

Welcome to the Fourth Annual

MASSACHUSETTS URBAN FARMING CONFERENCE



Photo: David Ludgin, Higher Ground Farm

“Cultivating Lands, Nourishing Communities, Building Businesses.”

Saturday, March 12, 2016
8:00am to 5:30pm

The John A. and Marcia E. Curry Student Center
Northeastern University
Boston, MA

Conference Hosts



Conference Partner



Presenting Sponsor



Dear Farmer Friends, New and Old,

The Urban Farming Institute is pleased to welcome you to our 4th Annual MA Urban Farming Conference. In keeping with our mission of developing urban farming entrepreneurs and building healthier and more locally based food systems, we like you, are looking forward to the 2016 growing season.

Upcoming Activities:

- March Kick-Off of the 2016 Farmer Training Program
- Spring Reconvening of the Urban Ag Working Group
- October Food Day at the Garrison Trotter Farm
- November Gathering of Farmers: A Harvest Bash
- Fowler Clark Epstein Farm in Mattapan

The rehabilitation and revitalization of the Fowler Clark Epstein Farm is a collaborative effort by Historic Boston, Inc, The Trust for Public Land the North Bennet Street School and the Urban Farming Institute. We are transforming the long vacant 18th century farmhouse and 19th century barn into a 21st century center for Urban Farming in Boston.

We also take this opportunity to thank all of our presenters, volunteers and long time Urban Farming supporters!

Enjoy the Conference,
Patricia E. Spence, Executive Director



The Massachusetts Department of Agricultural Resources (MDAR) is happy to welcome you to the 4th Annual Urban Farming Conference.

MDAR is pleased to partner with the Urban Farming Institute and City Growers every year to bring you informative panels, engaging speakers and fantastic networking opportunities to benefit this growing sector. The Baker-Polito Administration has made both rural and urban agriculture a priority, and is committed to increasing fresh food access to the Commonwealth's citizens and to supporting policies that continue to foster a sustainable food system.

Today, we hope you take advantage of the full agenda, crafted to spark conversation, inform and to build upon this multi-sector, urban farming network.



John Lebeaux
Commissioner
Massachusetts Department of Agricultural Resources

Today's Agenda

8:00 to 8:45 am	Registration & Networking
8:45 to 9:45 am	Session 1
9:45 to 9:55 am	Transition/Break
9:55 to 11:00 am	Keynote
11:00 to 11:10 am	Transition/ Break
11:10 am to 12:10 pm	Session 2
12:10 to 1:30 pm	Lunch, Vendors & Networking
1:30 to 2:30 pm	Session 3
2:30 to 2:45 pm	Transition/Break
2:45 to 3:45 pm	Session 4
3:45 to 4:15 pm	Networking Break
4:15 to 5:15 pm	Closing Panel Session
5:30 pm	Conference Ends

Lunch Menu

Sanghita Burger in a Lettuce Wrap

Cashew Spread or Avocado

House Salad

Organic Greens, Apples, Carrots & Beets
House Vinaigrette & Organic Quinoa

Roasted Seasonal Vegetables

Coconut Oil with Fresh Herbs

Beet-Ginger Lemonade

Cucumber Water

All dishes are vegan & gluten free.
All produce sourced with local Boston area urban farms!



La Sanghita Café is a vegan & vegetarian community in East Boston.

We promote health & wellness through serving nutritious, delicious, organic, and locally sourced food.

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Urban Farming Institute of Boston, Inc. 2016 Workshops

For More Information: Email ufiboston@gmail.com or call 617-989-9920



February 27 th	March 12 th	April 16 th	May 21 st	August 7 th	October 2016
History & Healing: History of Black Urban Farming in Boston	Massachusetts Annual Urban Farming Conference (UFC)	Growing food With Out a Garden	Compost from Your Kitchen Back to the Ground	Urban Edibles: Local Foods, Wild Food Forage	Winter Plants: Storing & Seed Saving
Bethel AME Youth Center 86 Wachusett St. Boston, MA 02130	Northeastern University, Curry Student Center, 346 Huntington Ave. Boston, MA 02119	Urban Farming Institute Edward L. Cooper Gardening & Ed Ctr. 34 Linwood Street Roxbury, MA 02119	UFI Garrison Trotter Farm Harold St. Dorchester, MA 02121	Urban Farming Institute Edward L. Cooper Gardening & Ed Ctr. 34 Linwood St. Roxbury, MA 02119	Urban Farming Institute Edward L. Cooper Gardening & Ed Center 34 Linwood St. Roxbury, MA 02119



For Volunteer Opportunities:
email ufiboston@gmail.com



URBAN FARMING INSTITUTE



Ronald Monroe
UFI Farmer
@City Growers Farm

"We don't just grow food, we grow people."

~ Bobby Walker ~

The Urban Farming Institute of Boston, Inc. (UFI)

UFI's mission is to develop and promote farming as a commercial sector that creates green collar jobs for residents; and to engage urban communities in building a healthier and more locally based food system.

www.urbanfarminginstitute.org



UFI @ Mattapan
Farmers Market 2015



Apple Pressing on
Food Day 2015



Training Farmers Today
for Tomorrow's Future of
Food! Class of 2015



**Farming Training Program
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Classes Start March 31, 2016
Email ufiboston@gmail.com**

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Roxbury, MA
617-989-9920

Room 444	Key Elements That Can Make Your Urban Farm More Profitable & Productive
Room 318	Urban Agriculture & Climate Change. Climate Adaptation: Advancing Resilient, Restorative and Productive Ecosystems
Room 442	Urban Farm Planning: What You Need to Know Before You Quit Your Job!
Room 320	Health Outcomes: Urban Agriculture and Data Collection
Room 322	Every Urban Farm Needs Healthy Bees: Here's How To Do It
Room 448	Mushroom Cultivation: A High Value Crop in Unused Spaces

Key Elements That Can Make Your Urban Farm More Profitable and Productive

Room 444

In this one hour workshop, Curtis will take you on a tour of his urban farm, Green City Acres. Demonstrating production techniques, infrastructure, and economics, you will get a close up look at an urban farm that can generate \$75,000 and more on one third of an acre.

Presenter: Curtis Stone, Founder, Green City Acres, Kelowna, BC, Canada

Urban Agriculture and Climate Change.

Climate Adaptation: Advancing Resilient, Restorative and Productive Ecosystems

Room 318

Urban farming/agriculture can play a powerful role in mitigating the effects of climate change in the urban environment while addressing its root causes. This panel will discuss cost effective approaches and practical solutions to cultivate resilient, restorative and productive urban farming/agriculture ecosystems. Learn about how high yield green houses, terraced land, bioenergy, diverse food crops, constructed wetlands and other practices can be integrated as high-functioning growing systems that improve soil health and increase resilience to increasingly unpredictable weather.

Speakers: Crystal Johnson, CEO/Environmental, Sustainability & Energy Strategist
Bruce Fulford, President, City Soil & Greenhouse, LLC
Meredith Danberg-Ficarelli: Operations Manager, Common Ground Compost
Thomas Akin, State Resource Conservationist, USDA Natural Resources Conservation Service

Urban Farm Planning: What you need to know before you quit your job

Room 442

Urban farming is a risky business. This workshop will explore the current state of commercial urban farming in the U.S. and the many challenges urban farmers face as they manage towards their goals. It will offer strategies for planning for profit, market diversification, and techniques for lowering risks and increasing farm revenue.

Presenter: Andy Pressman, Sustainable Agriculture Specialist, National Center for Appropriate Technology, ATTRA Project

Health Outcomes: Urban Agriculture and Data Collection

Room 320

What are the impacts of urban agriculture, for individuals and communities? How do you determine -- and demonstrate -- that your program is meeting its goals? This discussion will focus on defining and measuring outcomes of urban agriculture, especially in regard to health and well being. Come hear how urban agriculture practitioners have set goals, collected data and refocused their project to better serve their members and neighbors.

Speakers: Catherine Sands, Director, Fertile Ground
Sara Shostak, Professor, Brandeis University
Marydale DeBor, Founder/Managing Director, Fresh Advantage LLC & Lecturer, Yale School of Medicine
Ruth Goldman, Program Officer, Merck Family Fund

Every Urban Farm Needs Healthy Bees: Here's How To Do It

Room 322

If you care about food, then pollinators are your lifeblood. Bees are a major pollinating force, contributing over \$15 billion to the U.S. economy annually for their role as pollinators of over 100 fruit and vegetable crops that we rely upon. Yet, they are dying, from diseases, pesticides, and habitat loss. Remarkably, bees are doing better in urban areas compared to rural and suburban habitats. Urban beekeeping saves bees, and also pollinates urban farms throughout Massachusetts. In this talk, learn how to promote bees in and around Massachusetts cities, why you should, and how it can increase sustainability, for both our environment and our economy.

Presenter: Noah Wilson-Rich, Ph.D., Chief Scientific Officer, The Best Bees Company

Mushroom Cultivation: A High Value Crop in Unused Spaces

Room 448

Willie Crosby of Fungi Ally will go over the basics of commercial shiitake and oyster mushroom production. Find out how you can use unused spaces in your yard, home, and community to cultivate mushrooms.

Presenter: Willy Crosby, Co-Founder, Fungi Ally

KEYNOTE - 9:55-11:00 AM

The Cuban Agroecology Movement: Are There Lessons for Massachusetts' Urban Farmers?

Blackman Auditorium

Speaker: Greg Watson, Director for Policy and Systems Design | Cuba-U.S. Agroecology Network at the Schumacher Center for a New Economics

SESSION TWO - 11:10-12:10 PM

Room 444	Thinking Outside the Raised Bed: "It's Not About Growing Food, It's About Community"
Room 448	Irrigation Systems for Urban Farms
Room 320	Rooftop Food Production
Room 442	Season Extension and Winter Growing
Room 318	You Have the Land... Now How to Build a Farm
Room 333	How to Start a Food Forest: Practical Tips for Food Justice
Room 322	Financing Options

Thinking Outside the Raised Bed: "It's Not About Growing Food, It's About Community"

Room 444

This session will highlight the importance of culture and history in the work of growing food and the importance of getting more young people involved in the food movement. Join the conversation, led by Karen Washington, Farmer and Advocate from NYC. Panelists discuss the benefits of urban farming beyond food production, a timely conversation highlighting the importance of culture, community investment, youth development and building healthy families.

Facilitator: Dave Madan, Founder + Director, theMOVE

Speakers: Belene Tesfaye, Director of Education, City Soil & Greenhouse

Luisa Oliveira, Senior Planner for Landscape Design, Mayor's Office of Strategic Planning & Community Development, City of Somerville

Karen Washington, Farmer and Co-Owner, Rise & Root Farm, Co-Founder BUGS (Black Urban Growers)

Irrigation Systems for Urban Farms

Room 448

Best practices for installing and operating irrigation systems for urban farms. Multiple system types will be explored. Proper irrigation is something that many farms are lacking upon start-up. Curtis will demonstrate multiple approaches such as drip, overhead, and greenhouse systems, then discuss the reasons behind each approach and how you can best customize them for your own situation.

Presenter: Curtis Stone, Founder of Green City Acres, Kelowna, BC, Canada

Roof Top Food Production

Room 320

The green-roof movement has been gaining momentum in recent years, with some cities integrating roof-top farms into their sustainability plans. Today's presenters will discuss different models, production management, and technologies they have utilized as well as the benefits and challenges of urban food production on city roof tops.

Facilitator: Edith Murnane

Speakers: Jessie Banhazl, CEO & Founder, Green City Growers

John Stoddard, Founding Farmer, Higher Ground Farm

Season Extension and Winter Growing Room 442

High Tunnels are being used more and more to give an edge to the urban farmer. This talk will cover high tunnel structures and management. We'll also talk about some of the issues unique to constructing and managing a high tunnel in an urban setting. Zoning and sighting issues, construction, and management of these structures will all be considered.

Presenter: Chris Lent, Agriculture Specialist, National Center for Appropriate Technology

You Have the Land... Now How to Build a Farm Room 318

Urban farms include many structures and materials that need to be compatible with their neighborhoods, respond to environmental requirements, and work for the farmers. Keith Zaltzberg and Helena Farrell of the Regenerative Design Group will lead an interactive session on principles and process of farm design that can lead participants to their own checklists for decision making. Through examples they will can delve into storm water and rainwater catchment and reuse, materials for structure and pathways, compost structures, shed design, greenhouses, etc. Participants will have an opportunity to share their own experiences.

Facilitator: Barbara Knecht, Project Leader Farm Site Development, Urban Farming Institute of Boston

Speakers: Keith Zaltzberg, Partner and Founder, Regenerative Design Group
Helena Farrell, Landscape Designer, UMASS Amherst

How to Start a Food Forest: Practical Tips for Food Justice Room 333

Members of Boston Food Forest Coalition share their stories of creating edible forest gardens open to all, as part of a growing community land trust that transforms vacant lots into food producing parks. Practical tips include: utilizing resources on the site (rain water capture, sun exposure, existing perennials, grading, rocks, and other unique features of irregular urban lots); crowd sourcing resources for soil remediation and using good design to heal the land; the power of Harvest Festivals to bridge divides of language, culture, class, race, age and help neighbors meet; selecting cultivars of fruit trees, shrubs, vines and other perennials that grow well here in Boston and could help form the ecosystem of your "forest garden"; involving community members in the process regardless of skill-level, no technical-knowledge needed to come and learn.

Speakers: Orion Kriegman, Director of Boston Food Forest Coalition
Bridget Curd, President, Jones Hill Association
Karen Spiller, KAS Consulting

Financing Options Room 322

Urban farmers face unique challenges on the path to commercial success. This discussion will focus on various funding options for urban farmers and guidance on securing capital for much needed infrastructure and equipment investments for both non-profit and for-profit enterprises.

Speakers: Dorothy Suput, Founder and Executive Director, The Carrot Project
Dan Pullman, Managing Partner, Fresh Source Capital Fund
Jon Niedzielski, Massachusetts State Executive Director, USDA – Farm Service Agency
Rose Arruda, Urban Agriculture Coordinator, Massachusetts Department of Agriculture

LUNCH, NETWORKING, EXHIBITORS - 1:30-2:30 PM

Thank You 2016 UFC Vendors	950 Design	Agriculture Hall	Baystate Organic Certifiers
Best Bees Company	Boston Area Gleaners	Boston Food Forest Coalition	City Growers
Farm Credit Union	Foundation for a Green Future Inc	MA Right to Know GMOs	MDAR
National Center for Appropriate Technology, ATTRA	New Entry Sustainable Farm	New Garden Society	NOFA/Mass
Oesco	Progressive Asset Management	Restoring Roots	Sustainable Business Network
Urban Farming Institute	USDA Farm Service Agency	USDA National Agricultural Statistics Service	WhatsGood

SESSION THREE - 1:30-2:30 PM

Room 322	Land Tenure: Land Trusts and Ground Leases
Room 320	Aquaponics Workshop
Room 333	Composting: Responsible Urban Models
Room 444	Innovation, Entrepreneurship and Youth Development
Room 318	Alternative Markets: Systems & Strategies
Room 448	Intensive Production Systems for Urban Farms
Room 442	Cultural Crops: Production, Markets and Profits

Land Tenure: Land Trusts and Ground Leases

Room 322

Land Trusts are an effective method to hold land in local control, maintain affordability and secure long term agricultural use. With land security infrastructure investments are protected and farming uses become more viable. This panel will discuss why land trusts are effective for urban farms, how they are structured and governed, and other technical aspects, such as ground leases, that make effective land trusts. Panelists will refer to local as well as regional examples.

Facilitator: Barbara Knecht, Project Leader Farm Site Development, Urban Farming Institute of Boston

Speakers: Johanna Rosen, Program Associate, Farms for Farmers Program, Equity Trust
Harry Smith, Director of Sustainable Economic Development, Dudley Street Neighborhood Initiative
Andrew Cook Southside Community Land Trust (SCLT) Farm Network Associate)

Aquaponics Workshop

Room 320

Aquaponics is the marriage of hydroponics and re-circulating aquaculture systems (RASs). Hydroponics grows plants in a soil-less medium. RASs grow fish in an enclosed environment. In aquaponics, plants remove and use wastes produced by fish as essential nutrients. In this process water quality is maintained suitable for healthy fish growth and plants grow in a nearly optimal environment.. The concept and approach is inherently sustainable with minimal environmental impact. The challenge is to move quantitatively from a general concept to a viable pursuit in an urban setting. Learn about system design, management practices, permit acquisition, and production practices.

Speakers: Dr. Joe Buttner, Professor, Department of Biology, Salem State University
James Carnazza, President, Full Circle Earth & North Shore Aquaponics
Ali Kluge, Student, North Shore Aquaponics
Anastasia Perullo, Student, Salem State University

Composting: Responsible Urban Models

Room 333

Compost is an essential element in healthy soil and specialty growing media for high yielding, environmentally sustainable crop production. Composting reclaims valuable nutrients and organic matter from the waste stream to renovate and feed the soil that supports urban agriculture. Composting in the backyard, at urban gardens and farms, schools, and in multi-acre facilities recycles a growing percentage of the organic 'wastes' from the urban landscape. Food waste from commercial and institutional generators is now banned from land filling and incineration in Massachusetts and a growing number of states. Environmentally responsible facilities and reliable, informed management are critical to sustainable urban composting. This presentation reviews small, medium, and large scale composting systems, equipment and practices that insure successful operation, contented neighbors, and high quality compost, mulches, and specialty growing mixes.

Speakers: Bruce Fulford, President, City Soil & Greenhouse, LLC
Laura Rosenshine, Founder, Common Ground Compost
Lor Holmes, General Manager, CERO

Innovation, Entrepreneurship and Youth Development Room 444

Presentations from two organizations will demonstrate their innovative programs that bring urban food production, youth entrepreneurship, and new employment opportunities to youth. Learn about partnerships and accomplishments achieved as local groups work to increase youth development, small business creation, and job training directly related to urban farming.

Facilitator: Kimi Ceridon, Culinary Consultant & Eater Experience Designer

Speakers: Michael Barnett Professor of Science Education and Technology, Boston College
Grace Sliwoski, YouthGROW Program Coordinator, Regional Environmental Council
Thywill Opare, YouthGROW, Regional Environmental Council

Alternative Markets: Systems and Strategies Room 318

Today's urban farmers strive to reach a wider market, utilizing diverse channels to build a viable commercial enterprise. These entrepreneurs will discuss leveraging partnerships, market strategies and developing business opportunities as they bring healthier fresh food options to residents in their region.

Speakers: JJ Gonson, Chef and Owner, ONCE/Cuisine en Locale
Bayoán Rosselló-Cornier, Community Organizer & Planner, DSNi
Josh Trautwein, Founder, The Fresh Truck
Cassandra Campbell, Co-Founder, Fresh Food Generation
Jackson Renshaw, Co-Founder, Fresh Food Generation
Jamey Lionette, Operations Manager, City Growers Farm, Procurement Manager, City Fresh Foods

Intensive Production Systems For Urban Farms Room 448

Maximizing the output of land with intensive strategies such as verticalization, intercropping, crop season optimization, season extension, and hi-rotation planting. Urban farms are often faced with the logistical challenge of operating on small land bases and sometimes multiple plots of land. In this lecture, Curtis will explore key strategies on how to maximize the output of the land without expanding your land base. Techniques such as verticalization, intercropping, crop season optimization, season extension, and hi-rotation planting will be examined.

Presenter: Curtis Stone, Founder of Green City Acres, Kelowna, BC, Canada

Cultural Crops: Production, Markets and Profits Room 442

Demand for ethnic crops provides many opportunities for urban growers as well as challenges as farmers seek to diversify and become viable. Today's panelists will showcase their strategies and a systematic approach on how to choose specific crops to produce as well as how to best market and sell them profitably.

Speakers: Anne Cody, Director of Development, Nuestras Raices, Holyoke
Neffali Duran, Culinary Director, Nuestras Raices, Holyoke
Arturo 'Rockey' Corbett, Cultural Crop Specialist, City Soil
Frank Mangnan, PhD, Stockbridge School of Agriculture, UMass Amherst

SESSION FOUR - 2:45-3:45 PM

Room 322	GAP/CQP/Food Safety/FSMA: Everything You Need To Know
Room 320	Greenhouse Design and Management
Room 444	Soil Health: Testing and Interpretation Relevant to Urban Soils
Room 318	Getting your Value Added Product to market
Room 448	Crunching Numbers to Crush Your Season
Room 333	Get Your Farm Business on Solid Legal Ground with a 1-on-1 Attorney Consultation
Room 442	Understanding Tools, Equipment, and Infrastructure for Growing your Urban Farm

GAP/CQP/Food Safety/FSMA: Everything You Need To Know
Room 322

Good Agricultural Practices (GAPs) comprise a prerequisite program that can be utilized to manage food safety risks as produce transitions from the field to packing environments. The Food Safety Modernization Act (FSMA) is a set of rules and regulations created by the U.S. Food and Drug Administration (FDA) to create safeguards in food production. It places a large financial and logistical burden on small to mid-scale farmers across the U.S. Any farm making over \$25,000 a year in produce sales could be affected, i.e. most fruit and vegetable production farms in America. In this workshop, get the facts and the current status of these regulations and how they may impact your urban farming enterprise.

Presenter: Michael Botelho, Commonwealth Quality Program Coordinator, MDAR

Greenhouse Design and Management
Room 320

Controlled growing environments make the most use of limited space on an urban farm. In this talk greenhouse set up and management will be covered. Materials used to construct a greenhouse, heating systems, and layout will be the main focuses.

Presenter: Chris Lent, Agriculture Specialist, National Center for Appropriate Technology

Soil Health: Testing and Interpretation Relevant to Urban Soils
Room 444

This workshop will focus on information on soil health and fertility relevant for growing crops in urban setting. This will include:

- How to take a soil test for analysis and how to interpret the results
- Information on different forms of fertility that can be used and how to apply them
- How to address soil contamination issues specific to urban settings
- The use of cover crops appropriate for urban settings to protect the soil during the winter
- Feel free to bring soil test results to the workshop and I will review them

Presenter: Frank Mangan, PhD. Stockbridge School of Agriculture, UMass Amherst

Getting your Value Added Product to market
Room 318

Turning local produce into value-added products- like sauces, pickles, relish, and jams- can be a great way to increase sales, extend the season, create an outlet for bumper crops or expand the market for a farmer. Learn from the experts what it takes to develop a value-added product, and how and where to sell it.

Speakers: Jen Faigel, Executive Director, CommonWealth Kitchen
Nico Lustig, Food Business Development Specialist, Franklin County CDC
Seth Morrison, Commissary Manager, CommonWealth Kitchen
Tim Wilcox & Caroline Pam, owners & and operators of The Kitchen Garden farm

Crunching Numbers to Crush Your Season
Room 448

How to optimize information to expedite your learning curve to better manage your business and farm. Harvesting data is almost as important as harvesting vegetables. Much like seed needs to be saved and stored to plant again, data must also be harvested, and sorted to be fully optimized. In order to do so, you must have systems in place. Using a series techniques and specific spread sheets, Curtis will show you how it all comes together so that you can apply it to your farming season immediately. The numbers don't lie. This kind of information can open a whole new world of possibilities for your farm.

Speakers: Curtis Stone, Founder of Green City Acres, Kelowna, BC, Canada

Get Your Farm Business on Solid Legal Ground with a 1-on-1 Attorney Consultation
Room 333

Description: Do you run a farm or food business, or are you hoping to start one? Do you have legal questions regarding a business structure, lease, contract, or more? You are invited to meet with one of our experienced attorneys for a free, confidential one-on-one session to get your questions answered. Once you arrive at the session, we will diagnose your legal issue and match you with the appropriate attorney on staff that day. This session is put on by the Legal Services Food Hub, a project of Conservation Law Foundation that works with private attorneys to provide free legal assistance to farmers and food entrepreneurs.

Speakers: Jonathan Klavens, Principal, Klavens Law Group, P.C.
Lori Yarvis, Partner, Archstone Law Group, PC
Joshua D. Fox, Partner, Wilmer Cutler Pickering Hale and Dorr LLP

**Understanding Tools, Equipment, and Infrastructure for Growing your Urban Farm
Room 442**

This workshop will explore how urban farm capitalization investments can affect profitability. It will provide an understanding of tools, equipment, and infrastructure commonly used in urban farming and strategies for selecting the right tool for the job. Alternative sources for acquiring tools will be discussed as well as the importance of safely operating and maintaining equipment.

Presenter: Andy Pressman, Sustainable Agriculture Specialist, National Center for Appropriate Technology

CLOSING PANEL - 4:15-5:15

**Community Organizing & Supporting Urban Farming;
A Discussion on Social Justice, Economics, Food Sovereignty & Race
Rooms 318-322**

Facilitator: Glynn Lloyd, Founder and CEO, City Fresh Foods

Speakers: Karen Washington, Farmer and Co-Owner, Rise & Root Farm, Co-Founder BUGS (Black Urban Growers)

Greg Watson, Director for Policy & Systems Design | Cuba-U.S. Agroecology Network at Schumacher Center for a New Economics

Lydia Sisson, Co-Founder, Mill City Grows



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2016 Massachusetts Urban Farming Conference Panelist & Facilitator Biographies

SESSION ONE

Key Elements That Can Make Your Urban Farm More Profitable and Productive

Curtis Stone is a farmer, author, speaker and consultant. His expertise is in quick growing, high value annual vegetables for direct consumer markets. His book, "The Urban Farmer" demonstrates organic intensive techniques with a focus on business and systems to streamline labor and production. He offers a new way to think about farming, where quality of life and profitability coexist. Curtis' Green City Acres farm, established in 2010, is located in Kelowna, BC, Canada. In an eight month growing season, it generate >\$75k on only one third of an acre by specializing in a select group of high-value, quick growing crops with multiple plantings in the same beds and calculated intercropping strategies. The farm is recognized internationally as flagship example of profitable and productive urban agriculture.

Climate Adaptation: Advancing Resilient, Restorative and Productive Ecosystems

Crystal Johnson is a CEO and Environmental, Sustainability and Energy Strategist. Johnson has over twenty years of experience in planning, management, policy and assessment of environmental resources and energy. She primarily serves as an energy and sustainable development strategist focused on climate adaptation issues.

Bruce Fulford is President of City Soil & Greenhouse LLC. He pioneered composting, bioenergy, four-season crop production and storm water management practices and projects for 35 years. His work provides models for efficient and equitable resource management to mitigate the causes and effects of climate change. His company built Mattapan Eco-Vation Center, operates the City of Boston's Composting Facility, and manufactures and delivers composts, mulches, soils and technical assistance to gardens and growers in Greater Boston. He works with national and community-based organizations in land remediation, sustainable agriculture, fundraising, and job training. He is a member of the Massachusetts Audubon Society Council's Climate Committee and was briefly the Goat Milking Champion of Pennsylvania.

Meredith Danberg-Ficarelli works internationally on urban organics, recycling and food system initiatives that reduce carbon emissions and build community-based agricultural capacity. Meredith coordinates social media, product development and marketing with Boston's City Soil & Greenhouse. She works with Common Ground Compost in NYC on educational training, pilot programs, partnering with community gardens, and connecting organizations to urban waste industry. She co-founded and operated FERN [Food Establishments Recycling Nutrients], a

composting and recycling non-profit in Beirut, Lebanon. She was the Marketing Director and eWaste Program Manager at the Lower East Side Ecology Center and co-founded TalkTrashCity.org, a new NYC-based initiative in waste management innovations. Meredith holds an MS in Urban Policy and Sustainability Management from the New School.

Thomas Akin is the State Resource Conservationist with the USDA's Natural Resources Conservation Service in Amherst, MA. He focuses on agricultural soil health and its role in the ecosystem. From 2003 to 2015, Tom was Conservation Agronomist for NRCS. He also worked at the Arnold Arboretum in Jamaica Plain as Assistant Superintendent and Internship Coordinator, as the IPM Coordinator at Weston Nurseries, as an Extension Educator with UMass Extension, and as a Peace Corps Volunteer in the Central African Republic. Tom has a BA in English from St. Thomas University in St. Paul, MN and an MS in Plant and Soil Sciences from the University of Massachusetts in Amherst. Tom grows food at Southwest Boston Community Garden in Roslindale, and appreciates local beer and an occasional round of golf.

Urban Farm Planning: What You Need to Know Before You Quit Your Job!

Andy Pressman is a Sustainable Agriculture Specialist with the National Center for Appropriate Technology (NCAT) and the ATTRA Project. He has a background in small-scale intensive farming systems and works in the fields of organic crop production, urban farming, and whole-farm planning. Andy and his family operate Foggy Hill Farm, a community farm located in southern New Hampshire.

Health Outcomes: Urban Agriculture and Data Collection

Catherine Sands, MPPA, is the director of Fertile Ground. She has 20+ years experience as an evaluation and education leader in food systems and policy change. Sands' experience includes evaluation for the Holyoke Food and Fitness Policy Council's W.K. Kellogg Foundation multiyear food and community grant; evaluation design and technical assistance for the Harvard Pilgrim Health Care Foundation's Healthy Food grant program; evaluation design for community food projects (urban farms and gardens, farm to school, youth agriculture, and food policy councils). She specializes in action research, participatory methods, and values based strategy and assessment design. She is a food systems and policy lecturer at the UMASS Stockbridge School of Agriculture.

Sara Shostak is Associate Professor of Sociology and Chair of the Health: Science, Society, and Policy Program at Brandeis University. Her research focuses on how to understand and address inequalities in health. She is grateful for the opportunity to collaborate on research projects with several of the wonderful organizations doing urban farming in Massachusetts.

DeBor created Food is Primary Care® for Fresh Advantage® tag line to emphasize the connection between a diet of fresh, nutritious and affordable food and health. She is a Lecturer at the Yale School of Medicine/

Department of Psychiatry where she works with medical students, residents and fellows regarding the role that nutrition and food insecurity have in understanding, preventing and treating a host of diseases, both physical and mental.

Ruth Goldman has been the Program Officer for Urban Agriculture and Youth Leadership at the Merck Family Fund since the program's inception in 2011. Prior to this, Ruth has worked in the environmental, experiential education and youth leadership non-profit and foundation worlds for 25 years.

Every Urban Farm Needs Healthy Bees - Here's How To Do It

Noah Wilson-Rich, Ph.D. is a biologist / professor / LA and NYTimes contributor / two-time TEDx speaker / beekeeper / uncle. His book, *The Bee: A Natural History* was released in 2014 through Princeton University Press. Noah's research focuses on bee immunology, and extends to include all ways to improve bee health. Noah is a Founding Partner of The Best Bees Company, a beekeeping service that delivers, installs, and manages beehives for residential and commercial properties, nationwide. Proceeds from The Best Bees Company go toward research conducted at the Urban Beekeeping Laboratory and Bee Sanctuary, a 501(c)3 nonprofit organization, based in Boston's South End.

Mushroom Cultivation: A High Value Crop in Unused Spaces

Willy Crosby is a co-owner of Fungi Ally, a mushroom cultivation and education business based in Hadley MA. Willie has been growing mushrooms in a variety of methods for the last four years. Currently he helps to cultivate 200 pounds of shiitake, oyster, and lion's mane mushrooms a week.

KEYNOTE

Greg Watson is Director of Policy and Systems Design at the Schumacher Center for a New Economics and oversees the Cuba-U.S. Agroecology Network. He served two terms as Massachusetts commissioner of Agriculture (1990-1993 and 2012-2015). As executive director of the Dudley Street Neighborhood Initiative (1995-1999) he worked to secure funding to build a 10,000 square foot greenhouse that has become one of the anchors of the Dudley community's urban agriculture program. As a result of the collapse of the Soviet Bloc in 1991, Cuba adopted an organic approach to farming (called agroecology) out of necessity. The Cuba-U.S. Agroecology Network was established to provide a venue for Cuban peasant farmers and leaders of the country's agroecology movement with U.S. sustainable farmers to share lessons learned and support one another. Greg Watson will share his thoughts about the Cuban agroecology experience and its relevance to Massachusetts agriculture.

SESSION TWO

Thinking Outside the Raised Bed: "It's Not About Growing Food, It's About Community"

Karen Washington is a community activist and farmer. In 2012 *Ebony* magazine voted

her one of their 100 most influential African Americans in the country. In 2014 she was the recipient of the James Beard Leadership Award.

Belene Tesfaye is the Director of Education for City Soil & Greenhouse, coordinating research, school group tours, and building our capacity and connections in the community. She is a raw food consumer and entrepreneur focusing on raw and juiced locally grown fruits, vegetables, and medicinal plants. She presently serves as a Supervisor with the Suffolk County Conservation District, a visiting educational partner with an English High School Civics & Community Engagement Class, and 2013 Urban Farm Institute trainee. She has over 20 years experience in health and wellness, taught STEM and literacy in Boston Public Schools, and recently interned in food service.

Luisa Oliveira is a Senior Planner for Landscape Design at the City of Somerville. She is a landscape architect and led the interdisciplinary team which created the Somerville Urban Agriculture Ordinance in 2012, the first in New England.

Dave Madan is a founding trustee of the Urban Farming Institute; founder and director of the MOVE, a social justice and sustainability education nonprofit; and a partner at Boston Investments, a real estate development firm. He was previously vice-chair of the board of trustees of the UUSC, an international human rights nonprofit. He was raised in Cambridge, and has a bachelors degree in business and urban planning from UC Berkeley.

Irrigation Systems for Urban Farms

Curtis Stone (see SESSION ONE)

Roof Top Food Production

Jessie Banhazi is the CEO & Founder of Green City Growers. Founded in 2008, GCG Installs and Maintains rooftop and ground-level farms for commercial and residential locations. GCG manages over 140 locations around New England, and is the farm team for the Boston Red Sox's rooftop farm, Fenway Farms.

Edith Murnane, joined Mayor Thomas M Menino's administration in 2010 establishing the Office of Food Initiatives where she launched food programs including the Restaurant Roadmap, the Food Truck Initiative, Boston's Micro Urban Farming Initiative, the City's Urban Agriculture Re-zoning work, and the Food System Resiliency Initiative. Edith works to develop food systems to support food businesses all along the food chain while creating food access for Massachusetts. Edith consults on statewide initiatives, including developing infrastructure for grass-fed beef industry and developing a locally sourced, locally produced tomato-based product line to create another revenue stream and market segment for local farmers.

Season Extension and Winter Growing

Chris Lent owned and managed Lent's Organics for 10 years, a diversified certified organic vegetable farm. He has experience in direct marketing, crop production, local food systems, season extension, and farm planning. He is experienced and focused on agricultural energy issues. Chris is a Sustainable Agriculture Specialist with National

Center for Appropriate Technology (NCAT).

You Have the Land... Now How to Build a Farm

Keith Zaltzberg, a Partner and founder of the Regenerative Design Group, combines his professional training in environmental and Permaculture design with his hands-on experience as a farmer, homesteader and builder to help communities and individuals create new, symbiotic relationships with their landscape and homes. He holds a B.S. in Environmental Design from UMass Amherst, is an adjunct Faculty member at Conway School of Design and Smith College, and is a certified Permaculture Designer.

Barbara Knecht is a registered architect who has been developing land for public benefit in cities for more than thirty years. Working with the Urban Farming Institute (UFI) brings together her experience developing urban land with a love of all things edible. Ms. Knecht holds degrees in architecture from UC Berkeley and Columbia University

Helena Farrell is a landscape designer working to revitalize local food systems, communities, and ecosystems, through professional partnerships with organizations, homeowners, and community groups. She teaches Urban Agriculture at UMass, Amherst and has authored several publications on contemporary Urban Agriculture Research and Education.

How to Start a Food Forest: Practical Tips for Food Justice

Orion Kriegman is the Director of Boston Food Forest Coalition, a non-profit community land trust for neighborhood "forest gardens". These edible public parks engage hundreds of volunteers, host harvest festivals and community events, and grow relationships with land and food. Orion was Co-Director of NET New England, addressing challenges of community resilience at a regional level, where he co-founded and led Jamaica Plain New Economy Transition (JP NET), a community-driven project pioneering a "new economy" that is place-based, sustainable, and reduces race and class inequity. Orion recruited, coached and supported leaders to create new economy initiatives.

Bridget Curd has lived in Jones Hill Neighborhood, Dorchester for 18 years. She volunteers on many community projects and has been president of the Jones Hill Association for 5 years. In her free time she enjoys time with her family in their garden.

Karen Spiller as principal of KAS Consulting provides mission-based consulting with a focus on resource matching and strategic planning for health and equity-focused initiatives. She works with diverse stakeholders, including residents and businesses, state and local agencies, policy makers, corporations, foundations, community organizations, and healthcare providers. Karen is an active member of Food Solutions New England (FSNE) network and serves as Massachusetts ambassador for its New England Food Vision. She currently serves on the Steering Committee of Northeast Sustainable Agriculture Working Group (NESAWG) and is an advisor to the Sustainable Business Network (SBN).

Financing Options

Dorothy Suput is the founder and executive

director of The Carrot Project. The Carrot Project is helping to change our food and agriculture economy by helping farmers and food system businesses extend their commitment to sustainability to their business practices through alternative financing programs combined with business technical assistance and using those experiences to increase the availability of financing and capacity in the sector.

Dan Pullman is a Managing Partner of the Fresh Source Capital Fund, a Boston-based sustainable food and agriculture investment fund focused on food systems in the Northeastern US. Dan complements his investing work with Board and Advisory positions for organizations addressing vital issues around food, health and the environment. These include: The Food and Environment Reporting Network (FERN), Civil Eats, Glynwood, The Carrot Project, Yale's Sustainable Food Project and Food Tank.

Rose Arruda is the Urban Agriculture Coordinator for Massachusetts Department of Agricultural Resources, MDAR which is responsible for agricultural land preservation and provides funding and support to farmers for agricultural stewardship, including the urban agriculture program.

Jon Niedzielski serves as the Massachusetts State Executive Director for the USDA Farm Service Agency and is responsible for administering the agency's farm loan, farmer safety net and conservation programs to Massachusetts agricultural producers. Prior to taking on this role in June 2013, he worked for two decades as a district aide to U.S. Representative John W. Olver.

SESSION THREE

Land Tenure: Land Trusts and Ground Leases

Barbara Knecht (see SESSION TWO)

Johanna Rosen works on addressing land tenure issues facing urban agriculture with Equity Trust's Farms for Farmers program and coordinates communications for the Food Solutions New England network. Previously, Jo co-founded and was Director of the Mill Creek Farm, a non-profit educational urban farm in Philadelphia.

Harry Smith is the Director of Sustainable Economic Development at the Dudley Street Neighborhood Initiative, which created the Dudley Neighbors Inc. Land Trust. Harry has 25 years experience organizing around affordable housing and community economic development. He is former Program Director for Farm Aid, Inc. Harry as a BA from Brown University and an MS in Community Economic Development from Southern New Hampshire University

Andrew Cook, a Southside Community Land Trust (SCLT) Farm Network Associate, has lived and worked in Providence for nearly 5 years. After working at the Community College of Rhode Island, a Latino community center, and local farms, he is excited to join the Southside Community Land Trust team.

Aquaponics Workshop

Dr. Joe Buttner is a Professor in the Department of Biology at Salem

State University, Outreach Specialist for the Cat Cove Marine Laboratory and Co-coordinator for the Northeastern Massachusetts Aquaculture Center. He is a life member of the American Fisheries Society, Charter Member of the East Coast Shellfish Growers Association, a Trustee for the Massachusetts Aquaculture Association and an AFS Certified Fisheries Scientist. His research and extension efforts target freshwater and marine organisms, finfish and shellfish, open, semi-closed and closed systems. He teaches a variety of aquatic and aquaculture courses. Dr. Joe is the author or co-author of many peer reviewed and non-peer reviewed publications.

James 'Jimi' Carnazza is President of Full Circle Earth and North Shore Aquaponics Co-Principal Investigator. Jimi founded a non-profit organization of Massachusetts in 2012 to increase access to foods, decrease pollution, and create rewarding vocational/ educational opportunities for all. He is pursuing a Masters degree in Rehabilitation Counseling through UMass Boston and seeks to connect environmental opportunities with people with various disabilities by establishing an innovative Earth Skills Vocational Training Program. Through practicing sustainable solutions within a community, such as aquaponics, organic land care, and gardening we can slowly build self-sufficiency and create a healthier place for all to live. resident, Full Circle Earth & North Shore Aquaponics

Ali Kluge is a student participant in North Shore Aquaponics. She recently graduated from Salem State University's Biology program and is passionate about environmental issues and human health. Current interests include beekeeping, principles of permaculture and reducing our carbon footprint.

Anastasia Perullo is a senior at Salem State University working on her BS in Biology. She is involved with the North Shore Aquaponics project to gain skills to pursue her senior project on medical applications of aquaponics. She desires to change high polluting industries into recyclable systems that expand sustainability, profit, and welfare of our environment. Making the world more efficient and sustainable agriculturally is her goal.

Composting: Responsible Urban Models

Bruce Fulford (See SESSION ONE)

Laura Rosenshine is the founder of Common Ground Compost, an organization dedicated to helping commercial businesses compost. Laura became a Master Composter through the NYC Compost Project in 2012, and that same year she designed and managed a cafeteria composting pilot in four NYC public schools which was soon adopted by the NYC Department of Sanitation. Laura is a member of the Manhattan Solid Waste Advisory Board (SWAB), treasurer of nonprofit Earth Matter, and a member of the New York State Association for Reduction, Reuse and Recycling. Laura is a co-founder of TalkTrash-City.org, and believes that working together is the best way to increase recycling awareness in NYC and beyond.

Lor Holmes is CERO Cooperative's General Manager. She leads business development, and, like all of

CERO worker-owners, Lor shares a passion for environmental and social justice, sustainable economic development and democratic models for community ownership. She worked as a Boston school bus driver and organizer before earning master's in Community Economic Development. She worked with homeless women to establish Women's Business Opportunity Program and was founding director at HarborCOV (Harbor Communities Overcoming Violence) where she worked with immigrant communities and built the country's first permanent housing and economic development center for families affected by violence.

Innovation, Entrepreneurship and Youth Development

Michael Barnett is a professor of science education and technology in the Lynch School of Education at Boston College and a CASE/ Carnegie Foundation for the Advancement of Teaching Professor of Year for the state of Massachusetts. Dr. Barnett is currently the leader editor for two forthcoming books on how Urban Agriculture programs can be utilized to improve youth learning of science.

Grace Sliwoski is a Worcester native and has been working with youth in the city since 2010. She is currently the Coordinator of YouthGROW, an urban agriculture and youth leadership program that employs 34 youth to run two urban farms. She holds a BA in Art History from Columbia University and a Masters in Community Development and Planning from Clark University. She is a co-founder of the Central MA Youth Jobs Coalition and an active advocate for youth employment and empowerment.

Thywill Opore has been a member of the YouthGROW program for over four years. She has held the position of Youth Leader and currently works year round as a Junior Staff where she represents the larger cohort of youth participants. Thywill is currently a freshman at Quinsigamond Community College.

Kimi Ceridon is both an engineer and a chef. While working in product sustainability, the fact that food was a major part of her own sustainability led her to study food systems at Boston University. Now, she is a culinary consultant focusing on engaging people in local food systems through educational programs and food experiences. She shares her expertise in culinary arts, local food systems, sustainability, food ethnography, home-steading, gardening and avid fermenting at NoReturnTicket.KCeridon.com.

Alternative Markets Strategies

JJ Gonson started Cuisine en Locale, an all local catering and meal services company, in 2005 because of her concerns about the food she was feeding to her children. Ten years later CeL is a major provider of revenue for their partner farms in Mass, VT and ME, and they now operate a meal delivery program and event hall (called ONCE Somerville) in addition to catering events at the hall and on location. JJ continues to advocate for local food to support the health of our local environment and economy by supporting local farms directly. More about JJ and Cuisine en Locale at enlocale.com.

Bayoán Rosselló-Cornier has been an organizer since graduating from Boston College in 2006. Bayoán has worked as a community organizer and planner for the Dudley Street Neighborhood Initiative during where leads efforts in cultural creative place making practices in the Dudley community. He also works with Dudley Neighbors, Inc.'s community land trust and is the lead organizer for Dudley Grows, which is a partnership between The Food Project (TFP), Alternatives For Community and Environment (ACE), DSNi and a resident-led steering committee.

Josh Trautwein is Co-founder and Executive Director of Fresh Truck; a 300 sq foot mobile food market on a mission to support food access and community health across Boston neighborhoods. His work in the non-profit sector has centered on strategic planning and program design in areas of youth development, sports, and public health. Prior to starting up Fresh Truck, Josh launched Soccer1, a foundation that sponsors networks of grassroots soccer clubs in Boston and Cite Soleil, Haiti. Josh was a 2013 TEDxBoston presenter and graduated from Northeastern in 2010 with a degree in Sociology

Cassandra Campbell became a food justice advocate as a teenager working at The Food Project- a national model for youth development and sustainable agriculture. Upon graduating from Swarthmore College, she returned to the organization to be the Youth Coordinator. Eager to learn how cities can best help communities access resources, she pursued a degree in Urban Planning at MIT. After graduating, she worked in the affordable housing development but was drawn back to food. Fresh Food Generation was born to find more real food options in her own neighborhood.

Jackson Renshaw began learning and working on food access issues as a teenager at The Food Project. He later went on to study Ecological Agriculture at the University of Vermont and continued to work on small farms and at The Food Project as a Youth Program coordinator in Roxbury. He has been an active participant in Boston's Food System work and planning for the last five years.

Jamey Lionette is Operations Manager at City Growers Farm (Roxbury & Dorchester) and Procurement Manager for City Fresh Foods (Roxbury). He is on the Executive Board of Northwest Atlantic Marine Alliance (NAMA) and involved with The New Garden Society. In the past he has owned a restaurant and neighborhood grocery store, both of which focused on local food. He has been published in books and magazines on local and sustainable food topics and has been involved in numerous local food and community initiatives.

Intensive Production Systems for Urban Farms

Curtis Stone (see SESSION ONE)

Cultural Crops: Production, Markets and Profits

Anne Cody is Director of Development for Nuestras Raices in Holyoke, the largest and oldest urban agriculture organization in Massachusetts. Nuestras Raices, which means "Our Roots" serves Latino families through food, farms, and economic development. Anne has deep experience in agriculture,

marketing, business and technology, a valuable skill set as we work together to forge the urban farming landscape of the 21st century.

Neftali Duran, born and raised in Oaxaca, Mexico, moved to West Los Angeles in 1997, where he developed a deeper interest and appreciation for Oaxacan food and culture. After 7 years of kitchen work in L.A., Duran relocated to Western Massachusetts where he operates El Jardin, a wood-fired bread bakery in South Deerfield. In 2014, Duran was named Native American chef of the year by The Smithsonian Institution. His cooking is featured on food52.com and The Cooking Channel. In 2015, Nuestras Raíces welcomed Chef Duran to their staff. He is working on the WK Kellogg Nuestra Comida project to identify key cultural crops and assist with various farm and food businesses.

Arturo 'Rockey' Corbett is City Soil's cultural crop specialist and curator of medicinal plants, vegetables and fruits. He works on the construction and crop planning and market development for the Mattapan Ecovation Center 2800 square foot compost heated greenhouse. He sources seeds and plant stock for propagation from his network in Boston's Caribbean and Hispanic communities. He is a minister in the Apostolic Christian Church, is native of Panama, of Jamaican and Barbadian descent. He makes a mean hot sauce from Scotch Bonnet peppers that he grows at the Clark-Cooper Community Gardens in Mattapan. A focus of

Frank Mangan's program is to evaluate production and marketing systems for vegetable and herb crops with an emphasis on crops popular among the growing immigrant communities. Starting in 2011, they begun to work with urban growers as part of an overall systems approach to provide fresh produce to urban populations. They created a Facebook page to report on this work (facebook.com/umassurbanag). Mangan's PhD was in soil fertility as it relates to vegetable production.

SESSION FOUR

GAP/CQP/Food Safety/FSMA: Everything You Need to Know

Michael Botelho (see SESSION THREE)

Greenhouse Design and Management

Chris Lent (see SESSION TWO)

Soil Health: Testing and Interpretation Relevant to Urban Soils

A focus of **Frank Mangan**'s program is to evaluate production and marketing systems for vegetable and herb crops with an emphasis on crops popular among the growing immigrant communities. Starting in 2011, they begun to work with urban growers as part of an overall systems approach to provide fresh produce to urban populations. They created a Facebook page to report on this work (facebook.com/umassurbanag). Mangan's PhD was in soil fertility as it relates to vegetable production.

Getting Your Value Added Product to Market

Jen Faigel is co-founder of the Commonwealth Kitchen, and Executive Director since

2014. She is responsible for setting organizational strategy, raising funds, wrangling staff and businesses, developing and managing strategic partnerships, and, generally, managing chaos. She was the lead real estate consultant for the \$15 million Pearl project, which is now home to CWK's flagship kitchen operation. Jen developed affordable homes and commercial real estate to create jobs and economic opportunity. Her motto is "If you can't ride two horses at the same time, then you shouldn't be in the circus!"

Nico Lustig is a professional foodie with a lifetime of experience growing, cooking and selling food. With 12 years of managing regional food co-ops, Nico is an expert at promoting local, specialty foods. Now at the Western MA Food Processing Center, Nico utilizes her retail experience and connections to help farmers and food entrepreneur navigate the stages of business growth in both the manufacturing and marketing aspects of the food industry. Nico is a fan of business planning and market research, who reads the food code for fun.

Seth Morrison is the Commissary Manager, Commonwealth Kitchen where he helps manage commissary contract. He was formerly Chef/Owner of The Gallows in South End and has rave reviews of his work at Vee Vee in JP. His recipe for Snappy Lobster is found in The "Boston Homegrown Cookbook" Chef Seth, is an experienced culinary professional working in Boston for over 15 years. His long-lasting relationships with local farmers, fish mongers, specialty food providers, and distributors enables him to get some of the best quality items, and the best of what's in season. He also runs Farm and Feast Tours which brings customers on "tasting trips" to specialty farms.

Tim Wilcox and Caroline Pam have owned and operated The Kitchen Garden farm in Sunderland, MA since 2006. Over that time they have grown from 1 acre to 45 acres of vegetables in production, serving a wide area of the northeast with high quality organic and specialty vegetables. Caroline and Tim bring their love of good food and their passion for growing to the work that they do. In 2013 they began making sriracha (hot sauce) from their chili peppers. Value-added products have become a significant and growing enterprise for the farm.

Crunching Numbers to Crush Your Season

Curtis Stone (see SESSION ONE)

Get Your Farm Business on Solid Legal Ground with a 1-on-1 Attorney Consultation

Jonathan Klavens is the principal of Klavens Law Group, P.C. While his practice spans a wide range of general corporate, land use, environmental and nonprofit matters, he focuses in large part on providing start-up, outside general counsel, transactional, project development and regulatory services to companies, investors, public entities and nonprofits in the areas of clean energy, clean technology, green business, sustainable agriculture, food ventures and enterprise.

Lori Yarvis is a partner at the business law firm Archstone Law Group, PC. She works with many food industry clients including restaurant groups, supermarkets and food

manufacturers. She counsels her clients on corporate structure, financing, contracting, risk management, acquisitions, sales and succession planning. She helps her clients manage growth and meet their goals while staying legally compliant.

Joshua D. Fox is a partner at WilmerHale and a leading corporate attorney representing companies in various stages of their lifecycle with particular emphasis on life sciences and emerging technology. Mr. Fox counsels entrepreneurs and companies and provides advice to companies on venture capital financing, mergers & acquisitions, public offerings, securities law compliance and general corporate matters. As a member of the Emerging Company Practice Group, He represents early-stage companies and provides advice to them on incorporation and startup, seed financing, venture capital transaction and merger and acquisition. Mr. Fox was named a "New England Super Lawyers Rising Star" in corporate law in the 2008, 2010-2015 issues of Boston Magazine.

Understanding Tools, Equipment, and Infrastructure for Growing your Urban Farm

Andy Pressman (see SESSION ONE)

CLOSING PANEL

Glynn Lloyd is founder and President of City Fresh Foods, a community food service company delivering thousands of meals a day to childcare, students and homebound elders. Glynn is founder and board member of The Urban Farming Institute a current board member of Project Bread. Currently, Glynn is the Managing Director of Boston Impact Initiative- a social impact fund investing in transformative urban entrepreneurs.

Karen Washington (see SESSION TWO)

Greg Watson (see KEYNOTE)

Lydia Sisson is Co-Founder/Director of Mill City Grows, an urban food production initiative in Lowell, MA. She is an experienced commercial farmer and small business owner, and holds a Masters degree in Economic and Social Development of Regions. She began farming at Vassar College where she became passionate about food movements and food justice. She has ten years of farming experience and ran a successful Community Supported Agriculture farm business for four years. During her masters work she worked on food security issues in the Lowell community and facilitated Lowell's Community Food Assessment, a community based research project.

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