currently splitting time between Malawi and East Lansing. He has also lived and worked in The Gambia and Zambia. He and his colleagues are the recipients of the 2017 Bruce Gardner Memorial Prize for Applied Policy Analysis awarded by the Agricultural and Applied Economics Association.

MICHAEL BERGER
Michael is a Founding Partner and the VP of Supply Chain of Elevation Franchise Ventures, franchisor of Elevation Burger. As one of the founding partners of the Elevation Burger franchise company, Michael has lead the company’s growth from a single restaurant to a chain of 60+ restaurants in seven countries. Under Michael’s supply chain leadership, Elevation Burger’s purchases of certified organic, grass-fed beef have grown into one of the largest certified organic beef purchasing programs in the United States and the largest such program of any restaurant group in the US. Michael is also responsible for developing the restaurant chain’s organic chicken and organic pork bacon programs. Additionally, Michael has been the executive in charge of franchise development/sales and real estate development at various times in the company’s history. Michael has been featured in various forms of media and is a recognized leader in sustainable food supply chains and international franchise development. Michael currently serves on The Organic Center’s Board of Trustees and Food Tank’s Board of Directors and was honored as the Organic Trade Association’s “Rising Star” of 2015.

PEDRO DINIZ
Pedro Paulo Diniz is a Brazilian businessman and former racing driver. He currently operates a 2,300 hectare 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.
NIMAN RANCH IS PROUD TO SUPPORT FOOD TANK & THE NATIONAL YOUNG FARMERS COALITION as we work together to grow our young farmer network.

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