

Welcome to the Sixth Annual

MASSACHUSETTS URBAN FARMING CONFERENCE



Photo: Groundwork Lawrence Green Team at Costello Farm by Sabrina Boggio

“Cultivating Lands, Nourishing Communities, Building Businesses.”

Friday, March 16, 2018
8:00am to 6:00pm

&

Saturday, March 17, 2018
8:00am to 6:00pm

Bunker Hill Community College
250 Rutherford Ave.
Boston, MA 02129

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 MASSACHUSETTS URBAN FARMING CONFERENCE.

Welcome Farmers and Friends,

We thank you for your unwavering support and continued partnership. The Urban Farming Institute welcomes you to our 6th Annual MA Urban Farming Conference, an expanded 2-day conference with a separate track dedicated to those that represent the future of urban farming - our youth.

At a time of uncertainty, our ties to the land and to one another keep us grounded. UFI's mission is to develop urban farming entrepreneurs and to build healthier and more locally based food systems that contribute to stronger communities. As we prepare for the 2018 growing season, we look forward to working with you and to your participation in our upcoming workshops, October Food Day & Garlic Fest and youth and corporate volunteer days.

Join us as we celebrate our exciting spring move into the newly restored Fowler Clark Epstein Farm-a collaborative effort by Historic Boston, Inc., The Trust for Public Land, and the Urban Farming Institute. The once vacant 18th century farmhouse and 19th century barn will become a 21st century hub for urban farming and education in Boston.

This conference promises to be spectacular and we want to thank MDAR, our presenters, volunteers, vendors, and longtime Urban Farming supporters! Have a great day of learning, making new friends and sharing. As always, we thank our UFI board, staff, and consultants for being the catalyst behind this dream.



Patricia E. Spence
Executive Director
Urban Farming Institute



Welcome!

The Massachusetts Department of Agricultural Resources (MDAR) is pleased to welcome you to the 6th Annual Urban Farming Conference.

MDAR is thrilled to once again, partner with the Urban Farming Institute and City Growers 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.

Our team hopes you take advantage of the 2-day agenda, crafted to spark conversation, inform and to build upon this multi-sector, urban farming network.



John Lebeaux
Commissioner
Massachusetts Department of Agricultural Resources



FRIDAY AGENDA

8:00 - 9:45 am	Registration
8:45 - 10:00 am	Session 1
10:00 - 10:10 am	Transition/Break
10:10 - 11:30 am	Session 2
11:30 - 1:00 pm	Lunch & Networking
1:00 - 2:00 pm	Friday Keynote
2:00 - 2:15 pm	Transition/Break
2:15 - 3:30 pm	Session 3
3:30 - 3:40 pm	Transition/Break
3:40 - 4:45 pm	Session 4
4:45 - 5:30 pm	Networking

TRACK ONE - ALL-DAY WORKSHOP

Room D214

Farm Design Practicum

Day long workshop to build design literacy and understanding of the requirements and options for designing and permitting an urban farm. We use a real site as the basis for the workshop and approach the design in three iterations: a pop up temporary farm (start growing immediately); a basic permanent farm (some land security and introduces permanent infrastructure); and the Mothership Farm (some investment and most often makes sense when long term tenure is secured).

Speakers: Barbara Knecht, Registered Architect, Urban Farming Institute & Keith Zaltzberg, Founding Principal, Regenerative Design Group

SESSION ONE - 8:45-10:00 AM

Room E175	<p>Growing Food, Building Community: On-Site Production at Boston Hospitals</p> <p>As authorities on health and as anchor institutions in Boston, hospitals can invest in growing food to improve access to healthy food and provide economic development and jobs. The Boston Medical Center rooftop farm provides food for people in need, connects clinical care to living a healthy lifestyle, creates jobs, and teaches about growing and cooking fresh foods. This session discusses institutions and other large employers utilizing roof and campus spaces to improve community health.</p> <p>Speakers: <u>John Stoddard</u>, Founder of Higher Ground Farm, <u>Lindsay Allen</u>, Farm Manager at Boston Medical Center & Operations Director at Higher Ground Farm, <u>Latchman Hiralall</u>, DTR, Manager at Preventive Food Pantry Boston Medical Center & <u>David Maffeo</u>, Senior Director of Support Services at Boston Medical Center</p>
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Room D215	<p>A Case Study in Partnership: The Lynn Food and Fitness Alliance and The Food Project</p> <p>For seven years, The Lynn Food and Fitness Alliance and The Food Project partnered to support food system change in the City of Lynn. In partnership with community groups, the Board of Health and Parks and Recreation Department they created policy for public land use for community gardens. This workshop examines successes, challenges, and lessons from this partnership.</p> <p>Speakers: <u>Kristina Pechulis</u>, Director of Barbara Lee Family Foundation Intern Fellowship Program, <u>Makenzie Mackin</u>, Director of Lynn Food and Fitness Alliance, <u>John Wang</u>, North Shore Regional Director of The Food Project, & <u>J. Harrison</u>, Executive Director of The Food Project</p>
D Lounge	<p>A New Approach to Food Access: Best Practices to Shift Systems</p> <p>Join a conversation with practicing experts in the field of local farming, the business of food and philanthropic support of food systems and agricultural businesses. Learn best practices that stimulate innovative methods to strengthening the local food system and provide opportunities for greater more sustainable business opportunities for local producers.</p> <p>Speakers: <u>Raheem Baraka</u>, Executive, Director of Baraka Community Wellness, Inc., <u>Karen Voci</u>, President of Harvard Pilgrim Health Care Foundation, <u>Shawn Cooney</u>, Founder/Owner of Cornerstalk Farm, & <u>Andre Cantelmo</u>, Co-Founder of Three River Alliance</p>
Room D208	<p>The Buzz: Honey Bees and The MDAR Apiary Program</p> <p>Join the MDAR Apiary Program Chief Inspector to discuss the local and national state of honey bees and the role of the Apiary Program in ensuring healthy populations in the Commonwealth.</p> <p>Speaker: <u>Dr. Kim Skyrn</u>, Chief Apiary Inspector/Apiary Program Coordinator, MDAR</p>
Room E175	<p>Regulations and Ordinances: City of Brockton's Journey to an Agriculture Plan</p> <p>Take the journey through the City of Brockton's Planners and community members as they share the work over the past 2 years to get to a draft of their municipal urban agriculture plan.</p> <p>Speakers: <u>Rob May</u>, Director of Planning and Economic Development for the City of Brockton, <u>Shane O'Brien</u>, Staff Planner for the City of Brockton, <u>Andrew Kilduff</u>, Principal at TK.designlab, <u>Tim Tensen</u>, Principal at TK.designlab</p>

SESSION TWO - 10:10-11:30 PM

Room D215	<p>University and Non-Profit Partnership: A Lowell Case Study</p> <p>In 2017, the University of Massachusetts, Lowell, and Mill City Grows teamed up to build and maintain a one acre urban farming site on the UML campus. This talk covers the story of this project, plans for the site moving forward, and the challenges and opportunities that come with creating this type of partnership.</p> <p>Speakers: <u>Ruairi O'Mahony</u>, Sr. Associate Director of the Office of Sustainability at UMASS Lowell & <u>Gallagher Hannan</u>, Director of Operations at Mill City Grows</p>
Room D208	<p>The Role of School Gardens as an Entry Point and Connector to Urban Agriculture</p> <p>Learn how school garden programming incorporates family voice and school feedback, to create inclusive gardens including building culturally-relevant crops into the garden plan, providing school garden leaders with gardening & cultural competency and discussions on culturally-relevant food. Share how to create community around food through shared meals to build relationships through family or cultural traditions.</p> <p>Speakers: <u>Maggie Notopoulos</u>, Youth Education Program Manager at Mill City Grows, <u>Zoe Flavin</u>, FoodCorps Service Member at Mill City Grows & <u>Annabel Raby</u>, Garden Coordinator at CitySprouts</p>
Room C202	<p>Changing the Food System Through Policy Advocacy</p> <p>A how-to session on policy tools for changing the food system. Whether you're facing a local zoning ordinance preventing you from keeping chickens or building a hoophouse, or a state law impacting your farm, you'll learn practical advocacy skills plus insider tips on best practices in policy advocacy.</p> <p>Speakers: <u>Jennifer Rushlow</u>, Staff Attorney with Conservation Law Foundation, <u>Winton Pitcoff</u>, Director of Massachusetts Food System Collaborative</p>

Room E175	<p>Freight Farms' Leafy Green Expansion onto Campuses and Institutions</p> <p>Attendees hear from experts about leveraging technology to grow food, expand minds and enrich community year-round. We discuss how on-site container farms create new possibilities for combining the growing season and the learning season.</p> <p>Speakers : <u>Cameron Thompson</u>, Chef at Panther Dining at Georgia State University, <u>Sauna Spillane</u>, General Manager with Sodexo at Cumberland High School & <u>Brian Cope</u>, Vice President of Sales and Partnerships, Freight Farms</p>
D Lounge	<p>Common Ground: Rural and Urban Farmers of Color</p> <p>Our experienced and committed agriculturally based professionals of color bring their stories from the fields, city lots and courtroom, sharing their unique perspectives and those they work with. Discussion brings to light the common ground of urban and rural farmers of color.</p> <p>Speakers: <u>Jillian Hishaw, Esq. L.L.M., F.A.R.M.S.</u> Founder of CLIF Bar "Food ChangeMaker", <u>Neftali Duran</u>, Nuestra Comida Project & <u>Nataka Crayton-Walker</u>, Operations Manager and Farmer at Urban Farming Institute, & <u>Dave Madan</u>, Founding Trustee of the Urban Farming Institute and Partner Boston Investments</p>
Room D209	<p>Marketing and Production of Mushrooms</p> <p>Expert Willie Crosby will bring his years of experience to share best practices for mushroom production as well as the marketing side of the mushroom business. You will have the opportunity to discuss topics such as; "what are best markets, what are good species for different markets (farmers market, retail, wholesale)" and more!</p> <p>Speaker: <u>Willie Cosby</u>, Co-Owner, Fungi Ally</p>

LUNCH - 11:30AM - 1:00PM

Lunch Menu

Wraps

Seasonal Roasted Vegetable Wrap
with Edamame Hummus

Portobello Sandwich with red onion,
goat cheese, chickpeas & peppers.

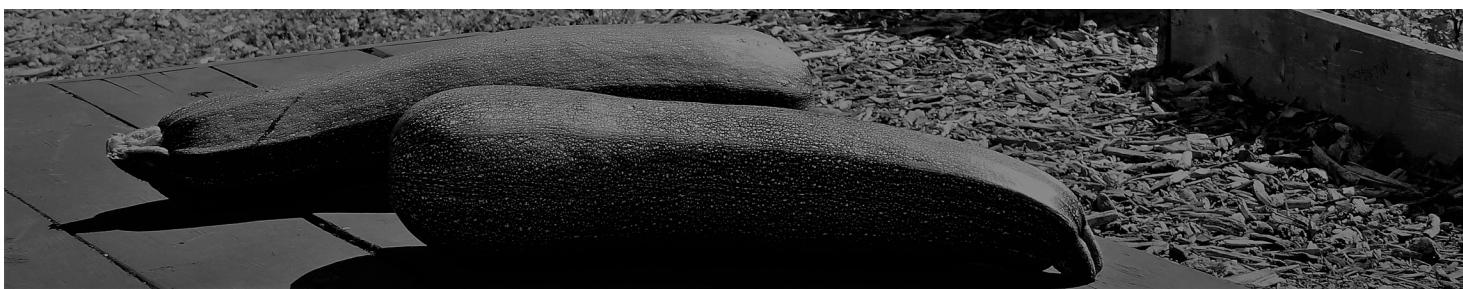
Salads

Quinoa, Kale, and Sweet Potato Salad

Wheatberry Waldorf Salad with celery, apple,
walnuts, dried cherries, raisins & onion

Dessert

Apricot Pecan Bars --- White Bean Blondie
Cranberry Oat Cookies



FRIDAY KEYNOTE - 1:00 - 2:00PM

Emmanuel Pratt, Sweet Water Foundation, Chicago Illinois


Radical [Re]Construction: Revaluing Food, Farming, Family & Future

Emmanuel Pratt unpacks creative practices of the Sweet Water Foundation, highlighting locally deployed creative interventions blending education, art, architecture, citizen science, and community-scale production to cultivate innovative models for community-conscious neighborhood development in the Southside of Chicago & beyond.



Room A300

SESSION THREE - 2:15 - 3:00PM

Room E175	<p>Hydroponics: Engaging Youth in Our School System</p> <p>In this session we will share the model for our curriculum and how we are engaging youth to learn how to grow produce with hydroponics. We will briefly present the design of our systems, the science of hydroponics, and how one can do hydroponics in your own classroom or after-school location and how we are scaling the work across the state.</p> <p>Speaker: <u>Michael Barnett</u>, Professor of Science Education and Technology at Boston College, & <u>Deborah José</u>, ELL Science Teacher at Newton North High School</p>
Room D209	<p>“We Grow Community”: Strategies and Tools for Community Organizing</p> <p>A dynamic discussion on organizing diverse stakeholders in urban neighborhoods. Orion shares the story of the creation of the Egleston Community Orchard where neighbors of all backgrounds came together to transform a vacant lot to make the Boston Food Forest Coalition (BFFC), a non-profit community land trust for neighborhood “forest gardens.” with sites throughout Boston. This story highlights strategies and tools for community organizing, getting consensus, and balancing hearing all voices with engaging through action. Bring your stories, experiences, and expertise.</p> <p>Speaker: <u>Orion Kriegman</u>, Executive Director at Boston Food Forest Coalition, <u>Othneil “Utah” Uter</u>, Boston Food Forest Coalition Board of Directors, & <u>Thelma McClorin</u>, Resident, Boston, MA</p>
Room D208	<p>Farm City: Local Food as a Driver of Place</p> <p>This session explores the increasing connection between urban agriculture and urban design. While our urban centers are growing, the demand for healthier, locally sourced food is also on the rise. It’s time for our cities to embrace a new design philosophy.</p> <p>Speaker: <u>James Miner</u>, Managing Principal at Sasaki Associates, Inc.</p>
Room C202	<div> <p>Job Skills & Agriculture: Models for At-Risk & Formerly Incarcerated Youth</p> <p>Discussion focuses on investment and support for formerly incarcerated and at-risk teens through intensive agriculture and food-based job training. Our panelists share their to work on initiatives and programs that transform lives and communities.</p> <p>Speakers: <u>Jillian Hishaw, Esq.</u> L.L.M., F.A.R.M.S. Founder of CLIF Bar “Food ChangeMaker”, <u>Captain David Granese</u>, Suffolk County Sheriff’s Department, <u>Chris Austin</u>, Director of Food Enterprises for UTEC, & <u>Chris Muhammad</u>, Operations Director at Community Servings</p> </div> <div> <p>SPECIAL THANKS TO:</p>  <p>An employee-owned company</p> <p>FOR THEIR GENEROUS DONATION TO THE 2018 MASSACHUSETTS URBAN FARMING CONFERENCE.</p> </div>

D Lounge	<p>Creating a Culture of Healthy Food: Mobilizing, Connecting and Coordinating Stakeholders</p> <p>Creating an equitable food system requires innovative approaches involving cross-sector partnerships and shared accountability for the historical lack of equitable access to healthy food in urban communities Join a conversation about aligning healthcare, agricultural businesses, housing, and government to ensure the visions and conversation of equitable access are truly implemented on the ground and are narrowly focused on creating a culture of health for all.</p> <p>Speakers: <u>Raheem Baraka</u>, Executive Director at Baraka Community Wellness, Inc., <u>Kathleen B. O'Neill</u>, Ed.D., Director at Single Stop, Bunker Hill Community College & <u>Karen Spiller</u> KAS Consulting and Food Solutions New England</p>
Room D215	<p>Ethnic Foods and Our Communities</p> <p>This panel discusses the importance of access to ethnic foods for cultural communities. We explore what it means to establish culturally diverse market spaces in communities with low access; and why we should support farmers, fishers, and all food producers in building businesses that sustain all our vibrant food cultures.</p> <p>Speakers: <u>Vivien Morris</u>, Chair of Mattapan Food & Fitness Coalition, <u>Nicola Williams</u>, President of The Williams Agency, <u>Veronicah Nyaigoti</u>, Farmer at Flats Mentor Farm & <u>Jessy Gill</u>, Assistant Director of World Farmers</p>

SESSION FOUR - 3:40 - 4:45PM

Room E175	<p>Revitalizing City Landscapes</p> <p>Learn about a range of urban agriculture projects. The session features an overview of sites where city landscapes have been revitalized through urban agriculture projects including public/private partnerships, and where community engagement has been successfully measured and achieved.</p> <p>Speaker: <u>Jessie Banhazl</u>, CEO and Founder of Green City Growers</p>
Room C202	<p>SNAP and The Farm Bill; the Impact on Farmers and Our Communities</p> <p>What's the Farm Bill? Why does it matter? Build your toolbox, and take away actions your communities can do to preserve the programs that ensure healthy food is accessible to all: farmers markets, community food projects, beginning farmers and ranchers, specialty crops, diverse farmers, the safety network, and farm to school.</p> <p>Speaker: <u>Catherin Sands</u>, Director at Fertile Ground, <u>Neftali Duran</u>, Project Coordinator at Nuestras Raices, & <u>Liz O'Gilvie</u>, Chair of Springfield Food Policy Council</p>
Room D208	<p>Leveraging Public/Private Partnerships to Increase Growing Spaces</p> <p>Learn about leveraging partnerships with community-based organizations to develop community gardens and urban farms. Participants gain a comprehensive understanding of each phase of the project from design, partnership development, funding, soils management, gardener recruitment, and activation.</p> <p>Speakers: <u>Brad Buschur</u>, Project Director at Groundwork Lawrence, <u>Maria Natera</u>, Manager at Lawrence Community Gardens & A Representative of City of Lawrence, <u>Dan McCarthy</u>, Land Use Planner, City of Lawrence</p>
Room D215	<p>The Building of Somerville's Urban Agriculture Network</p> <p>Somerville MA created a network of urban agriculture opportunities including the urban agriculture ordinance, school gardens, a semi-commercial urban farm, a mobile market, and more. Come learn about the benefits, costs, and prerequisites to such a network of urban agriculture opportunities.</p> <p>Speakers: <u>Luisa Oliveira</u>, Senior Planner, Landscape Design for City of Somerville, <u>Lisa Robinson</u>, Director at Shape Up Somerville & <u>Erica Satin-Hernandez</u>, Coordinator at Shape Up Somerville</p>
Room D209	<p>Urban Production Sites: Drivers of Improved Health, Economic Development, Civic Engagement</p> <p>Attendees can expect to learn about mechanisms in which urban production sites increase social capital, with implications for individual and community health: (1)building social networks; (2) providing opportunities for resource sharing and economic development; (3) reflecting and reinforcing collective efficacy; perspectives on urban production sites driving civic engagement in urban areas; and (4) preserving cultural knowledge and practice in diaspora: urban production sites being environments conducive to the transfer of positive behaviors from adult to child.</p> <p>Speaker: <u>Norris Guscott</u>, Student at Harvard University, John F. Kennedy School of Government</p>

The Merck Family Fund is proud & honored to sponsor the
6th Annual Massachusetts Urban Farming Conference!



To the attendees, organizers, partners, speakers, vendors, advertisers and sponsors,
Thank you!

You make Boston greener, healthier, more just and sustainable.

Sponsorship of the Urban Farming Conference is part of The Merck Family Fund's goals to restore and protect the natural environment, ensure a healthy planet for generations to come, and to strengthen the social fabric and the physical landscape of the urban community.



The Merck Family Fund was established in 1954 by George W. Merck, President of Merck & Co., Inc. He created the fund for two principal reasons: to do good with the resources acquired through the company's success, and to create an opportunity to regularly bring family members together.

Learn more about our Urban Farming and Youth Leadership & propose a project for consideration at merckff.org.

SATURDAY AGENDA

8:00 - 8:45 am	Registration
8:45 - 9:45 am	Session 1
9:45 - 9:55 am	Transition/Break
9:55 - 11:00 am	Morning Keynote
11:00 - 11:10 am	Transition/ Break
11:10 am - 12:10 pm	Session 2
12:10 - 1:30 pm	Lunch & Networking
1:30 - 2:30 pm	Session 3
2:30 - 3:00 pm	Networking Break
3:00 - 4:00 pm	Session 4
4:00 - 4:15 pm	Transition/ Break
4:15 - 5:30 pm	Closing Keynote

TRACK ONE - YOUTH & URBAN FARMING (YOUTH ONLY)

Opening Session (Room C202)

Emmanuel Pratt, Sweet Water Foundation, Chicago Il.

Devontae Phillips, Apprentice at Sweet Water Foundation, Chicago, Il

“Paving Your Own Pathways” (D Lounge)

SWF apprentices share their experiences about the importance of taking a leadership role in the process of rebuilding community and navigating the ever shifting pathways for entrepreneurship

Interactive Lunchtime session (D Lounge)

Toussaint Paskins, Food Access and Market Manager, Gardening the Community,

Brandon Robinson Ortiz, Youth and Farm Fellow, Gardening the Community,

Ariana Williams, Youth Program and Community Engagement Manager,
Gardening the Community

Community Build with The Food Project (D Lounge)

Community Build is an interactive activity that places participants in a simulated experience where they must build their ideal community to promote active and healthy living within the established “system”.

Manny Encarnacion, Root Crew Supervisor, The Food Project, North Shore
Root Crew Team Members

Campus Tour (Optional, Meet in Lobby)



SESSION ONE - 8:45-9:45 AM

Room D214	<p>Soil Health in Urban Environments</p> <p>Presenters relay the importance of having soils in urban settings tested, both for potentially harmful compounds found in urban settings more than rural settings, and nutrient levels in order to apply the recommended amount of fertility for optimum crop growth. Recommendations provided on applying fertility, both for organic or conventional systems.</p> <p>Speakers: <u>Frank Magnan</u>, PhD, Stockbridge School of Agriculture at UMass Amherst</p>
Room D215	<p>You Have the Land, Now What Do You Do?</p> <p>A condensed, interactive session on the basics of farm design: principles and process of farm design that leads participants to their own checklists for decision making. Through examples we delve into storm water and rainwater catchment and reuse, materials for structure and pathways, compost structures, shed design, greenhouses, and more.</p> <p>Speakers: <u>Barbara Knecht</u>, Registered Architect at Urban Farming Institute & <u>Keith Zaltzberg</u>, Founding Principal at Regenerative Design Group</p>
Room E175	<p>Planning for Profit</p> <p>Learn how to lower your risks and increase profits on the urban farm. In this workshop, participants gain a holistic understanding of farm business planning and basic farm finances for starting and operating an urban farm. We demonstrate how to calculate costs of production so participants understand their own production capacity and how they can meet the scales of production they desire.</p> <p>Speaker: <u>Andy Pressman</u>, Director for the National Center for Appropriate Technology's (NCAT) Northeast Regional Office</p>
Room D208	<p>Supporting Farm/Food Safety in the Urban Farm Space</p> <p>Good Agricultural Practices (GAPs) comprise a prerequisite program 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 financial and logistical burdens on small to mid-scale farmers. Farms making over \$25,000 a year in produce sales could be affected. In this workshop, get the facts and the current status of these regulations and how they may impact your urban farming enterprise.</p> <p>Speaker: <u>Michael Botelho</u>, Commonwealth Quality Program Manager at MDAR</p>
D Lounge	<p>Intensive Crop Planning and Production</p> <p>This is a hands-on session with an interactive presentation about crop planning and crop storage. We look at a sample spreadsheet incorporating sources of data to allow a grower to lay out a field map, figure out a seed order, calculate dates for seeding, transplanting and harvest and compare varieties. It is adaptable to fit various farm needs. This workshop also explores options and best practices for post-harvest crop storage.</p> <p>Speaker: <u>Judy Lieberman</u>, Owner and Operator at Twelve Moon Farm</p>
Room D209	<p>Stories from the Fields: Regional Environmental Council</p> <p>REC supports urban agriculture initiatives in Worcester through all three of its signature programs- YouthGROW, a youth employment program that manages two urban farms, UGROW, a network of 62 community and school gardens, and our Community Farmers Markets and Mobile Market which bring affordable, local produce to 16+ locations in Worcester per week. Come learn about how each of these programs began, grew, and is sustained with a focus on partnerships, funding, and income generation.</p> <p>Speaker: <u>Grace Sliwoski</u>, Director of Programs, REC, Worcester, MA</p>

MORNING KEYNOTE - 9:55-11:00 AM

Isis Salcines, Havana, Cuba, Outreach Director, Organopónico Vivero Alamar

“An Agroecological Paradigm”

Vivero Alamar is one of Havana, Cuba’s largest and oldest urban farms. Isis Salcines will share their experiences implementing agroecology, addressing food security, and discuss the social, economic and environmental impacts of the farm.

Room A300



SESSION TWO - 11:10-12:10 PM

Room C202	<p>Integrated Compositing Facility and Bioenergy Greenhouse Workshop</p> <p>Compost generates heat, carbon dioxide and water vapor. Greenhouses can integrate with sophisticated and basic composting operations, and valuable compost byproducts used to boost greenhouse productivity and reduce reliance on fossil fuel. In this session, a range of systems are discussed, based on more than 30 years of research and practice. This workshop helps attendees avoid trial and error to determine which methods and technologies are practical for their applications.</p> <p>Speaker: <u>Bruce Fulford</u>, Principal at City Soil, Mattapan, MA</p>
Room D215	<p>Land Access in the City: From The Ground Up</p> <p>Land tenure is a major challenge to farm site expansion. Learning to navigate individual city processes is one pathway to land access. This workshop explores relevant questions about land access, acquisition, and development. It equips participants to apply answers to specific situations. We start with who, what and where questions for farmers and move to the basics of zoning and permitting to who in the city structure can answer questions.</p> <p>Speakers: <u>Jenny Rushlow</u>, Senior Attorney with the Conservation Law Foundation, Director of Farm & Food & <u>Amy Laura Cahn</u>, Staff Attorney with the Conservation Law Foundation</p>
Room D208	<p>Ethnic Markets and Crops</p> <p>Ethnic/immigrant groups expand in the United States and Massachusetts. A large percentage are found in urban settings. In Massachusetts, Latinos are the largest race/ethnicity in the public schools in Boston, Worcester, Springfield, Holyoke and Lawrence. This session provides research-based information on how to identify crops popular among diverse groups and how to grow and market them including a discussion on the Healthy Initiative Program (HIP) which is popular and represents a great opportunity for urban production.</p> <p>Speaker: <u>Frank Magnan</u>, PhD at Stockbridge School of Agriculture, UMass Amherst, <u>Zoraia Barros</u>, Urban International Agriculture Specialist at the Stockbridge School of Agriculture – University of Massachusetts Amherst</p>
Room D214	<p>Tools and Equipment for the Urban Farm</p> <p>This workshop provides a hands-on understanding of tools and equipment commonly used in urban farming. We discuss strategies for selecting the right tool for the job and an understanding of how a tool investment can affect a farm’s profitability. The workshop also covers how to properly use and maintain tools to increase efficiency and save your back</p> <p>Speaker: <u>Andy Pressman</u>, Director for National Center for Appropriate Technology’s (NCAT) Northeast Regional Office</p>
Room 210	<p>Cultural Food Connection: Somerville’s Green Team World Crops Project</p> <p>Cultural relevancy and preference is just as important as location and cost in improving access to healthy food. Green Team youth corps members the World Crops Project at Groundwork Somerville, and our inter-generational, cross-cultural approach to urban farming, food access, and cultural food connections.</p> <p>Speakers: <u>Rae Axner</u>, Green Team Coordinator at Groundwork Somerville, <u>Dylan Alvarado</u>, Green Team Assistant Crew Leader, <u>Andrea Lizama</u>, Green Team Member & <u>Wendy Majano-Guevara</u>, Green Team Member</p>

Room E175	<p>Value Added: Branding, Packaging and Markets</p> <p>Interested in turning local fresh produce into products like pickles, pesto, jam or sauces to sell at farmers' markets or CSA's? Confused about recipe development, scheduled processes, permitting, or labeling? Join Commonwealth Kitchen for an informative presentation on the basics of value-added processing and learn about their capacity to provide small-batch manufacturing services for local farms.</p> <p>Speakers: <u>Jennifer Faigel</u>, Executive Director at Commonwealth Kitchen, <u>Seth Morrison</u>, Commonwealth Kitchen, Chef and Contract Manufacturing Kitchen Manager, & <u>Adam Scipione</u>, Commonwealth Kitchen, Commissary Operations and Client Manager</p> <p>Facilitator: <u>Kimi Ceridon</u>, Owner of Cooking with Kimi</p>
Room D209	<p>Compost Optimization to Maximize throughput and Minimize Footprint</p> <p>There are many nuances to the process of composting and the less space a compost pile takes up the more space available for growing produce. Come learn about various ways to speed along the process to minimize compost footprint and enable more space to grow revenue generating crops. Level: Intermediate to Advanced</p> <p>Speaker: <u>Adam Jankauskas</u>, Principal at City Compost</p>

LUNCH

Lunch Menu

Wraps

Seasonal Roasted Vegetable Wrap
with Edamame Hummus

Portobello Sandwich with red onion,
goat cheese, chickpeas & peppers

Salads

Quinoa, Kale, and Sweet Potato Salad

Wheatberry Waldorf Salad with celery, apple,
walnuts, dried cherries, raisins & onion

Dessert

Apricot Pecan Bars --- White Bean Blondie
Cranberry Oat Cookies



SESSION THREE - 1:30-2:30 PM

Room D215	<p>Structures on the Farm – Innovations for Urban Sites</p> <p>Farms are more than growing beds. Rural farms have built infrastructure and urban farms are constantly balancing growing space and infrastructure. Because land is so precious, a well thought out shed uses a small structure to best advantage. Youth Build Boston spent 6 weeks examining shed design. They show a shed used for more than tool storage in their compact yet flexible design. Another costly structure, a greenhouse, is a major investment, but valuable for extending the growing season. ArchSolar is rethinking greenhouse materials to increase yields, lower costs and create measurable social impact.</p> <p>Speakers: <u>James Negri</u>, Designer for YouthBuild Boston & <u>Tony Kieffer</u>, President of ArchSolar</p>
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AMAZING THINGS HAPPEN

WHEN PEOPLE WORK TOGETHER

We're honored to partner with the Urban Farming Institute of Boston in their mission to develop and promote healthy and locally based food systems throughout urban communities. Our Foundation is focused in helping people cultivate their own food and create sustainable communities.

The Harvard Pilgrim Health Care Foundation is proud to sponsor the 5th Annual Massachusetts Farming Conference.



**Harvard Pilgrim
Health Care**

Room E175	<p>Making Profit and Diversifying in a Competitive Market Place</p> <p>“Sure you can grow it, but can you sell it”? CSAs, once the goose that laid the golden egg, seem to be a tightening market. Numbers at farmers’ markets across the state are down. What’s a farmer to do? In this session we’ll discuss diversification for small farms to help them sell produce and make a profit.</p> <p>Speaker: <u>Greg Maslowe</u>, Farm Manager, Newton Community Farm</p>
Room C202	<p>Building Integrated Agriculture for Enhanced Urban Resilience</p> <p>Forecasts indicate the need to produce 60% more food by 2050 to meet demands of growing populations. An increasing demand for local food is making food a focal point of the urban experience. Given these drivers, we explore cities, communities and farmers deploying innovative approaches to agriculture and food production to enhance resilience and placemaking and address resource constraints. We discuss opportunities/ challenges local, urban food initiatives.</p> <p>Speaker: <u>Sarah Brezniak</u>, Principal at Captus Group LLC</p>
Room D209	<p>Innovative Mobile Market Models and On-Site Tour</p> <p>Learn more on how these urban farming organizations are finding innovative ways to meet the needs of the communities they serve. Each will discuss the strategy behind their marketing planning and their unique mobile markets. Brief tour of their vehicles planned for this session.</p> <p>Speakers: <u>Sophie Abrams</u>, Food Equity & Recovery Director at Island Grown Initiative, Staff Representative from Nuestras Raices, & <u>Dai Kim</u>, Mobile Market Manager at Mill City Grows</p> <p>Facilitator: <u>Bessie DiDomenica</u>, PhD, Independent Researcher, Urban Food Policy and Food Systems</p>
Room E174	<p>Lender Speed Dating</p> <p>This lender speed dating event will introduce farmers to potential sources of financing (including loans and grants) in Boston, Massachusetts, and throughout New England, and provide sufficient information for them to identify which may be a good match and with whom to follow up.</p> <p>Panelist: <u>Kira Bennett Hamilton</u> of The Carrot Project, <u>Gerard Kennedy</u> of MDAR, <u>Jose Rojas</u> of Boston Private, <u>Rebecca Busansky</u> of VGrows Investment Fund, <u>Julie Kolodji</u> of USDA-Farm Service Agency; <u>Samantha Stoddard</u> of Farm Credit East, & <u>Carlos Hernandez</u> of SBA.</p> <p>Hosted by The Carrot Project</p>
Room D208	<p>Stories From the Field: Island Grown Initiative, Martha’s Vineyard, MA</p> <p>Noli Taylor, the Community Food Education Director at Island Grown Initiative on Martha’s Vineyard, will share the work and impact of this innovative program that provides greater food access for the Island’s year round residents. Hear about the multi-tiered program, including the island’s farm to school program, Island Grown Schools, founded in 2007</p> <p>Speaker: <u>Noli Taylor</u>, Community Food Education Director at Island Grown Initiative</p>

SESSION FOUR - 3:00 - 4:00 PM

D Lounge	<p>Land Challenges – Tell Your Story, a Facilitated Community Conversation</p> <p>Urban farming is an evolving industry and the experiences of practitioners help us all advocate for better policies and procedures. In many ways, urban farming has yet to be accepted as a “highest and best use” for urban land and that poses a challenge to appropriate development. Decision makers may not be familiar with the benefits of urban farming. This session encourages participants to come with samples of situations from their cities for an interactive session to collectively learn of specific land access challenges across the Commonwealth to discover common barriers and discuss solutions.</p> <p>Facilitator: <u>Ibrahim Ali</u>, Co-Director of Gardening the Community</p>
Room D209	<p>Farm Management; Best Practices</p> <p>This is a dialogue about the challenges and rewards of “suburban” farming and “urban” marketing. We discuss seasonal labor models (apprenticeship vs. farm-crew), farmland access models (leasing vs. buying), and direct marketing models (CSA vs. retail vs. wholesale).</p> <p>Speaker: <u>Chris Kurth</u>, Owner of Siena Farms</p>

Room E175	<p>Rural and Urban Farmers: Partnership in Food Access</p> <p>Our presenters discuss their growing and profitable partnerships, bringing their rural and urban enterprises new revenue streams. Hear how a common goal and shared interests are helping urban communities have greater access to an abundant and diversified fresh and local product selection to their urban market sites.</p> <p>Speaker: <u>Fred Dabney</u>, Board of Massachusetts Board of Agriculture, <u>Laura and Mike Smith</u>, Owners-Farmers at Oakdale Farms, <u>Jennifer Hashley</u>, Director at New Entry Sustainable Farming Project, Francey Slater, Co-Founder, Mill City Grows, & <u>Dave Dumaresq</u>, Owner-Farmer, Farmer Dave's</p>
Room C202	<p>Transparent Soil: Innovations in Production</p> <p>In this session we will present what transparent soil is, how transparent soil can be used to engaged to grow and research environmental stresses and pollutants on plants and their root structures.</p> <p>Speaker: <u>Michael Barnett</u>, Professor of Science Education and Technology, Boston, <u>Paul Xu</u>, Ph.D. Candidate in the Lynch School of Education at Boston College, <u>Collette Roberto</u>, STEM Research & Technology in the iUSE Lab at Boston College, <u>Christian Asante</u>, Doctoral Student in the Lynch School of Education at Boston College, & <u>Rajeev Rupani</u>, Project and Partnership Coordinator in the Innovation in Urban Science Education Lab at the Lynch School of Education, Boston College</p>
Room D214	<p>Planning for Greenhouse Success: Resources & Tools The Food Project used for The Dudley Greenhouse</p> <p>In 2008, The Food Project partnered with The Dudley Street Neighborhood Initiative to open 10,000 sq foot greenhouse. This session walks through the planning and implementation process of opening this shared production space- drawing on neighborhood, local farming and national resources. We discuss irrigation, heating, cooling and ventilation systems- while exploring simpler and less expensive options including recommendations people and resources.</p> <p>Speaker: <u>Danielle Andrews</u>, Dudley Farms and Greenhouse Manager at The Food Project</p>
Room D208	<p>Stories from the Fields: Nuestras Raices</p> <p>Nuestras Raices, a Holyoke MA-based urban farming organization, will share their successes and challenges, with decades of farming within city limits to draw from. Nuestras Raices has created pathways for their community to gain greater access to land, jobs, healthy and fresh food, specifically much in demand grow cultural crops. In this session you will hear about their work and the impact of their innovative programing.</p> <p>Speaker: <u>Margot Wise</u>, Farm Production Manager, Nuestras Raices</p>

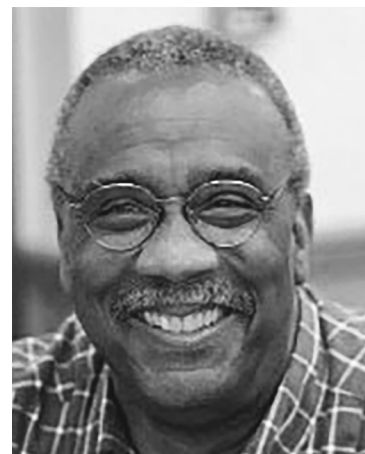
CLOSING PANEL - 4:15-5:30 PM

Panelist: Emmanuel Pratt, Sweet Water Foundation
Jennifer Faigel, Executive Director, Commonwealth Kitchen
Luisa Oliveira, Senior Planner, Landscape Design, City of Somerville

Facillitator: Greg Watson, Director For Policy & Systems Design
Schumacher Center for a New Economics

The State of Urban Farming : Where Are We and What's Next?

Six years into the Commonwealth's urban farming initiative we ask some hard questions: What is the status of urban farming in Massachusetts? Has it reached the goals set in 2012? Are there positive impacts on improving access and affordability of fresh, locally grown (urban) food in low-income communities? Are urban farms closer to self-sustaining economic viability? Have efforts afforded local residents with ample opportunities for inclusion? What are the remaining challenges? Most importantly, is there a shared vision of community food systems capable of addressing most, if not all of these challenges simultaneously?



Facillatoator Greg Watson

Room A300

2018 Massachusetts Urban Farming Conference Panelist & Facilitator Biographies

YOUTH GROUP REPRESENTATIVES

Groundwork Somerville Green Team

- Dylan Alvarado, Assistant Crew Leader
- Andrea Lizama, Team Member
- Wendy Majano-Guevara, Team Member

As Green Team Members, Dylan, Andrea, and Wendy are employed at Groundwork Somerville to complete work projects in the areas of urban agriculture, environmental justice, and civic engagement. Through projects like World Crops, Green Team members develop job and leadership skills, build relationships with each other, and serve their community. Dylan, Andrea, and Wendy are recent and future Somerville High School graduates.

North Shore Food Project Root Crew Team

- Elizabeth Agbedun, Root Crew Member
- Celeste Cuellar, Root Crew Peer Leader
- Marine Herman, Root Crew Member
- JC Reynoso, Root Crew Member

The Food Project is a nonprofit organization whose mission is to create a thoughtful and productive community of youth and adults from diverse backgrounds who work together to build a sustainable food system. Root Crew members will be leading the discussion and activity today. Root Crew is a yearlong, capstone experience for youth, in which youth take on increasingly responsible roles in our urban and suburban farms and markets, and opportunities to lead community dialogue around food system change and social justice.

SPEAKERS & PANELISTS

Listed Alphabetically

Aa

Danielle Andrews manages the Boston farms and year round Dudley greenhouse at The Food Project. This operation relies on youth and volunteers to produce veggies for 2 farmers markets, multiple restaurant accounts and donations to food pantries. The Dudley Greenhouse includes both enterprise and community sections where multiple groups use space to support their urban agriculture programs.

As Director of Food Enterprises at UTEC Chris Austin works closely with staff and Young Adults to develop sustainable food enterprises that provide youth employment opportunities. Most recently he has been concentrating on a food manufacturing enterprise at the UTEC Community Kitchen in Lowell.

Ibrahim Ali has guided GTC for the last nine years, and has seen the organization expand from a beloved grass roots summer program to a year round youth leadership program that is creating a lasting impact in the Mason Square area of Springfield, MA. Ibrahim has pushed GTC toward intensive farming, running a CSA, purchasing and developing land, and now building a farm stand. He is a graduate from UMass-Amherst, and has six amazing sons.

Lindsay Allen is a farmer and educator, from Boston, Massachusetts. She has been farming for the past 8 years and has managed farms in rural and suburban locations around and outside the USA. She currently works for Higher Ground Farm as the farm manager of the 7,000 square foot Rooftop Farm at Boston Medical Center.

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

Christian Asante is a biologist by training. However, he has directed his interests towards science and environmental education. Somerville Green Team Coordinator, Rae Axner loves learning and working in her hometown alongside Somerville youth. Rae is passionate about how personal connections can address systems change around issues of food, environmental, and racial justice, and how young people can lead these efforts.

Rae Axner is the Green Team Coordinator at Groundwork Somerville. Rae grew up in Somerville and is grateful for the opportunity to work on issues of food, environmental, and racial justice alongside young people and community members in her hometown

Bb

Jessie Banhazl has managed Green City Growers since inception in 2008 to profitability while establishing GCG as the leader in urban agriculture in the Northeast. Jessie was named "...arguably the queen of Boston's urban ag visionaries" by Stuff Magazine, among the Top 40 Under 40 by Boston Business Journal, Top 30 Under 30 by Zagat, and a Root Cause 2013 Social Innovator. Jessie is a graduate of Smith College in Northampton, MA.

Raheem Baraka is the founder and Executive Director of Baraka Community Wellness (BCW), a nonprofit community based organization with a mission to close the gap on health disparities and reduce healthcare costs as they relate to preventable chronic diseases within vulnerable and at-risk populations. Raheem is involved in population health and is on the ground of prevention activities in New England and serves as a co-chair of The American Heart Association's Northeast Healthy Equity Consortium.

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

Zoraia Barros Urban International Agriculture Specialist at the Stockbridge School of Agriculture – University of Massachusetts Amherst since 2012. PhD Candidate University of Massachusetts Amherst, Plant Soil and Insect Sciences. 2007 MS Federal University of Viçosa, Minas Gerais – Brazil, Crop Sciences. 2003 BS Maranhão State University, Maranhão – Brazil, Agronomy Engineer.

Kira Bennett Hamilton coordinates client services for The Carrot Project, a nonprofit that works with farm and food businesses in New England and the Hudson Valley, supporting their successes by helping them build the financial management skills to help their businesses thrive.

Jess Bloomer is the Deputy Director of Groundwork Somerville, an organization striving towards sustained regeneration, improvement and management of the physical environment through partnerships which empower people to promote environmental, economic and social well-being. Jess has spent more than a decade finding ways to grow food in inspiring settings.

Olivia Boggiano-Peterson is serving at The Food Project as the Social Capital Inc. (SCI) AmeriCorps member for 2017-2018. She is a recent graduate of Dickinson College with a degree in Environmental Studies and a minor in French. Olivia's past experience includes working for the Alliance for Aquatic Resource Monitoring in Carlisle, PA, where she helped to increase community participation in addressing stormwater pollution through citizen science.

Michael Botelho started at MDAR in 2008. He previously organized the Dairy Revitalization Task Force and had considerable experience as a businessman familiar with setting up new ventures. He researched and developed the Commonwealth Quality Program "seal of quality" program that emphasizes Massachusetts locally grown products, highlights best management practices, agricultural product safety and the quality and freshness of the Commonwealth's agricultural products.

Sarah Brezniak is the Principal at Captus Group, a sustainability strategy and consulting firm. She comes to MA by way of Washington DC, and is a recovering federal contractor. Her 15+ year career includes senior roles in program management, business development, environmental research and operations in the areas of safety, security and sustainability. Sarah uses her broad experience with startups, nonprofits and large companies to mentor cleantech and social impact startups through CleanTech Open and MassChallenge.

Brad Buschur— With 20 years of urban planning and landscape architecture experience, Brad has implemented over \$10 million in park improvement projects. This includes building public-private partnerships to double the size of Lawrence's urban garden network and establish Lawrence's first urban farm. Brad has worked closely with the city to ensure access to safe soils and create places for residents to increase food access.

Cc

Amy Laura Cahn is a staff attorney at the Conservation Law Foundation and the founder of Philadelphia's Garden Justice Legal Initiative. Since 2011, GJLI has advocated with gardeners and farmers for systems change and land sovereignty, using law, policy, education, and organizing.

Andre Cantelmo of Heron Farm and Co-Founder of Three River Alliance graduated from Cook College and has spent his life preparing to be the farmer he is today. Figuratively speaking (and sometimes literally, depending on the tractor's temperament), farming is in his blood. As farmers, both his grandfather and uncle played pivotal roles in Andre's calling to the earth.

Shawn Cooney is the Co-Founder and owner of Corner Stalk Farm, which he and his wife, Connie, founded, following successful teaching and technology careers.

Brian Cope is the Vice President of Business Development and Partnerships at Freight Farms. He leads sales, business development and partnership efforts at Freight Farms. Freight Farms provides aspiring farms the hardware, digital tools, and on-going support to successfully grow food year-round anywhere in the world. Brian began his career in education and, after earning his MBA from Yale, he worked as management consultant, initially at Bain & Company. Brian also holds a BA from the University of Pennsylvania.

Nataka Crayton serves as the Operations Manager at the Urban Farming Institute (UFI). In her role, Nataka administers the Farming Training Program, manages the database, website, and social media. Nataka has worked as an urban farmer for over 10 years, and played a vital role in the founding of the Institute.

Willie Crosby is the owner of Fungi Ally a mushroom farm in Hadley. He is the lead grower producing 400+ lbs of shiitake, oyster, and lions mane mushrooms. Fungi Ally also produces ready to fruit blocks for other mushroom farmers in the northeast.

Dd

Fred Dabney is the owner of Quansett Nurseries, Inc, a wholesale greenhouse business growing a wide variety of herbaceous plants including

herbs, vegetables and micro-greens. Currently a member of the Massachusetts Board of Agriculture as well as the Agricultural Land Preservation Committee (ALPC), Bristol County Farm Bureau board of directors and Dartmouth Agricultural Commission.

Carolyn Dickey McGee is a Dorchester resident, who works as the Economic Development Specialist for Codman Square Neighborhood Development Corporation. She is a Master Urban Gardner, she was inspired and proactively worked to resurrect the community garden in her neighbor. Carolyn is on the Leadership team for the Ellington Street Community food Forest Garden. She also sits on the membership committee.

David Dumaresq has been a self-employed farmer for 20 years. Farmer Daves has grown to include an APR farm and several leased fruit and vegetable farms in Dracut, Westford, and Tewksbury. Several greenhouses help to extend the harvest season which now offers 41 weeks of CSA shares, several farmers markets and three farm stands. He has spent time working overseas in agriculture in Latin America and Africa. More recently he has spent four winters working as a consultant on a USAID Economic Prosperity Initiative in the Republic of Georgia building their greenhouse vegetable industry.

Neftali Duran was 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 Raices welcomed Chef Duran to their staff.

Ee

Manny Encarnacion is currently serving as the North Shore Root Crew supervisor. He has held a number of positions with The Food Project since his start as a Seed Crew worker in 2005, including Dirt and Root Crew member, Seed Crew crew leader, and Greater Boston Seed Crew supervisor. Manny took time off from The Food Project to focus on school and work for MGH Chelsea Healthcare Center as a Community Health Worker focusing on helping families who had recently immigrated from Central America integrate into their new communities.

Ff

Jen Faigel is a co-founder of CommonWealth Kitchen, and stepped in as Executive Director in 2014. Jen is responsible for setting organizational strategy, raising funds, wrangling staff and businesses, developing and managing strategic partnerships, and generally managing the chaos. Jen's background is in real estate and community

economic development. She was the lead real estate consultant for the \$15 million Pearl project, which is now home to CWK's flagship kitchen operation.

Zoe Flavin is so excited to join the food justice movement in Lowell as a FoodCorps service member. Zoe is a graduate of Pomona College where she majored in Politics. During college, she was involved in community-based research projects in California, Chile, Cuba and India regarding how political systems can best support equitable urban agriculture. She has worked as an educator and on field crews at several urban farms. Zoe loves eating food fresh from the ground and writing fiction.

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 EcoVation 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.

Gg

Jessie Gill has managed Green City Growers since inception in 2008 to profitability while establishing GCG as the leader in urban agriculture in the Northeast. Jessie was named "...arguably the queen of Boston's urban ag visionaries" by Stuff Magazine, among the Top 40 Under 40 by Boston Business Journal, Top 30 Under 30 by Zagat, and a Root Cause 2013 Social Innovator. Jessie is a graduate of Smith College in Northampton, MA.

David R. Granese is the Captain - Command Staff at the Suffolk County Sheriff's Department. He has been with the department for 33 years. For the past 3 ½ years he has held the position of Vocational Education Director. He is responsible for creating and overseeing all the vocational programs at the house of correction; which includes urban farming, carpentry, automotive repair, tailoring to name a few.

Norris Guscott has an extensive background in urban research and was recently published in the journal *Advances in Medical Sociology* for an article examining the role urban production sites may play on the socio-economic status and health of urban areas. He is currently a student at Harvard Kennedy's Executive Education program, does consulting with urban agriculture non-profit leader The Food Project, and is a community researcher helping with Harvard Medical School's Mobile Health Clinic: The Family Van.

Hh

Gallegher Hannan As the Director 16

of Operations at Mill City Grows, Gallagher combines her practical experience as a farmer with her training as an ecological systems thinker and designer in order create innovative urban agricultural systems and programs. She holds a Masters of Science in Ecological Design from the Conway School.

Jennifer Hashley, is Director of New Entry Sustainable Farming Project, a beginning farmer training program, (www.nesfp.org) and a vegetable and livestock farmer in Lincoln, MA. Jennifer holds a Master's in Agricultural Policy from Tufts and a BS in Environmental Science from Indiana University. She hopes to sustainable farms thriving in New England and beyond.

J. Harrison is the Executive Director of The Food Project, a nonprofit organization that brings together youth and adults from diverse backgrounds to create change in our local food system. J. is a steering committee member on the Massachusetts Food System Collaborative, and helped launch the Lynn Food and Fitness Alliance in 2009.

Latchman Hiralall joined the staff at Boston City Hospital in 1986 as a nutrition assistant, and after completing the Dietetic Technician Program through Penn State, he was offered a position as the Assistant Dietitian. Latchman currently manage the Preventive Food Pantry at Boston Medical Center and have been doing so since it was created in 2001.

Jillian Hishaw is an innovative strategist, Founder, and Attorney in the areas of agriculture, food systems and asset protection, she was recently recognized by the Clif Bar Co. as a "Food Industry Changemaker." With over 12 years of local, state, federal, fellowship and nonprofit experience, Ms. Hishaw has published several law journal articles focused on the topics of agricultural and environmental law. F.A.R.M.S., provides legal services to small farmers in the South and Southeast. Over the past four years in operation, F.A.R.M.S., has saved a small farm in South Carolina from foreclosure, donated over 220,000 lbs. of produce to rural high poverty communities and more!

Jj

Dr. Thea James is an Associate Professor of Emergency Medicine at Boston Medical Center/ Boston University School of Medicine. She also serves as the Associate Chief Medical Officer, Vice President of Mission, and Director of the Violence Intervention Advocacy Program (VIAP) at Boston Medical Center.

Adam Jankauskas is the Founder of City Compost, www.citycompost.com. He works to promote the value of composting in order to reduce greenhouse gas, build the soil, live more sustainably, and most importantly grow more clean healthy food. His organization provides service to residents and organizations in all realms of compost.

Deborah Jose has been an educator at the Newton North High School since 1997, where she has utilized hydroponics in her classroom to introduce English Learners to the study of science. She is passionate about education as an access to equity, and enjoys traveling, gardening, and walking with her dog in the woods.

Kk

Gerard Kennedy oversees the Division of Agricultural Conservation and Technical Assistance at MDAR which is responsible for agricultural land preservation and provides funding and support to farmers for agricultural stewardship, including the urban agriculture program. Gerard is a graduate of Tufts University's Agriculture Food and the Environment program.

Tony Kieffer has spent his 25+ year career focusing on the intersection of strategy and technology, helping client organizations drive top line growth by focusing on new products, markets and customer offerings by integrating new technologies into their business models.

Dai Kim is a cultured Lowellian through and through. His life long love affair with culinary arts and all things food makes him an enthusiast on the subject. Seven years of his career was devoted in meat retail management and his studies include hospitality management and business. As a Community Fellows Program Alum, Dai now gives back to the community by advocating for food education, food justice and continually improving access to food grown locally and in Lowell through the Mobile Market Program at Mill City Grows."

Andrew Kilduff has designed landscapes, co-managed a farm-to-table dining event company, and studied farms and food systems in multiple states. He studied Geography and Agroecology at Rutgers University, Sustainable Farming at the University of Vermont, and Ecological Design and Planning at the Conway School of Landscape Design.

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.

Orion Kriegman is the Executive Director of the Boston Food Forest Coalition, a non-profit community land trust for neighborhood "forest gardens", with member sites in Dorchester, Jamaica Plain, East Boston, West End, and Mattapan. He is the former Co-Director of the New England Resilienceand Transition Network, 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 in Boston pioneering a "new" economy that is place-based, sustainable, and reduces race and class inequity.

Farmer **Chris Kurth** studied biology and religion at Williams College before starting a vegetable farm on family land in Sudbury, MA, twenty years ago. Chris and his wife, chef Ana Sortun of Oleana / Sofra / Sarma, are working to "crack the code" of small farm profitability; one season, one acre, and one crop at a time.

Ll

Judy Lieberman has spent more than 3 decades in agriculture and farming. She is the co-founder, former farmer and current board member at Brookwood Community Farm, located in the Blue Hills Reserve, which borders Boston. The farm is a non-profit organization, whose mission is to increase access to healthy food and farming opportunities. In 2017 she started a new farm, Twelve Moon Farm, which is certified organic.

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.

Mm

Makenzie Mackin is Director of The Lynn Food and Fitness Alliance, a Mass in Motion chapter hosted in the Public Department in the city of Lynn. Makenzie graduated from the University of Southern Maine with a degree in Health Science. Along with her long standing partnership with The Food Project, Makenzie also works on other initiatives in The City of Lynn including ; Complete Streets, The Community Path of Lynn, and The Lynn Community Garden Network.

Dave Madan is a founding trustee of the Urban Farming Institute; founder and director of theMOVE, 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.

David Maffeo is the Senior Director of Support Services at Boston Medical Center. He is responsible for the efficient coordination of support services at BMC. These services include Food and Nutrition, Environmental Services, Patient Transport & Equipment, Laundry, Operator Services, Guest Support Services, Interpreter Services and the Mailroom. These services account for 450 fte's and a combined budget of \$36M.

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.

Greg Maslowe is the Farm Manager of Newton Community Farm (NCF). He has managed NCF since its inception in the spring of 2006. Before coming to NCF, Greg was a doctoral student in Boston University's Science, Philosophy and Religion interdisciplinary program. His research focused on the ethics of genetically modified crops. He took a terminal Masters degree when he left the program to farm full time. Greg also has a Masters of Theological Study from Pacific Lutheran Theological Seminary in systematic and philosophical theology. He lives at NCF with his wife and two children.

Rob May is the Director of Planning and Economic Development for the city of Brockton, Massachusetts. A Chicago area native, he is a proponent of the City's motto "urbs in horto." Rob and his partner are residents of the Montello neighborhood of Brockton where they garden and raise chickens on their half acre lot.

Sophie Mazza was born and raised on the Island of Martha's Vineyard. She earned an MBA in Managing for Sustainability at Marlboro Graduate School. She is now the Food Equity and Recovery Director of Island Grown Initiative, where she is living out her dream of making the Island more self-sufficient by processing food waste locally and enriching the local food system.

Thelma McClorin is a long time resident of Ellington Street. She have lived here all of her late teens and adult life. Thelma is also a former member of Acorn which is now United 4 Justice. A few years ago Thelma started working and planting vegetables at 103 Ellington Street, and God blessed it so much, She developed such a passion about it. Now she has great neighbors and good people to oversee the project and a host of young people to help out from time to time who are greatly admired and appreciated. Thelma is looking forward to another blessed year with the garden and the people.

James Miner leads the planning and urban design practice at Sasaki Associates, and is the chair of the firm's executive committee. Sasaki was founded over 60 years ago by Hideo Sasaki, then Dean of Landscape Architecture at Harvard's Graduate School of Design, on the belief that "contribution is the only value." Over the past half-century, Sasaki has nurtured these academic roots to ensure the principles of open inquiry and critical thought remain at the center of its practice. James' portfolio of work spans

across all scales and includes urban infill projects, new communities, strategic land development, and regional planning.

Vivien Morris is a registered dietitian and public health professional with extensive work in Boston's communities. She chairs the Mattapan Food and Fitness Coalition, a community based organization which aims to transform Mattapan into a haven of good health, active living and healthy affordable food and she coordinates the Kennedy Community Garden and Edgewater Neighborhood Association. She is also a founder of the Boston Organization of Nutritionists and Dietitians of Color and serves as a Governor appointee on the Massachusetts Food Policy Council

Seth Morrison is the Chef and Contract Manufacturing Kitchen Manager at the 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 py Lobster is found in The" Boston Homegrown Cookbook" Chef Seth, is an experienced culinary professional working in Boston for over 15 years.

Christopher Muhammad is Director of Operations for Community Servings. Brother Christopher came to Community Servings in 1994 with a background in the military as well as extensive food service experience. He mstarted with us as a volunteer, then became a dish washer before being promoted to delivery driver, and then to delivery coordinator. Over the years, Christopher has demonstrated his unwavering commitment to the mission, always going above and beyond to ensure our hungry clients receive their meals each day. Through his leadership, we have never missed a delivery day!

Maria Natera joined the team of GWL as a LISC AmeriCorps member in September 2010 and became the Healthy Living Programs Manager in 2012. She manages the development and implementation of a series of healthy living workshops, is working to strengthen the growing community gardener network, create awareness of healthy eating on a budget through a series of cooking/ Nutrition classes and expanding the city's tree canopy through Green Streets and other tree plantings. Originally from the Dominican Republic, Maria moved to New York in 1993 and six years later to Lawrence.

At YouthBuild Boston **James Negri** leads a team of high school students through a 7-10 week workshop that covers fundamental design principles, culminating with a design for a local community group (this past fall it was the shed for UFI). Outside of these workshops, James works on designs for our design/build affordable housing projects.

Born and raised in Massachusetts, **Maggie Notopolous'** passion for food education, advocacy and justice came from growing up in a household where dinners were cooked and shared together. Those roots led her to a lifelong cooking and tasting passion and a desire to share that love and knowledge with others, especially youth. After getting her bachelor's in Biology, she spent years in the marine and food education fields at non-profits in the Boston area. She's excited to be new to the Lowell community!

Veronica Nyaigoti is a farmer at Flats Mentor Farm, developed a great interest in farming while growing up in Kenya, which she pursued after leaving. Farming provides her and her family the opportunity to uphold the tradition of family farming, while selling cultural crops that communities desperately seek. Veronica holds an Associate's Degree in Teaching, a Practical Nursing License, and sits on the World Farmers Board.

Oo

Shane O'Brien is the Staff Planner for the City of Brockton, Massachusetts. Born in Taunton, Massachusetts, Shane is very familiar with Southeastern Mass. Shane graduated from UMass Amherst in 2013 with a Bachelors in Environmental Design.

Liz O'Gilvie serves as chair of the Springfield Food Policy Council, and Gardening the Community. While leading the Food Policy Council she manages the City Soul Farmers Market, teaches school gardening and works with organizations, schools and universities on developing pathways and curriculum for undoing systemic racism and white organizational culture.

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

Ruiari O'Mahony has worked with Mill City Grows since 2016 to develop its urban agriculture program. He is a native of Cork City, Ireland and a graduate of University College Cork, with a BA in Geography and English ('06) and a Masters of Planning & Sustainable Development ('08).

Kathleen O'Neil, Ed.D., is the director of Single Stop at Bunker Hill Community College. Single Stop's mission is to help students surmount economic barriers, continue with their education, and move towards economic mobility with the ultimate goal toward ending cycles of poverty. Since 2012, Single Stop has focused on the issue of HUNGER and is working with community resources such as the Greater Boston Food Bank, Food Link, and Food

For Free. Additionally, last May BHCC hosted a VOICES OF HUNGER conference, focusing on addressing the issue of HUNGER on college campus' throughout Massachusetts.

Pp

Winton Pitcoff is director of the Massachusetts Food System Collaborative, a group working to promote, monitor, and facilitate implementation of the Massachusetts Local Food Action Plan. He was previously project manager for development of the Plan. He is also coordinator of the Massachusetts Maple Producers Association, and has worked on food and agricultural policy issues at all levels of government.

Emmanuel Pratt is co-founder and Executive Director of the Sweet Water Foundation. Emmanuel's professional and academic work has involved explorations and investigations in such topics as architecture, urbanization, race/identity, gentrification, and most recently transformative processes of community economic development through intersections of food security and sustainable design innovation. While most of his early work was anchored in the field of architecture, Emmanuel's work has since explored the role of art and social praxis as a key component of urban design, urban farming, and sustainability.

Andy Pressman is the Director for the National Center for Appropriate Technology's (NCAT) Northeast Regional Office. 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 also operate Foggy Hill Farm, a small, diversified farm and CSA located in Jaffrey, NH.

Rr

Annabel Rabby started as a FoodCorps service member with CitySprouts back in 2014, and has been growing and working with youth in Boston ever since. Most recently before returning to CitySprouts, Annabel worked as the Farm Manager and Youth Supervisor for Nubia Farms, and as a cook at Mei Mei Restaurant. Annabel feels passionate about connecting people to their culture and heritage through food, and connecting young people to the natural world through growing food. She holds a Masters in Nutrition from Columbia University.

Kristina Racek Pechulis directs the Barbara Lee Family Foundation Intern Fellowship program at Simmons College, which places undergraduate students in internships with female legislators at the State House. As a Senior Lecturer, Kristina teaches courses on Massachusetts politics, food policy, and Constitutional law at Simmons. Prior to Simmons, Kristina worked on public health policy issues in the City of Lynn, and worked

State Senator, Assistant Corporation Counsel for the City of Boston, and as a legal services attorney.

Collette Roberto, STEM Research & Technology, iUSE Lab, Boston College

Born in Ponce, Puerto Rico, **Brandon Robinson** was young individual that had completely zero knowledge about any kind of farming. After graduation, he started to work alongside with Gardening the Community as a youth leader. Started with simple things as weeding and shoveling to then becoming staff of the organization, by spreading awareness of Food deserts/swaps and teaching upcoming youth to become wonderful leaders in Springfield, MA.

Lisa Robison, MPH, RD, is the Director of Shape Up Somerville, the City of Somerville's strategy for building and sustaining a healthier, more equitable community for everyone who lives in, works in, and visits Somerville. She has more than fifteen years of professional nutrition and health experience ranging from community to clinical to academic.

Jenny Rushlow is a Senior Attorney for Conservation Law Foundation (CLF) and Director of Farm & Food, leading CLF's New England-wide advocacy on agriculture and food issues. She has been an attorney for ten years working on a wide range of environmental and land use issues in private practice and the public interest sector. Jenny founded and leads CLF's Legal Food Hub, a free legal services clearinghouse for farmers, food entrepreneurs, and related organizations.

Rajeev Rupani is the Project and Partnership Coordinator Innovation in Urban Science Education Lab, Lynch School of Education, Boston College.

Ss

Isis Salcines is the Outreach Director of the largest urban cooperative farm in Cuba, the Organopónico Vivero Alamar. Organopónico Vivero Alamar contributes to the needs of people, offering a wide range of vegetables, medicinals, and value-added products. Vivero Alamar also provides community services, applies innovations in science and technology to the farm, and provides technical assistance and training to those interested at the local, national, and international level.

Catherine Sands has 20 years experience as an evaluation and education leader in food systems and policy change, working with organizations to maximize strategies that promote healthy and empowered families and communities. She currently provides evaluation technical assistance to 25 innovative food access organizations in New England with DAISA Enterprises for the Harvard Pilgrim Foundation, and was primary evaluator for the Holyoke Food and Fitness Policy Council for nearly a decade.

Erica Satin-Hernandez is the Coordinator of Shape Up Somerville. She has overseen The Somerville Mobile Farmers' Market for the past four seasons. She graduated from Tufts University in 2013 and served as an AmeriCorps VISTA there developing campus-community STEM partnerships before coming to SUS.

Adam Scipione is the Commissary program manager, scheduling and planning with commissary clients and commissary staff, and making sure that production reports are clearly communicated. Adam started working at CommonWealth Kitchen in October 2016. Before then, he worked for the Cambridge Innovation Center helping manage their break room kitchen program. He loves getting a glimpse into the entrepreneurs' life and learning the nitty-gritty details about food manufacturing.

Klare Shaw has been Liberty Mutual Foundation's director of programs since June 2014. She previously worked as executive director of expanded learning and partnerships and a special advisor to the superintendent for Boston Public Schools. She also worked at the Boston-based Barr Foundation for 10 years as a senior advisor for arts and culture and education, as well as the Boston Globe Foundation as the executive director.

Dr. Kim Skyrn is the Chief Apiary Inspector and Apiary Program Coordinator at the Massachusetts Department of Agricultural Resources (MDAR) since August 2015. Prior to this appointment, Kim was a Post Doctoral Researcher at the University of Massachusetts-Amherst studying disease transmission in bumble bees and cranberry pollination. Kim has been working with bees, beekeepers and farmers for the past 12 years through outreach education, research and extension.

Francey Slater is a seasoned educator and gardener. Francey has focused on garden education program development; designing, building and coordinating physical gardens; cultivating volunteer participation; and establishing partnerships to leverage resources to support community health and wellness.

Grace Sliwoski has been working with the REC (Regional Environmental Council) since 2010. A native of Worcester, MA, she coordinated REC's youth urban agriculture program, YouthGROW, for 7 years and was instrumental in developing a year round curriculum for the program. She is currently the Director of Programs at REC and oversees it's three signature food justice programs including the UGROW network of over 60 community and school gardens, YouthGROW, and the Community Farmers Markets. She is active in local and state coalitions working on youth employment.

Laura and Michael Smith are the Owners of Oakdale Farms. Lisa has been farming all of her life and has work as an educator as well. Mike

and Laura have been together since 1983 and that is when he started to farm part-time. Once their kids were older, Mike was able to leave his “real-paying” job and work on the farm full time. They developed a relationship with the Regional Environmental Council (REC), an Urban Farm, Worcester MA, over 10 years ago, and will discuss the partnership on today’s panel.

Karen Spiller is Principal of KAS Consulting, which provides mission-based consulting with a focus on resource matching and strategic planning for health and equity-focused initiatives working with diverse stakeholders, including state and local agencies and community-based organizations. Karen serves on the Food Solutions New England (FSNE) Process and Network Teams, and is FSNE’s Massachusetts Ambassador. She also serves in various roles including The Albert Schweitzer Fellowship, Sustainable Business Network of Massachusetts, & Northeast Sustainable Agriculture Working Group.

John Stoddard, MS. is a Healthy Food in Health Care Coordinator for Health Care Without Harm. He works throughout New England on facilitating local and sustainable food procurement for health care institutions, with a specific focus on Connecticut and Rhode Island. Prior to joining the New England team, John worked on these efforts in Oregon through the Oregon Center for Environmental Health. John began his career in the waste reduction field, working with institutions and municipalities to decrease their landfill bound waste.

Shauna Spillane earned her AS in Culinary Arts and BS in Nutritional Sciences at Johnson & Wales University. Currently she is a Sodexo Food Service Director at Cumberland Schools District in Rhode Island. As an active member of the District’s Wellness Committee, she has worked to integrate various Wellness initiatives in the District’s Strategic Plan. Operating an on-site shipping container farm is an exciting new venture; the farm brings unique opportunities to partner with the school administration to develop new learning pathways for students.

Patricia Spence is the Executive Director of the Urban Farming Institute (UFI). She looks forward to continuing the critical work of creating farm entrepreneurs, reclaiming vacant land for urban farming and working alongside many partners to increase the overall health and wellness of families in Roxbury, Dorchester & Mattapan through workshops, events and passionate outreach.

Tt

Noli Taylor is the Community Food Education Director at Island Grown Initiative on Martha’s Vineyard. She founded the island’s farm to school program, Island Grown Schools, in 2007. Noli serves on the Board of the Massachusetts Department of Agricultural Resources,

is a member of the Massachusetts Farm to School Leadership Team, and an Advisory Board member for the Massachusetts Farm to School Project.

Tim Tensen has experience with regenerative agricultural systems, ecological landscape design and management, strategic planning, cartography, landscape visualization, and project management. After graduating from the Conway School with a Masters of Science in Ecological Design and Planning he became a digital design instructor there, specializing in 3D modeling and GIS.

Talib Toussaint Paskins is the Food Access and Market Manager for Gardening the Community. Passionate about racial equity and community development, Toussaint has focused his attention on food insecurity in Mason Square. Being new to gardening, Toussaint has fallen in love with the power food has to bring people together. As a native of Springfield, MA, he takes pride in seeking to develop a self-sustaining community and equity for its residents.

Born in Raleigh, North Carolina, **Cameron Thompson** has 10 years of culinary experience. In addition to her role as Executive Chef, Cameron is also the key operator of GSU’s shipping container farm. Chef Cameron holds associate degrees in Culinary Arts from The Art Institute of Atlanta. In fall 2018, she will be awarded a BA in Hospitality Administration from Georgia State University. Cameron serves as a Vice President for Georgia Restaurant Association. Cameron was listed in Foodservice Director’s “30 Under 30-Something.”

Andy Trossello (Waltham High school)

Vv

Karen Voci For the past ten years, Karen has focused the Foundation’s resources on preventing childhood obesity, improving access to healthy local foods and expanding employee giving and service programs in Connecticut, Maine, Massachusetts, and New Hampshire. Before joining Harvard Pilgrim, she served as Senior Vice President of Programs for The Rhode Island Foundation. Karen holds degrees from Simmons College and American University.

Ww

John Wang is a graduate of the International Health Policy and Management program at the Heller School at Brandeis University and joined The Food Project in May 2005. His experience in youth advocacy spans work in education, literacy, HIV-AIDS prevention, and community service promotion. John helped found The Food Project’s North Shore site - based in Lynn, Beverly and Wenham - as the Youth Programs Manager. He oversees operations that include their high school youth development experiences; community engagement and partnership practices; equitable local food systems development; and growing

and distributing thousands of pounds of produce.

Greg Watson is Director of Policy and Systems Design at the Schumacher Center for a New Economics and is currently co-leading an effort to resurrect the World Game workshops, a systems-based scenario planning tool conceived by Buckminster Fuller. 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.

Nicola Williams owns The Williams Agency, a marketing and business strategy firm with a focus on sustainable food and culture. She has organized some of Boston’s premier food and cultural events, such as Boston Local Food Festival and Boston JerkFest. She is Chair of Sustainable Business Network’s Local Food Committee and holds a Bachelor of Arts in Economics from Wells College, NY.

Margot Wise is Farm Production Manager at Nuestras Raices, where she oversees la finca, its tenant farmers and cultural crop production. She holds a BS in Sustainable Agriculture from UMass, has farmed 5 seasons in Western MA and has traveled extensively in Latin America, where she learned Spanish.

Xx

Paul (Yang) Xu is a Ph.D. Candidate at Boston College. His research interests include computer science education, learning analytics, and the learning sciences. He is also the creator of Node.Py, a low-cost toolkit that teaches computational thinking with the Internet of Things.

Zz

Keith Zaltzberg 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.

THANK YOU!
SEE YOU IN 2019!



The Urban Farming Institute is moving into our new home at the historic Fowler Clark Epstein Farm in the heart of Mattapan, Massachusetts.



Urban Farming Institute (UFI) is building a local Area Food Network in its role as a leader of the urban farming movement in Boston. The goal is to increase access to delicious fresh food and healthy eating while transforming neglected land in our neighborhoods.

UFI TRAINS FARMERS

Farmer Training Program

March 29th-October 19th, 2018

The Urban Farming Training Program trains neighborhood residents in the nuts & bolts of small scale urban farming, introducing basics of food systems and business planning.

UFI EDUCATES

Ten Workshops: e.g. Food as Medicine: The New Pharmacy; Foraging for Wild Edibles; Bees; and How to Grow Food Without a Garden.

UFI FARM VOLUNTEERS

500+ summer volunteers

UFI FARM OPERATION

Growing and selling to local restaurants and businesses and creating our own brand of products.

For more information contact:

Farmer Training Program: uftp.info@gmail.com

Volunteer Opportunities for Youth and Adults: jferguson.ufi@gmail.com

Workshops: ldpalm4@gmail.com

UFI BUILDS FARMS

- **Sportsmen's (2012):** Blue Hill Avenue, Dorchester. UFI's oldest farm is hiding in plain sight at the Tennis Club.
- **Glenway (2013):** Bradshaw Street, Dorchester. City of Boston urban farming pilot project.
- **Garrison-Trotter (2014):** Harold Street, Roxbury. First farm approved under Article 89 zoning amendment to permit commercial farms.
- **Astoria Quarter Acre Farm (2017):** Flint Street, Mattapan. UFI and thirty volunteers built a temporary farm of sixteen boxes in one Saturday.
- **Woodrow Ave Compact Farms (2017):** Dorchester. UFI grows on two sites managed by Best Bees Company.
- **Fowler Clark Epstein Farm (2018):** 487 Norfolk Street, Mattapan. Historic property redeveloped by Historic Boston, Inc. in partnership with The Trust for Public Land for UFI's training farm and farming center.
- **Tommy's Rock (2018):** Akron Street, Roxbury. UFI's first greenhouse.

THANK YOU

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