



# 2018 foodtank SUMMIT

GROWING FOOD POLICY

**March 17, 2018**

Pigott Auditorium  
Seattle University Campus Walk  
Seattle, Washington 98122



**Our Vision:**

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

**Our Values:**

Educate. Inspire. Advocate. Change.

**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.



Welcome to Food Tank's first Summit in the Pacific Northwest! We're incredibly excited to be in Seattle and honored to work with an amazing group of partners including the Natural Resources Defense Council (NRDC), the Environmental Working Group (EWG), Food Action, Garden-Raised Bounty (GRuB), and Seattle University.

We wanted to have a Summit in this part of the country because the Pacific Northwest has tremendous leadership in creating a more sustainable food system issues, from pioneering urban garden programs and ingenious food forests to cooperative food hubs and some of the most exciting policy

experiments anywhere, including on sugary drinks, salmon, and mental health.

We are committed to helping expand the national conversation around food and agriculture beyond the DC Beltway and the Farm Bill. That's why we're here, helping to create a platform for the diverse voices of change-- farmers, advocates, activists, academics, scientists, funders, and policymakers with stories to share.

We want to tear down the silos that have existed for so long in food and agriculture policy, including the geographic ones. We want to encourage honest dialogue among people who usually don't get the chance to talk to one another.

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 and new ideas.

We all know that one discussion, panel, or conference won't save the world. But let's be inspired by our young, optimistic leaders and not shy away from exploring new ideas and trying on 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 today—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.

I want to thank the team at Food Action as well as Russ Lehman for leading this effort and inviting us into your communities. And I want to thank Seattle University for recognizing the transformational potential in the discussions we're going to have today and serving as our host.

Please contribute to these discussions and offer your thoughts and suggestions. What makes you feel hopeful? Angry? Inspired? 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



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# SEATTLEU

## CENTER FOR ENVIRONMENTAL JUSTICE AND SUSTAINABILITY

Seattle University, founded in 1891, is a Jesuit Catholic university located on 50 acres in Seattle's Capitol Hill neighborhood. More than 7,200 students are enrolled in undergraduate and graduate programs within nine schools and colleges.

The Center for Environmental Justice and Sustainability (CEJS) will inspire and prepare a generation of leaders to meet the unprecedented ethical challenge facing humankind in the early 21st century: forging a sustainable relationship between humankind and planet Earth, and doing so in ways that foster justice within and between societies.

**Mission:** Seattle University is dedicated to educating the whole person, to professional formation, and to empowering leaders for a just and humane world.

**Vision:** We will be the premier independent university of the Northwest in academic quality, Jesuit Catholic inspiration, and service to society.



The Environmental Working Group's mission is to empower people to live healthier lives in a healthier environment. With breakthrough research and education, we drive consumer choice and civic action.

We are a non-profit, non-partisan organization dedicated to protecting human health and the environment.

We work for you. Do you know what's in your tap water? What about your shampoo? What's lurking in the cleaners underneath your sink? What pesticides are on your food? How about the farms, fracking wells and factories in your local area? Do you know what safeguards they use to protect your water, soil, air and your kids? Which large agribusinesses get your tax dollars and why? What are GMOs? What do they do to our land and water?

More than two decades ago EWG set out to answer these questions, and more, and to empower you to get to know your environment and protect your health.

EWG's groundbreaking research has changed the debate over environmental health. From households to Capitol Hill, EWG's team of scientists, policy experts, lawyers, communication experts and programmers has worked tirelessly to make sure someone is standing up for public health when government and industry won't. Through our reports, online databases, mobile apps and communications campaigns, EWG is educating and empowering consumers to make safer and more informed decisions about the products they buy and the companies they support. In response to consumer pressure, companies are giving up potentially dangerous chemical ingredients in their products and improving their practices.



Food Action galvanizes and mobilizes consumers and voters to create a food system which is equitable, healthy and resilient.

Formerly the Washington Sustainable Food and Farming Network (WSFFN), we have re-launched our organization as Food Action.

**Mission:** We are an advocacy organization working to create a healthy, just, and sustainable food system for all. We work to transform the food system through advocacy, education, and mobilizing consumer power.



GRuB works in Thurston & Mason counties in Washington State.

**Mission:** GRuB inspires positive personal and community change by bringing people together around food and agriculture. GRuB partners with youth and people with low-incomes to create empowering individual & community food solutions. Also offering tools & trainings to help build a just & sustainable food system.



NRDC works to safeguard the earth—its people, its plants and animals, and the natural systems on which all life depends.

We combine the power of more than three million members and online activists with the expertise of some 500 scientists, lawyers, and policy advocates across the globe to ensure the rights of all people to the air, the water, and the wild.

NRDC was founded in 1970 by a group of law students and attorneys at the forefront of the environmental movement. Today's leadership team and board of trustees makes sure the organization continues to work to ensure the rights of all people to clean air, clean water, and healthy communities.

With dedicated staff working in more than a dozen program areas, we partner with businesses, elected leaders, and community groups on the biggest issues we face today.

NRDC is a not-for-profit, tax-exempt membership organization incorporated under the laws of the State of New York in 1970. Our work helps safeguard the air we breathe, the water we drink, and the places we treasure.

We partner with E2, a national, nonpartisan group that advocates for policies that are good for the economy and the environment. The NRDC Action Fund is the 501(c)(4) affiliate of NRDC. The Action Fund's mission is to build political support in the United States for protecting the planet and its people.



## THE CENTER FOR ENVIRONMENTAL JUSTICE AND SUSTAINABILITY



The Center for Environmental Justice and Sustainability (CEJS) seeks to educate and develop leaders for a more just and sustainable world by:

- Engaging students in experiential learning through environmental justice and sustainability projects in Seattle and around the world.
- Advancing sustainability literacy and research
- Sponsoring conferences, lectures, and workshops that engage students and scholars with the community and advance public policy.
- Supporting Seattle University's environmental programs and sustainability initiatives.

**SEATTLEU.**  
CENTER FOR ENVIRONMENTAL  
JUSTICE AND SUSTAINABILITY



# SATURDAY, MARCH 17, 2018

## 8:30am BREAKFAST AND REGISTRATION

## 9:00am WELCOME AND INTRODUCTION

- **Dr. Phillip Thompson**, Professor and Director, Seattle University Center for Environmental Justice and Sustainability
- **Danielle Nierenberg**, President, Food Tank

## 9:20am FIRESIDE CHAT

- **Earl Blumenauer**, U.S. House of Representatives (D-Portland)
- Moderator: **Chelsea Lin**, Dining and Lifestyle Editor, *Seattle Magazine*

## 9:45am PANEL 1: AG POLICY FOR THE FUTURE

Keynote: **John Piotti**, President, American Farmland Trust

Moderator: **Chip Giller**, Founder, *Grist*

Panelists:

- **Mia Gregerson**, State House of Representatives (D-SeaTac)
- **J.T. Wilcox**, State House of Representatives (R-Yelm)
- **Mike Lufkin**, Local Food Economy Manager, King County Government
- **Anne Schwartz**, Owner and Farmer, Blue Heron Farm
- **Mark Lipson**, Senior Policy and Programs Specialist, Organic Farming Research Foundation (OFRF)
- **Melony Edwards**, Farmer, Willowood Farm of Ebey's Prairie

## 10:55am NETWORKING BREAK

## 11:15am PANEL 2: ADVOCATING FOR WOMEN AND YOUTH

Keynote: **Vicki Wilde**, Senior Program Officer, Global Development, Agricultural Development and Gender, Bill & Melinda Gates Foundation

Moderator: **Lynsi Burton**, Reporter, *Seattle Post-Intelligencer*

Panelists:

- **Rosalinda Guillen**, Executive Director, Community to Community Development
- **Whitney Ellersick**, Senior Director, Nutrition Services, Portland Public Schools
- **Alexis Taylor**, Director, Oregon Department of Agriculture
- **Sara Morris**, President, The Beecher's Foundation
- **Katie Rains**, Executive Director, Garden-Raised Bounty (GRuB)

## 12:25pm LUNCH

## 1:25pm FIRESIDE CHAT

- **Renee Erickson**, Author, Chef, Owner, Sea Creatures

Moderator: **Bethany Jean Clement**, Food Writer, *Seattle Times*

## 1:55pm PANEL 3: CITIES TAKING THE LEAD ON FOOD AND CLIMATE

Keynote: **Mark Musick**, Retired Farmer & Co-Founder, Tilth Association

Moderator: **Adam H. Callaghan**, Editor, *Eater Seattle*

Panelists:

- **Sharon Lerman**, Food Policy Advisor, City of Seattle Office of Sustainability & Environment
- **Steve Cohen**, Manager of Food Policy and Programs, City of Portland Bureau of Planning and Sustainability
- **Ernesto Fonseca**, CEO, Hacienda Community Development Corporation
- **Nancy Tosta**, Board Member, Tilth Alliance
- **Anindita Mitra**, Board Member, Sustainable Seattle

## 3:00pm NETWORKING BREAK

## 3:20pm PANEL 4: INNOVATIONS FOR THE FUTURE OF FOOD

Keynote: **Kristen Rainey**, Global Program Manager, Google Food

Moderator: **Nicole Sprinkle**, Writer and Restaurant Critic, *Seattle Weekly*

Panelists:

- **Amanda Osborne**, Vice President, Food & Farms, EcoTrust
- **Mark Freeman**, Senior Manager of Global Dining Services, Microsoft
- **Stephen Jones**, Director, The Bread Lab, Washington State University
- **Ben Friedman**, Co-Founder and Co-CEO, Homegrown
- **Claire Cummings**, Waste Programs Manager, Bon Appétit Management Company

## 4:25pm KEYNOTE: Ken Cook, President and Co-Founder, Environmental Working Group

## 4:40pm CLOSING AND THANKS







# foodtank

## SPEAKERS AND PANELISTS



**Earl Blumenauer**

U.S. House of Representatives (D-Portland)

@repblumenauer  
 @repblumenauer  
 @blumenauer

Congressman Earl Blumenauer has devoted his entire career to public service. Through his years as a local official in the Oregon Legislature, Multnomah County Commission, and on Portland's City Council, Blumenauer developed a national reputation for his advocacy on public transportation, land use planning, protection of the environment, and school funding.

In Congress, he has focused his efforts on making the federal government an effective partner in improving and sustaining the health of our land, water, and communities. He is committed to reforming agriculture policy to improve access to safe, healthy food for all communities; protecting farmland; and increasing market opportunities for family farmers. He has authored two reports describing needed reforms of the federal Farm Bill, and has sponsored and co-sponsored several pieces of legislation that would reduce spending and focus resources on those who need it the most, foster innovation, encourage sound conservation practices and outcomes, and ensure access to healthy foods.

Blumenauer is a member of the Ways and Means Committee and its subcommittees on Health, Tax, and Oversight.



**Lynsi Burton**

Reporter, *The Seattle Post-Intelligencer*

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Lynsi Burton is a crime, courts, food and music writer at local online newspaper SeattlePI (seattlepi.com). She also writes about grassroots social justice movements for YES! Magazine and Seattle-area business features for Seattle Business Magazine.

A passionate vegan, she is a recipe tester for Seattle-based food blogger and cookbook author Richa Hingle (veganricha.com) and Vegetarians of Washington volunteer. Her favorite topics of exploration include how our food choices influence our environment, public health, capitalism and social justice.



**Bethany Jean Clement**

Food Writer, *The Seattle Times*

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Bethany Jean Clement is the food writer for the *Seattle Times*. Her work has also appeared in the Best Food Writing anthologies, *Food &*

*Wine, Town & Country*, *Edible Seattle*, *Gourmet.com*, *Beard House*, and on the windows of Seattle's Greenwood Space Travel Supply Store. She is the former food writer and managing editor of *The Stranger*, and a former staff writer and managing editor for *Seattle Weekly*. She grew up in Seattle, spending time on her grandmother's cattle ranch in eastern Washington, and has also lived in the Philadelphia area, San Francisco, and Prague.



**Steve Cohen**

Manager of Food Policy and Programs,  
City of Portland Bureau of Planning and Sustainability

@PortlandBPS  
 @PortlandBPS

In 2004, Portland, Oregon became the first U.S. city to hire a Food Policy and Program Manager and Steve Cohen was selected to create an innovative agenda. His work in the City of Portland's Bureau of Planning and Sustainability focuses on land use planning, climate change, food security, economic development, purchasing, education, and waste reduction and prevention. Steve has worked with Oregon direct-market farmers for over 40 years and has extensive experience in purchasing, distribution, and marketing for regional, national, and international food and beverage companies.



**Ken Cook**

President and Co-Founder, Environmental Working Group

@EWGPrez, @ewg  
 @environmentalworkinggroup  
 @kencook.prezewg, @ewg.org

Ken Cook, president and co-founder of the Environmental Working Group, is widely recognized as one of the environmental community's most prominent and influential critics of industrial agriculture, U.S. food and farm policy and the nation's broken approach to protecting families and children from toxic substances. Under Cook's leadership, EWG has pioneered the use of digital technologies to empower American families with easy-to-use, data-driven tools to help reduce their exposure to potentially harmful ingredients in foods, drinking water, cosmetics and other household products.

Capitol Hill's closely read newspaper, *The Hill*, regularly lists Cook in its annual roster of Washington's top lobbyists. In 2013 it said Cook's "influence spans the country" and called EWG "the tip of the green movement's spear when it comes to agriculture and food policy." Cook is the founding chairman and board member of Food Policy Action, an organization dedicated to promoting food policy that is protective of the environment, farmers, and consumers through education and the publication of the National Food Policy Scorecard. He is married to Deb Callahan and lives in northern California with their young son, Callahan.





### Claire Cummings

Waste Programs Manager, Bon Appétit Management Company

Twitter @WasteAce, @BAMCO

Instagram @WasteAce, @BonAppetitMgt

Student activist turned garbage guru, Claire Cummings is the first-ever Waste Programs Manager for Bon Appétit Management Company, the food service pioneer that operates more than 1,000-plus cafés in 33 states for universities, corporations, and museums. Claire's helped double Bon Appétit's food-recovery programs, developed implementation guides for launching reusable to-go container initiatives, supported the development of a new kitchen-waste-tracking system, and has helped launched Imperfectly Delicious Produce, a program that has rescued over 3 million pounds of produce from going to waste. Claire has been named one of Food Tank's 30 Women Under 30 Changing Food, she's a recipient of Saveur's "Activist" Good Taste Award, and her work has been featured in Bloomberg News, Sunset Magazine, and the New York Times. Claire's passion for sustainable waste management began when she was a student dining at Bon Appétit's café at Lewis & Clark College in Portland, OR, and continued in her first job with Bon Appétit, as West Coast Fellow.



### Melony Edwards

Willowood Farm of Ebey's Prairie

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Melony Edwards is a first-generation farmer currently working as Farm Manager at Willowood Farm of Ebey's Prairie on Whidbey Island north of Seattle. Edwards brings an unique perspective as not just a young farmer, but one of the few Black Americans working in the small scale farming scene.

Edwards started her food journey in the culinary and hospitality field. Driven by her personal love for food and insatiable curiosity, Edwards has worked in many different aspects of the culinary world. Starting out as an intern in a four-star Seattle restaurant (aka the coffee girl), she quickly climbed the industry ladders, working in an management position on a Hawaiian-based cruise ship. Then back to her home in Washington, overseeing the ordering and event details for a division of Boeing's Eurest catering program and then for a stint at Whole Foods Market. Yet along this diverse - and busy - path she kept finding herself asking the same questions.... "Where do we get this food?" And "How can I call myself chef if I don't know how to grow my own food?" And then that lead to the next most obvious question.... "WHERE are all the Black Farmers?"

Since starting at Willowood Farm in 2016, Edwards immediately immersed herself in the small farming community she now calls home. She quickly rose the ranks at Willowood starting out as a field crew grunt hand, and now taking on the farm management role. She has been immersed in local efforts to relaunch the Whidbey Island Grown brand, working to promote Whidbey as an unique culinary and agricultural destination. In addition, Edwards is currently working on a program in collaboration with Finnriver Farm and Cidery and Port Townsend Land Trust to bring more young African American students interested in farming to local Pacific Northwest farms so they can experience more than just the books and the YouTube videos, but real, getting their hands dirty, farming experiences at successful working farms.

Edwards loves talking about the experiences she has had, and sharing her love for food, agriculture and community. But she doesn't just talk about it, Edwards

is DOING the work of farming. Her days are filled with harvesting leeks, and seeding flats of tatsoi and trying to get the gosh-darn sprinklers to work. Her evenings are posting about those experiences and sharing it with the world.

Edwards holds a degree in hospitality and restaurant management from Johnson Wales University Miami as well as a degree in culinary arts from Le Cordon Bleu. But her biggest, and perhaps currently best-known accomplishment to date, is growing a beet larger than her OWN HEAD. While it's possible she won't top that, she DOES love a challenge!



### Whitney Ellersick

Senior Director, Nutrition Services, Portland Public Schools

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Whitney Ellersick, MS, RDN is the Nutrition Services Senior Director at Portland Public Schools where she has been employed since 2007. Whitney graduated from the University of California, Davis with her BS in Nutrition, and from Oregon Health and Science University with her MS in Nutrition in 2006. Whitney has been a preceptor and guest lecturer to graduate students since 2008, and in 2013 was nominated for the National Outstanding Preceptor Award. Whitney is a member of the School Food FOCUS, Culinary Institute of America Healthy Kids Collaborative, School Nutrition Association, Academy of Nutrition and Dietetics, and Oregon Academy of Nutrition and Dietetics, where she is the former Director of Communication and current President-Elect. Whitney was recognized in 2011 by the national Food Service Management Magazine in the feature "30 under 30" and in 2014 as the Oregon Academy of Nutrition and Dietetics Recognized Young Dietitian of the Year.



### Renee Erickson

Author, Chef, and Owner, Sea Creatures

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Facebook @renee.erickson.54

Renee Erickson is a James Beard awarding winning chef, author, and co-owner of multiple properties in Seattle, Washington: The Walrus and the Carpenter, The Whale Win, Barnacle, Bar Melusine, Bateau, Rana e Rospo, and several General Porpoise Doughnuts and Coffee locations. As a Seattle native (well, Woodinville to be exact), Renee's restaurants highlight the bounty of the Pacific Northwest with a European sensibility. Bon Appetit Magazine has compared her to M.F.K. Fisher, Elizabeth David, and Julia Child.

Dedicated to creating an environment that not only nourishes the body, but feeds the soul, her restaurant design work with business partners, Chad Dale and Jeremy Price, have received national press and attention.

Renee Erickson's food, casual style, and appreciation of simple beauty is an inspiration to her staff and guests in the Pacific Northwest and beyond. In 2014 she published her first cookbook "A Boat, a Whale and a Walrus" to critical acclaim, finding itself on top reading lists while winning a 2015 PNBA book award - the first for a cookbook.

Renee graduated from the University of Washington with a BFA and lives in Seattle's Ballard neighborhood with her husband Dan, dog Arlo, and cat Brooklyn.

**Ernesto Fonseca**

CEO, Hacienda Community Development Corporation

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Born into a small, underprivileged community in Central Mexico, and later an immigrant to the United States, Dr. Ernesto Fonseca has dedicated his professional life to addressing the needs of underserved communities.

Ernesto holds a Master's degree in Climate Responsive Architecture and a Ph.D in Environmental Design and Planning from Arizona State University. During his time in Phoenix, he spearheaded initiatives to assess the health impacts of community development including gentrification, transportation, access to fresh food and affordable housing, and helped to create the Stardust Center. His work focused in empowering low- and middle-income families and individuals through a systems approach to community development while developing policy recommendations for local and state governments.

As CEO of Hacienda Community Development Corporation (CDC), one of the largest CDCs in Oregon, Fonseca helps provide affordable housing, youth and family services, homeownership education, and small business development. Additionally, Hacienda CDC has created a Latino Market for emerging food entrepreneurs.

**Mark Freeman**

Senior Manager of Global Dining Services, Microsoft

@microsoft

@microsoft

@microsoft

Mark Freeman is responsible for the dining program at Microsoft. This award-winning program features many advancements in the corporate dining industry and has been featured in numerous industry trade magazines. He is responsible for feeding over 65,00 people and over 45,000 meals a day at the Redmond headquarters in over 90 separate locations. His global responsibilities encompass the design, construction, and procurement activities in locations like China, India, Ireland, UK, and Canada. Mark has received numerous awards, including Operator of the Year Silver Plate in 2012, the 2016 Richard Ysmael distinguished service award from SHFM and was installed in the 2017 Hall of Fame for Foodservice Equipment and *Supply Magazine*. Mark has spoken at many industry events in the USA and throughout the world.

Mark holds a degree in business from The Evergreen State College and attended Washington State University's Hotel and Restaurant program. In his free time, he enjoys exploring his native Northwest and traveling throughout the U.S. and abroad, always on the lookout for the next great culinary adventure.

**Ben Friedman**

Co-Founder and Co-CEO, Homegrown

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Ben is cofounder and Co-CEO of Homegrown Sustainable Sandwiches, a slow-food-fast-casual restaurant brand with stores in Seattle and the Bay Area. Ben was a 2016 Forbes 30 Under 30 honoree and his professional passions include the slow food movement, social enterprise, fast casual

restaurants, retail real estate development, and consumer products & brand development. He is a member of the World Economic Forum's Global Shapers Seattle hub and he spends his free time partnering with nature conservation organizations and mentoring social entrepreneurs.

**Chip Giller**Founder, *Grist*

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@grist

@chipgiller, @grist.org

Chip Giller founded *Grist* in 1999, intent on using a new type of journalism to engage the next generation on environmental issues. *Grist*, which publishes online, now has an audience of more than 2 million, and has been especially successful reaching readers in their 20s and 30s. Readers follow *Grist*.org for information, inspiration, and conversation—as well as an injection of much-needed humor. Giller has been honored with a Heinz Award for launching the country's most influential green media platform, and been named a TIME magazine "Hero of the Environment." He has been featured for his work in such outlets as Vanity Fair, Newsweek, and Outside, and appeared on broadcast programs including NBC's Today show. Before launching *Grist*, Giller was editor of Greenwire, the first environmental news daily. He and his family live on Vashon Island, outside of Seattle.

**Mia Gregerson**

Representative, WA House of Representatives

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Mia was first appointed in 2013 to represent the 33rd Legislative District of Washington State. This district includes SeaTac, Normandy Park, Des Moines and parts of Kent, Burien, Renton and Unincorporated King County. As a state legislator, Mia has diligently worked towards protecting voter rights and increasing voter participation, reducing hunger and helping local food entrepreneurs.

Prior to her service as a State Representative she served two terms as a SeaTac city council member and held positions as the Mayor and Deputy mayor.

Mia has degrees from Highline Community College and the University of Washington. In addition to her political career, Mia worked as a surgical assistant and business manager in the dental field for nearly twenty years.

Mia represents one of four generations of her family in the South King County area. Her daughter Alexis resides in Portland Oregon.

**Rosalinda Guillen**

Executive Director, Community to Community Development

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Rosalinda Guillen is a widely recognized farm worker and rural justice leader. The oldest of eight she was born in Texas and spent her first decade in Coahuila Mexico. Her family emigrated to LaConner, Washington in 1960 and she began working as a farm worker in the fields in Skagit County at the age of ten. Ms. Guillen has worked within the labor movement



with Caesar Chavez's United Farm Workers of America and has represented farm workers in ongoing dialogues of immigration issues, labor rights, trade agreements, and strengthening the food sovereignty movement. She works to build a broader base of support for rural communities and sustainable agriculture policies that ensure equity and healthy communities for farm workers.



#### Stephen Jones

Director, The Bread Lab, Washington State University

@WSUNews

@wsu\_bread\_lab

@WSUImpact

Stephen Jones is a wheat breeder and the Director of the The Bread Lab. Stephen has a PhD in Genetics from the University of California at Davis and teaches graduate courses in advanced classical genetics and in the history and ethics of genetics. His first wheat crop was on five acres at Chico State University's student farm in 1977. Together with his graduate students he breeds wheat and other grains for local uses to be grown on small farms in the coastal West, the upper Northeast and other regions of the country. The Bread Lab is a combination think tank and baking laboratory where scientists, bakers, chefs, farmers, maltsters, brewers, distillers and millers experiment with improved flavor, nutrition and functionality of regional and obscure wheats, barley, other small grains and beans.



#### Sharon Lerman

Food Policy Advisor, City of Seattle Office of Sustainability and Environment

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Sharon Lerman is the Food Policy & Programs Manager in the Seattle Office of Sustainability & Environment. Sharon leads strategic planning and implementation for the City's work to improve access to healthy food and strengthen the local food economy. Under Sharon's leadership, the City of Seattle developed the Fresh Bucks program to increase access to affordable, healthy food for low-income residents; and adopted Seattle's first Food Action Plan. Sharon is a partnership-builder and a collaborative thinker, who looks for creative solutions that solve multiple challenges. Sharon holds a Masters in Public Health and a Masters in City and Regional Planning from the University of California, Berkeley.



#### Chelsea Lin

Dining and Lifestyle Editor, *Seattle Magazine*

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Food editor Chelsea Lin has been covering Seattle's restaurant scene since she traded in her California sunshine for Seattle grey in 2009. She's contributed to dozens of local and national publications—mostly about food and drinks, but occasionally about travel, music and people doing cool things. When she's not searching for great dim sum or investigating the newest coffee shop, she's obsessively baking layer cakes in her tiny kitchen and letting her two young kids lick out the bowls.



#### Mark Lipson

Senior Policy and Programs Specialist, Organic Farming Research Foundation

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Mark Lipson is a 35-year leader of the organic farming movement. Mark served in the Obama Administration as the first Organic and Sustainable Agriculture Policy Advisor to the Secretary of Agriculture 2010-2014.

Mark has a BA with Honors in Environmental Studies from UC Santa Cruz. Since 1983 he has been a partner in Molino Creek Farming Collective, a cooperative organic farming community and original home of the famed, dry-farmed tomatoes. He established the CCOF statewide office in 1985 and helped to found the Organic Farming Research Foundation (OFRF).

As OFRF's Policy Program Director, he led the effort for Congressional support of organic research funding, culminating in the 2008 Farm Bill provision for \$78 million in organic research and extension funding.

In January 2015 Mark was appointed as a staff associate with the Center for Agroecology and Sustainable Food Systems (CASFS) at the University of California Santa Cruz. Mark currently serves as Board Vice-President of the Santa Cruz Homeless Garden Project.

Since July 2017, Lipson has been temporarily re-employed at OFRF as "Senior Policy and Programs Specialist."



#### Mike Lufkin

Local Food Economy Manager, King County Government

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Mike Lufkin is the Local Food Economy Manager for King County, and is responsible for overseeing the implementation of King County's Local Food Initiative, which seeks to strengthen the local food system and increase access to healthy, affordable food. In this capacity, Mike works with food and farm stakeholders across the county to develop and implement projects and programs that help achieve the goals of the Initiative.

Mr. Lufkin is an attorney by training with extensive experience helping public and private sector clients solve complex natural resource and land use challenges. He has specific experience and expertise in strategic planning, project management and public policy development. In addition, he has served as an adjunct professor in the University of Washington School of Law. Mike earned his JD from Loyola University Chicago School of Law, and a BA in Political Economy from Michigan State University.



#### Sara Morris

President, The Beecher's Foundation

@purefoodkids

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Sara Morris joined The Beecher's Foundation as President in March of 2017, bringing 25 years' experience as an organizational leader in the for-profit and non-profit sectors. She is passionate about food, kids, education and community.



# Hey Seattle,

why is **chloroform** in your tap water?

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Prior to joining the foundation, Sara was President and CEO of the Alliance for Education. The Alliance is Seattle's local education fund and one of the city's largest education non-profits. In this role, Sara reported to a 30-member Board of Directors and managed a 15-member staff and \$5 million annual budget. Bringing together the charitable resources of Seattle's business and philanthropic community to support more than 53,000 students in Seattle's public schools, Sara stewarded the organization as an independent voice and external catalyst for change in urban public education. Of note was Sara's role as co-founder of the nationally recognized Seattle Teacher Residency, a unique partnership between labor, academia, schools and community supporting the selective recruitment and preparation of exceptional teachers dedicated to serving Seattle's highest poverty students.

Sara began her career as a communications aide in the White House during the Clinton Administration and subsequently held leadership positions in the public and private sectors, including Group Marketing Manager at Amazon.com; Director of Marketing at OVP Venture Partners; and Executive Director of TechNet Northwest.

Sara received her undergraduate degree from Northwestern University in 1993 and her MBA from the Kellogg Graduate School of Management in 1999. She was named one of Seattle's "40 Under 40" by the Puget Sound Business Journal in 2003.

She sat on the Board of Directors of the Technology Access Foundation including serving as Board President. In 2017 she became a founding board member of Impact Public Schools, a charter management organization serving high-poverty students in Washington State.

Sara lives in the Ballard neighborhood of Seattle with her husband and three daughters. She enjoys hiking, running, cross country skiing, travel, photography and eating real food – and doing all those things with her family.



**Mark Musick**

Retired Farmer & Co-Founder, Tilth Association



@MarkMusick

Mark grew up in a small town on the shores of Puget Sound and worked in the Puyallup Valley berry harvest as a young boy. In 1974 he was one of the founders of the regional Tilth movement, edited their quarterly journal, and published their first three books.

Mark farmed for ten seasons at Pragtree Farm, a pioneer organic farm that specialized in direct marketing to high-end restaurants. After moving to Seattle in the mid-1980s he developed the farm-direct buying program for a major local grocery chain, served as the farm program manager at the Place Market, and developed food waste reduction initiatives for the City of Seattle.

For the past five years Mark coordinated communications for the King Conservation District. In 1989 he helped found an agrarian cohousing community on Vashon Island, where he and his wife, Terry, now live.





## 13 Organic Block Cheeses 4 Great Shreds Organic Cheddar Snacks

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### Danielle Nierenberg

President, Food Tank

@FoodTank, @DaniNierenberg

@Food\_Tank

@TheFoodTank, @DaniNierenberg

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. Prior to starting Food Tank, Danielle spent two years traveling to more than 60 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. Danielle has authored or contributed to several major reports and books and her knowledge of global agriculture issues has been cited widely in more than 8,000 major print and broadcast outlets worldwide. Danielle has an M.S. in Agriculture, Food, and Environment from the Tufts University Friedman School of Nutrition Science and Policy and spent two years volunteering for the Peace Corps in the Dominican Republic.



### Amanda Osborne

Vice President, Food and Farms, Ecotrust

@aoborne, @ecotrust

@aoborne, @ecotrust

@aoborne, @ecotrust

As Vice President of Food & Farms at Ecotrust, Amanda leads a team seeking to revolutionize and re-regionalize our food system. By harnessing the purchasing power of schools and institutions, empowering local farmers and ranchers, and developing infrastructure to connect the two, Ecotrust is helping build a resilient regional food economy that nourishes communities and renews the resources on which we depend. Recently named one of the "Most Creative People in Business" by Fast Company magazine, Amanda has a master's degree from Northwestern University, and spent 15 years in private enterprise before joining Ecotrust in 2010. She has recently been featured in the Stanford Social Innovation Review, Fast Company, and Civil Eats, and appeared at the Food Tank 2016 National Summit and the New York Times Live: Future of Food.



### John Piotti

President, American Farmland Trust

@Farmland

@americanfarmlandtrust

@AmericanFarmland

John Piotti joined American Farmland Trust as President in July 2016, bringing more than 20 years of executive management and public policy experience and a passion for saving the nation's farm and ranch lands from being lost to development. Prior to joining American Farmland Trust, Piotti served as President and CEO of Maine Farmland Trust for the previous 10 years. Until 2006, Piotti managed all the farm programs for Coastal Enterprises, Inc. (CEI), Maine's premier community development organization. He has also served as chair of the Northeast Sustainable Agriculture Working Group (NESAWG).

From 2002 until he termed-out in 2010, Piotti served in Maine's state legislature, representing eight rural communities and serving as House Majority Leader, chair of Committee on Taxation and chair of Committee on Agriculture, Conservation, & Forestry. As a legislator, Piotti gained a reputation as a non-partisan problem-

solver, leading successful efforts to stabilize Maine's dairy industry and provide new state funding to protect working waterfront and preserve natural lands.



#### Kristen Rainey

Global Program Manager, Google Food



@google



@google



@kristenrainey, @google

For the past 4+ years, Kristen Rainey has worked at Google. She leads the procurement strategy for how its 224+ cafes in 55 countries source food and beverages for Google employees. She also leads the food program's sustainability efforts, with a focus on food waste prevention and plant-forward diets. Prior to Google, Kristen was a Brand Director in Sodexo's Corporate division. She has also worked for a range of clients overseas such as Winrock International in Indonesia; The United Nations World Food Program in Bhutan; and Los Senderos, a sustainable resort in San Miguel de Allende, Mexico.

Kristen earned an MBA as a Park Leadership Fellow at the Johnson School of Management at Cornell University, where she focused on sustainability in the hospitality industry, including a semester in Milan, Italy, in a food and beverage Masters program at SDA Bocconi. Kristen also holds a Masters in International Affairs from The Fletcher School at Tufts University and a Bachelor of Arts from Princeton University. Her graduate thesis at Fletcher addressed the Triple Bottom Line in the food industry.



#### Katie Rains

Executive Director, Garden-Raised Bounty (GRuB)



@GRuBinOly



@GRuB.WA, @katiecosmicrains

Katie has a deep-seeded passion for food & culture. She has put that passion to work for GRuB since 2007, where she first served as a volunteer and then took the reigns as Executive Director in 2013. Prior to that, she was the founding Director of the Washington Free Clinic Association. She firmly believes that the work GRuB does IS healthcare and she brings this perspective to her role at GRuB, where she supports and leads their broad team of youth, families, veterans, volunteers & staff to grow healthy food, people & community. In addition to running a 2 acre urban farm in West Olympia, GRuB operates a CTE alternative high school program, stewards the Victory Garden Project, hosts farm-based field trips for hundreds of kids & adults each year, is developing traditional plant curriculum for use across the region, is preparing to launch the Rx Garden Project & a new Victory Farm this spring and provides leadership to the South Sound Food System Network.



#### Anne Schwartz

Owner and Farmer, Blue Heron Farm

Anne Schwartz graduated with a degree in Animal Science from Washington State University, (WSU) in 1978 and has been farming in the Skagit Valley in WA since. Blue Heron Farm produces certified organic vegetables and berries marketed regionally. Anne has been active with organic certification issues at the state and national levels, especially with livestock issues. Anne was an active

advocate in the creation of the Center for Sustaining Agriculture and Natural Resources (CSANR), WSU. She served on the Board of Tilth Producers of WA for 35 years. She continues to serve on other non-profit boards and advisory councils to promote organic and sustainable agriculture research, and regional food systems. Her latest focus, inspired 40 years ago by the failures of cost/benefit accounting taught in Ag Econ classes to adequately value “externalities”, is to create an Initiative to integrate True Cost Accounting into the research and teaching structure of the College of Agriculture at WSU.



#### Nicole Sprinkle

Writer and Restaurant Critic, *Seattle Weekly*

Twitter @niksprink, @seattleweekly

Instagram @seattleweekly

Facebook @SeattleWeekly

Nicole Sprinkle is the Restaurant Critic for *Seattle Weekly* and has written for publications and blogs such as The New York Times Motherlode, Huffington Post Parents, Cherry Bombe magazine, and more. She is a former health editor at Parenting magazine and a marketing manager at Random House. A longtime New Yorker, Nicole moved to Seattle five years ago. She is an avid cook and a home gardener in training.



#### Alexis Taylor

Director, Oregon Department of Agriculture

Twitter @ORagriculture

Facebook @ORagriculture

Alexis Taylor was appointed Director of the Oregon Department of Agriculture (ODA) by Governor Kate Brown in December 2016. As Director, she works with the governor and legislature as well as agricultural, conservation, and consumer groups to carry out the state's agriculture policy. ODA has a three-fold mission of ensuring food safety and consumer protection, protecting natural resources, and marketing Oregon agriculture products around the state, country, and world.

Prior to Alexis' appointment, she oversaw the US Department of Agriculture's Farm and Foreign Agricultural Services (FFAS), which is comprised of the Farm Service Agency (FSA), Risk Management Agency (RMA), and Foreign Agricultural Service (FAS). Alexis worked to build new markets across the globe and improve the overall competitive position of US agricultural products in the marketplace.

Alexis also led the Women in Ag Initiative that was a driving force in USDA's mission to support the growing and diverse next generation of farmers and ranchers. Before joining USDA, Alexis served for various members in the US House of Representatives and US Senate, and worked on the 2008 and 2014 Farm Bills.

Alexis served in the United States Army Reserves from 1998 to 2006. During that time, she completed one tour in Iraq with the 389th Combat Engineer Battalion. He is a graduate of Iowa State University and grew up on her family farm in Iowa, which has been in her family for more than 150 years.



#### Dr. Phillip Thompson

Professor and Director, Seattle University Center for Environmental Justice and Sustainability

Twitter @CEJS\_SeattleU

Instagram @su\_cejs

Facebook @envjustice

Professor Phillip Thompson serves as Director of the Seattle University Center for Environmental Justice and Sustainability and served as Civil and Environmental Engineering Department Chair from 2006-2013. He received the 2015 Seattle University Alumni Association's Distinguished Faculty Award and the 2011-2012 Father James McGoldrick Fellowship, Seattle University's highest faculty honor. He was also awarded the 2009-2010 Thomas J. Bannan endowed chair of engineering. Dr. Thompson joined Seattle University after receiving his Ph.D. in Environmental Engineering from the University of Iowa in 1997. He also earned an M.S. in Environmental Engineering and a B.A. in Biology from the University of Iowa and is a registered Professional Engineer in the State of Washington.

Dr. Thompson is currently studying the removal of metals from drinking water with pyrolyzed agricultural waste materials (biochar). His recent work has examined the stability of anaerobic digesters during periods of high loading and the effectiveness and life-cycle costs of alternative drinking water treatment systems for developing countries. His other research interests have focused on the use of plants to restore soil and groundwater contaminated with explosives wastes. Professor Thompson teaches courses in environmental engineering and economics and is the faculty adviser for the Seattle University student chapter of Engineers for a Sustainable World.



#### Nancy Tosta

Board Member, Tilth Alliance

Twitter @tilthalliance

Instagram @tilthalliance

Facebook @nancy.tosta.165, @TilthAlliance

Nancy Tosta currently serves on the Board of Directors of Tilth Alliance, as well as on the Board of Supervisors of the King Conservation District (as an Associate), and has just started her second term on the Burien City Council. She has been a member of the Regional Food Policy Council for the last several years and serves on the KCD Regional Food System Review Team. She's lived in the Pacific Northwest since 1996. Her work career included stints in state, federal, and regional government in California, Washington, DC, and Puget Sound, holding executive level positions addressing forestry, growth management, and GIS technology. For the last 20 years, she was an owner/principal in a consulting company, providing services to government agencies and foundations in environmental protection, environmental justice and health, climate change, rural economic development, evaluation, food systems, and technology management. She is currently retired. She is a soil scientist by education.



#### J.T. Wilcox

Representative, WA House of Representatives (R-Yelm)

Twitter @JTWilcox111

JT Wilcox was raised on the family farm founded in 1909 by his Great Grandfather along the Nisqually River. He graduated from Yelm High school in 1981 and graduated from Washington State University with a Bachelor's degree in History. He was







employed at Wilcox Farms, celebrating 100 years as the most well known branded farming company in Washington. Wilcox worked in his family company for 23 years, managing diverse operations including an 800 cow dairy herd, feed mills and commodity purchasing. In 1995, he transitioned to processing operations, managing the operations of a company that grew in 20 years from \$10 million to \$200 hundred million in annual sales with more than 500 staff members.

In 2006, in recognition of his financial skills, Wilcox was appointed Chief Financial Officer of Wilcox Farms.

In September of 2008, following the sale of part of the business, Wilcox left the employment of the family company to form Wilcox Strategies, a consulting firm that helps organizations with business planning and asset sales.

Rural land management is also a major interest. Wilcox consults for Wilcox Farms in the areas of water rights, forestry and land development and understands first-hand the challenges and frustration of rural landowners. He is a licensed real estate agent and is associated with Cross-Dock Development whose most recent project was the sale by auction of Rosario Resort.

Wilcox has risen to the top of all of his industries. He was chosen to serve as chairman of Milk-Pep, the world-famous "Got Milk" program with a \$100 million annual budget and led that iconic organization for two years. Wilcox was recognized as a leader by his peers in his selection as Chairman of the Washington Holstein Association, the Washington Poultry Industry Association and he also sat on the boards of the Washington Egg Commission and the International Dairy Foods Association.

JT and Kathy Wilcox have been married since 1987. Kathy Wilcox is a 6th grade teacher with Yelm Community Schools. JT and Kathy have three children – Jimmy, Donnie, and Katie.



**Vicki Wilde**

Senior Program Officer, Global Development, Agricultural Development, and Gender, Bill and Melinda Gates Foundation



@gatesfoundation



@gatesfoundation



@vicki.wilde.98, @gatesfoundation

Vicki Wilde is a senior program officer at the Bill & Melinda Gates Foundation, where she is responsible for the women's economic empowerment portfolio in Agricultural Development. Vicki works with public and private sector partners to ensure women have equal access to agriculture opportunities that can boost crop and livestock productivity and improve nutrition and incomes for millions of impoverished farming households in sub-Saharan Africa and South Asia. Before joining the Gates Foundation in 2014, Vicki spent several years working with smallholder farmers in Asia and Africa on behalf of the United Nations agencies for food and agriculture. In 1999, the Consultative Group on International Agricultural Research (CGIAR) selected Wilde to set up the Gender & Diversity Program for 15 agricultural research centers worldwide. In 2007, she became the founder and executive director of African Women in Agricultural Research and Development (AWARD), which is working across 11 countries to strengthen support for African women as leaders in the region's efforts to achieve more inclusive, agriculture-driven prosperity.



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in 95  
Countries



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300,000  
tuned into livestream

**LIVE  
stream**

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### 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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- 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
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- Two free tickets to the Food Tank Summit and Reception of Your Choice
- And all the other benefits listed above.

### Food Tank Organization Member:

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- 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**

## Welcome Our New 2018 Food Tank Members!

Walid Abdul-Wahab	Jen Chapin	Catt Fields White	Lindsay Griffith	Kate Jarvis
Nicole Aber	Justin Chase	Jordan Figueiredo	Jarrold Groves	Krisi Jimroglou
Vivek Abichandani	Deborah Chubb	Julie Fineman	GrowFood Carolina	Amanda Grace Johnson
Gregory Adams, CeresNexus	Kate Clancy	Susan Finkelpearl	Harold Gruber	Sarah Johnson
Abubakar Adesanya	Sharon Cleary	D'Lynda Fischer	Joe Gruber	Fiona Joyce
Liana Akkawi	Tom Clutter	Jim Fisher	Linda Gruenfeld	Matthew Kamine
Amy Allen-Chabot	Rafael Coimbra	Nancy Fisher	Elizabeth Gruy	Marsha Kantor
Erin Allgood	Lindy Colvin	Claire Fitch	Natalia Guerrero	Michelle Karell
Dan'l Mackey Almy	Kate Conner	Kathie Florsheim	Peter Guttchen	Marni Karlin
Stanley Amiot	Tanner Cooper-Risser	Jennifer Forbes	Rolf Habersang	Amanda Karls
Shalian Aponte	Laurie Copithorne	Colleen Forcus	Meri Halweil	Joleine Kasper
Pamela Arnette Broom	Chris Coppola Leibner	Allison Forstmann	Barbara Hamilton	Daniel Katz
Joshua Arnow	Simon and Stacy Cordery	Samantha Foster	Michael Hamilton	Judy D. Katz
Ricky Ashenfelter	Katie Corr	Heidi Huntley Fox	Michael Hamm	Stanton Kaye
Robin Bacon	Matthew Costello	Tracy Fox	Fay Hansen	Tirion Keatinge
Catherine Badgley	Stefanie Cousins	Michelle Fracasso	Kimberly Hansen	Peter Keck
Ankush K. Bansal	Kathleen Crittenden	Charles Frances	Christine Hanson	Kaia Keefe-Oates
Karen Basinger	Amy Crone	Gil Frank	T Hanson	Grainne Kelliher
Wendy Nevett Bazil	Martin Dagoberto	Brian Fuhr	Mary Hardy	Hugh Kelly
Pat Bazley	Joni Daly	Lyle Fujikawa	Jean Harman	Bette Kennedy
Catherine Beal	Jamie D'Andrea	Kasi Gabbita	Hailey Harrington	Stephanie Kichler
Cody Beck	Paul Davidsen	Doreen Garelick	Barbara Harris	Kari Kimura
Alison Price Becker	Cathy Davies	Brienna Garner	Christine Harrison	Susan King
Michael Berger	Kate Davis	Kim Gauen	Tyler Harvey	Shannon Kinsella
Robin Bot-Miller	Adrienne Day	Dvora Gautieri	Jennifer Hashley	Madeline Kiser
Constance Bowen	Sonia DeMarta	Sue Gaynor	Rick Hassler	Lisa Kitinoja
Andrea Branchini	Joseph DePippo	David Geister	JoAnn Hatch	Jeffrey Kittay
Nadine Braunstein	Christine Dimmick	Alison Gennings	Karen Hawkins	Griffin Klement
Sean Brennan	Yan Yan Dong	Paul Gepts	Gregory Heller	Kline Family Foundation
Abbie Brewer	Diana Donlon	Itamar Gilboa	Mark Hellermann	Alexander Klosterkemper
Robin Broder	Ed Dudley	Linda Glick	Molly Hemaizia	Miranda Klugesherz
Cheryl Brown	Deboleena Dutta	Global Alliance for	Mary Henderson	Jochem Jerry Knoll
Elly Brown	David Eisenberg	Improved Nutrition (GAIN)	Sarah Hershey	Nancy Kohn
Sara Brown	Anna and Theodore Endreny	Nora Goldstein	Martha Holdridge	Randi Korn
Valentine Brown	Volkert Engelsman	Pedro J. Gomez	Jane Holt	Chelsea Krahn
JeanMarie Brownson	Holly Enowski	Eileen Gonthier	Julie Howard	Paula Kreissler
Steve and Nancy Buban	David Epstein	Marcella Gonzales	Danielle Howden	Kelly LaMay
Sara Burnett	James Epstein	Lara Goodrich Ezor	Jean Hoyt	Robyn Landis
Louisa Burwood-Taylor	Kat Eutsler	Quintin Gray	Kelly Hrajnoha	Lisa Landsman
Darlene Buss	Grace Evans	Ann Green	Angela Hutchins	Paul LeBeau
Corrine Calice	Nicole Farmer	Barbara Greenberg	Jason Ingle	Genevieve LeBlanc
John and Carol Campbell	Drew Faulkner	Reuben Gregory	Patty Intrator	Jeanette Leehr and
Joan Cantwell	Alex Faust	Deb Gregson	Elizabeth G. Irons	Terrence Carlson
Marcia Caton Campbell	Bowei Feng	Colin Griffith	Astrid Jakobs de Padua	Veronica Legarreta

Peter Lehner	Arianna Muirow	Diane Ragone	Andrew F. Smith	Sandy Webb
Trica Leland	Elissa Murphy	Skye Raiser	Beth Ostdiek Smith	Russ Webster
Laurence Levine	Kate Nagle-Caraluzzo	Florencia Ramirez	Elizabeth Smith	Marla Weinman
Dorothy Lichtenstein	Leslie Nance	Candi Reddick	Justin Smith	Alisa Weinstein
Selena Ligrano	Aruna Nathan	Sarah Red-Laird	Kelly Smith	Dick White
Erin Lillis	Derek Neilson	Timothy Redmond	Chad Snader	Rick Whitney
The Little People's Place	Brad Nelson	Tim Regan	Sieg Snapp	Allison Wilcoxson
Leah Lizardo,	Rebecca Nelson	Joshua Reiter	Victoria Snider	Michele Williams
412 Food Rescue	Christopher Nessen	Amy Rice	Mike Spade	Gabrielle Wilson
Jason Lloyd	Marion Nestle	Christina Rice	Greg Spragg	Dustin Windham
Ronald Loch	Lizbeth Neumark, Great	Katharine Richards	Sura Sravan	Erin Wnorowski
Ali Long	Performances	Olga Rizhevsky	Jay Steele	Peter Wong
Tracy Lord	Dan Nickey	Margaret Rodriguez V.	Rebecca Steiner	Lori Yarvis
Bennett Loy	Kristian Niemi	Jessica Rogala	Phoebe Stephens	Nancy Yavorsky
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Teri Lowinger	Kristof Nordin	Nikki Rose	Elizabeth Stevenson	Wen Zeng
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Patricia Lute	Hannah Norman	Bruce Rubin	Amber Stott	
Janet Maalouf	Jennifer Norsworthy	Karen Rugg	Ladawn Strickland	
Bryce MacKnight	Regina Northouse	Ronda Rutherford	Heath Strock	
Yvonne Maffei	Nourish Now	Kyle Ryan	Peter Strugatz	
Tony Mainardi	Thomas O'Donnell	Shauna Sadowski	Ayisha Stucker-Gassi	
James Manenski	Lauren O'Grady	Mikki Sager	Jill Tardiff	
Faith Martian	Cassandra Oliveira	Amarjit Sahota	Gretchen Tartakoff	
Gerardo Martinez	Merrilee Olson	Laury Saligman	Joseph Tassone	
Maya Rae Martinez	Kristen Osgood	Rose Saltalamacchia	Dean Terry	
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Tyler Mayoras	Dr. Girish Kumar Panicker	Sharon Schafer	Danielle Todd	
Carol McCarthy	Nick Papadopoulos,	Rowena Scherer	Jake Tracy	
Erin McCarthy	CropMobster	Naomi Schettini	Esther Trakinski	
Wiley McCarthy	Ronald Pardini	Christina Schmitt	Thu Tran	
McDill Associates, Inc.	Nurya Parish	Lee Schneider	Daniel Trott	
Kathleen McEwan	Lauren Parnell	Anne Schwartz	Stephanie Turman	
Sue McGovern	Ariel Pasternak	Angelica Seader	Adrienne Udarbe	
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Megan McKeever	Danielle Pelaez	St. Paul, MN	Gunhild Valbjørn Skov	
Sheryl McKinnon	Jose Francisco Pelaez	Maddie Seibert	Sabine Valenga	
Caitlin Meagher	Megan Peters	Bruce Seidel	Dr. Erna van Duren	
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Kelly Moltzen	Gerard Pozzi	Jared Simon	Julie Wang	
Chuck Morganson and	Lynn Prehm	Michael Simpson	Jane Ward	
May Lynn Jan	Bernie Prince	Yona Sipos	Danny Warrick	
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[naturespath.com](http://naturespath.com)



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avrdc.org



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www.barillacfn.com



**Bioneers**  
www.bioneers.org



**CARE International**  
www.care.org



**Center for Food Safety**  
centerforfoodsafety.org



**Center for International Forestry Research**  
www.cifor.org



**Christensen Fund**  
christensenfund.org



**CORAF/WE CARD**  
www.coraf.org



**Community for Zero Hunger**  
zerohungercommunity.org



**EAT Foundation**  
eatforum.org



**Fairtrade America**  
fairtradeamerica.org



**Family Farming Knowledge Platform**  
fao.org/family-farming



**Food Action**  
foodaction.com



**Food Innovation Program**  
foodinnovationprogram.org



**Food Rescue Locator**  
sustainableamerica.org/  
foodrescue



**Forum for the Future**  
forumforthefuture.org



**Food Reform for Sustainability and Health (FReSH)**  
www.wbcsd.org/Projects



**Global Alliance for Improved Nutrition**  
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www.egfar.org



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gownyc.org



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www.ifoam.bio



**Inter Press Service (IPS)**  
www.ips.org



**International Food Policy Research Institute**  
www.ifpri.org



**International Fund for Agricultural Development**  
www.ifad.org



**James Beard Foundation**  
www.jamesbeard.org



**Jamie Oliver Food Foundation**  
jamieoliverfoodfoundation.org.uk



**Landesa Rural Development Institute**  
www.landesa.org



**McKnight Foundation**  
www.mcknight.org



**Millennium Institute**  
www.millennium-institute.org



**More and Better**  
www.moreandbetter.org



**National Young Farmers Coalition**  
www.youngfarmers.org



**Natural Gourmet Institute**  
naturalgourmetinstitute.com



**New England Culinary Institute**  
www.neci.edu



**Nutrients for All**  
nutrientsforall.org

## Organic Monitor



**Organic Monitor**  
www.organicmonitor.com

**Oxfam America**  
www.oxfamamerica.org



**Passion for Pasta Advisory Council**



**Peak Plate**  
www.peakplate.com



**Real Food Media**  
realfoodmedia.org



**ReFED**  
www.refed.com



**Save Food**  
www.save-food.org



**Save Our Soils**  
www.saveoursoils.com



**Slow Food USA**  
www.slowfoodusa.org



**Southern Farm & Garden**  
southernfarmandgarden.com



**Sustainable Food Trust**  
sustainablefoodtrust.org



**Tanzania Graduate Farmers Association**  
www.graduatefarmers.org



**The Big Bet Initiative**  
bigbetinitiative.com



**The Christian Science Monitor**  
www.csmonitor.com



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



**The Economist Events**  
events.economist.com



**The Fink Family Foundation**  
thefinkfamilyfoundation.org



**The George Washington University**  
www.gwu.edu



**The Land Institute**  
landinstitute.org



**The One Acre Fund**  
www.oneacrefund.org



**The Overbrook Foundation**  
www.overbrook.org



**The Rockefeller Foundation**  
rockefellerfoundation.org



**Think.Eat.Save**  
www.thinkeatsave.org



**Thought For Food (TFF) Challenge**  
www.tffchallenge.com



**United Nations Food and Agriculture Organization**  
www.fao.org



**University of California - Davis**  
www.ucdavis.edu



**University of Chicago Booth School of Business**  
www.chicagobooth.edu



**University of São Paulo**  
www5.usp.br



**Wildlife Friendly Enterprise Network**  
wildlifefriendly.org



**World Food Program USA**  
wfpusa.org



**World Resources Institute**  
www.wri.org



**World Rural Forum**  
www.ruralforum.net



**Young Professionals for Agricultural Development**  
ypard.net

# foodtank

## BOARD OF DIRECTORS



**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 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. Prior to starting Food Tank, Danielle spent two years traveling to more than 60 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. Danielle has authored or contributed to several major reports and books and her knowledge of global agriculture issues has been cited widely in more than 8,000 major print and broadcast outlets worldwide. Danielle has an M.S. in Agriculture, Food, and Environment from the Tufts University Friedman School of Nutrition Science and Policy and spent two years volunteering for the Peace Corps in the Dominican Republic.

**BRIAN HALWEIL**

Brian Halweil is the editor of Edible East End and co-publisher of Edible Brooklyn and Edible Manhattanmagazines, 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.



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